

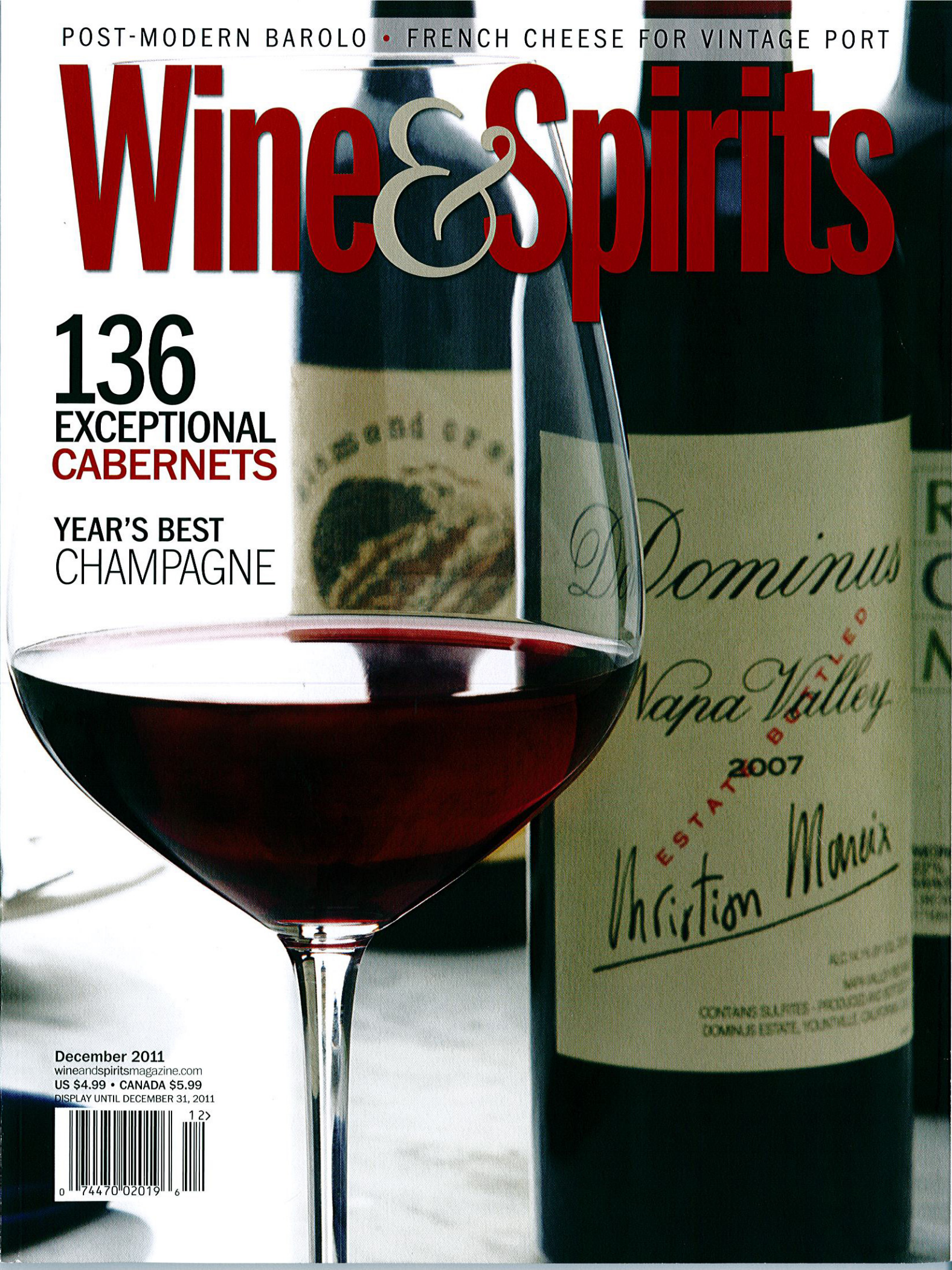
POST-MODERN BAROLO • FRENCH CHEESE FOR VINTAGE PORT

Wine & Spirits

136
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CHAMPAGNE

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New York: Tertulia

Tertulia is Spanish for an informal party, the name chef Seamus Mullen gave to his new restaurant in the West Village. It's his take on the cider houses of northern Spain, with Andalusian cider poured from a keg and a steady stream of small dishes coming from the wood-fired grill. Bigger dishes, however—like *huevo y cordero*, a lamb ragu and poached egg melting into polenta, or *paella de mariscos*, a wide pan of rice colored to a rich sepia by cuttlefish ink and topped with sweet shrimp—provide plenty of excuses to delve into the wine list. Organized by style (e.g. “bright and elegant,” “dark and robust”), it's heavy on high acid choices, like the rustic Monje Tradicional 2008 Tacorante-Acenejo from the island of Tenerife, or Galician reds such as the D. Ventura 2009 Vino de Burato from Ribeira Sacra. All a good reason to brave the crowds. —ANNIE SULLIVAN

359 Sixth Ave., New York;
646-559-9909, tertulianyc.com



Peter Mondavi, Sr., Richard Sanford and John Parducci

CALIFORNIA'S greatest

The Culinary Institute of America announced its 2012 Vintners Hall of Fame inductees: Joe Heitz of Heitz Cellar; Peter Mondavi, Sr. of Charles Krug Winery; Myron Nightingale, former winemaker for Beringer; John Parducci, a veteran Mendocino County winemaker; Richard Sanford, one of Santa Barbara County's early winemaking pioneers; and Albert Winkler, formerly of the University of California at Davis. In addition, the committee voted in Eugene Hilgard, who had chaired the University of California's College of Agriculture in the last decades of the 19th century, where he advanced the study of enology in the state and led the fight against phylloxera. The inductees will be honored on February 20, 2012 at the CIA's campus at Greystone, in St. Helena, California. —L.S.

BARONS & BARONNE Bubbly

The Rothschild family may be best known for banking and Bordeaux. Soon, they may become known for Champagne as well. Recently, three branches of the family came together in Barons & Baronne Associés (BBA), a Côte des Blancs project with equal shares owned by Baron Eric's family of Château Lafite, Baroness Philippine's family of Château Mouton and Baron Benjamin's family of Château Clarke.



Philippe Seyes de Rothschild

“Champagne Barons de Rothschild is the first and only overall Rothschild wine product,” says Philippe Seyes de Rothschild, the son of Baroness Philippine. As chairman of the board of BBA, he insisted that the family have at least three to four board meetings a year, so decisions could be made about the ongoing business. The structure of the project was “a big topic of discussion,” he says. “We would have to agree on everything, so we disagree until we agree—it's a real family process.”

Seyes de Rothschild began discussions with his cousins ten years ago. They began working with the Caves de Vertus and assembling stocks in 2005 and 2006. Jean Philippe Moulin at the Caves de Vertus assists the Rothschilds with blending; the project's managing director Frédéric Mairesse works on both the production and commercial side. The wines are focused in the grand cru villages of Avise, Cramant, Le Mesnil sur Oger, Oger and Vertus.

The Brut is 40 percent reserve wines, aged in bottle a minimum of four years. There is also a Blanc de Blancs and a Rosé. “For the Rosé,” Seyes explains, “since we are red wine growers historically, we decided we would make our own red wine to blend with the white.” Launched initially in Japan, Barons de Rothschild gained traction after it was mentioned in a *manga* as “the Champagne nobody could buy.” The wine will be launched this fall in the US by Pasternak Imports, starting in three markets—New York, Washington, DC and Los Angeles. —JOSHUA GREENE

Boston: Blue Inc

Belly up to the bar at *Blue, Inc.* in Boston's Financial District/Seaport area and you'll find yourself surrounded by Jason Santos fans hoping to catch a glimpse of the chef/TV star and indulge in his lustily flavored renditions of classic bistro dishes (Caesar with deep-fried egg; cabernet-braised short ribs with pistachio and figs) but it's Trisha LaCount's drinks that steal the show. The names might be silly (a “fat boy margarita,” a poke at the “skinny girl” margarita) but the combinations are original and delicious: that margarita uses beef stock and grilled peppers steeped in simple syrup for texture and a deep umami flavor; the “Angry Tomato” is a play on gazpacho garnished with pickled green beans. Add a side of poutine with foie gras gravy and melted cheese curds and you're set for dinner. —ANNIE COPPS

131 Broad St., Boston; 617-261-5353, blueincboston.com



Tertulia by Evan Sung; Sanford by Deborah Deniker; Mondavi by Rocco Ceselin; Rothschild by Equinox Creation