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# SIX FALL DINNER-PARTY PAIRS

Hosting autumn get-togethers means pouring bottles that work well with the season's slow-and-low-cooked comfort foods. Here are the wines to serve with these six seasonal standards.



## Beef Bourguignon + Burgundy

Instead of cooking with a traditional Burgundy, pour a New World Pinot Noir into the slow cooker, saving the pricier French stuff for your glass. A lush Burgundy with this tender and savory dish is a mouthwatering match.



## Lasagna with Pork Bolognese + Zinfandel

Pork can go with either red or white wine, but tomato sauce needs something equally high in acid and with a bit of spice to keep the flavors from going flat. Pasta with red sauce and Zinfandel are a sure bet.



## Butternut Squash + Chardonnay

Roasted face-down in a baking pan then topped with butter and a touch of cheese, this is one of the few reasons to be happy summer is over. The sweetness of squash demands a wine with a hearty dose of oak, and an opulent Chardonnay fits the bill.



## Coq Au Vin + Shiraz

Tip: Chicken stewed in red wine will be richer if you add mushrooms and pork fat. For the wine, while it's tempting to aim for France, go bigger, with a Shiraz from the Barossa Valley. It'll hold up to both the cooking wine and the sumptuous flavors of this fall classic.



## Brussels Sprouts with Bacon + Cava

Brussels sprouts don't need dressing up, but the umami from the bacon (and a touch of butter) make these mini cabbages even more delicious. Their slightly astringent, nutty flavor is complemented by the baked-bread quality of Cava.



## Apple Crumble + Tokaji

Bake it in the morning and the house will smell amazing all day. Cooking apples concentrates the sugar, making them sweeter. Hungary's famed wines of Tokaj achieve the same effect through botrytis, or "noble rot." The flavors of fruit and baking spice in the dessert and wine mirror one another, making each bite and sip a delectable indulgence.

—Mike DeSimone  
& Jeff Jensen