

CL

CELEBRATED LIVING

A CONVERSATION WITH
Richard Gere

**INCREDIBLE
EDIBLES**

Ultimate Steaks
Decadent Desserts
Exotic Ingredients

**A TOAST TO
RHONE WINES**

SAVOR THE WORLD
Delhi, Paris, New Orleans,
Lima, Quebec City

WIN A GOURMET GETAWAY TO
NEW ORLEANS!

SEE PAGE 35

**DINING IN
STYLE**

Restaurant Designers
Make Their Mark

**GOLDEN
OPPORTUNITIES**

Warm Up to
Dark Liquors

WINNER
**BEST
QUARTERLY
MAGAZINE**
WESTERN PUBLISHING
ASSOCIATION

The Food and Wine Issue

OUR ANNUAL GOURMET GUIDE

FOODIE FRENZY

BY ELAINE GLUSAC

Dig into a food-focused roundup of this season's hottest trends, newest places, and best bites.

Perfect Pair

It's no longer enough to pour wine tastings. Many wineries are expanding to offer food-paired tastings that they say bring out the best in any vintage.

The team at **ARISTA WINERY** (aristawinery.com) in Sonoma County recently planted fruit and vegetable gardens from which they source ingredients for five-course meals and hands-on pizza-making classes.

At **ANTICA TERRA** (anticaterra.com) in Oregon's Willamette Valley, samples of eight wines — including Antica Terra's own and a selection of other international vintages — are matched to small plates devised by local chefs, such as foie gras with plum jam.

CAKEBREAD CELLARS (cakebread.com) in Napa Valley has been offering cooking classes for decades and recently began offering four-course wine tastings paired with dishes from resident chef Brian Streeter.

