



OVER 970 WINES REVIEWED IN THIS ISSUE

# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

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For the full interview with Port's most prestigious couple, visit [winemag.com/bridge](http://winemag.com/bridge)

## port pointers

from *Adrian and Natasha Robertson Bridge*

Natasha Robertson Bridge, seventh generation of the Taylor Fladgate & Yeatman line, is the head blender for the Taylor Fladgate Partnership, and her husband, Adrian Bridge, is the group's CEO. Wine Enthusiast caught up with the first couple of Port, who recently opened the Yeatman Hotel in Porto. Here are highlights from the interview:

**Vintage Port vs. LBV Port:** "Vintage Port is the very best that we make. It comes from a single year, is bottled after two years and is rare—we make it only three or four times per decade. We came up with the idea of late bottled vintage in 1970. This is a Port from a single year, but by aging it in wood for five or six years, it is ready to drink immediately." —A.B.

**Three brands, three styles:** "Taylor Fladgate is lean, firm, racy, muscular, but in a sinewy, elegant way. Fonseca's style is noted for its expressive, luscious fruitiness, opulence and voluptuousness, and velvety, mouth-filling tannins. Croft is defined by an abundance of rich, plump fruit with a delicious exotic quality and a distinctive herbaceous, spicy character." —N.R.B.

**2009 Vintage Ports:** "The 2009 vintage Ports are wines of massive scale and density, with tannin levels and an intensity of color that has not been seen for at least two decades. However, in spite of their inky color and thick, muscular tannins, the 2009s also display a magnificent quality of fruit, crisp acidity and extraordinary complexity. In many ways, these wines represent a return to the vigor and stamina of the iconic vintage Ports of the early 20th century." —A.B.

—M.D. & J.J.



## wine flavored chocolates

"Being brought up in the chocolate business, I found many similarities between dark chocolate and red wine," says Tad Van Leer, a third-generation chocolatier and owner of J. Emanuel Chocolatier in New Jersey. Van Leer first conceived the idea for his line of wine truffles in 2001, when he visited Napa Valley as a guest of Stag's Leap Wine Cellars.

Van Leer and vintner Warren Winiarski were discussing the similarities between chocolate and wine: They agreed that both are affected by terroir, can be blended, have complex flavor profiles and possess a number of healthful attributes. Van Leer was inspired to infuse red wine into chocolate. "After experimenting I found that the wine and dark chocolates created a great tasting confection that enhanced both the wine and chocolate flavors," he says.

Van Leer uses 74% dark chocolate from Ghana and infuses the truffles with Cabernet, Chardonnay, Malbec, Syrah, Zinfandel, Champagne, Port and Merlot; he has worked in collaboration with Joseph Phelps, Palmaz, Ridge, Dolium, Château Fougères and Schramsberg.

J. Emanuel Wine Truffle Collections: 36-piece, \$45; 15-piece, \$22. [jemanuel.com](http://jemanuel.com). —TIM MORIARTY



## SNAPSHOT



### Freixenet Goes Food Truck, *Boston*

Freixenet's "Black Bottle Bubbly" went on a road trip this summer. Its Tastings and Tapas Truck poured samples of Cordon Negro Brut for Cava fans in five cities on the East Coast, pairing the sparkling Spanish wine with small bites, like saffron-battered shrimp and vegetable *buñuelos* (fritters). Catch up with the Freixenet truck at [freixenetusa.com](http://freixenetusa.com).