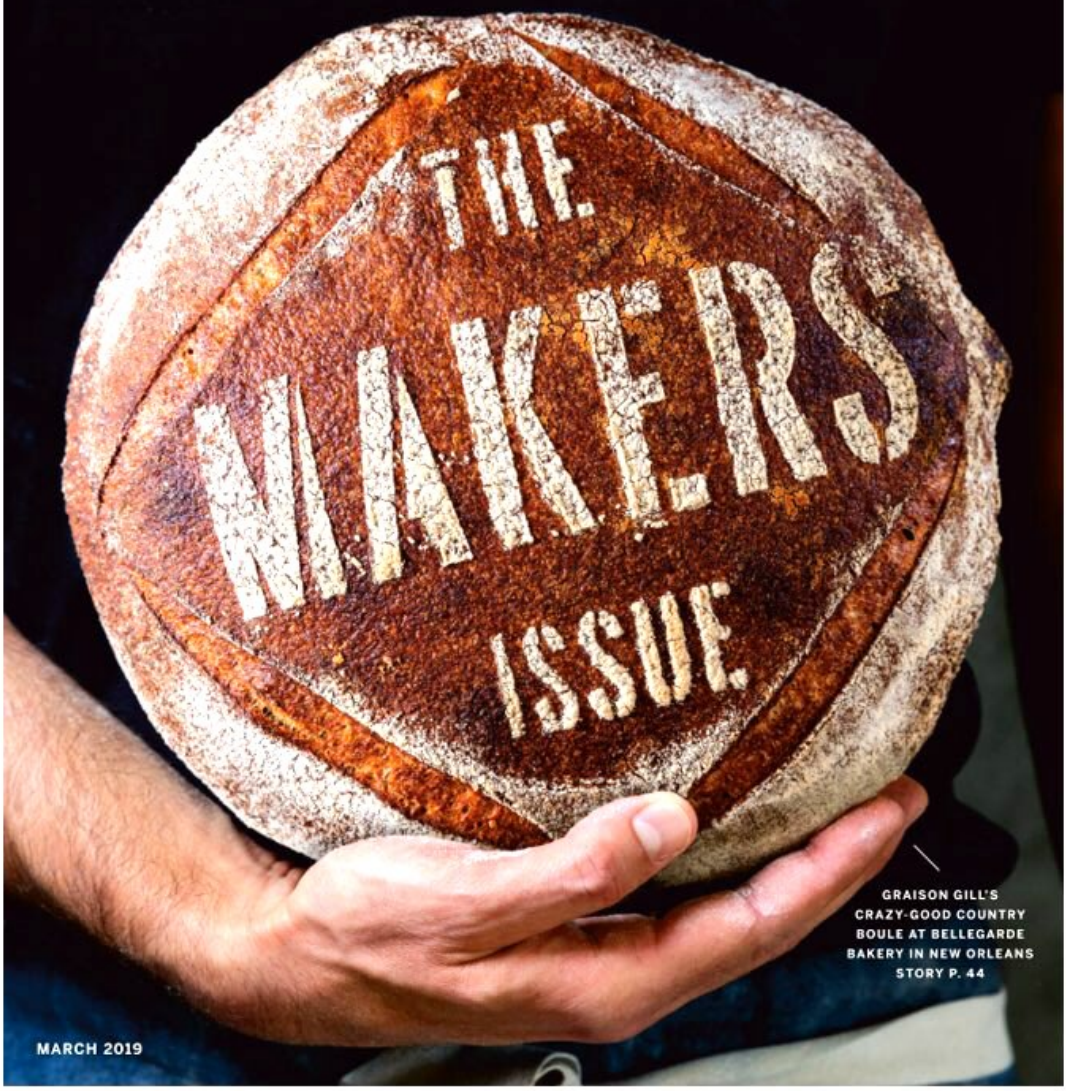
SPECIAL ISSUE

FOOD & WINE

DRINK 12 GAME-CHANGING BOTTLES

MEET 31 TASTEMAKERS YOU NEED TO KNOW NOW

MAKE 32 MUST-TRY SPRING RECIPES



GRAISON GILL'S CRAZY-GOOD COUNTRY BOULE AT BELLEGARDE BAKERY IN NEW ORLEANS
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MARCH 2019

31 MAKERS WE LOVE

True craftsmanship is something you recognize as soon as you experience it. It's in the graceful edge and silky glaze of your prized ceramic bowl. It's in the balance and heft of your favorite knife. And it's the thread that connects the work of the 31 makers we celebrate here. Some, like Rita Sodi and Jody Williams, have elevated the design and hospitality of the neighborhood restaurant to an art form. Others, like Baltimore's Spike Gjerde, have created economies for locally grown food. Many, like New Orleans baker and miller Graison Gill, are redefining what we eat at the most fundamental level. What do they all share? A mastery of their craft. An engagement with their communities. And a drive to create an even more delicious future. Turn the page to meet the makers. ■



António Maçanita (LEFT) and winery cofounder Paulo Machado

FEATURES / MAKERS WE LOVE

THE REVIVALIST

—RAY ISLE

NAME ANTÓNIO MAÇANITA

COMPANY AZORES WINE COMPANY
THE AZORES, PORTUGAL

IT'S HARD TO IMAGINE NOW, but there was once a time when the Azores—a nine-island Atlantic archipelago some 1,000 miles west of Portugal, now known mostly as a vacation spot—were a vital part of the European wine world. "Up until 1852," António Maçanita says, "you had nearly 15,000 acres of vines on

these islands, producing over 2.5 million gallons of wine every year." Then it ended.

In 1854, an epidemic of powdery mildew destroyed grape-growers' crops, and in 1857, the root louse phylloxera arrived and killed all of the vines (as it did throughout Europe). By 1859, Maçanita says, production had dropped to a negligible 8,000 gallons, never to recover—perhaps until now.

Open a bottle of the 2015 Arinto dos Açores from Azores Wine Company. The wine smells of grapefruit peel and volcanic stones, of fresh citrus and sea spray. Maçanita, who makes wine in Portugal's Alentejo region as well, has been vacationing in the Azores since he was 6. In 2000, he planted his first vineyard amidst the island's jagged terrain—the Azores are essentially outcroppings of black volcanic basalt—but it was destroyed by a storm. "The ocean pounds on the rocks, that atomizes the salt in

the water, and then the winds basically salt your vineyard. And then it's dead," he says. "That's why people here build stone walls around their vineyards."

He tried again, successfully, and now Maçanita farms more than 300 acres of grapes, by far the largest new vineyard development here in centuries. His success has raised the image of the islands' wines, and farmers who were once being paid as little as 78 euro cents per kilo of grapes now sell their fruit for upward of 4 euros per kilo.

The islands are not easy to farm, but the recent fascination with cool-climate wines has helped boost interest. "Our vineyards are on the same latitude as New York," Maçanita says. "We don't have to hunt for cool weather." Yet when the sun comes, the wines are remarkable. "Everyone wants to bite into terroir," he says. "They want to taste it. And you can do that in the Azores. Here, terroir, you can drink it." ■

WINE FROM STONE AND SEA

2017 AZORES WINE COMPANY ARINTO DOS AÇORES NON SUR LIES *($55)*

Pale gold in hue, this smells of grapefruit, mint, and sea spray. It would be a killer accompaniment for oysters on the half shell.

2017 AZORES WINE COMPANY VERDELHO O ORIGINAL *($51)*

Vineyards on the tiny volcanic island of Pico produce this lime-scented, saline white. Its fresh, vivid flavors distinctly recall ripe passion fruit.

2016 AZORES WINE COMPANY ISABELLA A PROIBÍDA *($36)*

Maçanita makes this effusively raspberry-rich red wine from the obscure Isabella variety, a hybrid of European *Vitis vinifera* and American *Vitis labrusca* grapes. ■