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**WHO IS
AMERICA'S
GREATEST
WINEMAKER?**

**The Woman
Behind
Marcassin,
Bryant, Colgin,
Peter Michael
And More**

JULY 31, 2010
\$5.95 US

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Kimpton Takes Philly

Kimpton Hotels has been matching boutique lodgings and top chefs for almost three decades, going back to Masa Kobayashi at San Francisco's Hotel Vintage Court in the early '80s, and Wolfgang Puck at the Prescott Hotel later that decade. Last fall, Kimpton opened Hotel Palomar in Philadelphia and installed Guillermo Tellez, once Charlie Trotter's chef de cuisine, as executive chef of its Square 1682 restaurant.

Tellez's cuisine is bold, flavorful and international, with a strong nod to his Latin roots in dishes such as yellowfin tuna tostadas, lobster paella, duck cassoulet and black cod porchetta. There are also homey presentations, like the apple cider fritters dessert, and a

thread of local ingredients throughout (Pennsylvania goat cheese ice cream, pan-roasted Amish chicken). The wine list, with 80-plus selections, boasts a few choice nuggets (Hugel Pinot

Blanc Alsace Cuvée Les Amours 2006, \$58), though it's thin in some areas (only one red Bordeaux, for example). Pricing is fair for a control state.

The stylish 90-seat second-floor dining room is comfortable and remarkably quiet, given the

revelry in the cocktail lounge below. Designer Dayna Lee has successfully fused a sleek, modern interior with the Art Deco features of the historic 1929 Architects Building. Eco-conscious patrons will appreciate that the restaurant and hotel are currently silver-level LEED-certified, and they are going for gold.

—Sam Gugino



SQUARE 1682 AT HOTEL PALOMAR

RESTAURANT 121 S. 17th St., Philadelphia **Telephone** (215) 563-5008 **Website** www.square1682.com **Open** Breakfast, lunch and dinner, daily **Cost** Entrées \$16-\$35 **Corkage** \$25 **Credit cards** All major

HOTEL 117 S. 17th St. **Telephone** (877) 725-1778 **Website** www.hotelpalomar.com **Rooms** 230 **Suites** 17 **Rates** \$189-\$359

THE NEW SPANISH WHITES



Tasting wine among the barrels may seem romantic, but the combination of limestone, dark wood and dim light leaves much to be desired when trying to experience that wine with all of your senses. It is hard to discern much about color, clarity and viscosity while tilting a glass in the direction of a flickering candle set atop a wrought-iron pillar. But if

a new trend noticed among Spanish bodegas takes hold, it may mean the end of the unintentional "blind" tasting.

White is the new black when it comes to winery tasting rooms in Spain. In the newly designed Torre Muga (pictured; www.bodegas.muga.com) in Rioja, Basque architect Itaki Aspiazua used a white ceramic and glass composite surface for the floors and tasting tables on the ground level. This same material appears again in desktops in the upstairs meeting rooms, which are set up for wine seminars and education. In Ribera del Duero, Emilio Moro's brand-new Cepa 21 winery (www.cepta21.com) and restaurant features an all-white tasting room, with a skylight positioned over the central console and a glass-walled view of the barrel room. And don't be fooled by the name at Martinez Bujanda family's Finca Antigua (www.familiamartinezbujanda.com), which translates as "old farmstead," in La Mancha. Its sleek, all-white bar affords a view of vineyards and is flooded with sunlight. So the next time you hear about whites from Spain, it might not be just what's in the bottle.

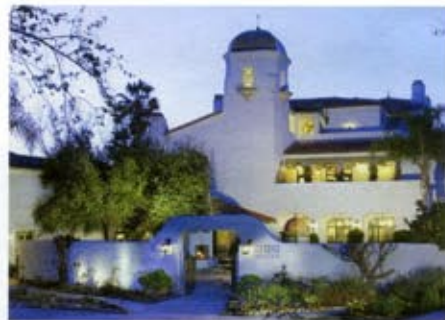
—Mike DeSimone, Jeff Jensen

Central Coast Shangri-La

Ever since Frank Capra cast the scenic Ojai Valley as Shangri-La for his 1937 classic, *Lost Horizon*, Ojai has been a popular destination for the rich and famous. Surrounded by the stunning Topa Topa mountain range, Ojai is just a 40-minute drive inland from downtown Santa Barbara.

With the recent blossoming of a small wine industry in Ventura County (Casa Barranca, Herzog, and Ojai Valley Vineyards), and the Santa Ynez Valley just 45 minutes away, Ojai is an inviting destination for wine lovers. The Ojai Valley Inn & Spa has been the place to stay here since it opened to the public in 1947. Designed in 1923 as a private golf and country club for glass magnate Edward D. Libbey, it has long been considered the quintessential Spanish Colonial Revival-style property.

A \$90 million renovation in 2005 gave the resort 308 new rooms and suites, many with fireplaces and deep soaking tubs. A fourth restaurant will soon join the three currently open. They share an 1,100-selection international wine list that focuses on the



Central Coast. An 18-hole golf course, tennis center and a spectacular spa round out the amenities—all the while preserving the original character of the property and grounds.

—Lynn Alley

OJAI VALLEY INN & SPA

905 Country Club Road, Ojai, Calif. **Telephone** (888) 697-8780 **Website** www.ojairesort.com **Rooms** 236 **Suites** 72 **Rates** \$400-\$3,000