

OVER 850 WINES REVIEWED IN THIS ISSUE

# WINE ENTHUSIAST<sup>®</sup>

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2009 & 2010

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## Practical Pairings for Everyday Food

Chicago-based sommelier Brian Duncan brings restaurant-level wine-and-food matches home.



Think wine-and-food pairing only exists in high-end restaurants with expensive wines and costly ingredients? Think again.

What if I told you that it is possible to make that same magic happen with your favorite home-cooked meals, ethnic dishes and carryout options? Here are some delicious wine companions for your everyday food favorites.

### MEATLOAF, BURGERS AND STEAKS:

When you're using tomato-based sauces like ketchup and barbecue sauce, best bets include California Zinfandel or South Australian Shiraz. The ripe flavors in both

wines meld with the acidity in tomato-based sauces, and match the sweet and spicy elements in barbecue sauces.

**ROASTED CHICKEN:** The answer here lies in how you season or sauce your chicken. Most roasted chicken recipes are savory, which gives more freedom in wine choices. Top pairings include fuller-bodied whites from warmer climates, like California Chardonnay and Viognier.

For reds, there are many options—Grenache or Pinot Noir (French or domestic), Tempranillo or a blend. I recommend Hahn Winery's 2010 Grenache-Syrah-Mourvèdre from California's Central Coast.

Pairing well with savory seasonings like rosemary, thyme, sage, garlic and onions, the above wines express earthy notes that echo, complement and enhance the dish's flavors, creating an unforgettable match.

**BUFFALO WINGS:** The top factor to consider when pairing wines with wings is the amount of spicy heat in the sauce. It's key to choose bottlings that ensure your palate recovers from the fire. For white selections, the bright fruit, low alcohol and acidity in Riesling does a good job of this. Reds with ripe flavors are your best friends here, too. Good choices include California Syrah and Zinfandel as well as Australian Shiraz, but stay clear of superhigh alcohol levels.—**BRIAN DUNCAN, PARTNER AND WINE DIRECTOR, BIN 36, CHICAGO**

For more everyday food pairing tips, visit [winemag.com/practicalpairings](http://winemag.com/practicalpairings)

**MAKING WINE FOR 800 YEARS AND COUNTING...** Schloss Vollrads in Germany's Rheingau wine region recently celebrated 800 years of selling wine. Actually, it may be more than 800 years, as the historic estate's sales records go back only as far as 1211.

"With a history of selling wine for 800 years and growing grapes for 1,200, this place must be a special place," says Dr. Rowald Hepp, Schloss Vollrads's managing director (pictured right).

The estate was first the site of a Roman settlement, and served as a summer home for the Archbishop of Mainz in the 9th century. That's the first recorded mention of the vineyards. Later, during the First Crusade in 1097, the Greiffenclau family established residence at the property, an ownership that extended until the last count's suicide in 1997.

Following Count Erwein Matuschka-Greiffenclau's death, the castle was taken over by several creditors and finally wound up in the hands of a large bank, Nassauische Sparkasse. The bank first looked to sell the estate, but Hepp convinced the bank's director to keep the property.

"It was a sleeping beauty—a cocoon waiting for a new life to come in," says Hepp.

Originally hired by the bank to help vet candidates for general manager, Hepp eventually took the job himself.

"I felt a strong obligation to take over," says Hepp. "I cannot say why, but the more I do it, the more I feel I made the right decision." —J.C.



This historic document records the sale of wine in 1211.

## Wine Enthusiast Editors Honored



The eighth-annual Golden Pen Awards, for the best print article, TV or radio production in travel writing, were awarded on May 29, 2012, in Otočac, Croatia, by the Croatian National Tourist Board. Mike DeSimone and Jeff Jenssen, *Wine Enthusiast's* Entertaining and Lifestyle Contributing Editors, received the Golden Pen Award for the best print article in the United States

during 2011. They were honored for their article "Croatia in Living Color," published in September 2011, which featured the Croatian Adriatic coast from Dubrovnik to Istria along with recommended wineries of each region. "This article was not only well researched and written but also went hand in hand with our efforts to promote Croatian gastronomy and wine offered in these markets," said Andreja Cvitković, director of the Croatian National Tourist Office New York. "What better venue than *Wine Enthusiast Magazine* to do that?"