

# FOOD & WINE

JULY 2006

## best new chefs 2006

**Chef recipes  
made easy**  
new ideas  
for steak

**Jacques  
Pépin's  
menu**  
for a  
perfect  
beach  
party

**Rating  
the best**  
restaurants  
cookbooks  
equipment  
spices  
+ more  
*See page 35*

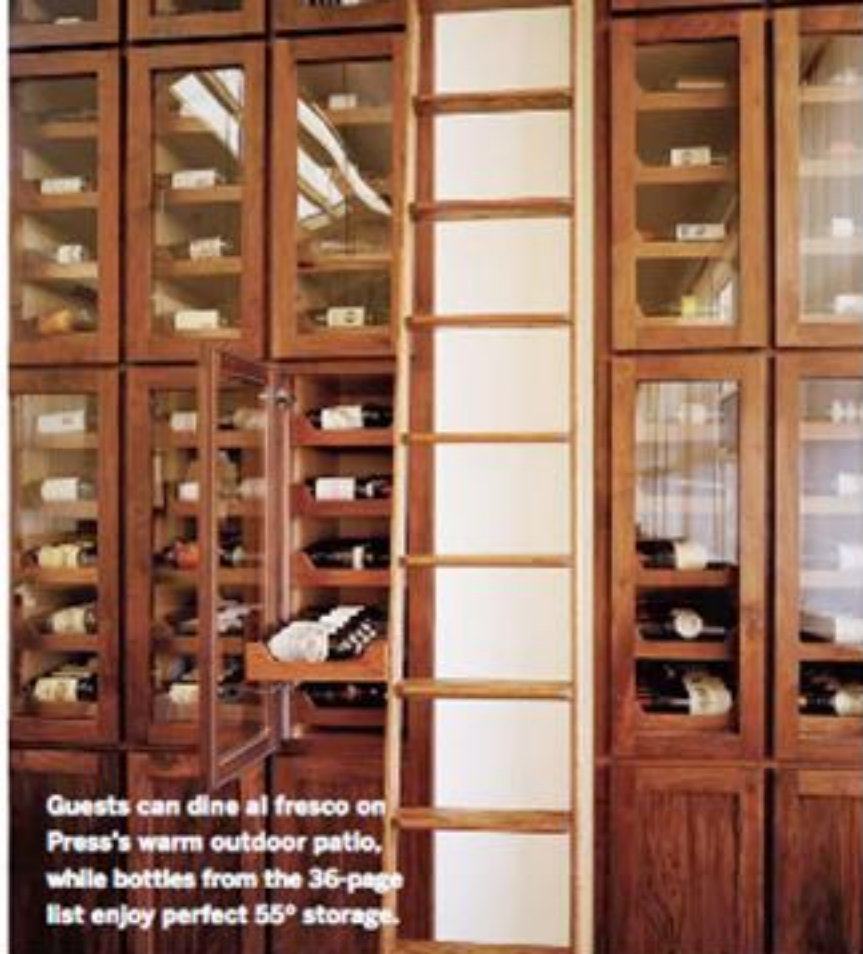
**20 robert parker favorites**



## BEST NEW WINE LISTS 2006

The 10 winners of F&W's eighth annual Best New Wine Lists award offer outstanding wines from far and wide, even from the tiniest and most remote vineyards (think India, Turkey—and Ohio). The lists, all from restaurants that have opened within the past year or so, generally assume that customers are willing to spend a bit more on wines than they have in the past. Still, each features at least some sensational bargains, as well as a wide range of brilliant food matches.

BY RICHARD NALLEY



Guests can dine al fresco on Press's warm outdoor patio, while bottles from the 36-page list enjoy perfect 55° storage.

### Press St. Helena, CA

"We wanted to showcase the Napa vintners who might be our customers and tell their stories. There are lots of stories," says general manager and wine buyer Stefan Matulich.

How does a new restaurant make its mark in the middle of hypercompetitive Napa Valley? Matulich created a 550-bottle list of Napa—and only Napa—vintners. Paragraph-long histories and winemaker bios follow dozens of the listings. Plenty of the wineries are small or new enough to be unfamiliar to most outsiders (Ahnfeldt, Diamond Terrace, Waugh Cellars). Press also maintains a modest markup (even less for the more expensive wines), which means lots of wines in the \$40 to \$60 range—no minor accomplishment in pricey Napa Valley.

**BEST PAIRING** With F&W Best New Chef 1997 Keith Luce's Moroccan-style rack of lamb, Matulich likes to pour the 2003 John Anthony Syrah (\$54), a wine he says "has lush, blueberry fruit and a hint of bitter cola nut that plays off the lamb's mild spices."

**BEST BUY** 2003 Provenence Cabernet Sauvignon (\$43). "Rutherford winemaker Tom Rinaldi creates this beautifully composed Cabernet in a soft old-world style," says Matulich. "The flavors blend together harmoniously."

**DETAILS** 587 St. Helena Hwy.; 707-967-0550.

PHOTOGRAPHS: THOMAS HEINER