

# IN THE COUNTRY



## ROLE REVERSALS

Bordeaux is home to some of the world's great dry red wines, right? Wrong. It's home to stellar dry reds *and* whites. But the whites get almost no attention in the United States, partly because they don't always fit the refreshing-only mode expected of white wines. Made mostly from Sauvignon Blanc grapes and Sémillon grapes, white Bordeaux are haunting, substantive wines that have usually been aged in oak. The top names have traditionally come from the Graves appellation: **Château La Louvière Blanc 2002** (\$35), **Château de Fieuzal 2001** (\$49) and **Château Laville Haut-Brion 2001** (\$125) are all worthy of

being served with medium-weight fall entrées like pork and can all benefit from a few years of bottle aging. Don't serve them too cold; fifty-five degrees, as opposed to refrigerator temperature, is perfect.

Down in New Zealand, the Marlborough region is also experiencing a reputation conundrum, but in reverse: known for its crisp Sauvignon Blancs, Marlborough is fast becoming one of the most consistent centers of high-quality Pinot Noir. Winemakers there are managing to extract some big fruit flavors from this tricky grape while still maintaining a certain Pinot restraint. To taste the best of the area, uncork **Whitehaven Marlborough Pinot Noir 2004** (\$30), **Spy Valley Marlborough Pinot Noir 2003** (\$39) and **Brancott Vineyards Terraces Estate Marlborough Pinot Noir 2003** (\$24). **TED LOOS**

## COME SEE ME

Since it opened last fall, the **CHILDREN'S MUSEUM OF THE EAST END** (CMEE, pronounced "see me") has been welcoming kids to its interactive dreamland, located on twelve acres in Bridgehampton, New York, that were donated by Arlene and Alan Alda. CMEE's permanent exhibition explores local history as well as the variety of the museum's natural surroundings, a blend of farmland, ocean and bay. This fall families can meet with East End artists for workshops in painting, sculpture and writing. Organized with other local not-for-profits, such as the Southampton Hospital and the Bay Street Theatre, the new exhibition "CMEE in My Community" invites your little darlings to step into the pretend ER and dress up as doctors, or skip into the magical world



of the stage and follow a play's path from story concept to production. 631-537-8250; [cmee.org](http://cmee.org). **SYLVIE BIGAR**

## INDIAN SUMMER

When actress and Indian-food authority Madhur Jaffrey was born, in India, her grandmother used honey to write the Sanskrit word *om* (I am) on her tongue. In the book **CLIMBING THE MANGO TREES** (Knopf; \$25), Jaffrey poetically describes growing up as a progression from this early sweet palate to an exploration of "the hot and sour." Illustrating the diverse influences of Indian spices and flavors, she lets the British curries and Persian-inspired street foods reveal the complexities of the cuisine and the culture.

It isn't just the layering of spices, however, that makes Indian food so exotic and flavorful. It's also the preparation. Now **LE CREUSET**, the French company known for its enameled cast-iron cookware, is introducing two oven-to-table pans ideal for this cuisine. The *karahi*, an Indian wok, is perfect for cooking and serving specialties that require deep-frying, stir-frying or sautéing (like *boondi ka dahi*, a yogurt-and-dumpling recipe found in Jaffrey's book); and the *tawa*, a shallow skillet with side handles, is just right for dry-roasting spices. \$99.95 each, exclusive to *Sur La Table*. 800-243-0852; [surlatable.com](http://surlatable.com). **FRANCINE MAROUKIAN**



PHOTOGRAPHS: DAVID PRINCE; STYLED BY MARISSA GIMENO (TOP LEFT); ROSSA COLE (BOTTOM LEFT); DAVID TURNER/STUDIO D (BOTTOM RIGHT)