

Wine & Spirits

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Weinbau Karte



In 1868, the Prussian government commissioned a map of the Saar and Mosel vineyards from Franz-Joseph Clotten, the *Steuerrath*, or royal land survey inspector and tax official. Together with a map of the Rheingau done in 1960, the *Steuerrath* Clotten map was one of the first of its kind anywhere in Europe, ranking the vineyards not just by the prices the wines fetched but by labor costs, yields and other tax data. Now the map is available again, thanks to Lars Carlsberg with the help of the Trier Public Library. Not only is the 58-inch-long map gorgeous to look at, it's fascinating to see which vineyards made the highest rankings (Scharzhofberger and Maximin Grünhäuser Herrenberger) and which didn't (Kanzemer Altenberg and Saarburger Rausch, for example). \$65 at rieslingfeier.com —T.Q.T.

Picture This

Alder Yarrow began collaborating with photographer Leigh Beisch in early 2012, using his *Vinography* blog to post what amounted to an ongoing photo essay about flavor and aroma components commonly perceived in wines, from wet stones to roses. They recently collected their work in a coffee table book, *The Essence of Wine*. Beisch's photographs are striking, and Yarrow's text thought-provoking, as he asks readers to consider the "deliciously infinite" possibilities that can be found underneath a cork. —CAITLIN GRIFFITH
Pre-order (hardcover, \$70; eBook \$35) at vinography.com



First Growths on the Go

What's better than the newest release of Hugh Johnson and Jancis Robinson's *The World Atlas of Wine* (Mitchell Beazley, 2013)? The iBook version of the new seventh edition, as it can fit in your carry-on and allows for close inspection of the great and the lesser-known vineyards of the world with its zoomable maps. —T.Q.T.
\$13 at itunes.com

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Stabilizing Beaujolais



Despite the cachet of certain cru Beaujolais wines in the US market and the annual worldwide clamor for Beaujolais Nouveau, Beaujolais as a whole has been struggling, losing over 30 percent of its vineyards in the last ten years, particularly at the Beaujolais and Beaujolais-Villages level, as urban areas expand and landowners retire. To address the ongoing loss of vineyard land, three major forces in the region—Boisset La Famille des Grands Vins, Les Vins Georges Duboeuf and the cooperative Le Cellier des Saint-Etienne—teamed up to form BCD Développement, a partnership aimed at preserving vineyard land. The practice of *métayage*, an arrangement in which the landowner and the grower split the annual harvest, is prevalent in Beaujolais. "So if you have a domaine that disappears," explains Nathalie Bergès-Boisset, "the *métayé* loses his work because the land doesn't stay with him, which is why you have people leaving the land." The goal in forming the new development corporation is to both purchase and preserve vineyard land and encourage younger generations to pursue viticulture. Growers in this partnership will be paid not just on yield, but also based on the size of the domaine, to help ensure a more steady income in low-yielding years like 2013. According to Bergès-Boisset, from her company's perspective the goal is not to increase production, but to stabilize it. "It's more to be sure it's not going down again and again."

—LUKE SYKORA

The Ancient Grog of the Scandinavians

You could think of Dr. Patrick McGovern as the Indiana Jones of wine and spirits. The author of *Ancient Wine: The Search for the Origins of Viticulture* and *Uncorking the Past: The Quest for Wine, Beer, and Other Alcoholic Beverages*, he's the scientific director of the Biomolecular Archaeology Project for Cuisine, Fermented Beverages and Health at the University of Pennsylvania. He recently set his sights on a complex alcoholic concoction enjoyed by ancient Scandinavians, analyzing residue from drinking vessels found in four different dig

sites going back as far as 1500 BCE. He found a remarkable uniformity in the ingredients, suggesting a widespread and consistent style of single-batch fermentation blending honey, cereal grains and local fruits like lingonberry and bog cranberry. The resulting brew was then flavored with birch sap, bog myrtle, yarrow and—surprisingly—wine (a startling discovery, since during that time period grapes were not harvested so far north). This is the earliest evidence of wine ever found in Scandinavia, and Dr. McGovern views this as evidence of a once-vibrant

trade route in which northern Europe's amber was exchanged for southern Europe's wine. Dr. McGovern teamed up with Dogfish Head Brewery to create a beverage inspired by this ancient grog using ingredients including beer from barley and winter wheat, fermented lingonberry and cranberry juice, mead, yarrow, bog myrtle, clover and birch syrup. The resulting brew, which they call Kvasir, is strong enough for any Viking drinking horn, ringing in at 10 percent alcohol by volume, with a slightly sour taste similar to a Belgian lambic. —E.T.