

WINE SPECTATOR'S FREE DOWNLOAD



13 World-Class Restaurants in Napa and Sonoma

If you're visiting California wine country, the whole point is to drink and eat well. It takes a special kind of restaurant, then, to go above and beyond the region's standard

for dining excellence. These 13 restaurants in Napa and Sonoma are a cut above the rest, be it for their vineyard views, their championing of producers both local and global, or their creative renditions of all types of cuisine. Check out our North Coast picks.











its first Wine Spectator Restaurant Award and, in 2013, its first Grand Award. Today, Green keeps the wine flowing at seven other restaurants in the San Francisco Bay Area,

winner Mayfield Bakery & Café in Palo Alto. Wine Spectator talked with him about what it's like to teach about wine, how to juggle different wine list demands and the differences in wine tastes between San Francisco's fashionable crowd and Silicon Valley's power lunchers. Find out his secrets to success.

including fellow Grand Award winner Spruce in San Francisco and Award of Excellence







are smooth as silk. The details make this wine stand out, from touches of mineral and

toasted fennel seed to hints of roasted peanut and dried jasmine. Drink now.—MaryAnn

Why It's a Good Restaurant Choice: Viticulturist Annie Favia and her husband, Andy Erickson, former winemaker at Screaming Eagle and Harlan, created Favia in 2003. The

couple—who make a range of Rhône-style varietals and Napa blends of Cabernet Franc and Cabernet Sauvignon-practice minimal intervention in the winery with some wines, like this pick, being both unfined and unfiltered. It's named after Marie Suize, one of

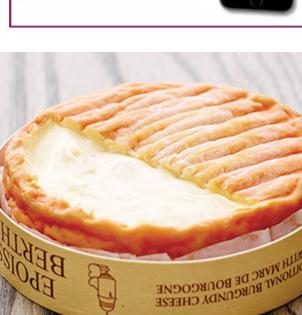
whole-cluster pressed and fermented in neutral barrels, producing a richly fruity and texturally attractive white, which can pair with a variety of food. Seafood dishes such as Dungeness crab, Scottish sea trout à l'orange, and slow roasted Pacific abalone are recommended. Find the best Wine Lists using the New Wine Spectator Restaurant Awards App

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for wine lovers.

Amador County's gold-rush prospectors; today the Sierra Foothills region has even better prospects in Rhône grapes like Grenache, Syrah and Viognier. The grapes are



On the Cheese Board: Époisses

With its infamously funky aroma, Époisses de Bourgogne is a veritable gastronomic miracle: How could anything this stinky taste so good? Made from cow's milk in Burgundy's Côte d'Or region, this cheese is repeatedly washed in marc de Bourgogne, a brandy distilled from the grape pomace left after making wine, resulting in its colorful orange rind. Once you get past the smell, you'll find a silky, smooth paste—which melts to a custardlike consistency at room temperature—with flavors ranging from meaty to sweet cream to mushrooms and nuts. On a restaurant cheese plate, look for iconic

brands such as Fromagerie Berthaut, Germain, Rodolphe Le Meunier and Hervé Mons. This washed-rind cheese also shows up in recipes: Chef Michael Rafidi of Grand Award winner RN74 in San Francisco suggests an Époisses Toast Gratinée, an open-faced grilled cheese sandwich topped with pickled shallots and onion jam. Get the recipe and learn about other iconic cheeses in Wine Spectator's Sept. 30 issue, on newsstands now.

A ripe Époisses should have a strong barnyard aroma, with a rind that is moist and shiny.

RESTAURANT **SPOTLIGHT** Rue Cler: A Slice of Paris in Downtown Durham 401 E. Chapel Hill St., Durham, NC; Tel: (919) 682-8844 Named after a market street in the 7th Arrondissement, Rue Cler brings a Parisian neighborhood-dining experience to Durham, N.C., earning its first Award of Excellence in

2016. Led by owner and wine director Nathan Vandergrift, the wine program offers 185 selections with a focus on value across French regions; a large number of bottles are in the \$50-and-under range, while the reserve list includes verticals from Rhône star Eric Texier, Baudry Chinon and more. Available both as prix-fixe and à la carte, the menu infuses local produce and seafood with classic French influence. See the details!

TURNING TABLES • ACCLAIMED CHEF MICHEL RICHARD DIES AT 68

FOOD ARTS

Heralded French chef Michel Richard died Aug. 13 due to complications from a stroke. Known for his playful yet refined approach to French cuisine and his talent as a pastry chef, Richard arrived in Los Angeles in 1976 and made a lasting mark on the U.S. dining scene. Richard's fondness for fine wine was reflected in several Restaurant Awardwinning wine lists. Learn more about the culinary trailblazer. • COMING SOON TO NEW ORLEANS: MERIL From Emeril Lagasse's restaurant group, Meril is scheduled to open in New Orleans on

The Rotunda at the iconic Pierre Hotel in Manhattan has returned to the public eye. After being used as an event space for several years, the Rotunda reopened on July 13 as a dining room, redesigned to accentuate its iconic floor-to-ceiling murals. Get a peek into menus both sweet and savory—and the beverage list!

first new opening there since 1998. What's on the menu?

• REIMAGINED: THE ROTUNDA AT THE PIERRE

• NEW WINE DIRECTOR FOR FELIDIA Lidia Bastianich's Best of Award of Excellence-winning Felidia Ristorante has gained a new wine director. In July, Jeff Taylor, previously wine director at Betony, joined the team at the Midtown Manhattan restaurant, which offers 1,425 selections, with a focus on Italian bottles.

With the Olympics in full swing in Rio through Aug. 21, Brazilian steak house chain Fogo

de Chão has released an online guide to Brazilian cuisine. Featuring sections on

Sept. 24 at 424 Girod St., in the city's Warehouse District. Named after the celebrity chef's daughter, the casual restaurant will be Lagasse's fourth venue in the city and his

Portuguese dining phrases, etiquette tips and recipes, the guide aims to educate guests about the restaurant's roots. With 41 Award of Excellence-winning locations across the

us, tweet us or tag us on Instagram.

Sonoma next year.

• FOGO DE CHÃO'S GUIDE TO BRAZIL

U.S. and Brazil in 2016, the Dallas-based chain is known for combining its roasted meats with extensive options in South American wines. • RELOCATING: OLIVE AND VINE In July, Olive and Vine in Glen Ellen, Calif., closed its doors. An Award of Excellence winner since 2014, the Sonoma County restaurant's list spanned 150 selections, with a

focus on California wines. The restaurant plans to relocate to the Cooperage Inn in

Any updates or in-the-know changes? Visited one of our award winners lately? Have a favorite restaurant you'd like to give a shout-out to? We want to know your picks! E-mail

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-Gillian Sciaretta, director of Restaurant Awards



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