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WINEENTHUSIAST[®]

MAGAZINE

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America's



100
Best

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LUST FOR LIVING

Martha Stewart dishes on kitchen design, digital publishing and her Bordeaux cellar in Maine.

Wine Enthusiast sat down recently with the entertaining icon and discussed her passion for the perfect pie and more.

WINE ENTHUSIAST: If you had to pick a favorite dessert, what would it be? Any pairing suggestions?

MARTHA STEWART: Anything lemon. Lemon provides sort of a challenge, but I would do an Italian sparkling wine. A nice dense lemon tart, or lemon meringue, or anything lemon—with Prosecco.

WE: What are some of your favorite wine regions that you have visited?

MS: My first trip to France was to Burgundy. We spent the most wonderful time there, drinking delicious white Burgundies. I've also visited all the Champagne houses, and their caves. I had the great fortune, in England, to drink wine at Waddesdon Manor with Jacob Rothschild. At lunch, every course was accompanied by a Mouton Rothschild from a different year, and they were all very old and very delicious. That was terrific! And I had a fantastic trip to South Africa—I got to visit quite a few vineyards. The wines there are tasty!

WE: Which wines are your favorites?

MS: I love Bordeaux. I inherited a Bordeaux wine cellar in Maine, with a lot of large bottles—Jeroaboam's, Nebuchadnezzar's and other sizes. They are all '82s, and to open one is a great pleasure. I had a lot of vintage Burgundies up there too, and so we had a Burgundy dinner that will be displayed in my new book, *Martha Entertains*, which comes out this November. I might serve French wines, or American, or even wines from Australia or New Zealand. I like not terribly well-known wines. My daughter and my friend Kevin Sharkey like me to choose the wines when we go out, because they say I always choose something good—I

might like a Chassagne-Montrachet, but I will also drink an Aligoté. I talk to sommeliers and look at the list, and try to have something I haven't had before.

“I have a huge collection of glasses, as you can imagine, and I do take care to pick out a good glass, one that would go with the wine.”

WE: You are known for your strong aesthetic sense in regard to decorating, cooking and entertaining. How does that sense carry over into wine?

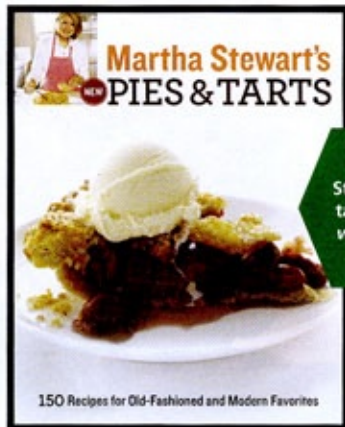
MS: [Laughing] I have a huge collection of glasses, as you can imagine, and I do take care to pick out a good glass, one that would go with the wine. I have a collection of old 19th-century French hand-blown bistro glasses, which are very nice, and they're not large.

WE: With regard to your kitchen line for Home Depot: How important is kitchen design in organizing and preparing for a party?

MS: It's terribly important—you have to have enough counter space to prepare and serve. People forget when they're designing or building a kitchen, Thanksgiving does come, Christmas does come and you might want to have a lot of people. I think it's very important to think about your life and your lifestyle, and then design from there.

WE: What's next for you?

MS: I am very involved in digital publishing right now. Our magazine, *Martha Stewart Living*, is also available digitally now, which enhances it greatly. It's a beautiful magazine, but it comes to life on the iPad. Besides that, I am



For Martha Stewart's lemon tart recipe, visit winemag.com/Marthatart

very involved with the retail initiatives with Home Depot and Macy's. The kitchens we've designed for Home Depot are really extraordinary. And we're publishing a lot of books—we just did *Power Foods*. *Pies & Tarts* is up next, and *Martha Entertains* is my first entertaining book since 1982. You're going to love it! —M.D. & J.J.