

# Surprise, Surprise!

The new year brings fresh voices to VINO: Please welcome to the pages incoming Wine Pros Kelly Magyarics and Walter Martley.

After an initial dalliance with technical writing, Magyarics decided to parlay her passion for prose (she's got a communications degree) and lust for gourmet living (advanced certificate from the Wine & Spirit Education Trust? Check. Les Dames d'Escoffier member? Check.) into a full-time wine career.

We suspect that many local wine aficionados have most likely run across Martley (another WSET scholar) at one point or another during his nearly 20 years in the biz (including stints at boutique shops, urban retailers and over a decade with Whole Foods).

And just as we sprung them on you, we asked the Wine Pros to share with us the last wine that pleasantly surprised them.

An avowed zinfandel fan, Magyarics said she'd become a little burned out by syrupy, high-alcohol entrants in the bold reds fold. Luckily, her energy (and faith) was restored by the **2004 Clif Bar Family Winery's "The Climber"** (\$17). She liked the "enticing raspberry aroma ... and strawberry fruit flavors" of the zinfandel, but was also taken with the "brooding, spicy notes" supplied by syrah.

Martley's magic moment was during an "Emeril Green" taping (Lagasse has become a fixture at the Fair Lakes shop). Asked to find something to wed with lamb shanks, Martley popped open a **2003 Domaine D'Eole Cuvee Tradition** (\$16) that got tongues wagging.

"The wine's aroma mingles dark fruit, smoke and herbs," he said of the organically grown stunner. Strong flavors of "red berries," "rosemary" and "an elegant touch of wood" have made this his new go-to for meals ranging from steak au poivre to ripe goat cheese.—WR



## Our Wine Pros



**KELLY MAGYARICS**  
PRESIDENT, Kelly Magyarics  
Wine Consulting



**WALTER MARTELY**  
WINE SPECIALIST,  
Whole Foods Market - Fairfax



burger), Louisiana Purchase (grilled chicken), Port Orleans (fried shrimp), Delta Queen (fried oysters), Mud Bug (fried crawfish tails) and French Dip (roast beef and Swiss).  
• \$

### JAIPUR ☺

9401 Lee Highway, #105; 703-766-1111. Though curry is always nice, cinnamon gets the nod in the murg-e-maharaja, pairing dry-rubbed chicken with a medley of gorgeous peppers, all swimming in a spicy-sweet sauce. • \$\$

### YEN CHENG RESTAURANT

9992 Main St.; 703-591-0525. Neighborhood Chinese and Asian restaurant; roast duck, vegetable lo mein are favorites. • \$

### FAIR OAKS

#### NVM COASTAL FLATS

11901 Grand Commons Ave.; 571-522-6300. The hugely popular short smoked salmon—a chorus of dining companions has declared this their favorite seafood dish in the area, well-deserved praise in this case—emerges enveloped in smoke, with the distinctly salmon flavor sealed in. • \$\$

#### NVM MALIBU GRILL

4516 Fair Knoll Road; 703-222-5555. The main attraction here is the rodizio-style service, wherein wandering gauchos—Brazilian "cowboys"—rustle up to each table brandishing skewers stacked to the hilt with a rapid-fire medley of meats. • \$\$

#### NVM MOBY DICK HOUSE OF KABOB V ☺

12154 Fairfax Towne Center; 703-352-6226. When it comes to grilled action, the kubideh, a ground sirloin, brings lots of real beef flavor and a definite hint of onion. • \$

#### NVM RUTH'S CHRIS STEAK HOUSE

4100 Monument Corner Drive, #101; 703-266-1004. The no-nonsense filet is amazingly tender, bearing slice after slice of mouthwatering beef artfully lubricated by the house butter treatment. • \$\$\$\$

#### NVM SAKURA JAPANESE STEAK

#### & SEAFOOD HOUSE ☺

12950 Fair Lakes Parkway; 703-802-5800. A raw fish buffet for one, the tuna five ways platter serves up the sushi staple in various fashions—including traditional raw, grilled, fatty, spicy and the prized albacore—that are alternately chewy, smoky, briny, zesty and silky. • \$\$

#### TEXAS DE BRAZIL

11750 Fair Oaks Mall; 703-352-4111. This Brazilian-style steakhouse plies patrons with grilled meats and a 40-item salad bar. • \$\$\$\$

#### NVM WOODLANDS

4078 Jermantown Road; 703-385-1996. A portion of khumb do piazza brings a delicious blend of aromatic mushrooms prepared with onions and herbs (enchanting). • \$

## Falls Church City

#### NVM ARGIA'S

124 N. Washington St.; 703-534-1033. A local favorite for gratifying Italian, Argia's fields vegetarian-friendly options ranging from