

HOUSTON★CHRONICLE
**SOMMELIER'S
PICKS**

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WELCOMING 2014

GourmetSardinia®
TRADITIONAL SARDINIAN PRODUCTS

Auld lang syne: Toast with these winners

BY DALE ROBERTSON - DECEMBER 25, 2013

We're only six nights from New Year's Eve, and you know what that means. When the stores open Thursday, it will be time to get your bubbles bought in bulk, and the *Chronicle's* tasting panel, working tirelessly this holiday season, has your back.

We've got a quartet of winners - actually, a quintet, thanks to **Arcodoro Ristorante's** owner, **Ef시오 Farris**, who presents his unique Sardinian sparkler here, too - that will make ringing in 2014 a joyous and painless experience.

SOMMELIER'S PICK

WHO: **Ef시오 Farris**, owner of **Arcodoro Ristorante**, 5000 Westheimer, Suite 120. **Farris**, who has long been Sardinia's unofficial ambassador to Texas, opened **Arcodoro** with his wife, Lori, in 1996, after moving from Dallas, where their original restaurant, **Arcodoro & Pomodoro**, remains a popular spot. In 2001, **Farris** added family-label wines to his Gourmet Sardinia line of products from the island, whose cuisine he also champions in the cookbook "**Sweet Myrtle & Bitter Honey**." The wines are in no way a vanity project. **Farris** oversees every step of the winemaking process from the vineyard to the cork. In fact, he was visiting this fall when one of the most powerful cyclones ever to strike Sardinia hit, but the storm didn't keep him from making his appointed rounds.

WHAT: Efix Brut Sparkling Vermentino NV

WHY: Made from the vermentino di gallura grape, a varietal unique to northern Sardinia, it's the only sparkling vermentino I know of, and it reflects the granite soil of the region as well as all the minerals from the sea, making for a fantastic - and romantic - wine. **Farris** is especially pleased with the buttery finish. Because sparkling wines aren't part of the Sardinian wine culture, the **Efix** is actually made by one of the best producers of Prosecco.

