

OVER 850 WINES REVIEWED IN THIS ISSUE

WINE ENTHUSIAST[®]

MAGAZINE

NOVEMBER 2012



2009 & 2010

WHITE BURGUNDY BARGAINS
GREAT BOTTLES FOR UNDER \$25 PAGE 64

12 TIPS
FOR PAIRING WINE & CHEESE PAGE 44

SOUTHERN SPAIN WINES FOR EVERY WALLET PAGE 76

INSIDER'S GUIDE TO VISITING BAROLO AND BARBARESCO PAGE 70



GO TO Winemag.com

\$5.99 US & CANADA

\$5.99



11 >

PAGE 46



For more Wine Enthusiast conversations, visit winemag.com/enthconvos

KYLE MACLACHLAN, STAR OF CBS'S *MADE IN JERSEY*

The celebrated actor discusses his love of fine wine and great restaurants.

Film and TV star Kyle MacLachlan returns to the small screen this fall on CBS's *Made in Jersey*. He plays Donovan Stark, the founder of a white-shoe Manhattan law firm who becomes a mentor to a young street-smart attorney from across the river. MacLachlan divides his time between Los Angeles and New York City, and also makes wine in Walla Walla, Washington, with Eric Dunham of Dunham Cellars.

WINE ENTHUSIAST: At which New York restaurants would your character, Donovan Stark, be likely to eat?

KYLE MACLACHLAN: Definitely Michael's and the Four Seasons, but he would also be comfortable at Shake Shack. He is big on steak, too—he

would venture out to Peter Luger's, but would eat at Wolfgang's or Sparks.

W.E.: Would Donovan start his meal with a martini, or go straight to the wine list?

KM: He is one of those guys who would start with a martini, or he might go a little exotic and have a special Tequila.

W.E.: If you could sit down with one of your other characters and share a bottle of wine, who would it be, and what would you drink?

KM: It would be Agent Cooper from [the former ABC show] *Twin Peaks*—even though he waxes on about coffee. With him, you know it would be an interesting conversation. He strikes me as someone who would enjoy something from the Pacific Northwest, like a nice cedar-plank-cooked salmon with a glaze, and even though I really want to have a Washington wine, I think a nice Pinot Noir from Oregon would do.

W.E.: Which do you think is a better restaurant city: New York or Los Angeles?

KM: I think New York is a better restaurant city in general. Your options and variety are greater, and it is always moving and changing, but I think L.A. has some really wonderful spots that are terrific to eat at. One of my favorites is Bouchon in Beverly Hills. I know the sommelier there, and they serve consistently great food. Here in New York,

I love Lure [Fishbar] down on Mercer Street, and if I want to go out for an impressive meal, I'll go to Gilt [at The Palace Hotel]. I really like Aldea on 17th Street, too.

W.E.: We know that the name for your wine, "...Pursued by Bear" is a reference to stage direction from Shakespeare's *The Winter's Tale*. Are you a classically trained actor?

KM: Yes, I am. Right under the bear's paw on the label are the Roman numerals III and iii, which are the act and scene that that bit of direction comes from. When I was naming the wine, I wanted something that spoke to what I do as an actor, so when I came up with the idea for "...Pursued by Bear," I realized that it really lends itself to a visual, and that it gives brand recognition.

W.E.: What first got you into wine?

KM: When I was about 15, I had a girlfriend whose family drank wine with dinner. We were allowed to have a glass, so I learned to appreciate it very early, and wine was always my choice. Later, just being in proximity to Napa and being able to drive up Highway 29 and just pop into places and taste really got me into it. When I was doing *Dune* with David Lynch, David sent a bottle of Lynch-Bages over to my hotel, and I had never had a bottle of wine like that before. For me, David Lynch opened me up not only to the film world, but also to a finer world of wine than I had ever been accustomed to. —**M.D. & J.J.**