

# Wine Spectator

A photograph of Trudie and Sting standing in a vineyard. Trudie, on the left, has blonde hair in a bun and is wearing a black button-down shirt and blue jeans. Sting, on the right, has a full beard and is wearing a dark plaid shirt and dark pants. They are standing in front of a stone wall with grapevines in the background.

WineSpectator.com

## TRUDIE & STING MAKING WINE IN ITALY

OUR GUIDE TO  
PROSECCO: THE  
WINES, THE REGION

NEW WORLD VALUES,  
FRENCH WINE STYLE

THE BOUNTY OF  
PIEDMONT: 750+  
NEW RELEASES

WOLFGANG PUCK'S  
PERFECT MATCH

APRIL 30, 2016

\$5.95 US

18>



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The former abbey housing this luxury hotel dates to the 12th century.

## Abadía Retuerta LeDomaine Expands

Website [www.ledomaine.es](http://www.ledomaine.es)

Four years ago, eminent Duero winery Abadía Retuerta opened its LeDomaine hotel in a 12th-century abbey surrounded by vineyards. For the 2016 season, the hotel has introduced eight new rooms and added amenities. Now topping out at 30 rooms and served by a major spa and three restaurants, LeDomaine offers an indulgent level of service. Butlers contact guests before arrival and are always available via a loaned mobile phone. The spa has a sommelier who runs samplings of aromas and wines to customize guests' experiences. The food at the beautiful restaurant in the former refectory is overseen by Andoni Luis Aduriz of Spain's Michelin two-star Mugaritz. Other dining venues include the more casual Jardín del Claustro and the wine cellar, or even butler service under a tree in the vineyards. Winery tours are available, as are vineyard tours by horse, four-wheel-drive vehicle or helicopter. Or you could switch it up and take a falconry class. Rates begin at \$480.

—Owen Dugan

## MAKING PRIVATE LABELS IN TUSCANY

Website [www.baglionihotels.com/cala-del-porto-punta-ala-florence-tuscany](http://www.baglionihotels.com/cala-del-porto-punta-ala-florence-tuscany)

While Tuscany's Maremma wine region may not have the historic wineries and well-groomed landscape of neighboring "Chianti," it does have its own rustic beauty, and wine quality there is rapidly improving.

From April through October, Maremma's seaside Baglioni Hotel Cala del Porto offers a package that draws visitors into wine country. Guests can create about 300 bottles of their own barrel blend at the Rocca di Frassinello vineyard; winemaker Alessandro Cellai, who also oversees Castellare di Castellina in Chianti, will help guests select from Sangiovese, Merlot, Cabernet Sauvignon and Syrah grapes grown at the Rocca estate. Afterward, hotel patrons can enjoy a suite with a panoramic vista, an ocean-view terrace dinner and a private beach gazebo.

The custom wines can be aged up to two years before being shipped to your home. The package for two is \$46,900.

—Samantha Falewée

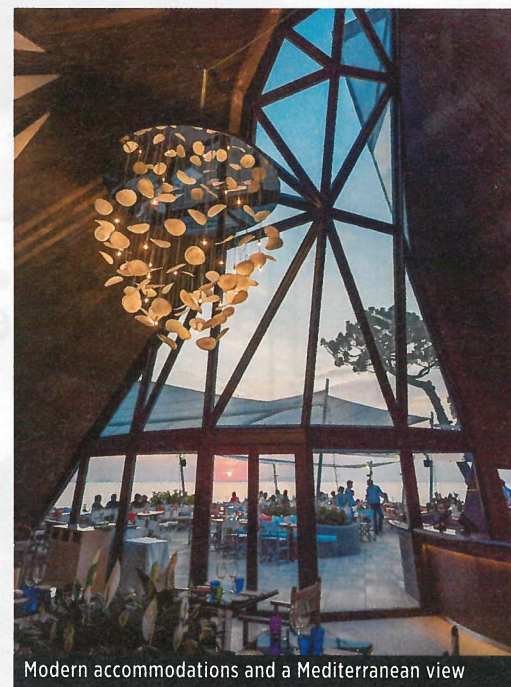


## TOPPER'S AT THE WAUWINET

Website [www.wauwinet.com/dining/toppers-tidbits](http://www.wauwinet.com/dining/toppers-tidbits)

Grand Award-winning Topper's restaurant is nestled in the Wauwinet, a 19th-century inn on the eastern coast of Nantucket. Soon after Topper's opens for the spring season, on April 21, chef Kyle Zachary and cellar master Craig Hanna will host the Nantucket Wine Festival with two wine dinners, featuring Billecart-Salmon Champagne (\$275 per person) and a range of Peter Michael wines (\$250). Zachary's menus will highlight local seafood and spring specialties such as fiddlehead ferns, mushrooms and pine nuts. The festival occupies Nantucket for five days and offers more than 50 events. Prices range from \$50 to \$2,975.

—S.F.



Modern accommodations and a Mediterranean view



Dry Creek Valley has an open house with food, music and wine.

## PASSPORT TO DRY CREEK VALLEY

Website [www.drycreekvalley.org/events/passport-to-dry-creek-valley](http://www.drycreekvalley.org/events/passport-to-dry-creek-valley)

APRIL  
22-24

Dry Creek Valley is a pastoral 16-mile-long AVA in northern Sonoma. On Saturday, April 23, and Sunday, April 24, more than 45 wineries will open their doors and vineyards to Passport holders. Standard tickets (\$135 for two days) get you exclusive tours, library tastings and access to food and entertainment. Winemakers and growers lead guests into the vineyards, cellars and tasting rooms, but if you want to drink wine, eat well and listen to music, you can do that too. On Friday, April 22, Prelude tickets get you lunch (\$76) or dinner (\$155) prepared by local chefs at participating wineries, including Sbragia and Pedroncelli. Dry Creek's character is down to earth, so expect casual, warm and fun visits. The winery list will offer special appeal to Zinfandel and Cabernet Sauvignon lovers.

—O.D.