



OVER **375** WINES RATED **90+** IN THIS ISSUE

WINE ENTHUSIAST

MAGAZINE

OCTOBER 2010

THE
**CHEF &
SOMMELIER'S**

GUIDE TO

WINE & FOOD PAIRINGS ▶

100 POINTS!

GET A TASTE OF
SPAIN'S ROCKIN'
RIBERAS

WHAT MAKES

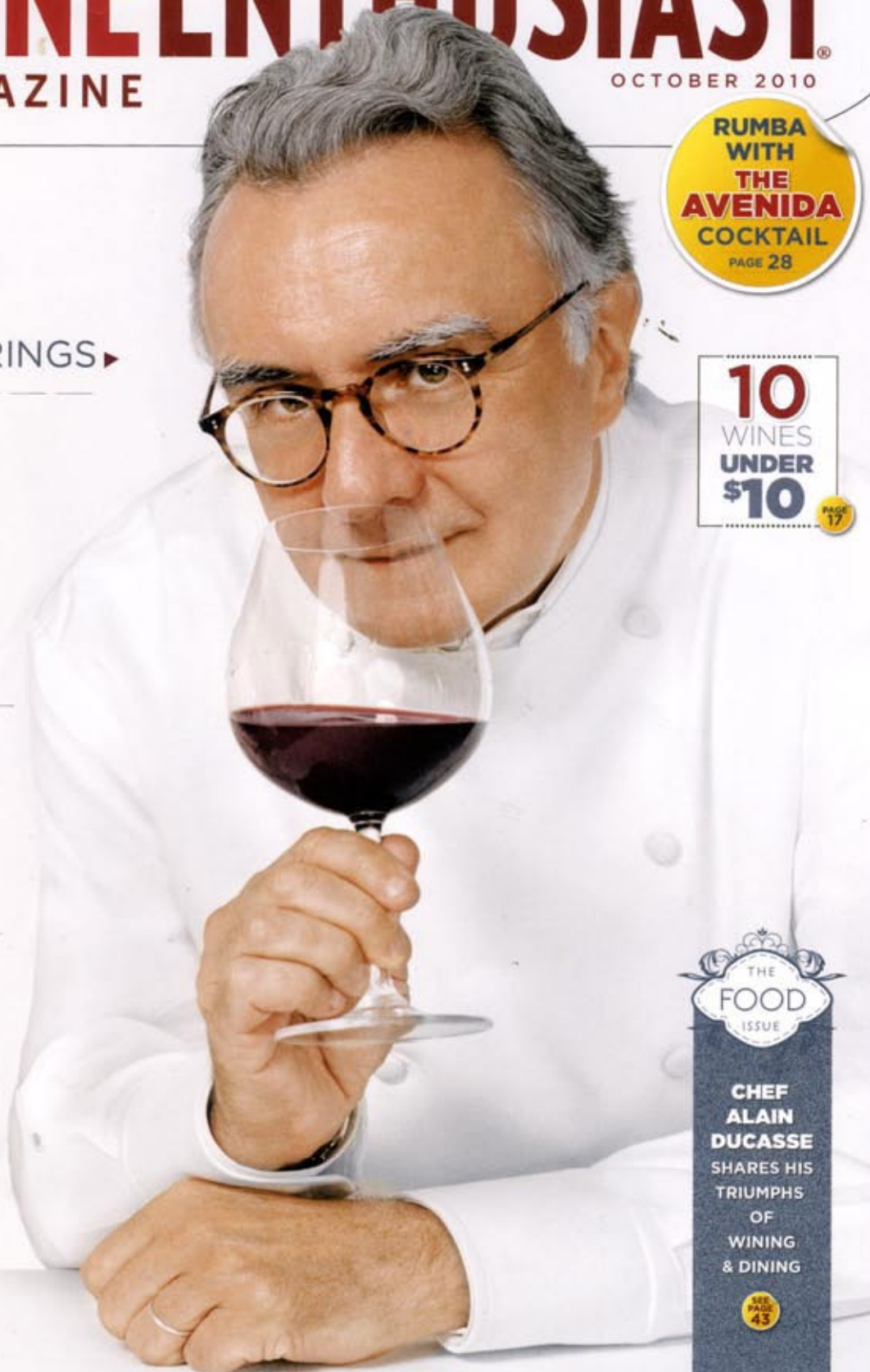
Gin

FROM PLYMOUTH
SO SPECIAL? SEE
PAGE
62

GRENACHE
GOES GLOBAL

**RUMBA
WITH
THE
AVENIDA
COCKTAIL**
PAGE 28

**10
WINES
UNDER
\$10** PAGE
17



THE
FOOD
ISSUE

**CHEF
ALAIN
DUCASSE**
SHARES HIS
TRIUMPHS
OF
WINING
& DINING

SEE
PAGE
43

USA \$4.95 • UK £5.95

\$4.95US

10>



WineMag.com



The **ENTH** Degree

LUXE Life

ROMANIAN WINE AND DRACULA TOUR

For wine lovers also hooked on the current vampire trend, this eight-day cultural and culinary tour of Romania explores the country's emerging but little-known wine regions, in addition to dramatic sites associated with Vlad the Impaler, the 15th-century Romanian ruler who inspired Bram Stoker to create *Dracula*. Tastings at wineries such as Casa Seciu, the Stefanesti Winery and Blaj winery are interspersed with tours of historic cities like Sighisoara, Vlad's hometown, and the Castle Dracula, in addition to Cozia monastery and Peles Castle, the former summer residence of the Romanian royal family in Sinaia. Dinners highlight Romania wines and traditional cuisine of the regions. For rates and information, www.romania-travelcentre.com

—SUSAN KOSTRZEWA



POP THE CORK

2010 is proving a good year for notable New York wine bars.

An apt reflection of what's happening across the country in wine consumption, New York City has been host to a crop of notable wine bar openings in 2010. Here are a few of our favorites, perfect for ticking off on your next visit to the city:

Anfora. Backed by the talented crew at the still-buzzy trattoria Dell'Anima (located just down the street), this stylish West Village wine bar emphasizes biodynamic and organic wines carefully chosen by beverage director Joe Campanale, as well as an impressive whiskey, beer, bubbly and grappa list. Chefs Gabe and Katherine Thompson mix it up with simple but delicious dishes like lamb ragu sliders and Italian heroes. anforanyc.com

Ardesia. Soaring ceilings and hand-chalked slate walls grace this hip Hell's Kitchen newcomer. With 70 bottles (over 30 by the glass), co-owner Mandy Oser and Chef Amorette Casaus offer pairings like a fruity Hungarian Tricolis 2008 Cuvée with delicate quail egg toast, and spicy duck *bánh mì* with Botani 2008 Moscatel Seco from southern Spain. ardesia-ny.com

Bar Pleiades. Chef Daniel Boulud's reign continues with Café Boulud's younger sister, an elegant combination of Art Deco, Empire, and Op Art on the upper East Side. The 800-bottle list includes a crisp Henriot "Millesime" 1998 Champagne, and a refreshing SA Prum Urziger Wurzgarten 2006 Riesling. Sommelier Emanuel Moosbrugger's glass list changes frequently; fall

features flights of Burgundies. Charcuterie from Bar Boulud and small plates from the Café round out the menu. danielnyc.com

Socarrat Bar de Vinos. Vallodolid, Spain native Lolo Manso has captured the energy and flavors of his hometown's famed tapas bars in Socarrat Paella Bar's stylish Chelsea twin. Standouts from the all-Spanish list are a rich Pago de Los Capellanes 2008 Tinto, and Abadia Retuerta 2006 Tempranillo, with black cherry notes. Somontano-born Sommelier Nacho Monclus is behind the bar most nights, and he will gladly suggest wine pairings for the bar's authentic tapas. socarratbardevinos.com

—MIKE DESIMONE AND JEFF JENSSEN



ILLUSTRATION MICHAEL DELAPORTE