

OVER 400 WINES REVIEWED IN THIS ISSUE PAGE 69



WINE ENTHUSIAST

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INSIDER'S GUIDE TO ZINFANDEL

FOOD-FRIENDLY

PINOT GRIS & PINOT BLANC FROM OREGON PAGE 58

AUSTRALIA'S WILD WEST WINE COUNTRY PAGE 52

THE BEST IN-FLIGHT POURS PAGE 32



GO TO

Winemag.com



FIRST LADIES OF THE SPIRITS WORLD PAGE 46

KOSHER CUISINE GOES GOURMET PAGE 62

TALKING TEQUILA WITH GEORGE CLOONEY PAGE 30

THE **ENTH** DEGREE / DESTINATION

BOSTON

This scrappy city is more than just colleges, cobblestones and crazy sports fans—its food and booze scenes rival LA and New York. Here's the gourmand's guide to Beantown.

EAT: Ming Tsai's Blue Dragon

(bluedragon.com), in Boston's Fort Point Channel, rocks East-meets-West-style tapas with a gastropub twist, enjoyed best with sake or house cocktails like the Dragon Bowl,



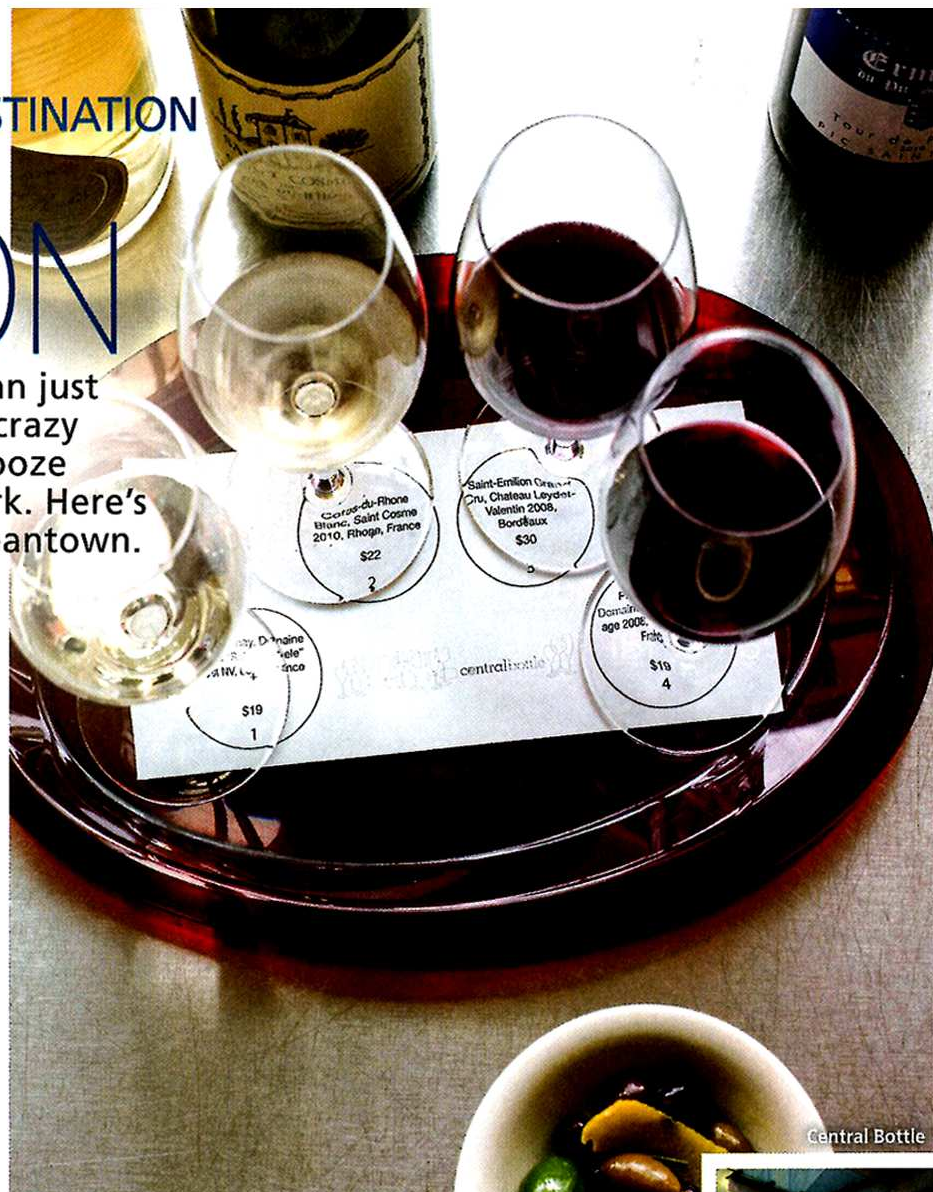
Blue Dragon

a big-enough-for-two blend of rum, Pisco and passion fruit. In Cambridge, don't miss **Craigie on Main** (craigieonmain.com), James Beard Award-winning chef Tony Maws's shrine to upscale comfort food; whole hog dinners happen here regularly. Do. Not. Miss.

DRINK: You've got to love a town where they name a bar after an insufferable hatchet-wielding temperance-movement figure. The **Carrie Nation Cocktail Club** (carrinationcocktailclub.com) in Beacon Hill delivers a history lesson via drinks like the Volstead (rum, Chartreuse, maraschino cherry



Craigie on Main



Central Bottle

liqueur, lemon cordial and grapefruit bitters) and Spigot Bigot (IPA, mezcal, Solerno, agave, lime and hellfire bitters). At small-production-minded **Central Bottle Wine + Provisions** (centralbottle.com), the eclectic weekly tasting offerings can range from sour beers to the cult wines of Italy. **Spoke Wine Bar** (facebook.com/spokewinebar) in nearby Somerville pairs small bites with artisan wines, while **Local 149** (local149.com) is a South Boston haven for craft beer and small-batch booze.

GRAZE: **Savener's Butcher and Market** (savenorsmarket.com) in Boston and Cambridge has farm-fresh produce, local meats and the region's

best *sammies* (sandwiches) to order. Must try: The Ariccia, with house-made porketta, pickled fennel and Eat Local Honey on an Iggy's farmhouse roll. Somerville-based **Taza Chocolate** (tazachocolate.com) stone-grinds chocolate beans into a medley of bars and will show you how on a factory tour. **Reasons To Be Cheerful** (cheerful-reasons.com) in West Concord, is an old-fashioned ice cream parlor with very grown-up flavors like raspberry-lime Rickey and margarita sorbet. —*Virginie Boone*

