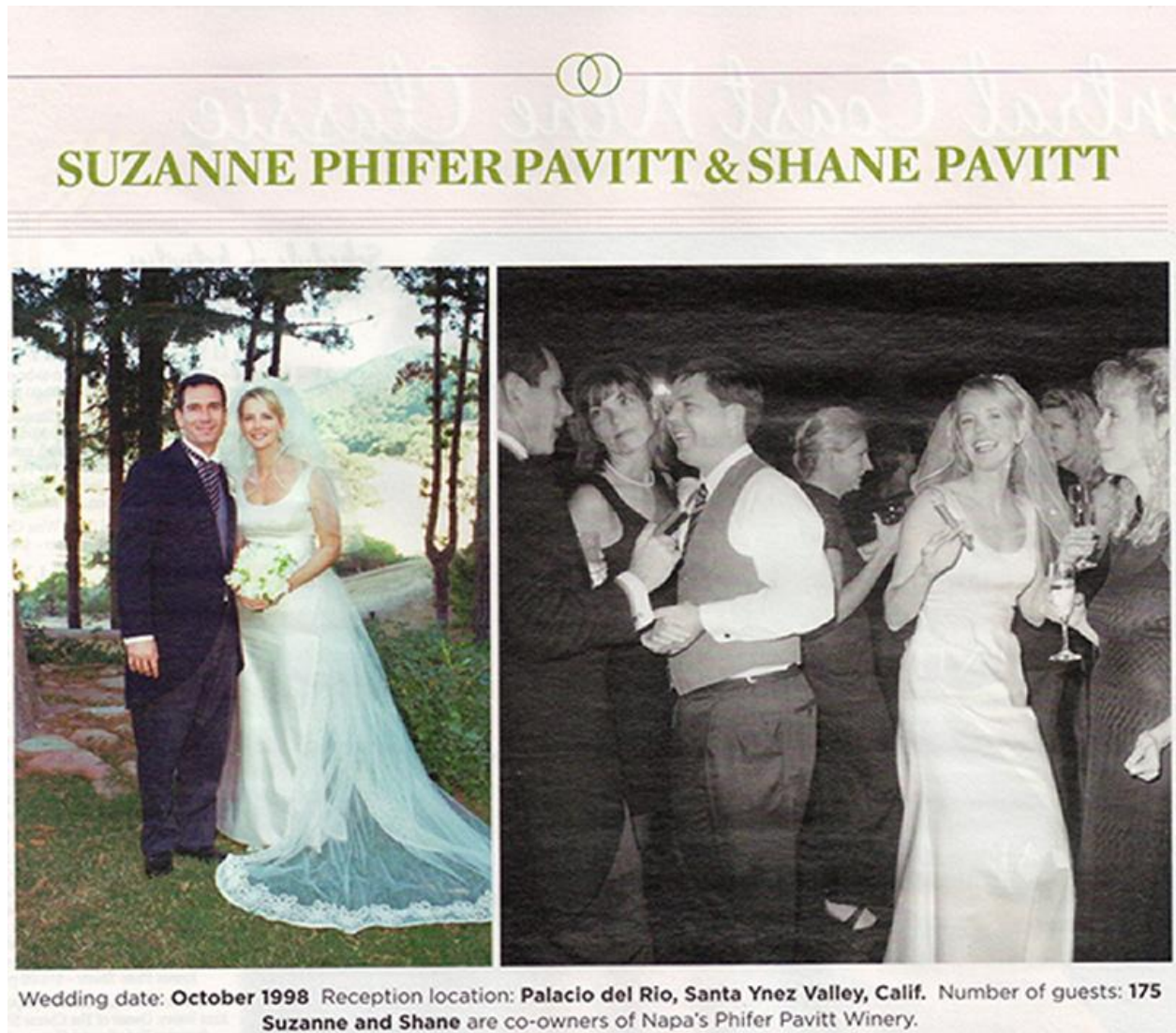


Wine Spectator Magazine, May, 2011



Read the article below...

WHAT KIND OF FOOD DID YOU HAVE AT YOUR RECEPTION?

SUZANNE PHIFER PAVITT: It was a destination wedding. People were coming to this wine region so we wanted them to experience everything that the region had to offer. After much, much negotiation between the two of us, we decided that instead of a sit-down dinner, which seemed a little staid to us, that we would have something with more of an international flair. We had several areas set up with sushi, prime rib—a whole variety of different foods. We had an Italian station with linguine ...

SHANE PAVITT: People passing trays of things like prosciutto puffs, phyllo filled with mushrooms.

WHAT KIND OF WINES DID YOU SERVE?

SPP: When you're going to [serve various types of cuisine], it does present a bit of a challenge on the wine because you don't want the food to overpower, or the wine to overpower. We had a La Crema Chardonnay. We had Byron and Kenwood Pinot Noirs. And we had Roederer Champagne. Because my husband is an avid cigar fan, we had 150-year-old Grand Marnier at a station stocked with Cohiba cigars.

HOW MANY BOTTLES OF WINE PER PERSON?

SPP: At the time, the idea was that because we were having a variety of different [foods], a bottle per person would more than adequately cover it, but we had back up. We knew with the crowd—Shane's side ...

SP: The fun side.

SPP: They were looking forward to the heavier stuff at the end. They wanted to go and smoke their cigars. We had beautiful snifter glasses. That bar was stocked.

SP: We brought wine home. We always figured that we would get more than enough and just drink the rest later.

DID YOU OPEN ANY SPECIAL BOTTLES FOR YOURSELVES?

SPP: My father-in-law brought a jeroboam of Schramsberg because that's their favorite. We opened that and they gave us some custom Champagne flutes to use for the wedding.

WHAT, IF ANYTHING, WOULD YOU HAVE DONE DIFFERENTLY?

SP: We loved our wines but if we were to do it today, the wines would probably be a little different. There would definitely be a Cabernet on the table. Not just our Cabernet, but our friends' wines as well.

DO YOU DO ANYTHING ON YOUR ANNIVERSARY THAT IS A REMINDER OF YOUR WEDDING?

SPP: We open a bottle of the Roederer on our anniversary and we use those Champagne flutes every October. October in the Cabernet world is the height of the busiest time. I'd love to tell you that we make plans to go away, but we did get lots of [the Roederer] so that we could open a bottle each year and celebrate. That's what we do.