



Contributors

1 Cemile Kavountzis

Our regular dining contributor, Cemile Kavountzis, bravely tested all the red-sauce pasta joints and cafés in Little Italy to come up with a list of the five best (page 32), just so you don't have to. We commend her on a job well done.

2 Rebecca Brown

Los Angeles transplant Rebecca Brown regularly blogs for Spaweeek.com, so she gets to regularly test out all sorts of crazy new beauty treatments. In this issue, she gave us the lowdown on the newest (and weirdest!) services in the city, like the facial made with, uh, sperm (page 38).

3 Joanna Evans

Joanna Evans spent the summer interning with *Modern Luxury*, assisting us in myriad ways. She also wrote about the inaugural shopping event, *Vogue's Fashion's Night Out* (page 27) occurring September 10.

4 Sam Wooley

Sam Wooley, the graphic artist and illustrator who created the SoHo map for our Shop SoHo story (page 36), also just relocated back to New York from Los Angeles. We are happy about this. Keep an eye out for more of Wooley's cool artwork in our upcoming issues.



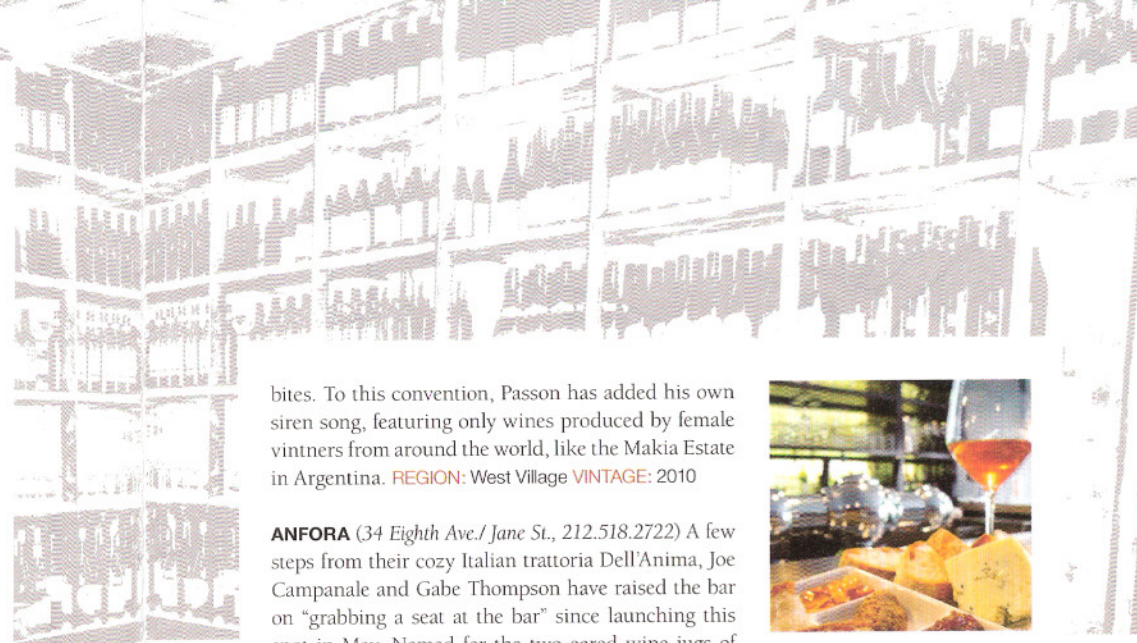
Out of the Cellar

A crush of new vino joints is changing the way New Yorkers drink wine BY CEMILE KAVOUNTZIS

Wine is as primordial as water. Ancient philosophers drank it while pondering the universe; Romantic poets wrote sonnets on it; and now it seems New Yorkers are quaffing it by the barrelful, as a crop of new wine bars spikes this 7,000-year-old art form with fresh appeal. Harvest season is in full swing, so pull up a bar stool and enjoy a tasting flight of the city's best and brightest sipping spots, working your way from downtown on up though NYC's wine country.

TERROIR TRIBECA (24 Harrison St./ Hudson St., 212.625.WINE) Paul Grieco and Marco Canora's punk-rock attitude about "grape juice" earned them a loyal following at their East Village digs, so the pair opened a second Terroir in Tribeca this past April. In a nod to the neighborhood's industrial past, designer Richard Lewis stripped the bar's wood beams, kept the original floor tiles and exposed the brick walls; he even refashioned sidewalk grates into mirror frames. Likewise, the graffiti-and-sticker-covered three-ring binders hold Grieco's catalog of B-side varietals and under-the-radar wines, including two vinos on tap alongside six draft beers. **REGION:** Tribeca **VINTAGE:** 2010

ARIA (117 Perry St./ Hudson St., 212.242.4233) Since the West Village's off-grid streets resemble a maze of Venetian alleyways, it's appropriate that chef Roberto Passon chose this as the location for his über-hot two-month-old wine bar inspired by the *cicchettis* of Venice. Tucked behind canals, traditional *cicchettis* dole out wine and toothpick-skewered



bites. To this convention, Passon has added his own siren song, featuring only wines produced by female vintners from around the world, like the Makia Estate in Argentina. **REGION:** West Village **VINTAGE:** 2010

ANFORA (34 Eighth Ave./ Jane St., 212.518.2722) A few steps from their cozy Italian trattoria Dell'Anima, Joe Campanale and Gabe Thompson have raised the bar on "grabbing a seat at the bar" since launching this spot in May. Named for the two-eared wine jugs of the ancient world and outfitted with a long quartz bar and topographical wall maps of European wine regions, this oenophile's haven is heavy on organic and biodynamic options, including seven anfora-aged ones, which pair blissfully with tasty nibbles like lamb-ragù sliders. **REGION:** West Village **VINTAGE:** 2010

ARDESIA (510 W. 52nd St./ Tenth Ave., 212.247.9191) A short stroll from the Theater District, this delightful spot is worth the detour for its 30-seat outdoor patio alone—not to mention the delicious bar goodies, each priced at about \$10 or less. While the indoor wall doubles as a stylish showcase for mineral-driven, authentic-to-their-region bottles, chef Amorette Casaus's down-to-earth menu elevates NYC sidewalk staples—like house-made mortadella and soft pretzels with dipping sauces—to inspired, upmarket small plates. **REGION:** Hell's Kitchen **VINTAGE:** 2009

NECTAR (2235 Frederick Douglass Blvd./ W. 121st St., 212.866.WINE) Four blocks from the iconic Apollo Theater, this offshoot of the Harlem Vintage Wine Store is unquestionably uptown's best vino bar. The space is thoroughly new-world, outfitted with modern, geometric bar stools and tables. Fittingly, the creative menu gives old-world charcuterie and artisanal cheeses a fresh spin, with picks like a brie-esque kunik from the Adirondacks. And Nectar's global wine list name-checks top vintages from around the U.S., including Long Island. **REGION:** Harlem **VINTAGE:** 2008 ■



OPPOSITE PAGE: Ardesia draws a hip crowd. THIS PAGE, FROM TOP: Anfora's wine-and-cheese offerings; the rustic Italian feel of Aria; a tasting flight at Nectar; Terroir Tribeca's impeccably stocked bar.