



## WINES TO WATCH

**32 Winds** takes a new tack on winemaking.

| By Kelly J. Hayes |

In 2006, Steve Humble, wine director and sommelier for the Roaring Fork Club, began his 32 Winds (32winds.com) wine project with a modest goal: Make high-quality, limited-edition boutique wines exclusively for the members of the Club and its prestigious partners.

Now, seven years later, rave reviews, high scores and a cult following have made 32 Winds a wine to watch. Rock-star winemaker Ehren Jordan (Failla Wines) uses grapes sourced in some of Sonoma's and Napa's most esteemed vineyards and regions (Sonoma Coast's Hirsch Vineyard and the Diamond Creek Vineyards) to make the 32 Winds pinot noirs, chardonnays and cabernets.

"Our goal is to make better and better wine each year," says Humble. He credits the unique philosophy



**TASTE BUDS** From top: The 32 Winds tasting room near Healdsburg, Calif., provides an epic in-the-vineyard experience; the 32 Winds crew is all smiles sipping upcoming releases.

of 32 Winds for creating the company's success. "I think having a winemaker working with a sommelier is [unusual]," he says of his relationship with Jordan. "A winemaker knows how to make wine, and a sommelier knows what consumers and connoisseurs like. It gives us a chance to bring both sides to the process."

32 Winds recently acquired a new vineyard in the hot—both literally and figuratively—Dry Creek Valley, just a stone's throw from Healdsburg. This gorgeous Sonoma County gem sits just above the Creek and features an 8-acre vineyard. The plan is to replant the vines (they are working with the legendary Ulises Valdez on a plan) and open the tasting room and bocce court to wine-lovers.

**WARM WELCOME** White House Tavern, located next to Elevation on East Hopkins, is yet another new resto from Angeles-based Hillstone Restaurant Group—the same family-owned company that introduced Cherry Creek Grill & Hillstone in Denver. "We want this to be the place that locals go after work to get a great cocktail or meal in a casual environment," says HRG Executive Chef Sheamus Feeley. 302 E. Hopkins Ave.

## Bespoke Bubbly

The Little Nell bottle artisanal Champagne

| By Andrew Ellison |

"The first thing you hear when you serve glasses when you serve don't hear that when you white wine," says Saba sommelier at The Little Nell (32winds.com). The small glass exudes an air of celebration and even naughtiness. If you're looking for a distinctive bubbly that offers a new taste discovery, you won't find it without the restaurant's new Champagne by artisanal Hébrart. We sat down to taste the newest bottle in our award-winning wine list.

As the glasses are filled, a noticeable aspect of the wine is the light gold color. In addition, it has lively hints of tender red fruit, a little richness of pear, a little richness of a hint of brioche. The bubble is a blend of 75 percent chardonnay and 25 percent chardonnay explains, gives the wine a chardonnay adds acidity. The finish is very tight, offering a zest of lemon bite of Granny Smith apple.

Hébrart produces 100 cases per year throughout the entire world—compared to the hundreds of thousands produced annually by Moët & Chandon. "They were trying to do with a label was to champion local says. "We have guests from all over the world, but it's the discovery of products that [is] rare and creating beautiful moments."