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Wine Spectator

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THE ART OF
COLLECTING
Expert Advice on Creating a Great Wine Cellar





Heinz Beck at Hotel Metropole

Website www.metropole.com/en/restaurant-montecarlo/piscine

La Pergola, the Wine Spectator Grand Award-winning restaurant in the fabulous Rome Cavalieri Waldorf Astoria, is the culinary realm of celebrated Germany-born chef Heinz Beck. But everyone deserves a vacation once in a while, and from June 8 to Sept. 30, Beck is off to Monte Carlo. There, he'll bring a taste of La Pergola to the Hotel Metropole with a summer pop-up menu at chef Joël Robuchon and executive chef Christophe Cussac's alfresco poolside spot Odyssey, which focuses on lighter Mediterranean fare, with haute couture decor from designer Karl Lagerfeld.

The menu, available for dinner only, plays to the location: Think lamb with wild fennel, spaghetti with tomato-clam sauce and others. An appetizer and main course duo begins at \$167, not including drinks.

—Samantha Falewé

McEVoy RANCH OLIVE OIL TOUR

Website www.mcevoyranch.com

The McEvoy family's olive-tree plantings in the 1990s signaled the beginning of an olive-oil renaissance for California. Located in southern Sonoma county, the ranch today encompasses 550 acres, with 80 acres of organic olive trees and 25 of organic grapevines.

Once a month from May through October, McEvoy offers a tour of the property. On July 15, this two-hour "Ranch Tour" winds through McEvoy's orchards and vineyards (the property makes a handful of wines, including a red blend and a Vermentino), reviewing the ranch's history and harvest techniques. It wraps up at the property's olive mill for a closer look at how oil is extracted from the fruit, with the opportunity to taste a few samples. The tour runs from 9:30 to 11:30 a.m. and costs \$35 per person.

If you can stay longer, try a three-wine flight (\$15) in the modern wine

bar. If not, make an appointment to come back another day for the "At Our Table" tasting of the estate's oils and current-release wines with local bites (\$30). The "Walkabout" is an extensive private tour of the grounds, offered by appointment for parties of four or more, and includes tastings of the oils and wines with small plates (\$95). There's also a shop on the premises for those who want to take something home.

On July 8, the ranch will host a horticulturist from the nearby wedding florist B-Side Farm to teach a class on creating flower arrangements, which will use only local materials. Flower lovers will delight in this three-hour workshop (\$175 per person), which includes a glass of McEvoy wine.

—S.F.



EXPLORING OREGON: DINNERS IN THE FIELD

Website www.fieldandvineevents.com

Wine dinners can be indulgent, often extravagant affairs, which is why the Dinners in the Field series in Oregon wine country may come as a bit of a relief in its suggestion that you "leave the high heels at home. Straw hats encouraged."

But a casual vibe doesn't mean a lax approach to quality. This series, now in its fifth year, has booked some of the state's best wineries through the rest of 2017. Started by local chef Pascal Chureau as an offshoot of his Field & Vine catering company, these communal dinners often take place at a winery or farm—in an open field, barn or barrel room, or under a tent. A portion of all dinner proceeds are donated to local and national nonprofits. (Prices run \$85 or \$90 per person for a six- or seven-course meal.)

A glance at the year's events reveals good things to come. On July 15, Ponzi Vineyards will pair three of its wines with dishes like heirloom melon with mint pesto, and sugar-brined pork loin. On Aug. 26, Domaine Serene, the producer of Wine Spectator's No. 2 wine in the 2016 Top 100, will serve a dinner highlighting the Coeur Blanc Pinot Noir 2014, a white wine made from Pinot Noir grapes.



A Dinner in the Field from 2016

Penner-Ash Wine Cellars will open its doors on Sept. 30 to pour four wines, including its Willamette Valley Riesling 2015 and Oregon Syrah 2014. In each case, the winery partners with a local food producer or farm. Ponzi will feature items from Our Table Cooperative; Domaine Serene's dinner will include produce from family farm Dundee Hills Food Forest; and Penner-Ash is bringing in local cheeses from Briar Rose Creamery.

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