



**GET HIM TO THE GREEK**  
David Giuliano offers up  
a Greek white wine at  
The Clam in New York

NEW YORK

## Greece Is the Word

Some surprising new Greek wines are starting to show up on New York City's hottest menus

BY GERALDINE CAMPBELL

The top-selling white wine by the glass at French chef Daniel Boulud's New York restaurants Bar Boulud and Boulud South isn't, oddly enough, from France. According to wine director Michael Madrigale, it's assyrtiko, an under-the-radar gem from Greece. The varietal from Santorini is crisp, citrusy, flinty and slightly briny—just the kind of terroir you might expect from a sun-drenched island in the Aegean Sea.

Greek wines have long had a bad reputation. For starters, there's the

fact that the names of the indigenous grapes look like series of letters strung unintelligibly together: agiorgitiko, moschofilero and malagousia are just a few. And if you've ever tried retsina, the traditional pine resin-infused Greek wine that often tastes like Pine Sol smells, chances are it left a bad taste in your mouth.

"For years, the quality of the wine we received in the States was pretty low," notes David Giuliano, beverage director at New York's

new seafood hotspot The Clam. But, he adds, that doesn't mean the Greeks aren't producing quality wines—they've just been keeping the good stuff for themselves. Until a few years ago, 90 percent of Greece's wine was sold in-country. "Greece has a lot to offer in the way of terroir," Giuliano explains. "For such a relatively small country, there is a huge range of growing regions, from the mountainous regions on the mainland to the islands and just about everything in between."

A new crop of young Greek vintners who have brought French techniques back home, plus a rising interest in unique varieties among stateside oenophiles, have now made it possible to find interesting, unique pours without getting on a plane. Even better, most of these wines go for less than \$25 a bottle.

JEFF QUINN (GIULIANO)

## My Big Fat Greek Wine List

IF YOU LIKE SAUVIGNON BLANC



**TRY** Assyrtiko  
[a seer' tee ko]

**TASTING NOTES** "The wine can taste like the sea, citrus, green kelp, salinity and beach stones," says Giuliano. "I'm always amazed at how much texture and lushness this high-acid white brings along with it."

**WHAT TO BUY** 2013  
*Domaine Sigalas Santorini*, \$18

IF YOU LIKE CHABLIS



**TRY** Robola  
[ro bo' la]

**TASTING NOTES** A native grape of Cephalonia, it has "cleansing lemon acidity, gentle floral notes and a plush body," says Giuliano. "Some citrus and apricot mingle with honeyed almond and slight vegetal notes."

**WHAT TO BUY** 2012  
*Gentilini Robola Cephalonia*, \$17

IF YOU LIKE NEBBIOLO



**TRY** Xinomavro  
[ksee no' ma vro]

**TASTING NOTES** "This grape from Macedonia is basically nebbiolo in disguise," says Madrigale. "It has all the violet, tar and tart red fruit notes that you get in a Barolo, as well as the dry, chalky tannins."

**WHAT TO BUY** 2010  
*Kir-Yianni Rannista*, \$20-\$25

SAVE \$20 OFF OF YOUR NEXT PURCHASE\*

**RIEDEL**  
THE WINE GLASS COMPANY

GRAPE VARIETAL SPECIFIC

**VERITAS**

PERFECTION PERFECTED!  
SETTING THE STANDARD, YET AGAIN.



OLD WORLD SYRAH

CABERNET/MERLOT

NEW WORLD PINOT NOIR  
ROSÉ CHAMPAGNE  
NEBBIOLO

HEMI2014

PROMOTION-CODE



RIEDEL.COM

\*Promotion valid until 12/31/2014 only at Riedel Online-Shops for purchase starting at \$100. Cannot be used in conjunction with any other promotion. The coupon has no cash value.