

WE PICK OUR TOP 100 CELLAR SELECTIONS OF 2012 PAGE 48



# WINE ENTHUSIAST

MAGAZINE

DECEMBER 2012

## > **HOST A HOLIDAY WINE DINNER**

**3** EASY MAKE-AHEAD RECIPES FROM A PROFESSIONAL CHEF PAGE 86

**SPARKLING  
PARTY WINES**  
FOR EVERY BUDGET PAGE 74

**+** GIFTS FOR THE  
**WINE LOVER** PAGE 34

**ENTERTAINING**  
FOR THE SEASON PAGE 67

MISCONCEPTIONS OF  
**PORT WINE** PAGE 46

**6** WARM COGNACS  
FOR COLD WEATHER PAGE 82

**VEAL  
BREAST  
"AL LATTE"  
WITH FRIED  
SAGE**

SEE PAGE 89  
FOR RECIPE



GO TO **Winemag.com**

\$5.99 US & CANADA

\$5.99

12>



0 74470 01101 9





## Holiday Party Tips

The holidays are one of our favorite times of the year. It's a great season to see family and friends, and also to enjoy some festive meals and libations. However it can also cause tension and anxiety. Whose house do you visit for the big meal? Where do you pop into for a drink or dessert? Surely, the most logical solution would be to jump on a Caribbean-bound plane and avoid all the fuss, but another option is to make a fun meal at home and invite all the relatives. Whatever you decide, here are some hints to make it through the coming weeks. —MIKE DeSIMONE AND JEFF JENSEN

### If you'll be party hopping:

- Ask your host what he or she will be cooking, and bring a few wines that will pair well with the dishes.
- Offer to bring dessert. You can make one of your old standards, or buy a recently released cookbook and try something new. The slightly used cookbook then makes a thoughtful hostess gift alongside the finished dessert.
- Ask your host what time the main meal will be served, and then schedule other visits accordingly.
- Be polite, taste everything, but eat only a little—that way you can enjoy everyone's specialties as you travel from table to table.

### If you'll be hosting a party:

- Plan your menu well in advance. Remember to consider your guests' likes, dislikes and dietary constraints.
- Make lists. Not just of the groceries you need to make the menu, but also tracking the various preparatory tasks and when they need to be done.
- Prepare whatever you can ahead of time and refrigerate or freeze it until the big day.
- Set the table the night before. It's a good time to make sure that your platters and bowls are clean and polished. Use sticky notes to identify which foods will be served in each and match the appropriate utensils.

## LUXE life



For superluxe cocktail recipes from Lily Bar & Lounge, visit [winemag.com/superluxe](http://winemag.com/superluxe)

**SUPERLUXE FOOD AND DRINKS** As collectible bottles routinely fetch fantastic sums in the world of fine wine, perhaps it's not surprising to see the trend splash into the gourmet food scene. In Sacramento, Capitol Dawg earned a Guinness World Record for Most Expensive Hot Dog in 2012 with its \$145.49 California Capitol City Dawg. It's an 18-inch frank on a bun smeared with white truffle butter and topped with rare moose cheese from Sweden (which itself fetches \$200 per pound). For \$1,000, epicurians can relish the Golden Opulence Sundae at Serendipity 3 in New York City (Tahitian vanilla bean ice cream comes topped with Grand Passion Caviar, Venezuelan Chuao chocolate and 23-karat gold leaf). Want to splurge on a sip instead? Dish out \$350 for the One of a Hundred cocktail from Lily Bar & Lounge at the Bellagio in Las Vegas—its base is the superrare Clase Azul Ultra Extra Añejo Tequila, of which only 50 bottles were released in the U.S. —ALEXIS KORMAN

## SNAPshot



### Silver Oak Tower Tour, San Francisco

Perhaps to celebrate its towering achievements over the years, members of the Silver Oak family embarked on a 60-city journey in June to fête the company's 40th anniversary. Calling its journey the Tower Tour, Silver Oak towed a replica of the water tower depicted on its label to each locale, where it acted as a backdrop for the traveling tasting room. One of the first stops was San Francisco's Golden Gate Bridge—a fitting monument for an iconic brand. —A.K.