

MEMORANDUM
OF CALL

Previous editions usable

TO:

MB

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John Meyer

OF (Organization)

21st Century

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☐ WILL CALL AGAIN

☐ IS WAITING TO SEE YOU

☐ RETURNED YOUR CALL

☐ WISHES AN APPOINTMENT

MESSAGE

*re: July 22nd meeting
w/ HRC*

Pls follow up Thurs. or Fri.

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General Services Administration

THE 21ST CENTURY[®]

A JOURNAL WRITTEN BY THE NEXT GENERATION

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Ms. Marsha Berry, Dir. of Communications to the First Lady
The White House
1600 Pennsylvania Avenue
Washington, D.C. 20500

July 6, 1998

Dear Ms. Berry:

Welcome back and I hope you had a really great trip to China. We are looking forward to our meeting on Wednesday, July 22nd. I will call you to find out the time and place to meet before the 10 a.m. ceremony with the Prime Minister of Japan. I understand you have arranged for the interview with Mrs. Clinton to take place some time later that morning. We are grateful for the opportunity to share our work with Mrs. Clinton and we certainly appreciate her giving us this unique experience.

Enclosed is some information on the two students who were chosen from the hundreds of teenagers nationwide who submitted interviews for our contest. In fact, this idea went so well, we are now including this as a regular section of the paper every month to encourage other students to continue interviewing family, friends and members of their community.

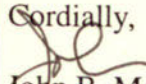
As you know, we are now in our tenth year, and *The 21st Century* is the nation's largest newspaper written entirely by teens for teens. Every month about 250,000 students in 2,300 schools nationwide read the regular issues of *The 21st Century* and thousands become inspired to contribute.

The central focus of the paper is always to increase self-esteem by providing an unparalleled opportunity for students to develop their reading, writing, creative and critical thinking skills. Contrary to the offerings of traditional teen magazines focusing on celebrities, sex and fashion, we have proved that there is a strong readership for our publication. More than 30,000 students send submissions to us *each year*, and we have published more than 16,000 works by teens since 1989.

The Young Authors Foundation, Inc., publisher of the paper, is a 501(c)3 nonprofit organization committed to encouraging *all* students to value reading, writing and their entire education as a necessary tool for lifelong learning and successful employment. *The 21st Century* is a unique project successfully reaching a broad range of social, racial, economic and ethnic groups and includes an outpouring of talent, experiences, ideas and innovative solutions from teens unmatched by any media. Few other publications value and respect teenagers the way we do.

We know that July 22nd will be an exciting and special day for us, and we hope that Mrs. Clinton will enjoy the interview and the opportunity to share her views with hundreds of thousands of teens who have access to our paper. I will call you soon to make final arrangements, but in the meantime I hope this letter and the enclosures will give Mrs. Clinton most of the background information she needs prior to the interview. Thanks again for all your help and support.

Cordially,


John B. Meyer, President and Publisher

P. S. Enclosed are recent issues of our paper together with our foundation's latest brochure. The final color version is now at the printer, but this proof copy gives a good overview of our foundation's activities.

Box 30, Newton, MA 02461 • (617) 964-6800 • www.teenpaper.org

A Publication of The Young Authors Foundation, Inc.

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The 21ST Century

Written Entirely By Teens For Teens

REACHING OVER 250,000 READERS EVERY MONTH

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Foundation, Inc.

Driving – With Dad

I've been the proud owner of a driving permit, a small plastic card verifying my right to drive with a consenting licensed driver, for the past year. I am also, unfortunately, a very poor driver. Thanks to my abilities, the rear end of our station wagon has seen pine trees, poles, and snow banks, all up-close and personal. It's an embarrassment, actually. I am supposedly a bright, well-rounded student who should be able to sail through this one teenage rite of passage with no problem. Alas ... I cannot.

The problem all started a year ago, when that now-aging permit first found its way into my eager hands. Mom and I took our first trip around an empty parking lot. I was totally unaware that my mother was most definitely not the best teacher for me. It wasn't that she yelled or told me I was doing poorly. No, my mother told me I was doing quite well, but she did so while digging her nails into the seat and trying to brake for me. As you can imagine, my mother's "helpful instructions" only managed to make me more nervous. A quick night-time run to the drugstore, one in which I nearly plowed over a small, parked car, brought an end to any hopes of learning from Mom.

Since it was obvious that I would not be practicing any longer with her, the job was placed in the hands of my father. The idea of learning from Dad was not one that thrilled me. I loved him dearly, but I just did not see Dad as someone I could be comfortable learning from. He almost never yelled, which was an advantage. Dad also almost never talked. We shared a typical father-daughter relationship ...

This Special Focus piece on fathers by Nicole Docteur is on page 6.



June
'98
Vol. 9 • No. 10

Two pages of
Interviews
pages 11 and 24.

Special Focus
on Fathers
page 6.

Educator of
the Year
Winners
Center pages 15-18.

Full page of
book reviews
page 28.

Send your
work all
summer long!



Graduation

I won't forget
Those cold cement steps
Watching those tassels hit the ceiling
Turning toward my friends
Crying out our memories and fears
Knowing how far we've come
Those people
They just don't give enough
Nine years of our lives
Handed to us
On a rolled-up paper
Handshake and goodbye
A picture on the wall
150 kids gathered with smiles of glory
It's not enough
We deserve more
I won't forget the days gone by
The times that remain a part of my soul
Like lights on a Christmas tree
I won't forget
Right here
Right now
The mixture of cologne and perfume
For once we looked beautiful together

This poem by Lori Illuzzi is on page 4.

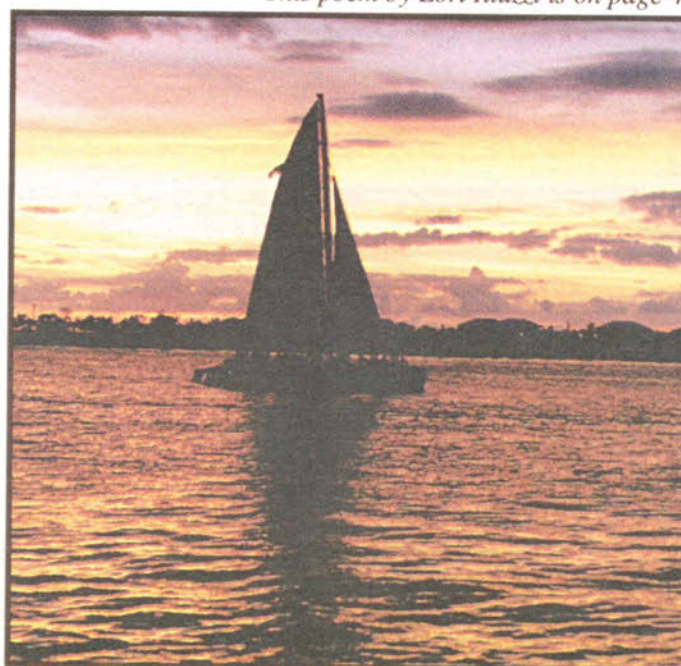
Teach to Care, Don't Scare

It has occurred to me that the most obvious way to solve our environmental problems has slipped the grasp of even the most intelligent people. Recently, televisions, radios, and street corners have been plastered with warnings of global chaos soon to wreak havoc in our lives. The truth is that these notes of our earth's declining health fail to inspire the average person to lend a hand.

The obvious answer is to try a new approach. I suggest that an attempt to build pride will work better than any preservation plan. In order to save the earth, we will need a message that bears on our pride and not our conscience. To do that we need only to emphasize the great majesty of the world around us. We cannot expect people to go out of their way to sacrifice for something they cannot see – unless we show them. More than half the people in the world will never see the rainforests, so how will they know it is worth saving?

Instead of scaring them with tales of horror and fear, we must describe their beauty and significance. Teach them to marvel at the migrations of animals and fall in awe at the millions of species that inhabit the earth. Teach them to take pride in the only known planet to harvest life ...

This Environmental Solution by Jason Churchwell is on page 14.



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Top photo by
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Scituate, MA

Middle photo by
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Casa Grande, AZ

Bottom photo by
Michael Wetherell,
Milford, CT

All AmeriCorps Awards

DRAFT

Getting Things Done

Program	Topic	State
VISTA	Immunization	Idaho
AmeriCorps*National	Education	Louisiana
AmeriCorps*National	Low Income Housing	N. California
AmeriCorps*State & NCCC	Environmental Education/ Literacy	Utah
AmeriCorps*National	Homeless/Mentally ill Vets	Connecticut

Strengthening Communities

Program	Topic	State
AmeriCorps*National	Housing/Tutoring	Georgia
AmeriCorps*State	Community Development/ America Reads	West Virginia
AmeriCorps*State	Victim's Assistance	Washington
VISTA	Pre-school/Education Readiness	Nevada
AmeriCorps*State	Disaster Response & Literacy	Missouri

Common Ground

Program	Topic	State
AmeriCorps & VISTA	Teaching Tolerance	Michigan
AmeriCorps*National	Mobilizing Business and Community Residents on South Side	Illinois
NCCC & AmeriCorps* Nat'l	King Day organizing	S. California
AmeriCorps*State	Elementary Children and Diversity including Disability	Washington
AmeriCorps*National & NCCC	Exposing youth to international Cultures	Florida

Leadership Program	Topic	State
VISTA	Community Role Model Client to Server	Pennsylvania
AmeriCorps*State	Antiviolence & Youth Crime Prevention	Texas
Mason Jenkins	Housing	Massachusetts
VISTA	Head Start/America Reads Incarcerated Youth	Puerto Rico
AmeriCorps*State	Role Model/Tutor	New Hampshire
AmeriCorps*State	Youth Development	Minnesota

11 females
10 males

FOR IMMEDIATE RELEASE
May 26, 1998



Contact: Sarah Howe, 202-662-3609

FIRST LADY JOINS WASHINGTON, D.C. KICK-OFF OF STAND FOR QUALITY CHILD CARE DAY

MEDIA ADVISORY

**WHAT: Photo Opportunity with First Lady Hillary Rodham Clinton and
Marian Wright Edelman, president of the Children's Defense Fund**

Stand For Children Community Playground Build
N.W. Settlement House
448 Ridge Street, N.W.
Friday, May 29
11:30 a.m. - noon

**First Lady Hillary Rodham Clinton; Marian Wright Edelman; Darrell
Hammond and Dawn Hutchison, co-founders of KaBOOM!; and others will build
a playground for a local child care center. This site is one of five D.C. area
playground builds and four playground clean-ups happening over the Stand For
Quality Child Care weekend. (Note page 2 for locations.)**

Other weekend activities include: Stand For Children Gospel Concert

BACKGROUND:

Hundreds of thousands of people across America will ***Stand For Quality Child Care*** the weekend of May 30 at over 1,000 events in all 50 states and Washington, D.C. to insist that local, state, and national leaders respond to families' needs for affordable, quality child care and after-school programs. Last year, Americans took part in over 700 events to demand a healthy start for every child, and on June 1, 1996 at the historic Stand For Children rally at the Lincoln Memorial in Washington, D.C. more than 300,000 children's advocates came together to ensure that no child is left behind.

-30-

5/29 sent

THE WHITE HOUSE
WASHINGTON

THE FIRST LADY'S PRESS OFFICE

**IF THERE ARE ANY PROBLEMS WITH THIS
TRANSMISSION, PLEASE CALL:**

PHONE: (202) 456-2960

FAX: (202) 456-7805

TO: Sharon

FROM: Julie

RECIEVER FAX: 66771

RECIEVER PHONE: _____

NUMBER OF PAGES (INCLUDING COVER): _____

COMMENTS: Would Capricia be interested in a
brief phone interview with Dorothy? ~~She~~ Dorothy
was so interested in how we chose American
wines made with Italian grapes for the Italy
visit... Julie

Dear Mr. Shanks,

My husband and I write a weekly wine column for The Wall Street Journal's new Weekend Edition. We've been drinking wine and taking notes on it and visiting wineries for more than 20 years. We honeymooned in Napa and Sonoma and actually ate at the restaurant at Chandon, where we understand you used to work. We remember the Fred's Friends with great affection and were awed that anyone who worked in the restaurant was required to work in the garden. I had the sea bass.

Anyway, as regular wine drinkers we'd occasionally see menus of White House dinners and way back when Reagan was in the White House we noticed that he had served one of our favorites, a Jekel riesling, I think, and it made us wonder how wineries get an honor like that.

When we read that the Italian Prime Minister was visiting, we thought it'd be great to find out what he'd be served, and try to taste the wines and write about them. We had actually just recently tasted a Norton from Horton and were thrilled to see the Nebbiolo on your list. The winemakers have been very cooperative in getting their wines to us--Kara Pecota is still struggling to get us the muscato--so I wanted to talk with you for a few minutes--really a few--to ask how you chose these. That's all. Oh, and I wondered why the Roederer was made extra dry. Someone's personal preference? That's it. I'm leaving the office early today to prepare for a party, but will be in the rest of the week and then again on Tuesday.

Thanks.

Sincerely,



Dorothy J. Gaiter
212-416-3251

A Few Words in Defense of Chablis

*It's Really a Fine White Wine
Deserving a Little Respect;
Not Just Cheap and Wet*

WE HAD A delicious wine the other day that we're dying to tell you about. But first, let's talk about mistaken identities.

Chablis is one of the wonders of the wine world. Made from chardonnay grapes in the Chablis region of Burgundy, it is famous for its crisp, steely taste and its perfection with seafood. And, as we discovered, it doesn't even have to be expensive. Unfortunately, many Americans are more familiar with chablis—as in cheap white jug wines from California and New York—than with the real thing.

What a tragedy. We don't stand on formality, but we fear the American use of "chablis" for anything white and wet has devalued a great name. After all, when was the last time you had a real Chablis? Wine stores generally have at least two or three kinds, from plain Chablis to Premier Cru. Our working assumption is that it is hard to go wrong just picking up any bottle of the real deal.

To test that theory, we bought a couple dozen Chablis at random from New York City wine shops. Almost all were around \$17 (not much more than you'd pay for a California chardonnay, right?), but they ranged from \$14.99 to \$29.99.

Think of a Tart, Green Apple

Chablis is one of those wines that wine lovers can often distinguish just from the smell. It has a flinty, chalky "nose" with an overlay of sourness. Yeah, we know that "sour" doesn't sound very attractive, but think of a tart, green apple. It's that very lemon-sour quality, together with ripe fruit, perfect acids and just the right soil, that combine to make Chablis such a crisp, delicious drink and a classic accompaniment with food (we conducted this tasting over stone-crab claws). Although they're made from the same grape, it's remarkable how much Chablis and California chardonnays differ. While some California chardonnays seem styled like Chablis, especially those from Chalone and Grgich, many American chardonnays are plump and chewy, the very antithesis of the classic, earthy austerity of Chablis.

In our tasting, we found the wines generally good. All tasted better with food than without. A few were disappointing—thin, watery and overly acidic, just an "OK" on our scale. On the whole, the 1996 wines were better than the 1995. Some of the simple Chablis wines showed as well as the more expensive Premier Cru wines.



to crystallize better. But this one went down in our notes as "creamy, yummy and toasty. A real 'holy cow' wine."

But that was merely preparation for a complex wine with a very basic label. The label, pale green on white, simply says Chablis 1996. In small letters, it says it is from a producer called Verget. It cost \$19.99. "This is Chablis!" we wrote before we even tasted it, just from the aroma. "A nose like Champagne. Creamy, rich, toasty, even looks rich. Remarkable." One thing to watch for in any wine commentary is contradiction. If a writer describes a wine in contradictory ways, it doesn't mean that he or she has had a few too many. It means that the wine has the kind of complexity that makes a wine great. So consider this string of adjectives we put together in notes on this wine: "Butter, cream, lemon, sour, sweet fruit. Ripe grapes, good wood." On our rating scale (Yech, OK, Good, Very good, Delicious and Delicious!), this rated a Delicious.

Limited Supply

Now the bad news: While there are many different makes of Chablis, nobody makes very much. We try hard in this column only to recommend wines that you might actually be able to buy, but, in this case, when we called the New York importer, we found that only a few hundred cases of the Verget had made it to the U.S. But don't let that dissuade you. Several

shrimp. You'll wonder why it's been so long since you had the real thing.

Our Philosophy: Now that we've been writing this column for a few weeks, people have been asking us about our philosophy. So here it is: We think wine should be fun. We don't want to write a column for aficionados; while we certainly hope aficionados are reading the column, they also are likely reading publications like the Wine Spectator, which we highly recommend. We also aren't interested in writing a "wine for dummies" column. We don't think dummies read this newspaper, and anyone who isn't interested in knowing more about wine wouldn't be reading this column anyway. We believe there is a huge, frustrated majority of people who would like to drink more and better wine but need some help in deciding what to pick up to drink tonight. That's what we hope to do.

We will try not to recommend wines that aren't generally available. We won't attend any event that isn't open to the public. We will buy our wine on the open market, like regular consumers. We accept no freebies.

Finally, we appreciate all of the calls and letters we've received from wine lovers. If you don't always hear back from us, we're sorry, but we both have real jobs—Dorothy is a national reporter for the Journal covering issues of race and John is the paper's Page One editor—and we have

The 1996 Montee de Tonnerre (\$17.99) was good when we first opened it, and kept getting better as it got warmer. This surprised us. In the past, we've found Chablis to be better colder because the tastes seem

eral of our fans were quite good. So just grab any 1996 Chablis at around \$18 to \$20, chill it for an hour or two and have it with seafood—maybe even just a simple pasta with

two demanding little girls at home. So as much as we would like to spend all of our time talking about wine, real life does tend to get in our way.

The Dow Jones Chablis Index

Go out, right now, and buy a real Chablis, from France. And drink it with seafood tonight. Chablis is one of those wines

that makes a meal special, and it needn't be expensive. In general, we'd suggest looking for the 1996 vintage.

VINEYARD/VINTAGE	PRICE	RATING	TASTERS' COMMENTS
Vergot Chablis 1996	\$19.99	Delicious	Best of tasting. Tart and rich like lemon-meringue pie. What the fuss is all about.
Hamelin Chablis 1996	14.99	Good/Very good	Best value. Crisp and forward. Friendlier and less aggressive than some others; ready to drink now.
Chablis Montee de Tonnerre Premier Cru 1996	17.99	Very good/Delicious	So aggressive that it's better warmer. Holy cow!
Chablis Premier Cru Vaillons, Louis Michel & Fils 1995	29.99	Very good/Delicious	Lots of character already, but the longer you save this the greater your reward.
Chateau de Maligny Chablis Premier Cru Fourchaume 1995	16.99	Very good	This is a Chablis you can often find in stores, and it's worth looking for. Chewy, rich, with a long, memorable "finish."
Domaine Jean Defaix Chablis 1996	16.99	Good	Fruity, clean and simple; just a lovely little Chablis.

Secrets of the White House Wine List

Rating the Refreshments At a Recent State Dinner; 'Uncorking a 'Scandal'

NEW FLASH: The White House sweetens its champagne. But let's start at the beginning.

We've always wondered about the wines the White House serves to visiting dignitaries—how they're selected, if they're good. We've been to many tasting rooms where a White House menu is proudly displayed, showing that the winery's wines were served at some event. So we decided to review whatever wines were served at the very next state dinner. As luck would have it, Romano Prodi, the prime minister of Italy, was coming over. We figured no one could get to be prime minister of Italy without a serious appreciation of wine.

Until this dinner, we'd bet, he'd never had an Italian wine from Virginia. Making American wines from traditionally Italian grape varieties is a major trend. For good reason: Many of America's pioneer winemakers were Italian. U.S. winemakers recently have begun making wines from the sangiovese grape, used in Chianti, and some others, including nebbiolo, the grape that makes the best wines of Italy, Barolo and Barbaresco.

Since the White House favors American wines for its dinners, it makes some sense that it would serve these. But how does it choose? Daniel Shanks, the White House employee who selects the wines, didn't respond to numerous requests for an interview. But David Berkeley, a California-based wine consultant to the White House since 1981, who advises Mr. Shanks, says

that everything starts with the menu. From the menu, there are several ways to proceed, Mr. Berkeley says. For the prime minister of Italy, say, the White House could choose American producers of Italian grape varieties, Italian wines that may have special meaning to the guest, or the wines of American winemakers of Italian heritage.

As you know, for this column we only taste wines that we've bought in stores at retail prices. But we made an exception here because it's almost impossible to find these. We called the wineries, paid retail price and conducted our own tasting at an Italian restaurant.



Amanda Duffy

So, if you had been at the dinner with Prime Minister and Mrs. Prodi on May 6, this is what you would have had—and how the wines tasted.

Ponzi Arneis 1996, from Beaverton, Ore. (served with a tart of spring vegetables, and artichokes and fiddlehead ferns with lemon-leek dressing).

Ponzi is one of the most reliable makers of Oregon wines and, it says, the first there to sell an arneis, a dry white wine made in Northern Italy. Ponzi made only 667 cases of this wine, which is so precious it comes in smaller-than-usual bottles and costs \$18. It's almost ephemeral—light, with haunting tastes of lemon and chalk. While it doesn't have the weight of an Italian arneis, it's a perfect aperitif, a lovely mouthful of sorbet.

Horton Nebbiolo 1995, from Gordonsville, Va. (with grilled Alaskan halibut, coulis of fresh green peas, gremolata risotto, Oregon morels, asparagus and fava beans).

This small, nine-year-old winery says nebbiolo is one of its specialties. Dennis Horton, the owner and winemaker, says he "got into the nebbiolo game because we were searching for grapes that will grow great in the Old Dominion." The '96 nebbiolo is "a nice bottle of wine," he says, but "the '97 might blow it off the table," because it's richer, with more color.

He was right about the '96. It's light, without a lot of "nose." But it's filled with fruit and cream. Still young and more plummy than deep and rich, it's no Barolo, but still a real achievement.

Robert Pecota Moscato d'Andrea 1997 (with salad of purslane and young greens, charred Vidalia onions, mango and avocado, curried basil dressing).

Robert Pecota of Calistoga has long produced some of California's most charming dessert wines and moscato, or muscat, is a delightful grape. This brand-new vintage sells for \$9 a half bottle; the winery made about 2,000 cases of it that will be distributed in 25 states just about now. Find it. This is the dessert wine for people who don't think they like dessert wine. It smells like a rose and bursts in your mouth with tastes of peaches, pears and pineapples. It sounds impossible, but it's sweet, yet crisp and cleansing as you swallow. Remarkable.

Roederer L'Ermitage "White House Cuvee" 1991 (with peach cake, chestnut parfait and chocolate caramel sauce, and sfogliatelle, zeppole and amaretti).

Louis Roederer is a French champagne house that has established a big business in California. Its regular bottling is good and reasonably priced. But when we got this bottle—the special reserve L'Ermitage Brut from 1991—we noticed something odd. It has a sticker that says: "Prepared as extra dry especially for the White House."

Hmmm. Extra dry is sweeter than Brut.

So what this me sweetened especi The winery says i a sweeter sparkli so it added " sugar. The vinta tains about 1.3% s the version poure tains around 2.6%

With add sparklin literally t

Big mistake. with bubbles the anywhere near 1 We had thought i make a spumant for the Italian pr ery says this was France, too.

We wondere wasn't served i moscato could dessert. Mr. Berl

FATHER'S DAY BLOWO

the WINE  ENT wine cellar

ON SALE THRU FATHER'S DAY
OUT STOCK TO MAKE ROOM I
WINE FROM SUMMER'S HEAT A

and John Brecher

White House Wine List



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Hmmm. Extra dry is sweeter than Brut.

So what this means is that the wine was sweetened especially for the White House. The winery says the White House requested a sweeter sparkling wine to go with dessert, so it added "dosage"—basically more sugar. The vintage L'Ermitage Brut contains about 1.3% sugar, the winery says, but the version poured at the White House contains around 2.6%—literally twice as sweet.

With added sugar, the sparkling wine was literally twice as sweet.

Big mistake. We found the wine clumsy, with bubbles the size of beach balls—not anywhere near this country's best effort. We had thought, maybe they were trying to make a spumante-style sparkler especially for the Italian prime minister, but the winery says this was served to the president of France, too.

We wondered why the champagne wasn't served first, so that the lovely moscato could have been served with dessert. Mr. Berkeley says the champagne

was served for a toast by the President, near the end of the meal. "Brut is sometimes inappropriate," he says. "It can be austere, angular and tart." Toasting wine needs to be "festive and celebratory, but still refined." He says this wasn't the first time champagne has been sweetened—or, as he put it, not the first time that the White House "addressed changing a wine for a grand occasion."

Note to White House: If you are looking for a dessert sparkler, try Schramsberg Cremant from California, or, for something really different, Pugliese, from Long Island, N.Y. But that criticism aside, we were delighted to find that the White House is showcasing not only some of America's best wines, but also some of its riskier ones.

Places to go: More and more restaurants are offering multicourse "tasting menus," with a set menu and price. We've found that, in most places, if you ask the waiter to pair a different wine with every course, at an additional cost, the restaurant has a good time doing it—and it makes the meal that much more fun. One place that does this especially well: Gramercy Tavern in New York.

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