

OVER 550 WINES REVIEWED IN THIS ISSUE 



# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

MARCH 2013

12

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China Dolls: White, matching dishes upgrade any affair.

## THREE RULES FOR MAKING YOUR PAD PARTY READY

### RULE No.1: DISH IT OUT

Have a variety of plates, serving platters and bowls of the same pattern or color scheme. (We love basic white.) We keep 24 simple dinner plates on hand and 60 tapas-sized dishes for buffets and cocktail parties, plus a collection of serving pieces in different shapes and proportions. Whether it's a handful of nuts, a crown roast of lamb, or anything in between, we are never stumped for a serving vessel.

### RULE No.2: THE FUTURE IS NOT IN PLASTICS

There is no excuse to use plastic cups for people over the age of 6. We have multiple sets of both crystal and glass on hand. For a large group, inexpensive stemmed wine glasses lend elegance to even backyard barbecues. You don't have to switch out glasses for every wine, but a good place to start is by offering Chardonnay glasses for whites and Cabernet Sauvignon glasses for reds. You can add Pinot Noir glasses, Champagne flutes as well as martini and highball glasses as your collection grows.

### RULE No.3: BE DETAIL ORIENTED

Cloth napkins add sophistication to any affair, and if you're not into ironing (is anyone?), napkin rings hide a multitude of wrinkly sins. A set of black and a set of white will take you through the years. That said, go ahead and use colorful paper cocktail napkins if you're sticking to drinks and snacks. We're all about keeping it real, and that extends to flatware. Stainless cake forks are perfect for tapas parties, and if meat is on the menu, make sure your knives have teeth. —MIKE DeSIMONE & JEFF JENSSEN



Ruinart President Frédéric Dufour and Brand Ambassador Lacey Burke.

To learn more about the Van der Straeten works at the party, visit [winemag.com/artbasel](http://winemag.com/artbasel)

## SNAPSHOT

### Ruinart's Bubbly Art Basel Brunch

At Miami Beach's Art Basel exhibition in December, celebrities, collectors, artists and bubbly aficionados gathered at Villa Azur Restaurant & Lounge to brunch, take in cutting-edge designs and sip offerings from the world's oldest Champagne house, Ruinart, which sponsored the event along with *Wine Enthusiast*. For the brunch, the brand commissioned designer Hervé Van der Straeten to create a striking, angular ice bucket and coaster, crafted by the renowned Christofle silversmiths and inspired by Age of Enlightenment-era table art. Chefs served up eggs Benedict and colorful macarons to guests including art collectors Phil and Shelley Aarons, and jewelry designer and actor Waris Ahluwalia. The chic group clinked glasses, talked art acquisitions and nibbled all afternoon. —HANNA SENTENAC