

BON APPÉTIT

DECEMBER 2004

\$3.99

AMERICA'S FOOD AND ENTERTAINING MAGAZINE



Milk Chocolate Mousse Cake with
Hazelnut Crunch Crust

Wine & Spirits Drinks, Etc.

Control Freak

You know the type—the wine geek who wouldn't dream of serving a 1988 Krug Champagne above 46 degrees, or a 1961 Chateau Mouton Rothschild at any other temperature than 62 degrees. PEK Preservation Systems offers a stylish and compact solution for the aficionado on your list with the single-bottle Supremo Wine Steward. Customized climate control adjusts to specific varietals. (\$230; 800-560-8860 or peksystems.com)
—Heather John



I COULDA BEEN A SOMMELIER



It may be the ultimate gift for oenophiles—Career Discovery: The Professional World of Wine at the Culinary Institute of America at Greystone. The intensive four-day program, taught at the CIA's California campus in the heart of Napa Valley, is for the enthusiast who's ready to go from wine lover to wine pro. With field trips to local wineries, and classes on food and wine pairings and restaurant wine service, it's all wine, all the time. (\$650 per person; 707-967-2568 or ciaprochef.com)
—Hugh Garvey

BON APPÉTIT TASTING PANEL REPORT

Vintage American

No matter how far the wine connoisseur travels, there's no place like home. Of the more than 1,700 domestic wines the Tasting Panel sampled this year, here are five of our top all-American picks for great drinking at a gifting in a range of prices and styles.



CHATEAU STE. MICHELLE—DR. LOOSEN 2003 EROICA RIESLING, COLUMBIA VALLEY (\$20). This lovely Riesling has ripe, elegant peach flavors and is superb with a cheese course.



STONE HILL WINERY 2001 PORT, HERMANN (\$20, 500 ML). Consistently one of this historic Missouri winery's best offerings the Port's snappy berry tones and complex structure make it a perfect match for rich desserts.



DOMAINE CARNEROS BY TAITTINGER 2001 BRUT, CARNEROS (\$24). A fresh, juicy sparkler with crisp acidity and a long, racy finish.



VAN DUZER VINEYARDS 2002 PINOT NOIR, DIJON BLOCKS, WILLIAMETTE VALLEY (\$32). Oregon Pinot Noir just keeps getting better; this velvety beauty with hints of ripe black cherry will do your holiday table proud.



MINER FAMILY VINEYARDS 2001 THE ORACLE, NAPA VALLEY (\$50). A spicy blend of Cabernet, Merlot, and Cabernet Franc with lively plum and toasty wood notes.
—Anthony Dias Blues