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MAGAZINE

OCTOBER 2012



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For Halloween cocktail recipes, visit winemag.com/challoween

High-Class Halloween

Halloween isn't just for kids anymore. Like New Year's Eve, for every reveler planning to party until dawn in an overcrowded club, many of us like to celebrate at home with other adults. Here are our tips for throwing a Halloween party at home:

- Greet guests with a bright orange or blood-red cocktail. Get your color by using Campari, Aperol or blood orange juice.
- If you're planning a dinner or buffet, let guests know in advance and suggest they wear costumes that don't include gloves or masks.
- Mini sandwiches, bruschetta and single-bite hors d'oeuvres are easiest to handle with a glass (or magic wand) in one hand.
- Choose wines with eerie names, such as Ghost Hill Cellars (Yamhill-Carlton, Oregon), Vampire Vineyards (Beverly Hills, California) and D'Arenberg's Dead Arm Shiraz (McLaren Vale, Australia).
- Bats and pumpkins are no-brainers when it comes to decorating, but creating a harvest theme using gourds, sheaves of corn and autumn leaves is a bit subtler and can also stay in place through Thanksgiving.
- Anyone can blast Halloween classics like Michael Jackson's "Thriller" on the sound system, but for variety, seek out tunes like The Talking Heads's "Psycho Killer" and Radiohead's "Creep." If you're having a dinner party, play the loud stuff during cocktail hour, and keep things mellow while dining. —MIKE DESIMONE AND JEFF JENSSEN

SNAPSHOT



Fashionable Bubbles, New York City

To celebrate the spring 2012 fashion exhibit "Schiaparelli and Prada: Impossible Conversations" at New York City's Metropolitan Museum of Art's Costume Institute, designer Miuccia Prada selected Ferrari Metodo Classico as the sparkler of the event's official after parties. Held at the chic Boom Boom Room and the Ukrainian Institute of America, the May 7 fêtes attracted A-listers like Beyoncé Knowles and Gerard Butler. Select VIPs toasted the evening with Ferrari's 2007 Metodo Classico Brut poured from Jeroboams. —ANDREW HOOVER

LUXE life



Tasting Royal Rajasthan Peggy Markel has traveled the globe for more than 20 years, becoming an expert in creating group journeys to the world's most opulent destinations. Guests will experience the perfect balance of leisure, luxury and adventure on Tasting Royal Rajasthan (February 3–15, 2013), an exotic foray into India's rich culinary heritage. Beginning in Delhi, the trip boasts a stop at the world-famous Spice Route, where Markel introduces diners to wines produced in India (such as Sula Vineyards's Dindori Reserve Shiraz). Other savory stops include farm visits, cooking seminars and stays in resorts like the marble-rich Taj Lake Palace in Udaipur. From the Himalayan peaks to the topaz-colored sea of Goa, guests take in exotic vistas while indulging in India's culinary delights. On one jaunt, a local food expert guides visitors through the Khari Baoli, Asia's largest wholesale spice market. On another, diners enjoy a traditional Rajasthani meal cooked with farm-fresh vegetables. Double room: \$10,250 per person. peggymarkel.com