

OVER 550 WINES REVIEWED IN THIS ISSUE 77



# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

OCTOBER 2013

*the*  
**Sweet Issue**

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## ENTERTAINING UPGRADES

It's time to reboot your kitchen and entertaining essentials before the Halloween-to-New Year's Eve party season strikes. Here are few of our favorite stylish-but-oh-so-practical items. Happy hosting! —Mike DeSimone and Jeff Jensen



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**1. Cuisinart Smart Stick Hand Blender**

We love this handheld for making sauces, soups and smoothies. Bonus: it pinch-hits as a food processor. \$35, [cuisinart.com](http://cuisinart.com)

**2. Riedel Martini Glasses**

You already have the basics, so make room in your cabinets for a few sets of grown-up cocktail glasses. 2 for \$70, [riedelusa.net](http://riedelusa.net)

**3. The Ex Voodoo Knife Display**

Guests love to hang in the kitchen. This voodoo knife block will give them something to talk about and/or ensure no one criticizes your cooking. Comes in red, black, pink and chrome. \$84, [perpetualkid.com](http://perpetualkid.com)

**4. Riedel Flirt Decanter**

Aerate your best bottles in style with this graceful long-necked decanter that is as easy to pour from as it is to look at. \$189, [wineenthusiast.com](http://wineenthusiast.com)

**5. Magisso Cake Server**

You didn't spend all day baking just to mess up the frosting with a knife and spatula, did you? This gadget allows you to slice down and literally pinch a perfect piece. Genius. \$19, [finnstyle.com](http://finnstyle.com)

**6. Armadillo Bread Bin**

Is that a retractable bread bin in the shape of an armadillo? Why, yes, yes, it is. \$102, [wheredidyoubuythat.com](http://wheredidyoubuythat.com)

**7. Bob Kramer 8" Stainless Damascus Chef's Knife by Zwilling J.A. Henckels**

A chef's knife is the most important tool in your kitchen. This one—designed by famed blade craftsman Bob Kramer—just happens to be a work of art, too. \$400, [surlatable.com](http://surlatable.com)

**8. Origo Mix Bowl**

Q: When was the last time you were proud to use a mixing bowl as a serving piece? A: After you scored this Alfredo Häberli-designed beauty. \$29, [bloomingdales.com](http://bloomingdales.com)

**9. Taika Paper Napkins**

As a rule, cloth napkins are better. But if you must use paper for cocktails, score something gorgeous like these, which are adorned with illustrations by Finnish designer Klaus Haapaniemi. \$4 for 20, [northernicon.com](http://northernicon.com)