

# Wine Spectator

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**RHÔNE VALLEY: CLASSIC REDS, EXCITING WHITES**



NOV. 30, 2009  
\$5.95 US



# Santa Fe in the Winter

America's oldest, highest and arguably most beautiful state capitol is celebrating the 400th anniversary of its founding; earlier this year Santa Fe welcomed the highly praised New Mexico History Museum to its extensive roster of cultural institutions. There is also a new energy on the culinary scene, and lodging options have never been better. Although the winters are cold, the desert air is usually dry and crisp, and the distinctive pueblo architecture that defines the Santa Fe style provides a relaxing home for visitors without the crowds of summer. Bargains abound, with room rates substantially less expensive than those of the summer high season, and multiday packages often include tours of the city's many museums and art galleries. Access has improved, with new direct flights from Los Angeles and Dallas-Fort Worth via American Airlines.

## ENCANTADO

198 State Road 592 Telephone (877) 262-4666 Web site [www.encantadoresort.com](http://www.encantadoresort.com) Cost \$275-\$975 Rooms 56 Suites 9

Encantado is set on 57 secluded acres in the rolling foothills of the Sangre de Cristo range, just a few miles north of Santa Fe's historic plaza. The resort is operated by the same company that owns Napa Valley's Auberge de Soleil, where wine and food take a leading role. That philosophy extends to Encantado's 60-seat Terra restaurant, helmed by Charles Dale, who trained in New York and France with some of the top names in the business, including Daniel Boulud. Dale brings a French twist to the cosmopolitan menu, which includes an entrée called "duo of lamb": a roasted rack of lamb with a guajillo chile jus, partnered with a lamb shank tamale accented by a tomato-tomatillo salsa. For visitors who want to visit some of the many attractions in Santa Fe itself, Encantado maintains a limousine service to the city's plaza and also has an office where you can deposit your treasures during a day of shopping.



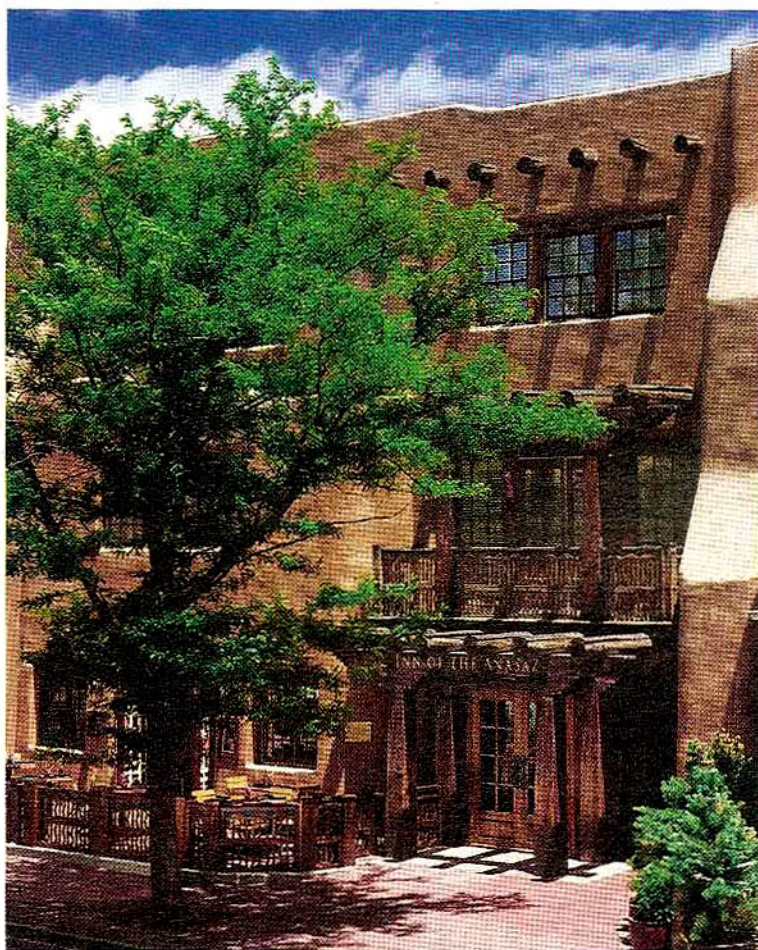
Chef Charles Dale (left) and head sommelier Michael Darmon oversee Terra restaurant.

Encantado bills itself as Santa Fe's first full-service spa resort. A bevy of spa treatments are available, and a large pool, an exercise room, and yoga and Pilates classes beckon. The casitas, or rooms, feature private patios and traditional New Mexico kiva fireplaces and hew to the distinctive design sense of the region. The emphasis here is on soaking up the magnificent landscape amid peaceful, well-appointed accommodations.

## INN OF THE ANASAZI

113 Washington Ave. Telephone (505) 988-3030 Web site [www.innoftheanasazi.com](http://www.innoftheanasazi.com) Cost \$240-\$670 Rooms 57 Suites 1

The Inn of the Anasazi, just off the plaza, is part of the Rosewood chain of luxury properties. It was built in 1991 to resemble an adobe pueblo and extensively remodeled in 2006. The inn aims to evoke the feeling of a great Western hotel, grand but comfortable, with the artistry of the region on full display. On the ground floor, Navajo rugs accent sandstone walls and can be viewed from deep, cushioned chairs. The effect is warm, inviting and quintessentially Santa



Fe. Visitors can also draw from the hotel's library, which features books on Southwestern art, history and culture.

The theme extends full force to the kitchen under the guidance of new chef Oliver Ridgeway. Starters include a duck enchilada mole and a Mexican prawn risotto; among entrées are spiced beef tenderloin with poblano potato gnocchi. Breakfasts are a big draw: Blue corn-blueberry pancakes and applewood-smoked bacon provide the perfect sustenance for getting started on a cold winter morning; in the summer, you can enjoy al fresco dining on the patio. There's also a 12-seat wine room for private dining.

## LA CASA SENA

125 E. Palace Ave. Telephone (505) 988-9232 Web site [www.lacasasena.com](http://www.lacasasena.com) Open Lunch and dinner, daily Cost Entrées \$24-\$28

Santa Fe's center of wine culture is housed right off the plaza, in the recently remodeled La Casa Sena restaurant, which holds a *Wine Spectator* Best of Award of Excellence. More than 1,800 selections are offered, with an inventory of 20,000 bottles, and prices are moderate. All of the bottles are stored in a temperature-controlled cellar, and 40 wines are poured by the glass. The list is particularly strong in red Burgundy; Piedmont reds, Spanish reds, first-growth Bordeaux, Rhône and top bottlings from California and Australia, all with miniverticals from leading producers. An expanded wine store connected to the restaurant sells wines off the list—a real treasure trove for locals and visitors alike. Chef Patrick Gharrity presents a menu that he calls contemporary Southwestern—a favorite dish is trout baked in adobe and broken open table-side. Besides the main restaurant, La Cantina offers more casual dining, as well as live music. The large patio is a shaded refuge for wining and dining in the summer.

—Kim Marcus