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WINE ENTHUSIAST[®]

MAGAZINE

SEPTEMBER 2013

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ADD HEAT, STAY COOL

With forecasters saying September is the new August, chill out by turning up the temp on your tastebuds. Seriously.*

GO EAST

Our kitchen changed forever when Susan Feniger's *Street Food* (Clarkson Potter, 2012) landed on our counter. We were so taken by her renditions of dishes from food stalls around the world. Her best spice lesson: Table the Tex-Mex sauce for a while and head East. Experiment with spicy bean paste, splash on sriracha, and raid the Asian grocery stores in your city for imported chili peppers.

CHURN & BURN

Spicy sauces need three components: Acid, such as rice vinegar, soy sauce or lime juice; heat, found in chilies; and sugar, for caramelization. Come up with a couple of combos you like, slather your proteins—chicken wings, baby back ribs, beef strips, shrimp—with sticky hot goodness and top with flavorful accents like cilantro, scallions or green papaya.

* A recent Penn State University study confirmed what street food eaters in Saigon and Mexico City have long known: fiery foods chemically trigger your internal air conditioner.

STRIKE A MATCH

Aromatic white wines—Riesling, Sauvignon Blanc, Gewürztraminer, Pinot Gris—are perfect with spicy food. While these wines sometimes clash with more delicate dishes, they're almost always right at home when pairing with intense heat. Be sure to serve them cold, but you knew that.
—M.D & J.J.

BUY & CELLAR

A FEW OF THIS MONTH'S TOP PICKS—AND WHEN TO DRINK THEM

EDITORS' CHOICE

DRINK AFTER 2022

97 **Cavalotto 2007 Riserva Vignolo (Barolo).** This has floral aromas of violet layered with spice and truffle, while the palate delivers cherry, mint and cinnamon. Nice complexity but still young. Michael Skurnik Wines.

—Kerin O'Keefe

abv: 14.5% Price: \$98

CELLAR SELECTION

DRINK AFTER 2015

96 **Glaetzer 2010 Amon-Ra Unfiltered Shiraz (Barossa Valley).** Despite this wine's weight, it retains superb balance and structure. Firm acids and tannins support the blueberry fruit, while notes like mocha add dimension. Epicurean Wines.

—Joe Czerwinski

abv: 15.1% Price: \$110

BEST BUY

DRINK AFTER 2018

91 **Château Rousset-Caillau 2011 Bordeaux Supérieur.** This has weight and aging potential. Dry tannins are balanced with ripe berry fruits and juicy acidity. House of Burgundy.

—Roger Voss

abv: 13.5% Price: \$15

For hundreds of more wine reviews turn to our Buying Guide on page 69, or head to winemag.com