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MAGAZINE

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STING
ON HIS TUSCAN
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LUXE LIFE

Michelin Food & Travel



Dining on the terrace at
Le Mas De Pierre

For years, discerning travelers making the Grand Tour of practically anywhere carried two slim volumes affectionately known as the *Green Guide* and the *Red Guide*. These were, of course, the *Michelin Guides*, and they famously provided starred rankings of what to see (green) and where to eat and find lodging (red). They still do, but last

July, Michelin and a Canadian luxury tour operator kicked the expert travel guidance concept up a notch with the debut of Michelin Food & Travel Presented by Roadtrips. The service offers private tours that focus on unique food experiences. "The whole premise is introducing people to a region through a food culture," explains Shannon Guihan, managing director. "That means not only Michelin-rated chefs, but local food artisans and kitchen experiences in which you watch or participate with chefs and then eat. We create a one-off experience [that] the travelers can't do by themselves." Roadtrips staff customize your wine and food itinerary—with or without a full-time professional guide, depending on your preference. The Winnipeg-based tour operator also books four-star lodging and transport through the countryside via private luxury car, typically Porsche or Ferrari. The service launched with itineraries in France and has plans to expand to Italy, Spain and other destinations. Prices average \$1,000 a day (not including airfare) but can go as high as your wallet allows. For information or sample itineraries, call 877.304.2501 or visit michelinfoodandtravel.com —KAREN BERMAN



Cooking with Chef Laurent
at Le Bastide de Marb

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VINO FILES**WHERE TO GO IN APRIL**
Harvest in Santiago, Chile

There is little in the world of wine travel more exciting than being in the land where the grape is grown while the grapes are being harvested. As the first blush of spring is revealed in the U.S., summer is drawing to a close in Chile and the Southern Hemisphere, and harvest is in full swing. Chile's Maipo Valley is one of the few wine regions in the world that contains a capital city which also has vineyards within its city limits: Santiago.



For places
to eat, sip and
stay in Santiago,
visit [winemag.com/
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santiago](http://winemag.com/destination/santiago)

At the center of Chile, a 2,700-mile long ribbon of land wedged between the majestic Andes Mountains and the Pacific Ocean, Santiago is a perfect jumping-off point for harvest festivities. Consider visiting a winery located in the city itself such as Cousiño-Macul. A 30-mile drive takes you to the town of Buin's Annual Harvest Festival. Make your reservations early for the annual event: over 40,000 people have been known to inundate the town for the spirited harvest party, which includes a vibrant grape-stomping competition.

Only 18 miles from Santiago, the small village of Pirque houses the main cellars of Concha y Toro, and is home to the Fiesta Del Vino de Pirque in early April. You could be stuck behind a tractor pulling just-picked grapes—but you'll have plenty of time to stop and smell the first scent of fermentation. Plus, if you listen closely, you may hear workers in the field singing traditional harvest songs. —MIKE DESIMONE & JEFF JENSSEN

SNAPSHOT**WHAT TO DRINK WITH...
REALITY TELEVISION**

Ramona Singer—who is rarely filmed without a glass of Pinot Grigio in hand on the hit TV show *The Real Housewives of New York City*—has teamed up with Opici Wines on a new venture: Ramona Pinot Grigio. The successful jewelry designer doesn't limit what's in her glass to one variety: She is also a fan of Pinot Noir from Burgundy and Italian reds, especially Antinori's Tignanello. Singer says that her wine, from Italy's Veneto, "is smooth, but has that little bit of a bite afterward." Opiciwines.com —M.D. & J.J.