

Santé  
May 2008

# SANTÉ™

FOR RESTAURANT PROFESSIONALS

VOLUME 12.3  
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new  
twists on  
taste

Inside:

2008  
Santé Restaurant  
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food **wine** + spirits  
review

in this issue:

- Cinnamon
- Gelato
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- Santé Selections—Spirits
- Chilean Sauvignon Blanc
- Hawke's Bay Wines
- Santé Selections—Wine

**Santé's goal** is to present foods, wines, and spirits of outstanding value and quality that are worthy candidates for restaurant wine lists, drink menus, and food preparations.

For each issue, *Santé* solicits product samples for inclusion in feature reviews and mini-reviews. Feature reviews correspond directly to the topics of our feature stories (Appellations, Distillations, and Provisions). Mini-reviews are smaller in scope and cover a variety of topical themes. Additionally, *Santé* invites producers, importers, and distributors to submit new releases and other currently available foods, wines, and spirits for review. These samples are considered for review in the Santé Selections portion of the Review. Products are listed within each category in alphabetical order by brand name. Wine, spirits, and foods are evaluated by *Santé's* select tasting panel. Only products that are recommended appear in the Review.

A Santé Gold Star is awarded to products of exceptional merit, as determined by our reviewers. Products receiving the Santé Gold Star are identified with the following symbol: ★

**food** is evaluated with an eye—and palate—toward premium and artisanal products that can benefit professional cooking. Criteria for selection include taste, texture, aroma, appearance, availability, and price/value ratio.

*Santé's* Cheese Review is a feature in every issue. Selections are based on the recommendations of professional cheese purveyors, who provide tasting notes, product information, serving suggestions, and wine-pairing advice. Prices listed do not include shipping.

☞ indicates use/serving recommendations

P indicates beverage pairing suggestions

**spirits** are evaluated on a variety of criteria, including taste, texture, aroma, and availability. Each review contains a brief description of the characteristics of the spirit, followed by general use and/or pairing suggestions.

☐ indicates a spirit that would best be served straight up

☒ indicates a spirit that would best be served mixed

**wine** is evaluated on a variety of criteria, including price/value ratio, pairability, drinkability, and availability. Each review contains a brief description of the characteristics of the wine, followed by general pairing suggestions.

Wines are listed in four wholesale price categories:

- value** \$100 or less per case
- moderate** \$101 to \$150 per case
- premium** \$151 to \$200 per case
- prestige** more than \$200 per case

Wholesale full- or half-case prices are included with every wine review and represent an average national price.

The aging potential of each wine is designated by one of the following:

- ☐ buy and serve youngest vintage available
- ☑ fully mature, serve now
- ☒ can serve now, but will hold for some time
- ☐ can serve now, but will improve with age
- ☑ indicates an excellent by-the-glass choice

## the panelists

**John Alexopoulos**, director of wine, Equinox Resort & Spa, Manchester, VT

**Kristin Aros**, cheese sommelier, ENO, InterContinental, Chicago

**Levent Bozkurt**, proprietor, Stonehedge Inn and Spa, Tyrigboro, MA

**Jon Carnevale**, general manager and certified sommelier, Bedford Village Inn, Bedford, NH

**Rebecca Chapa**, wine educator (winesbytheclass.com), journalist, and consultant, San Francisco

**Michele Duval**, wine and spirits director, Wentworth by the Sea Hotel, New Castle, NH

**Linda Fondulas**, proprietor, Hemingway's Restaurant, Killington, VT

**Ted Fondulas**, executive chef and co-owner, Hemingway's Restaurant, Killington, VT

**Raul Gonzalez**, assistant restaurant manager, Adour Alain Ducasse at the St. Regis Hotel, New York City

**Lucinda Heuschkel**, chef and co-owner, Izabella's Eatery, Bennington, VT

**Doug Paulding**, member, Sommelier Society of America, South Salem, NY

**John Phillips**, owner, Friends Lake Inn, Chestertown, NY

**William Roach**, proprietor, Putnam Wine, Saratoga Springs, NY

**Rob Costantino**, managing editor

**Ashley Brenon**, senior editor

**Emily Gold**, associate editor

# food

## cinnamon

Reviewed by Lucinda Heuschkel.

**Chef Depot Korintje ground / Africa** Russet-colored with a nice mild scent. Sweet but average, with a rather tart aftertaste.  
*Chef Depot, Inc., 630-739-5200, \$9.50/16 oz*

**Cherry Valley Cinnamomum Cassia ground / Indonesia** Clean, fresh aromas and deep russet color; a finely ground powder that dissolves quickly in steamed milk. Affable flavor, with a vaguely peppery punch. A slightly woody but not overpowering aftertaste.  
*Cherry Valley Spice Co., 866-505-8835, \$18.89/16 oz*



**Frontier 4% Oil ground / China** Nice deep color and fragrance, with a very sweet, spicy flavor. Intense and pure with a delicious candy taste and lightly bitter finish that keeps the sweetness from being overly saccharine.  
*Frontier Natural Products Co-op, 800-669-3275, \$5/lb*

**Frontier Certified Organic 5% Oil ground / Vietnam** Intense reddish color, with a notably zesty fragrance that hits sharp and sweet but promises Red Hot candy heat. This tastes exactly how cinnamon should taste, big and bright. Clumpy, dense texture easily mixes with steamed milk and applesauce. Definitely a standout. ★  
*Frontier Natural Products Co-op, 800-669-3275, \$8.50/lb*

**Frontier Certified Organic 3% Oil ground / Indonesia** A deep russet color with elusive aromas. Slightly muddy flavor and mild heat; pleasantly sweet and finely ground.  
*Frontier Natural Products Co-op, 800-669-3275, \$4.55/lb*

**Frontier Certified Organic Cassia ¼" chips / Indonesia** Rich, deep color and spicy fragrance. Woody, tough, and mildly astringent; adds a nice flavor to hot cider or tea.  
*Frontier Natural Products Co-op, 800-669-3275, \$4.65/lb*

**Frontier Certified Organic Cassia 2¼" sticks / Indonesia** Dense quills with a pale, dusty red color and a fresh, woody aroma. Slightly peppery, not overly sweet taste that begins strong but doesn't linger.  
*Frontier Natural Products Co-op, 800-669-3275, \$5.75/128 pieces*

**Frontier Certified Organic Cassia (Vera AA Grade) 2¼" sticks / Indonesia** Thickly layered quills with a pretty reddish brown color and robust, spicy aroma. Bursting with sweet, sharp flavor, followed by a mild-mannered aftertaste.  
*Frontier Natural Products Co-op, 800-669-3275, \$4.05/128 pieces*

**Frontier Certified Organic Ceylon 3" sticks / Sri Lanka Pale** yellowish color with a crumbly texture that easily yields a lovely flavor. A sharp, pungent fragrance of fruit and wine, with a mild yet distinct flavor and fleeting aftertaste.  
*Frontier Natural Products Co-op, 800-669-3275, \$19.95/112 pieces*

**Frontier Certified Organic Flavor oil / Indonesia** Extremely aromatic with agreeably sweet, lingering heat. Pleasant flavor and delicate finish; almost underwhelming.  
*Frontier Natural Products Co-op, 800-669-3275, \$2.85/2 fl oz*

**Frontier Korintje (A Grade) 3% Oil ground / Indonesia** A finely ground powder with a yellowish tinge; initial aromas of a sharp yet subtle scent mildly reminiscent of clove or allspice. A pleasant, unassuming flavor, not overpowering. Mixes nicely with applesauce and steamed milk without clumping or being too gritty.  
*Frontier Natural Products Co-op, 800-669-3275, \$4.15/lb*