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**LUXE** LIFE

## Nolet's Reserve Dry Gin



Bob Nolet, Carolus Nolet Sr., and Carl Nolet Jr. tasting

Nolet's Reserve Dry Gin is the same gorgeous hue as a vivid yellow diamond and is equally rare. In order to ensure the quality of the handcrafted gin, 10th-generation Nolet Distillery owner Carolus H.J. Nolet Sr. keeps production small and tests every batch himself. In 2010, Nolet released only 498 bottles of the new Nolet's Reserve Dry Gin, which the distillery plans to release annually in limited quantities, but only if it meets Carolus high standards. Coming from a family with a distinguished 300-year tradition of distilling spirits in Holland, Carolus sets the bar high for his ultra premium sipping gin. Perhaps this explains why he spent over 40 years refining the recipe. The result is an elegantly aromatic spirit. Saffron—the world's most expensive and coveted spice—imbues Nolet's Reserve with its golden hue and imparts a warm, spicy flavor, while verbena adds bright citrus notes. To best appreciate the spirit's craftsmanship, Carolus recommends pouring the gin at room temperature into a Sherry glass and waving the glass just below the nose before sipping. This rare commodity is available by the glass at The Beverly Hills Hotel, Wynn Las Vegas, The Plaza Hotel in New York and other establishments synonymous with the good life. Nolet's Reserve Gin also retails

for approximately \$700 per 750 ml bottle at select shops. [noletsgin.com](http://noletsgin.com)  
—LILLY KUWASHIMA

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This Month: **Santorini**

August reminds us of our three favorite Greek words: ampelography, Assyrtiko and the Aegean. Follow that with sunlight, sand and Santorini, and we are good to go. August is the month to visit Greek wineries as grapes make their journey from vine to vat to bottle. Ampelography, the study of grape vines, comes to mind when we trip over a low lying *ampele*, a wreath-like Assyrtiko vine, the signature grape of Santorini. Grown in this ancient fashion to trap moisture from the volcanic rock below, the vines are stripped of their fruit, which is vinified into crisp white wine. Wine lovers in the know head to Boutari for the annual release of their Experimental Series, available only at the cellar door. Take some time to enjoy a flight of their wines from around the country paired with *mezes*, or small Greek plates. It's not just grape season, it's tomato season as well; don't miss the *tomatokeftedes*, Santorini's delicious traditional tomato fritters—they're unforgettable. Besides the citrus-driven Assyrtiko, which is perfect with grilled octopus at a beachside bar, pick up a bottle of Vinsanto, a sweet fortified wine named after the island. Sigalas' is among the best, and its winery is in clear view of some of the most interesting vineyards you are likely to encounter. You won't find trellised vines or machine harvesters here—just grapes picked by hand. Be among the first to visit Gaia's new beachfront tasting room and try the winery's modern version of the Greek classic, Retsina, made by steeping pine resin in the must. Grab a glass of cold white wine, stride across black volcanic sand and dip your toes in the warm blue Aegean.

—MIKE DESIMONE AND JEFF JENSSEN



A Santorini hillside

**SNAPSHOT****UNCORKING WINE BOTTLES SETS WORLD RECORD**

New York, NY

Well-known wine writer and lecturer Kevin Zraly—and 251 of his closest friends—set a



Guinness World Record on May 9, for simultaneously uncorking 252 wine bottles. On the same night Zraly was honored with a lifetime achievement award by the James Beard Foundation, he invited a Who's Who of the wine and food worlds to a BYOB party at NYC's Marriott Marquis Hotel. When Zraly, author of the *Windows on the World Complete Wine Course* and editor of *The Ultimate Wine Companion* gave the word, all of the guests opened their bottles in unison in the presence of a Guinness judge. Now that's a party. —M.D. AND J.J.

Snapshot photo courtesy of Sterling Publishing.