



OVER 100 BAROLOS RATED 90+POINTS

# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

SEPTEMBER 2011

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AN HISTORIC WINE  
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## OUR READERS RESPOND...

to *Wine Enthusiast's* most popular print articles online.

## "FARE PLAY: KOREAN BARBECUE DEMYSTIFIED" (JULY)

## Reader Comment:

"First, what a lovely lady. My late wife was Korean and taught me the love of all things Korean and spicy food in particular. Till then I was a Midwestern bologna-on-white bread type of guy."

Now I would be able to keep up with Zimmerman and Bourdain. The article is very well written and quite enjoyable to read, thank you for practicing your craft so well. The one question I have is onion size. What size/weight are you using in the basic recipe?"

— HASEYO

**Michelle Won Park Responds:** "My mom uses a medium white onion in her Korean barbecue recipe, but feel free to experiment—homemade Korean recipes are flexible!"



## "DRAMATIC, AND WELCOME, CHANGES IN THE WINE WORLD" (MAY)

**Reader Comment:** "As a Hispanic woman, I can clearly see the changes toward wine. It had been very hard to find people who even drank wine when I turned 21, now people are more open to enjoying wine. I feel this is happening because of [free or low cost] wine tastings in the city, plus magazines like yours that now cater to people who seek knowledge about the different wines, grapes and even how to pair them with regular dishes rather than lofty creations. It's been so much fun drinking wine that I just subscribed to WE to gain more knowledge and hope to use this to get others to consider drinking wine."

— LOSHELLEY

SOUND OFF  
via Facebook

In connection with the "Riesling Rules" feature in July (left), WE asked our Facebook friends "How do you like your Riesling?"

"All kinds, dry, off-dry, sweet depending upon the situation. Alsatian, German, Washington State, Australian love them all. Bring on the Riesling."

— f Cathy Shore

"Dry, dry, dry."

— f Michael Dellarco

"The French have my vote when it comes to Riesling. Dry Alsatian all the way!"

— f Fran Branch

## CONTRIBUTOR/SPOTLIGHT

**MIKE DESIMONE AND JEFF JENSSEN** ("CROATIA: IN LIVING COLOR," PG. 62) "After spending fifteen minutes in Restaurant Leut (named after a boat) in Cavtat, we realized our Croatian dictionary had failed us, and we should have met a winemaker at another boat-themed restaurant: Galija ("galleon" in Croatian). Hurrying out without ordering, we figured there was no chance we would bump into the waiter again. Six months later, as we returned with friends, Leut's owner greeted us with a torrent of Croatian—which translated as "Aren't you the guys who came here in October, ate a slice of bread, and ran out without paying?"



PHOTO COURTESY OF CHANTELE PABROS