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## Trouble-Free Turkey Day

As wonderful as it is to break bread with family and friends, Thanksgiving feasts can be stressful, especially for those who are stuck cooking and cleaning. These hints help keep the holiday hassle to a minimum, letting you feel like a guest at your own table and allowing you to truly celebrate the bounty of the season.

- Make a shopping list well in advance, and buy ingredients that will last early on, such as stuffing mix, chicken broth and nuts.
- Serve a mixture of hot, just-cooked dishes and cold or room temperature fare that can be prepared in advance.
- Plan a meal served in courses. Start with soup, move on to salad or another appetizer, and then turkey and sides. There's no reason you should cook for two days just to eat dinner in 20 minutes.
- Be specific with friends who are bringing a dish. Tell them what type of pie to bring and how many you need of each. The same goes for wine—Sauvignon Blanc for the oyster appetizer, Pinot Noir for the turkey, or Moscato for the dessert.
- For friends with dietary restrictions, such as gluten allergies or diabetes, invite them to supply their own bread, side dishes or dessert. Also, suggest they have enough to share.
- Instead of a frozen turkey with a pop-up timer, order a tasty heritage-breed turkey from your butcher, farmers' market or online ([heritagefoodsusa.com](http://heritagefoodsusa.com)). Visit your local farmers' market for seasonal heirloom vegetables as well—and consider growing your own for next year.
- Enlist the noncooks in your family to set the table, load the dishwasher or clean the glassware. There is truth in the adage, "Many hands make light work."

—MIKE DeSIMONE AND JEFF JENSSEN

## LUXE life

The World's Most Expensive Bottle of Wine was recently unveiled by Penfolds at a gala ceremony in Moscow. The kicker? The \$168,000 bottle is virtually impossible to open on your own. There's no cork, no screwcap, just a hermetically sealed glass ampoule containing 750 milliliters of the company's Block 42 Cabernet Sauvignon from the 2004 vintage.

Along with the top-notch wine, buyers receive the complete package shown here. The glass plumb bob was handblown by internationally renowned artist Nick Mount, while the wooden cabinet was made by furniture craftsman Andrew Bartlett.

To drink the wine, owners will want to plan ahead, as the price includes the services of a senior member of the Penfolds winemaking team. Equipped with a special tool to open the ampoule, the winemaker will also present what Penfolds describes as "essentially your very own masterclass." With service like that, who needs a corkscrew?

—JOE CZERWINSKI



## SNAPSHOT



### Vintage Shots, Eau Claire, Wisconsin

Minneapolis-based Phillips Distilling Company—a major force in the spirits industry, producing and marketing more than 70 brands, including Feckin Irish Whiskey and Prairie Organic Vodka—celebrates its 100th anniversary this year. This vintage shot, taken in 1924, depicts founder Ed Phillips's sons Jay (far right) and Lewis (far left) in front of the original Ed Phillips & Sons Co. building in Eau Claire, Wisconsin. —KARA NEWMAN