



WE PICK OUR TOP 100 CELLAR SELECTIONS OF 2012 PAGE 48

WINE ENTHUSIAST[®]

MAGAZINE

DECEMBER 2012

> **HOST A HOLIDAY WINE DINNER**

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**VEAL
BREAST
"AL LATTE"
WITH FRIED
SAGE**
SEE PAGE 89
FOR RECIPE

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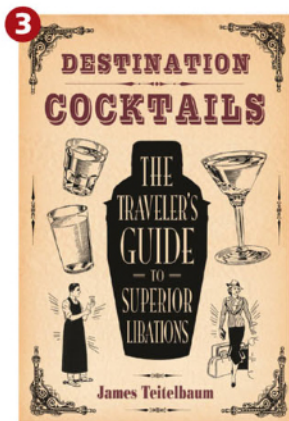
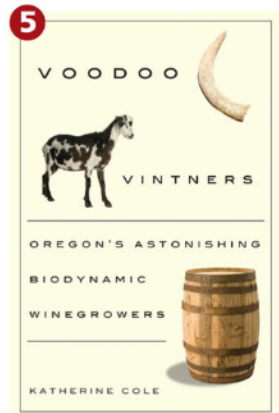
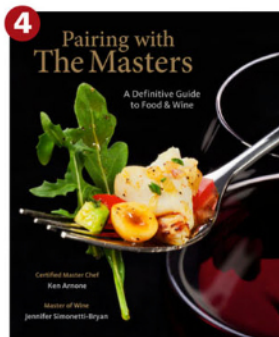


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HOLIDAY BOOKSHELF

Great gifts for the literary wine lover



1. SPQR: MODERN ITALIAN FOOD AND WINE By Shelley Lindgren and Matthew Accarrino with Kate Leahy (Ten Speed Press, 2012, \$35) Lindgren, a *Wine Enthusiast* 2012 Sommelier of the Year Wine Star nominee and co-owner of San Francisco's acclaimed SPQR and A16 restaurants, guides readers on a culinary journey of Italy through the network of ancient Roman roads. Try the fried quince pies with truffle honey and aged balsamic on the Via Emilia, or the lamb ragù with semolina gnocchi and pecorino *pepato* on the Via Appia. Lindgren offers a primer on Italian wine pairing at every turn of the road.

2. INVENTING WINE: A NEW HISTORY OF ONE OF THE WORLD'S MOST ANCIENT PLEASURES By Paul Lukacs (W.W. Norton & Co., 2012, \$28.95) "This book tells a new story," warns Lukacs in his introduction. His book, scheduled to be released on December 3, takes issue with previous accounts of wine history that celebrate continuity. Lukacs argues that wine throughout history—during its secularization in the Middle Ages, its technological modernization in the Renaissance and its contemporary globalization—has been marked

by disruption. Thoughtful and provocative, this book shows that the history of wine is as complex as the history of human society.

3. DESTINATION COCKTAILS: THE TRAVELER'S GUIDE TO SUPERIOR LIBATIONS By James Teitelbaum (Santa Monica Press, 2012, \$19.95)

Teitelbaum believes that only a fraction of bars and restaurants today care about making great cocktails. Here, he profiles hundreds of establishments, from dive bars to swanky lounges, on the cutting edge of the craft-cocktail movement. Whether you find yourself in New York City, Copenhagen or Shanghai, you'll never again be without an exciting, new craft-cocktail spot to try.

4. PAIRING WITH THE MASTERS: A DEFINITIVE GUIDE TO FOOD & WINE By Jennifer Simonetti-Bryan, MW, and Ken Arnone, CMC (Delmar, 2012, \$39.95)

A master of wine and a certified master chef have teamed up to create a book that not only instructs but enlightens. More textbook than cookbook, this masterwork equips you with culinary and wine tips to help you invent your own pairings, and positions food-and-wine pairing as both a science and an art.

5. VOODOO VINTNERS: OREGON'S ASTONISHING BIODYNAMIC WINEGROWERS By Katherine Cole (Oregon State University Press, 2011, \$18.95) Can biodynamic viticulture produce the world's finest wines, or is it just a bunch of cow horns and broomsticks? In her compelling portrait of Oregon winemakers, Cole situates the biodynamic boom within its proper context of agricultural history, and she indulges both skeptics and proponents of the controversial movement.

6. WINES OF THE SOUTHERN HEMISPHERE: THE COMPLETE GUIDE By Mike DeSimone and Jeff Jensen (Sterling Epicure, 2012, \$24.95) DeSimone and Jensen, *Wine Enthusiast's* lifestyle and entertaining editors, have produced the first book devoted solely to the wines of the globe's Southern half. Within the last 25 years, wines from South America, South Africa, New Zealand and Australia have exploded in global popularity, and DeSimone and Jensen give these exceptional winemaking regions the spotlight they've long deserved.

—ESTHER MOBLEY

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