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WHERE TO DRINK WELL

3,759 RESTAURANTS
AROUND THE WORLD
WITH AWARD-WINNING
WINE LISTS

7 NEW
GRAND AWARD
WINNERS

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TOP WINES, GREAT VALUES

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TREASURY WINE ESTATES'
MICHAEL CLARKE



2018 GRAND AWARD WINNER
Restaurant Mosaic,
Chef Chantel Dartnall

AUG. 31, 2018
\$6.99 US



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Peninsula New York Celebrates 30 Years

Website newyork.peninsula.com/en/special-offers/keys-to-the-kitchen

The Peninsula New York hotel turns 30 this year, and that means several 30-themed programs. One of these takes advantage of the Peninsula's access to some of the most celebrated restaurants in the city: *Wine Spectator* Best of Award of Excellence winners Gabriel Kreuther and Gramercy Tavern, and four Grand Award winners—Daniel, Jean-Georges, the Modern and Per Se—each of which boasts an impressive wine selection and true dedication to the wine industry.

These restaurants are partnering with the Peninsula to give an inside experience to hotel guests. If you're staying at the Peninsula this year and plan to dine at any of these establishments, ask the hotel concierge to handle the reservation and plan your special experience. This doesn't mean just a free amuse-bouche or glass of inexpensive bubbly. Gramercy Tavern and Per Se offer kitchen tours, Champagne in hand, to diners who might not otherwise have such an opportunity. In addition to a tour and special bites, guests at the Modern can reserve a spot at the Kitchen Table, which gives a prime front-row view of the kitchen, while



Gabriel Kreuther adds a takeaway treat from Kreuther Handcrafted Chocolate in addition to a kitchen tour and a tarte flambée. The offering runs throughout 2018 and is highly customizable. Inquiries and reservations may be made by calling (212) 956-3915.

—Samantha Falewée



The Montana Long Table event at the Resort at Paws Up

Outdoor Dining at Paws Up Resort

Website pawsup.com/events/food-and-wine

The 37,000-acre Resort at Paws Up in Greenough, Mont., so named for the proprietary Lipson family's friendly dogs, has a summer packed with activities, but August stands out for food and wine lovers. Check out the resort's Montana Long Table events on Aug. 11 and 18. These are alfresco dining events with live music and local fare. Nightly rates begin at \$1,450 per person and include all meals, transportation and several activities. (Most Long Table events are free for resort guests; the Aug. 18 event includes a \$55 charge per adult.)

In September, consider staying for the Montana Master Chefs event. This year, the festivities (Sept. 27-30) celebrate women who represent the best in their field, and that includes wine. Try wines and chat with California vintners Merry Edwards of Merry Edwards Winery and Violet Grgich of Grgich Hills Estate, as well as Alison Sokol Blosser of Sokol Blosser in Oregon. Rates for this package begin at \$912 per person per night.

—S.F.

Ritz-Carlton San Francisco

Website ritzcarlton.com/en/hotels/california/san-francisco

This summer, the Ritz-Carlton offers a "Palate to Plate" package. It begins with a wine tasting in the plush JCB Tasting Lounge with pours from the Jean-Charles Boisset reserve collection with canapés.

(And you don't need to participate in the hotel package to enjoy a three- to five-wine flight, ranging from \$35 to \$75 per person. Reservations are recommended.)

Next is a cocktail at the Lounge, a sleek space with a view of the city and playful small dishes like cheddar ale pretzels and Dungeness crab rolls.

Things get serious with dinner at Parallel 37's chef's table, where a custom tasting menu prepared by the hotel's chef de cuisine, Charlie

Trotter alum Michael Rotondo, is paired with Napa and Sonoma wines. If you're not ready for bed yet, choose a sleek ride—either a Bentley or a Tesla—to chauffeur you around San Francisco for a dessert and nightcap, all included.

The two-person, one-night package begins at \$2,839 and includes a Cristal Champagne toast in your room.

—S.F.



Parallel 37 chef Michael Rotondo

WINE WANDERLUST
Don't miss this monthly preview of upcoming wine events
WineSpectator.com/083118