



WINE ENTHUSIAST[®]

MAGAZINE

AUGUST 2009

SEAFOOD GRILL

A PERFECT MATCH FOR SUMMER WINES

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BRING IT

Chicago's Everest restaurant gives BYOB a classy spin.



BYOB has gone upscale at Everest, an Alsace-accented restaurant set 40 floors above the Chicago Stock Exchange. This March the restaurant launched a program encouraging patrons to bring in their own favorite vintage (21 years or older) wine bottle, a program called "Cellar Celebration."

With 48 hours notice, wine director David Johnston researches each precious bottle, and Chef-Proprietor J. Joho creates a custom menu to pair with the wine. At dinner, Johnston presents guests with the unique history surrounding their wine.

"In this economy, many of our guests have been looking to gems in their own cellars rather than adding to their collections," says Chef Joho. "They have stories around the wines they've acquired, and we're looking to enhance that story by creating a custom course that complements that rare bottle."

Frugal collectors will also appreciate that no wine service fee is charged. And it's good business: according to Joho, many guests are so pleased with the experience that they order another bottle of wine from Everest's substantial 1600-bottle list, which includes the country's best selection of Alsace wine. (The most ordered bottles? No question, Joho confides, it's celebratory Champagne.)

Johnson says there is no better time than now to open a prized bottle. "After all, what are you waiting for?" says Johnston. "The optimal experience is here and now." everestrestaurant.com

—KARA NEWMAN

TOP SHELF



Here's a look at this month's top-scoring Cellar Selection, Editors' Choice and Best Buy. For full tasting notes on these and hundreds of other wines, turn to our Buying Guide, which begins on **page 55**.

Cellar Selection

95 **Numanthia-Termes S.L. 2006 Termanthia (Toro); \$200.** Hailing from one of Toro's best and oldest (more than 100 years old) vineyards, Termanthia is the pinnacle of heavy duty Tinta de Toro. Aromas of wild blackberry, crude oil, forest floor and truffles are just now showing themselves, while the tight, tannic palate is full of black plum, blackberry and bitter chocolate flavors. Only 531 cases made. Imported by Moët Hennessy USA. —M.S.



Editors' Choice

95 **Andrew Will 2006 Ciel du Cheval Vineyard Red Wine (Red Mountain); \$55.** This is darn near perfect, a matchless expression of berries dotted with chocolate, vanilla and butterscotch. The berry flavors, highlighted with crisp acids, strike a pure note and ring true over a long, long finish. —P.G.



Best Buy

91 **Colomé 2008 Torrontés (Calchaqui Valley); \$15.** Much better and way more complex than your average Torrontés. The bouquet is flower power, lychee and tangerine, and overall this is an exotic, driving wine like no other from Argentina. Expect roundness and similarities to Viognier; it's amplified and impressive. Imported by Hess Collection. —M.S.

