



# 2010 New World Wine Experience

Vintners and wine lovers gathered in Las Vegas to explore emerging regions over three days of tastings, seminars and kinship

By Dana Nigro

In another first for the Wine Experience, four chefs – Charlie Palmer, Michael Mina, Gary Danko and Daniel Boulud – were invited to share their favorite wines. Each runs multiple restaurants and each has earned a Wine Spectator Grand Award for at least one of his wine lists.

Choosing a single wine to present was not an easy task, acknowledged executive editor Thomas Matthews. “This is a very personal choice for them.” Each chef spoke about how his own passion for wine developed, as well as how it influenced his cuisine and wine programs. Three of the chefs work in California and chose West Coast wines, but New York-based, French-born Boulud turned to Burgundy.

## GARY DANKO

### Captûre Sauvignon Blanc California Tradition 2009

Having once worked in Sonoma wine country, Danko chose a new “winery to look out for,” from the team of Denis and May-Britt Malbec, formerly of Château Latour. “They have a lot of passion and love. Like cooking, all of the ingredients of the world are great but you also need great technique and experience. ... This wine has structure, it has substance.”



Kent Hanson