

PINOT NOIR SUPERLIST • NEW WINE + FOOD DESTINATIONS • SAKE...AND CHEESE?

Wine & Spirits

21st ANNUAL



photo by David Naugle

ATLANTA: MILLER UNION

The newest star in Atlanta's shimmering Westside restaurant scene provides a glimpse into the city's evolving dining philosophy. Executive chef Steven Satterfield cooks Southern food stripped of pretension and trendy fireworks: Dishes such as a farm egg baked in celery cream with toast; slow-cooked rabbit with wild mushrooms and North Georgia grits; and beer-braised pork shoulder with sautéed greens and Sea Island red peas evoke the region simply and deliciously. You might start with the Van Winkle Special Reserve 12 Year, or any other Bourbon from the dozen smart selections, while popping tiny globes of fried grits in your mouth; then move on to the tightly edited, Euro-centric wine list for the entrées. Neal McCarthy, Satterfield's business partner, might guide you to Nicolas Joly's 2006 Les Clos Sacrés Savennières, followed by the smooth, slightly dusky La Spinetta 2005 Pin Monferrato Rosso, to match the menu's forthright flavors.

—BILL ADDISON

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