

VIRTUOSO

THE MAGAZINE



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Passport

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Power Shopping

Go to South Africa on safari, come home with 400 iPhone photos and one showstopping frock. This dress, made from recycled polyester and featuring pop-art-style illustrations from graphic designer Phathu Nembilwi, is part of South African designer Thebe Magugu's nine-piece Heritage Series collection. According to Magugu, the illustrations depicting mothers and children across nine African tribes celebrate the literal and figurative weight that mothers carry. Thanks to a partnership with African safari lodge company **Singita**, travelers can shop for the pieces in the boutiques at Singita Sabi Sand and Singita Kruger National Park. Dress, \$535. — Amy Cassell

Napa's New Cabernet

The cabernet sauvignons produced in Napa Valley have long had a reputation for excess – oaky, heavy on the alcohol, *very* fruit forward – but today's bottles are tasting much lighter and fresher, thanks to old-world-style wine-making methods that are also organic, sustainable, and climate appropriate. Those traditional production techniques are making a comeback, says Sarah Gail Hutcherson, the director of beverage at Napa's 101-room **Carneros Resort and Spa**. "It's leading to bottlings that are full of vitality upon release and can be enjoyed many years down the road."

Winemaker Charles F. Smith III at Smith-Madrone Vineyards & Winery swears by dry-farming strategies for its sloping mountain vineyards, while wineries such as Matthiasson are using few – if any – new oak barrels for aging. Eco-friendly wine-making strategies, including modified pruning techniques and irrigation adjustments, can allow winemakers to harvest grapes earlier in the season so they develop less sweetness – and, as a result, less alcohol. Napa veterans Gamble Family Vineyards have been proponents of this renaissance for years, helping pave the way for other regional producers to leverage the techniques. Says Hutcherson: "This new crop of Napa cabernet gives us the ability to raise more than one glass – *and* keep our balance." – *Karla Walsh*

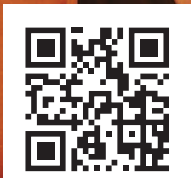


Carneros Resort and Spa's
Sarah Gail Hutcherson.



A TASTE OF PARADISE

Indulge in the flavors of Los Cabos, where luxurious culinary experiences invite you to savor the best the region has to offer. The destination's thriving fine dining scene features everything from farm-to-table excellence to globally inspired fare, as chefs from all over the world bring their expertise and innovative recipes to the region. It's a true foodie's paradise, where delicious cuisine combines with stunning oceanside views for an experience that will engage all your senses.



DISCOVER MORE

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LOS CABOS 

Fiji Dives Deep

With its warm water, spectacular visibility, and abundant marine life, Fiji has long lured scuba divers. Now, a new partnership between the islands and the Professional Association of Diving Instructors (PADI) aims to make the country one of the planet's most important destinations for ocean protection. The alliance's key goals: increasing Fiji's designated marine protected areas from 466 to more than 600 by 2030, while also adding more dive sites within them, creating opportunities for divers to take part in efforts such as identifying manta rays at **Kokomo Private Island** resort or collecting turtle DNA samples at **Nanuku Resort Fiji**. (Nondivers can help too, by volunteering to plant mangroves on the coastline to reduce erosion.) The partnership also enhances a scholarship program for Fijians who want to start dive careers. "The preservation of our oceans is a teaching moment," says Viviana Taubera, a senior marine biologist and PADI open-water scuba instructor at Kokomo Private Island, and a recent Fijian PADI scholarship recipient. "It will benefit us and the generations to come." – *Jill K. Robinson*



In living color: Fiji's Namena Marine Reserve.

EMMA NEAL/DEEP BLUE/FIJI

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A WELCOME RETURN

Crystal's beautifully reimagined ships, *Crystal Symphony* and *Crystal Serenity*, have returned to the sea to take guests on the voyage of a lifetime once again. Now part of the Abercrombie & Kent Travel Group, Crystal forms part of a rich legacy of travel spanning over six decades and all seven continents. Despite a change of ownership, Crystal has welcomed back more than 80 percent of its dedicated team, meaning cruisers can expect the same intuitive, warm and personalized service they have come to know and love.

The Crystal brand promise is Exceptional at Sea, and every part of the experience is just that. The upgraded ships prioritize making guests feel perfectly at home with spacious surroundings and enlarged suites that offer a sanctuary of style and comfort. Crew members are never far away, ensuring your every nuanced wish is catered for.

Dining is an art form, too, with an array of beautifully presented and delicious options onboard, crafted by world-class chefs. Newly designed spaces, including Osteria d'Ovidio and Chef Nobu Matsuhisa's Umi Uma, the only Nobu at sea, offer fine-dining alongside Waterside, where the menu changes every single day to bring guests the freshest, locally sourced ingredients. Whatever you are in the mood for, you will find something enticing to satisfy you, as you watch the world go by.

Crystal has announced new itineraries for 2025 spanning 281 ports in 112 countries. Expect unique shore experiences, enriching onboard programming and renowned entertainment to illuminate your days and nights.

Find out more about Crystal's upcoming voyages by contacting your Virtuoso Travel Advisor.



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Dom for the Holidays

To find the best bottle of bubbly for gifting this season, we went straight to *le professionnel*. Despite his family's deep roots in Bordeaux, winemaker Vincent Chaperon followed his nose northeast to Champagne roughly two decades ago. Today, he's uncorking a new chapter as the *chef de cave* (cellar master) at Dom Pérignon, where he's excited about the house's Rosé Vintage 2009. "It's vibrant, yet fragrant," Chaperon says of the latest release, "which makes a powerful, yet elegant pairing for holiday occasions." The well-traveled winemaker, who has stoked his wanderlust over the years on adventures such as hiking in northern Pakistan and sailing with his family, also plans to give his fellow voyagers sweets from Bordeaux's Saunion *chocolaterie*, Moleskine notebooks, and thought-provoking French literature by Honoré de Balzac. *Rosé Vintage 2009*, \$465, domperignon.com. — Sallie Lewis





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Kitchen Companions

New cookbooks that celebrate global flavors.

THE NORTH AFRICAN COOKBOOK

BY JEFF KOEHLER (*Phaidon*)

Author and *Virtuoso*, *The Magazine* contributor Koehler researched his latest cookbook for 20 years, traveling to North Africa's Maghreb region – Morocco, Algeria, Tunisia, and Libya – to collect traditional recipes from chefs and home cooks. The resulting 468-page tome goes well beyond couscous and tagine, capturing the region's true culinary diversity.

SEED TO PLATE, SOIL TO SKY

BY LOIS ELLEN FRANK (*Hachette Go*)

The plant-based recipes in this collection are divided into sections featuring eight Native American-introduced staples – corn, beans, squash, chile peppers, tomatoes, potatoes, vanilla, and cacao. The resulting Southwestern-inspired dishes are flavorful, hearty, and reflective of the stewards who first cooked with the ingredients thousands of years ago.

THE STORY OF PASTA AND HOW TO COOK IT!

BY STEVEN GUARNACCIA (*Phaidon*)

Packed with vivid illustrations of ravioli moons and *dischi volanti* noodles in space, this cookbook, geared toward kids ages 7 to 11, introduces 35 Italian pasta shapes, from farfalle (invented in the 1500s) to *ditalini* (a southern Italian specialty). Each story is accompanied by a hands-on recipe that's doable for aspiring young chefs.

SEAFOOD SIMPLE

BY ERIC RIPERT (*Random House*)

In his latest cookbook, French chef Eric Ripert of Le Bernardin fame preaches the basics: Master your techniques, keep ingredients minimal, and source sustainable seafood whenever possible. The chef guides readers through how to fillet a fish and shuck an oyster, while recipes for dishes such as mussels *marinières* rosé will transport diners straight to Saint-Tropez.

SCANDINAVIAN FROM SCRATCH

BY NICHOLE ACCETTOLA (*Ten Speed Press*)

Go full hygge in your kitchen with a fresh batch of *kanelbullar* (cinnamon buns), cardamom morning buns, or one of the other cakes, cookies, and breads in this collection from Accettola, who owns San Francisco's Kantine bakery. There's also a section dedicated to the *smørrebrød*, Denmark's iconic open-faced sandwich.

MAYDAN

BY ROSE PREVITE WITH MARAH STETS (*Abrams*)

In her debut cookbook, Lebanese American chef Previte shares recipes with origins across the Middle East and North Africa. Beloved dishes from her restaurants (D.C.'s Maydan and Compass Rose) and some of her favorite childhood meals include everything from Georgian *khachapuri* to Tunisian chicken skewers, plus there's an entire chapter dedicated to creating the ultimate dinner-party-worthy mezze spread. – A.C.



KORENA BOLDING