

THE NEW RULES OF WESTERN WINE

We are living in the golden era of all things vinous. Here's how to pop a cork on a podcast, hit an urban wine bar, go natural, make the most of a magnum, and more.



Cheers!

Go Natural at the Wine Bar

Verjus, San Francisco

San Francisco's hottest new wine bar and bottle shop is a cozy but stylishly appointed space from the team behind Quince, one of the city's Michelin three-star restaurants. The menu of classic French wine food—think *pâté en croute* and omelet Boursin—pairs perfectly with partner and beverage director Matt Cirne's polished selection of natural producers from around the world.

Verjus ▶

Bar Norman, Portland

Led by star sommelier Dana Frank, Bar Norman is dedicated to wines that have had little or no intervention during the winemaking process. Drink from dozens of wines by the glass or pop open a reasonably priced bottle from the shop up front (for a moderate corkage fee) in a white-walled natural-wine oasis.

Bibi Ji, Santa Barbara

Noted sommelier Rajat Parr has staked a claim in the natural-wine scene in Santa Barbara, not only with his own wines—Sandhi and Combe—but also with a living, breathing wine bar with partner Alejandro Medina. The extensive list focuses on organic and biodynamic wines made with minimal intervention. Indian curries and Santa Barbara uni biryani are paired with wines chosen by Parr from regions ranging from California to Europe.



Other wine bars to try around the West

Noble Riot, Denver
noblერიot.com

Bar George, Salt Lake City
bargeorgeslc.com

Vinnie's Wine and Raw Bar, Seattle
vinniesseattle.com

Bar Bandini, L.A.
barbandini.com



▶ Austin Peterson

EDITORS' PICK

Ovid's Experimental Wines, Napa Valley

Winemaker Austin Peterson casts aside Napa blending convention in search of a broader palate and palette. His latest is billed as a "California white wine," composed of eight varietals from around the state, including Marsanne and Picpoul Blanc from Mendocino. Floral and aromatic, it's refreshingly different from typical California whites and one of the most compelling wines we've tasted this year. 2017 White Experiment, W4.7, \$95

TAKE THE CASE

A crop of new wine clubs offer fascinating ways to broaden your wine horizons.

IF YOU'RE INTERESTED IN...

SIGN UP FOR...

A tasting starter kit.

KOMPAS WINE CLUB. Tasting notes are pasted on the bottles. "A big glossy wine tome or a binder in another room is not as helpful in that critical decision moment," says cofounder Eric Nielsen. kompaswineclub.com

A broader look at unsung vines in California and beyond.

BERGAMOT WINE CLUB. "Developing your palate means going beyond the eight grapes crowding the shelves at every shop in California," says cofounder Kevin Wardell. bergamotwines.com

A themed deep dive into Oregon's offerings.

CELLAR503. Themed shipments help add backstory to each glass; a recent shipment focused solely on alternative aging techniques, concrete eggs, clay amphoras, and even unique species of oak. cellar503.com