

AT THE table

THE ENTERTAINING ISSUE

WELCOME

A TIME TO CELEBRATE

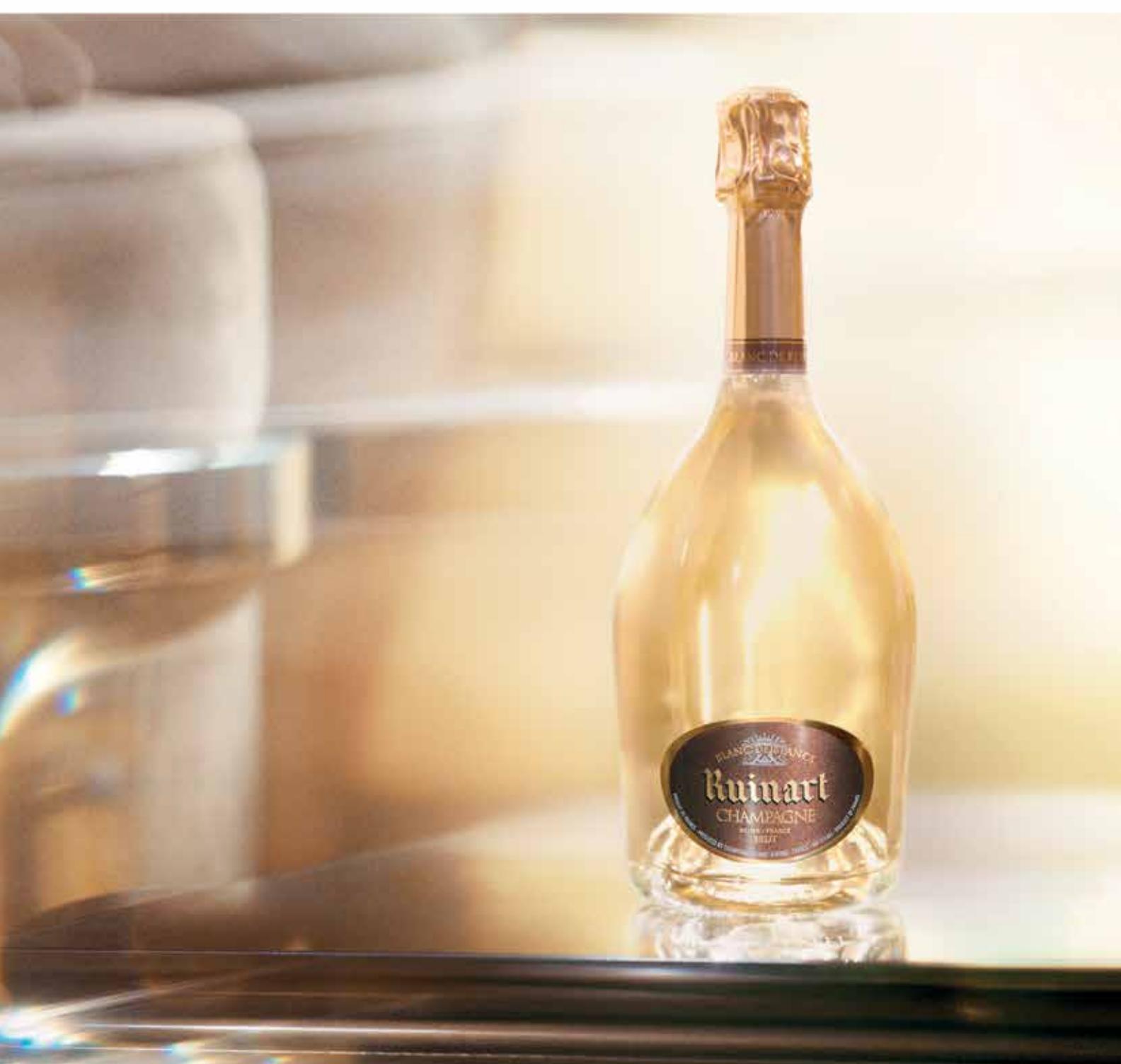
Las Vegas shines a little brighter when the air is crisper and cooler. A vast expanse shimmering under a brilliant sea of stars, punctuated by a city that never sleeps.

"It really doesn't matter what season you visit Las Vegas, they are all memorable. But perhaps there is a little more magic in fall and winter. The weather is pleasant, and it's a fabulous time to be outside, walking along the Strip or dining in comfort at our poolside café. You always have the benefit of our unparalleled service that makes your stay feel like a special occasion. And you always have the opportunity to hold custom events in our spaces, with the support of our catering and conference service teams and dedicated staff that can walk the planner through every step to ensure a stunning and flawless function. During the holiday season, you will have the added pleasure of unique dining opportunities at our restaurants, including Thanksgiving brunch at MOzen, a special holiday

menu at Twist, and seasonal cocktails with festival flavors at the Mandarin Bar and Tea Lounge. Celebrate traditional New Year's Eve at a gala event that transforms the 23rd-floor Sky Lobby and offers a bird's-eye view of the fireworks over the Strip, or join us at the Chinese New Year for signature celebrations at MOzen and the Tea Lounge.

We are constantly working on creating exceptional packages and experiences for our guests—new menu offerings and the latest attractions throughout the city. So join us this holiday season, when the stars always shine a little brighter, as we deliver on our Five Star and Five Diamond promise."

—Cliff Atkinson, General Manager



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THE FIRST ESTABLISHED CHAMPAGNE HOUSE

Le Blanc de Blancs



OUR HOUSE

04 | CELEBRATE IN STYLE

A space to fit every occasion.



YOUR HOUSE

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Ring in the Chinese New Year with dim sum and gong fu tea.



WINE

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Discover a "secret" list composed of wines from one particular winemaking style.

DEFINING SPACES

"The beauty of holding an event at our hotel is that each of our private spaces can accommodate a variety of very different functions." —Denise Randazzo, Director of Marketing and Communications



TWIST PRIVATE DINING ROOM

Capacity: 6 to 18 for dinner

Located on the 23rd floor with stunning views of the Strip and City Center, this separate area features floor-to-ceiling windows and the same Tihany design elements you will find in the main dining room, with an eye-catching eggshell panel on the wall. "One main table can comfortably accommodate six to 18 people," explains Twist GM Jerome Astolfi. "We offer a tasting menu that comes with four to five courses, and we work with the guest host to tailor the experience as needed. Perfect for birthdays, anniversaries, bachelorette parties, business dinners, and for celebrities who want some privacy." Guests can opt to have wine pairings with each course. "At Twist, our goal is a different grape from a different country for each course," says Wine Director Will Costello. "That way you experience the world of wine in general and often try things you wouldn't ordinarily drink."



ORIENTAL BALLROOMS

Capacity: From 45 to 800, depending on configurations (banquet, reception, classroom, theater, conference, U-shape, or hollow square) and space (separate ballrooms or combinations)

Perfect for corporate events, product launches, classroom- or theatre-style company meetings, and larger weddings. The ballroom space is divided into three sections so you can have access to the full room, including a balcony that overlooks the Strip, or you can break it up. Ideal for a wedding reception with the dance floor in the center.

With all events, you have access to the house linens and tables and chairs. If you want a specific theme, we have an in-house designer who will work with you to create all the design and detail elements.

We have had some very fun theme parties in these spaces. One was a Hollywood/Oscar night bar mitzvah, complete with spotlights and a red carpet. The room was decorated with movie posters and Oscar statuettes. On another occasion, we created a Mediterranean-themed event, with hanging draperies, belly dancers, and low tables with cushions on the floor for serving the mezze.

ZEN PRIVATE DINING ROOM

Capacity: 50 for a banquet, 70 for a reception

From luncheons to dinners, larger birthday and anniversary parties to wedding ceremonies, the private dining space at MOzen is a pretty room that reveals floor-to-ceiling windows when the drapes are pulled back for a seamless social experience.



LOTUS AND JADE ROOMS

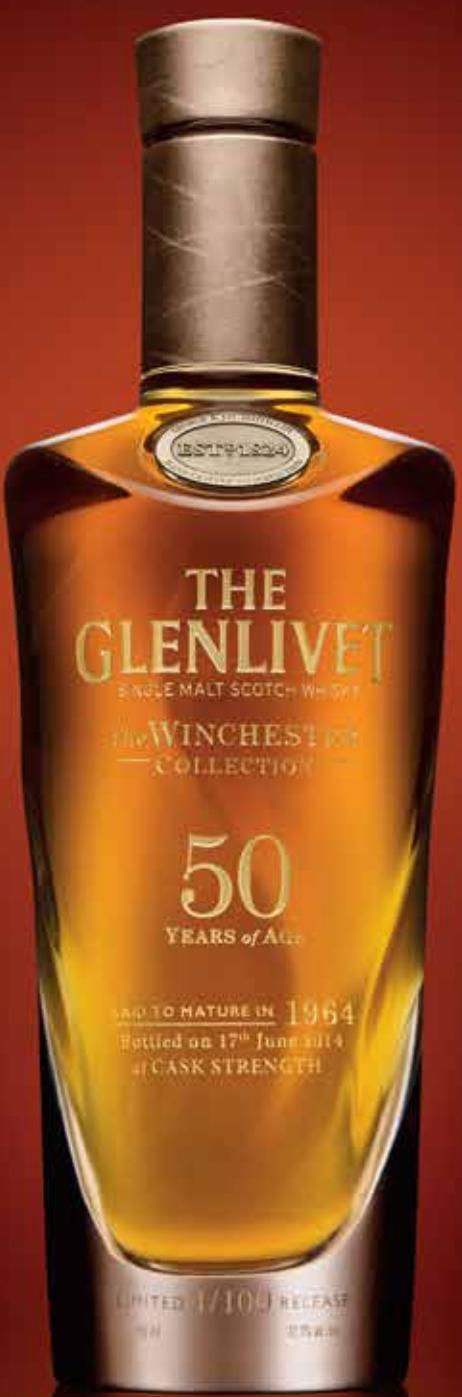
Capacity: 25 for a reception or theater, 18 for a classroom or conference, and 20 for a banquet (double for a combination of both rooms)

Perfect for business meetings and corporate work sessions.

THE GALLERY

Capacity: 80 for a seated dinner, 200 for a reception

Located in the center of the property's porte-cochère, this unique loft-style venue offers 1,900 square feet of raw space featuring frosted floor-to-ceiling windows, a painted cement floor, white walls, and 16-foot ceilings. Perfect for social events and corporate meetings.



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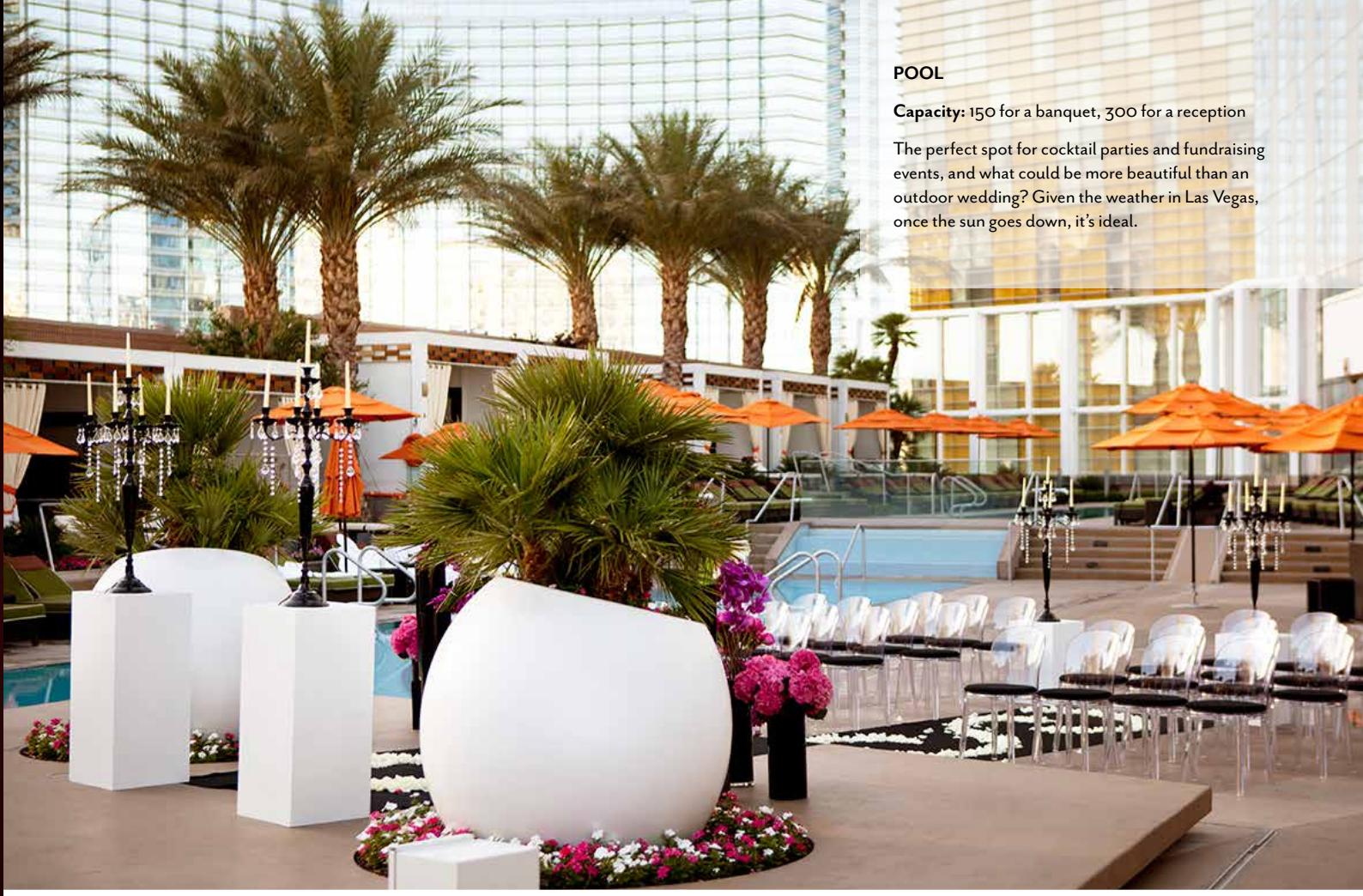
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POOL

Capacity: 150 for a banquet, 300 for a reception

The perfect spot for cocktail parties and fundraising events, and what could be more beautiful than an outdoor wedding? Given the weather in Las Vegas, once the sun goes down, it's ideal.



THE EDGE

Capacity: 30 to 40 people for a reception

The Edge is a great place to hold an intimate wedding, which we refer to as "Just Us Two." This involves just the bride and groom, the officiant, and our catering sales manager, Angela Decosmo, who serves as the witness. Situated at the apex of the building, floor-to-ceiling windows allow for magnificent views of the Strip. This warm and inviting room with a lounge setting can be decorated and used for all kinds of receptions: corporate, holiday, even bachelorette gatherings.



JUST IN TIME FOR THE HOLIDAYS

A GUIDE TO HOME ENTERTAINING

Throughout the year and especially during the holidays, there is nothing more important than gathering friends and family around your dining table for good food, company, and conversation. The staff at the Mandarin Oriental Las Vegas have plenty of experience pulling together flawless events and dinners. Here, they offer their advice on how to make any occasion a little more elegant with a little less stress.



EXECUTIVE CHEF DAVID WERLY ON PLANNING AHEAD

Consider how many people you can fit in your space, and then think about how big your fridge is! Clear out anything that you don't need so you have plenty of room. Beverages can take up a lot of space, so chill them well in advance then transfer them to a cooler.

Next, survey your work surfaces. Do you have enough room to prep your food? Canapés are particularly challenging if you have a small space. Temporarily set up a dinner table as a work station prior to the party.

Preparing ahead is key, as well as serving dishes that don't need last-minute finishing. Cook, chop, and prepare all the different components of any menu items that can't be

made fully in advance, then seal and store. On the day of your party, you'll only need to combine the components and add dressings. Dressings for leaf salads are best left to the very last minute to avoid wilting.

Create a schedule to stay on top of your plans. Write a list of everything that needs to be ordered or arranged, from flowers and helping hands to the food, drinks, equipment, and decorations. Be realistic. It's always better to give yourself too much time.

Be careful not to place the bar area too close to the front door as this always creates a bottleneck situation when the guests arrive.

TRY THIS RECIPE AT YOUR NEXT GATHERING

GOAT CHEESE AND SMOKED SALMON QUICHE ON HASH BROWN CRUST

2 tbs butter, softened, plus more for pan
500 grams hash brown potatoes
8 large eggs
Coarse salt and ground pepper
525 grams reduced-fat sour cream
225 grams soft goat cheese, room temperature
4 scallions, thinly sliced
300 grams chopped smoked salmon

DIRECTIONS

Preheat oven to 375°F. Brush a 9 x 2 1/2-inch spring pan with butter. Line the sides of the pan with strips of waxed paper (the same height as pan), and brush paper with butter.

Wrap the potatoes in foil and cook in oven at 350°F for 45 min. Cool the potatoes and grate them.

Mix the potato hash browns with butter, 1 egg, 1 teaspoon coarse salt, and 1/4 teaspoon pepper in bowl. Pat into bottom and up sides of prepared pan using a moistened dry measuring cup. Place on a rimmed baking sheet and bake until set, 15 to 25 minutes.

In a large bowl, whisk sour cream, goat cheese, 1 1/2 teaspoons coarse salt, and 1/4 teaspoon pepper until well combined. Whisk in 7 remaining eggs. Pour into crust and sprinkle with scallions and smoked salmon. Bake until set, 45 to 50 minutes. Unmold quiche and peel off waxed paper before serving.

Serve with a mesclun salad. This quiche makes for a perfect festive brunch appetizer.



FLORAL CREATIVE DIRECTOR FERNANDO GUZMAN ON IMPACT WITH DESIGN

The best results happen when you keep it simple. You need two to three different elements to build upon. Make a statement with height, texture, and depth. Keep hues in the same palette. This alone will create a great ambience.

Find something you have a lot of around the house. Some people collect corks, for instance. Use them to create a runner down the middle of your table and then simply embellish with whatever element you decide on—a floral or a candle, perhaps?

Showcase one special area in your home. It might be a coffee table or the kitchen, where

guests gather. This takes the weight off you as the host and allows you to concentrate on the table.

Seasonality is important. In fall, for example, if you have access to a lot of pine cones and leaves, that alone is a very beautiful collection of color and texture.

When it comes to vases, I prefer clear cylinders: they make a clean and simple statement. Fill them with water; add a little food coloring to get the shade you desire and add a couple of candles. Even without florals, it brings out a nice hue.

Fruit makes a great design element. Fill varying heights of cylinders with fruits, like kumquats, and now you have a lot of color. Mix in another element like bamboo, and now you create texture contrast too. Simply add votives to your table to create a very memorable statement.

Use fruit as a runner. Place a ton of mandarin oranges down the center of the table and tuck in a simple orchid here and there. This creates a focal point that is rich and colorful. Very impactful.



WINE DIRECTOR WILL COSTELLO ON WHAT TO SERVE

Sparkling wine is a great way to get a party started. I recommend Étoile by Domaine Chandon out of Yountville, California. It is aged longer than most vintage Champagnes, and for the price and quality, it is a stunner. Available as a brut and a rosé.

When it comes to food pairings, stick to neutral wines that will complement dishes, not overpower them. A pinot noir from Oregon is perfect because the flavors—ripe and fruity—hold up to any dish, plus you can get them at a good price point. A Chianti Classico is another great example. They tend to be easy

drinking and inexpensive wines, with enough complexity that they will not disappoint even those discerning wine drinkers! These are reds you can throw in the fridge and give a nice chill to, especially if the party is outside on a warm evening, as they will quickly warm up.

A Passion for Place



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NAPA VALLEY



Discover St. Supéry Estate wines throughout the Mandarin Oriental Las Vegas.

MOZEN

DIM SUM 101

"Dim Sum at MOZen is extremely popular. Everything is made fresh and served at the table in bamboo steamer baskets. All the portions are extremely generous. The items are great as appetizers or snacks, both in the restaurant and for in-room dining."

—Robert Jenny, Food and Beverage Manager

Like most fare, dim sum isn't just a food—it's a culture. Originating in southern China as a snack to accompany tea, dim sum means "a touch of your heart," implying it's a light meal. Today it is a staple on many Chinese menus.

The original small-plates cuisine, similar to French hors d'oeuvres or Spanish tapas, dim sum consists of a series of hot or cold dishes that are fried, steamed, baked or stir-fried, and served on small dishes or bamboo steamers. Here are some standard dim sum items.



GAO OR DUMPLINGS

Different ingredients—shrimp, pork, mushrooms, meat, cabbage, peanuts—wrapped in a translucent rice flour or wheat starch skin, and then pan-fried, steamed, or both.



BAO

Baked or steamed, these wheat flour buns are fluffy and filled with ingredients that range from meats, seafood, and vegetables to sweet bean pastes.



ROLLS

Vegetables and sometimes meat rolled inside a thin flour skin, wide rice noodles, or tofu skins, and then fried or steamed.



CHAR SIEW SOU

A dried, flaky Chinese pastry filled with barbecued pork that has been seasoned with honey, five-spice powder, and fermented bean curd, among other ingredients.



POPIAH CHEE

Fried spring rolls stuffed with shredded jicama, carrots, shrimp, or pork fillings. Served with a chili sauce.



STEAMED GLUTINOUS RICE

Steaming sticky rice flavored with chicken, mushrooms, sausage, or scallions wrapped in a lotus leaf.

YEAR OF THE SHEEP

February 19, 2015, marks the beginning of the Year of the Sheep. Gentle and calm, sheep are well liked. People born under this sign are tender, polite, clever, and kindhearted. They are also sensitive to art, faith, and quiet living, and share their birth year sign with Michelangelo, Mark Twain, Thomas Edison, Muhammad Ali, and a few Chinese emperors!

To celebrate this fortuitous holiday, each year the Mandarin Oriental Las Vegas creates a special dim sum menu that features a prosperity platter along with a selection of items created specifically to mark the occasion.



2015



IN THE TEA LOUNGE

When you mention tea time, most people think about finger sandwiches and scones to accompany a steeping porcelain pot of tea. But way before the British made tea a civilized way to snack in the afternoon, the Chinese were performing their own version of it.

"Gong fu tea, or the Chinese tea service, is a traditional activity that showcases the art, elegance, and harmony of drinking tea," explains Robert Jenny, Director of Food and Beverage. "It is a tranquil experience that focuses on relaxation, which is a nice contrast to the fast pace of Las Vegas."

The presentation included the pouring of various temperatures of water into different cups to create a relaxing flow. "Essentially, this is a Chinese version of the British afternoon tea, which is also offered at a relaxed pace at the Tea Lounge, no rush involved."

Monthly training sessions are conducted at the hotel to make sure the staff is able to discuss

all the healthful properties of the teas offered. “We want to be able to explain to our guests the differences between black versus green or white versus oolong, so they get the benefit of a personalized service.”

Signature teas for the hotel are created by an exclusive tea partner that specializes in handcrafted blends of whole-leaf teas. "They personalize the tea based on the preferences of the property. There were several iterations of the Mandarin Orange Blend before the right balance between mandarin and tea was achieved."

TEA COCKTAILS

“Each of our tea cocktails begins with an infused tea. We either impart flavor by directly adding tea to a vodka or pouring it in as a mixer. We collaborate with our tea partner to match up the right tea flavor profile to a corresponding alcohol.” —Robert Jenny, Director of Food and Beverage



TEA-TINI

- 2 oz Bulleit Bourbon**
1 oz chilled jasmine pearl white tea
1 oz apple juice
0.5 oz agave nectar
0.5 oz fresh lemon juice

ROYAL TEA

- 2 oz Absolut Mandarin Vodka
1 oz homemade simple syrup
1 oz chilled osmanthus oolong tea
0.5 oz fresh lemon juice*

METHOD

Shake and double strain
into martini glass.

NEW ZEALAND

EXHILARATING WINES FROM A PRISTINE LAND



The idyllic country of New Zealand is made up of two little drops in the ocean, two unspoiled islands in the South Pacific. New Zealand is the most isolated country in the world and the last habitable land mass on earth to be populated. Even today, only five percent of the population is people, the rest is animals. Sheep outnumber people seven to one.

New Zealand remains a true paradise, where snow-capped mountains nestle beside rivers, lakes, and forests, all surrounded by miles of uninhabited golden beaches. No part of the country is more than 80 miles from the sea, resulting in a cool, maritime climate perfect for producing juicy, mouth-watering wines with leap-out-of-the-glass aromatics.

It is not surprising that the wines of New Zealand have been the fastest-growing imported wines in the United States over the past few years. We can't seem to get enough of their distinctive, bright, vivacious flavors.

Almost all of New Zealand's vineyards and wineries are certified sustainable by Sustainable Winegrowing New Zealand, highlighting a strong desire to ensure that the land remains as

pristine in three generations' time as it is now. Ecology is important to New Zealanders: about a third of the country is protected national park, and Blue Lake in Nelson Lakes National Park has the clearest water in the world.

Most of New Zealand's vineyards are concentrated in the South Island, with Marlborough being the most famous region. Marlborough's diverse soils, ranging from 20,000 to 240 million years old, and cool climate moderated by Antarctic winds result in wines with a potpourri of fruity flavors.

The best introduction to New Zealand wine is

through its signature variety, sauvignon blanc. Expect fresh, crisp, zingy wines with intense aromas of passionfruit, grapefruit, tropical fruit, and fresh herbs.

The "next big thing" for New Zealand is pinot noir. This cool-climate red variety excels in the chilly climes of the South Island, resulting in elegant, supple wines with red and dark fruit flavors layered with herbs and spice.

Few people realize that New Zealand is also world renown for Champagne-style bubbles. These bottle-fermented sparkling wines from the classic Champagne varieties of pinot noir and chardonnay are fresher and fruitier alternatives to Champagne itself, sharing the brioche, hazelnut complexity of the wines that inspire them.

THREE WINERIES THAT BLAZE THE TRAIL FOR NEW ZEALAND WINE



KIM CRAWFORD is one of New Zealand's most exciting and innovative wine producers. Since starting out in a small Auckland cottage in New Zealand in 1996, the winery has gained critical acclaim around the globe. For almost 20 years, Kim Crawford has continued to raise the bar of New Zealand wine quality, pioneering new and different things.

KIM CRAWFORD MARLBOROUGH SAUVIGNON BLANC

Adopting the labor-intensive technique of harvesting individual vineyard blocks separately in lots of small parcels pays dividends for this classic Marlborough sauvignon blanc. Bursting with banana, guava, papaya, pineapple, passionfruit, and lime flavors through to the fleshy, juicy palate, making this a perennial favorite.

KIM CRAWFORD SMALL PARCELS "FIZZ" METHODE TRADITIONNELLE

Vintage sparkling wine made in the same way as Champagne. A classic blend of 60 percent pinot noir (spiced red apple notes, rich body) and 40 percent chardonnay (bright citrus, bracing acidity). Three years of lees aging, similarly to French Vintage Champagne, contributes complex brioche and hazelnut flavors.

NOBilo was founded in 1943 and has an established heritage as one of New Zealand's leading wineries. "Pure New Zealand" Nobilo wines are a perfect expression of the pristine land of the beautiful Marlborough wine region in the South Island of New Zealand.

NOBilo MARLBOROUGH SAUVIGNON BLANC

Consistently one of the best value sauvignon blancs from Marlborough thanks to a wonderful selection of winery-owned vineyards. The sites for this wine tend to be in the cooler Awatere Valley of Marlborough, resulting in lots of citrus and fresh herb flavors, and a crisp, refreshing style.

NOBilo ICON MARLBOROUGH PINOT NOIR

From the prestigious Southern Valleys area of Marlborough, known for producing the region's most outstanding pinot noir. This label was recently named in *Wine Spectator's* Top 100 Wines of the World, unsurprising when you savor its velvety palate and layers of red fruit, spice, and game.

DRYLANDS is one of New Zealand's first estates to produce sauvignon blanc from the famous Marlborough region. The Drylands Home Block is one of Marlborough's oldest sauvignon blanc vineyards, planted in 1980 in Marlborough's esteemed "Golden Triangle" area. Winemaker Darryl Woolley made the first wine from the Home Block in 1983.

DRYLANDS MARLBOROUGH SAUVIGNON BLANC

From just four special vineyards, including the original Drylands Home Block, and made in the same elegant way by Darryl Woolley as his first vintage off the Drylands block 30 years ago. Passionfruit and pink grapefruit abound, supported by tropical flowers and fruit. Mouth-watering and delicious.



WHOLE-CLUSTER FERMENTATION

A WINE LIST WITHIN A WINE LIST AT TWIST



Open up the Twist wine list, a heady tome of 1,485 selections presented on sparkly golden paper, and you might notice a few pages that stand out on neon purple. Wine Director Will Costello has created a wine list within a list featuring 120 selections based on a specific vinification process: they've all been made through whole-cluster fermentation. Not only is Costello extremely passionate about the process, but it is a great opportunity for wine education in the dining room.

Whole-cluster fermentation refers to red wines that include the stems along with the grapes in the crushing and fermentation process. Before destemming equipment came along, all wine was made like this. Whole clusters create air space, stopping the grapes from crushing each other. This results in two types of fermentation: traditional with yeast and then carbonic maceration, where the fermentation starts inside the grape as it begins to rot in the presence of carbon dioxide.

Some people feel whole-cluster fermentation results in unrefined or rustic flavors. I like to say they create balance and complexity. You get more high tones. The stems themselves hold bitterness and phenolics or the ripeness tannins in most grapes. This adds non-traditional elements to the wine's structure, not to mention yeast strains that grow naturally on the stems and other natural organisms that live in the vineyard, that strengthen that sense of place. I feel these wines tend to last a lot

longer and have more structure that holds up over time.

Many of these wines were already on my list, some with big names like Flowers 2011 Sonoma Coast Camp Meeting Ridge Block 11 Pinot Noir, a killer example of a whole-cluster pinot. But I have also made an effort in the last six months or so to really seek out small producers who are doing this as a standard. For example, I recently got my hands on six bottles out of only 28 cases made of a whole-cluster syrah called Apsara by Robin Akhurst.

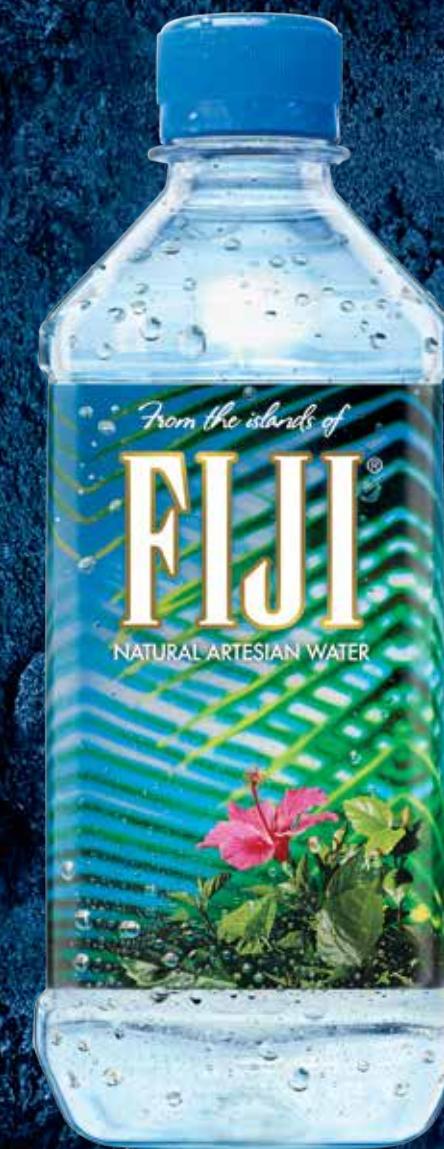
Twist is the only place in Nevada to have this, and so it makes my wine list pretty unique in that regard.

Not all grapes should be made whole cluster, but pinot noir and syrah are perfect for it. When you destem these grapes in particular, they tend to give you a lot more jammy, sappy fruit that needs to be balanced with oak. Whole-cluster syrahs and pinots on the other hand seem more fresh and enjoyable with

food, not overripe in their style. Take a Saint Innocent pinot noir from the Willamette Valley. These are super bright, youthful, fresh wines, an exact expression of what Willamette Valley should be. A pinot should be tart red-fruit driven, puckering but still makes you want to take another sip, balanced with a small amount of new oak for that kiss of sweetness. Whole-cluster fermentation would not work with a merlot, for example, which is already green and herbal.

Adam Lee, winemaker and owner of Siduri, believes that if you pick up a glass, smell it, and can say, "This was made with whole-cluster grapes," then you are doing something wrong. You are recognizing the winemaker's stamp on the wine, not the expression of the site. In my opinion, whole-cluster wines should softly speak to aromatic floral notes, like rose petals and carnations, mixed with fresh herbs and maybe broken twigs mid-fall. It's a great way to add texture to wines without having overly ripe fruit or oak.

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THE NORTHERN RHÔNE VALLEY

by Wine Director Will Costello



There truly is no replacement for visiting the vineyards and meeting the winemakers in order to see exactly what it takes to produce the magic elixir we call wine. The northern Rhône Valley is a spectacular place and exceedingly small, considering some of the best-known versions of syrah in the world come from here. Winemakers the world over try their best to recreate syrah like Côte-Rôtie, Hermitage, and Cornas, but nothing ever fits the paradigm of the original.

During the 2014 harvest, I was not only able to stare down the 80-degree slopes of Côte-Rôtie and truly comprehend what back-breaking labor it involves, but also sit and enjoy some historic wines with equally historic people of the region. Alain Voge, winemaker and local legend, was kind enough to join us for dinner at Jean-Luc Colombo's house, perched high on the hill of Cornas.

Jean-Luc Columbo is also a champion of the wines of Cornas and creates some of the best

versions himself. Under a downpour of thunder and lightning, Monsieurs Voge and Colombo took turns opening older and older versions of the wines of the region. A bottle of Voge's 1998 Saint-Péray white wine, so youthful and fresh considering its age, forever changed my opinion of the Roussanne grape and its aging potential. We enjoyed this gem with mussels, freshly harvested from the Côte d'Azur just a couple of hours away, and later ate steaks with bottles of old Cornas.

Experiencing the blisteringly hot days, cool nights, and harvesting fruit in the vineyards of Saint-Péray and Cornas was a treat that can never be replicated. Without opportunities like this one, wine would simply be juice in the glass, as opposed to a true expression of the land and the people who work to craft this wonderful product. Even visits to regions in our own backyard bring to life the passion that goes into every bottle.

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HauteLife Press
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HAUTELIFE

TERLATO WINES

ALWAYS EXCEPTIONAL

FEATURED IN
Nov. 30, 2012
ISSUE

MICHEL CHAPOUTIER...
FRANCE'S MOST AWARDED WINEMAKER

"WITH TWENTY VINTAGES UNDER HIS BELT,
MICHEL CHAPOUTIER AND HIS IMPRESSIVE WINEMAKING STAFF
GO FROM STRENGTH TO STRENGTH. THESE ARE AMONG THE
WORLD'S GREATEST WINES." *-Robert Parker, The Wine Advocate*

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2009
Wine Spectator



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2010

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OF THE YEAR
*- Robert Parker
Wine Advocate*

100 pts
ERMITAGE LE PAVILLON
2009
The Wine Advocate



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