

550+ WINES REVIEWED PAGE 81

EXCITING WHITE WINES FROM ITALY PAGE 73

CALIFORNIA'S NEW ARTISAN VINTNERS PAGE 60

WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

JULY 2014

THE
SUMMER
ISSUE

EASY
WOOD-GRILLED
PIZZAS PAGE 42

24
REFRESHING
ROSÉS PAGE 54

BEST
BURGER
PAIRINGS PAGE 22

COOL GIN
COCKTAILS PAGE 67



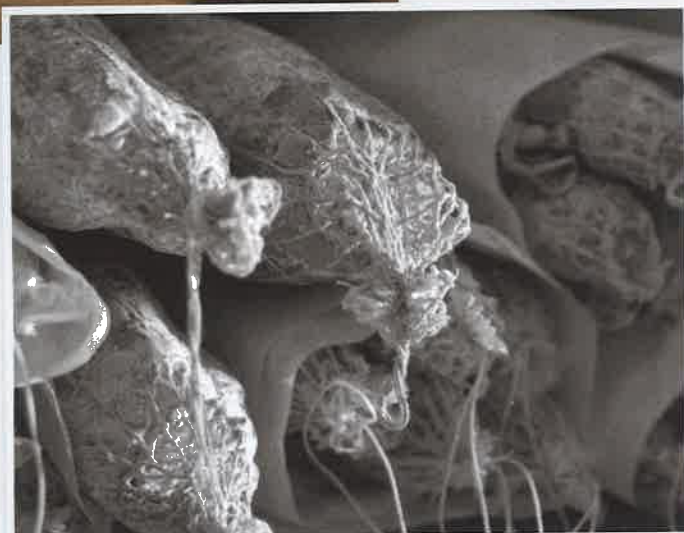
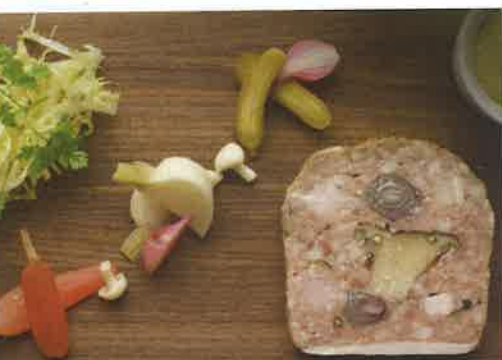
\$5.99 US & CANADA



Winemag.com

EMBRACE THE CURE

Chef-made charcuterie—one of wine’s oldest companions—is having a major moment on American menus. Here’s everything you need to know about this carnivorous craze.



With 80 varieties of kitchen-cured meats on the menu at Cypress in Charleston, South Carolina, Executive Chef Craig Diehl knows his charcuterie.

“We started buying the whole animal, and we needed to maximize our costs by using every last piece. We played around with headcheese, then more and more salamis and sausages. Now, we have 40 or more items in our curing room at any one time.”

Diehl, along with a handful of other trailblazing chefs who have been successfully winning over diners with these Old World-inspired delicacies, have essentially thrown down the DIY-charcuterie gauntlet and American chefs are now picking it up with a fury, fueling the salty trend.

And curing meat is not an easy endeavor.

“It’s a lot of work, and you need a lot of space,” says Diehl. “With some meats, you have to wait a year for it to be ready, and you may tweak the recipe for two years to get it right.”

To help create his charcuterie-centered Bar Boulud wine bar, Chef Daniel Boulud brought in

master *charcutiér* Sylvain Gasdon from renowned Gilles Verot in Paris.

“In the 1980s at Le Cirque I had suppliers, but I always dreamed of a selection made fresh,” says Boulud. “Then I was introduced to Gasdon and asked him to join me to make his products in New York. A year later we opened Bar Boulud and it worked.”

Indeed it did. Bar Boulud’s well-publicized success served as a benediction of sorts for many who rightfully questioned whether people would eat fat-riddled, salt-rich salami and sausages, let alone headcheese and *lardo*. Boulud’s

winning bet, coupled with the locavore dining movement and wine’s growing popularity, has made charcuterie one of fine dining’s hottest dishes, with styles ranging from traditional French, Italian and Spanish to new, bold serving boards that borrow flavors from the Deep South, Japan and South America.

As confirmation these meaty morsels are hot right now, Chef Phillip Lopez is slated to open Square Root, a charcuterie-based wine bar, later this year in New Orleans. He’ll serve his cured delights *omekase*-style—and house a 3,000-bottle wine cellar, banking that diners will stay hungry for the trend and continue to embrace one of wine’s greatest pairings. 🍷

—John Mariani

YOUR CHEAT SHEET ON CHARCUTERIE PAIRING

Here’s a fail-safe guide on what to pair with your charcuterie from Bill Netherland, sommelier at Cypress.



PÂTÉS & TERRINES:

Lambrusco

WHAT HE POURS: Alfredo Bertolani NV Rosso All’antica (Lambrusco Reggiano)

SERRANO, PROSCIUTTO & LIGHT HAMS: Rosé

WHAT HE POURS: Domaine de Reuilly 2013 Pinot Gris Rosé (Reuilly)



SPICY SAUSAGES:

Austrian Riesling

WHAT HE POURS: Weingut Schloss Gobelsburg 2010 Gaisberg Riesling (Kamptal)

SALUMI & SALAMIS:

Barbaresco

WHAT HE POURS: Cantina del Pino 2007 Ovello (Barbaresco)



“WITH SOME MEATS, YOU HAVE TO WAIT A YEAR FOR IT TO BE READY, AND YOU MAY TWEAK THE RECIPE FOR TWO YEARS TO GET IT RIGHT.”

—CHEF CRAIG DIEHL