

THE ST. REGIS BAL HARBOUR RESORT

Bespoke

TAILORED FOR THE ST. REGIS BAL HARBOUR RESORT
STREGISBALHARBOR.COM | SUMMER 2014

MAGAZINE

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Welcome

STEP INTO A WORLD OF ART, DESIGN AND FASHION AT THE ST. REGIS BAL HARBOUR RESORT & RESIDENCES

WELCOME TO THE ST. REGIS BAL HARBOUR RESORT & RESIDENCES, the ideal destination for the cultured, global traveler who seeks a bespoke escape. As Miami Beach's only Forbes Five-Star and AAA Five Diamond resort, we are a favored locale of residents, guests, celebrities and international dignitaries alike.

A year-round sanctuary for travelers, Miami's white sand beaches, crystal-clear waters and impeccable dining and shopping opportunities offer much to experience no matter the season. Summer is a time for warmth and relaxation, and our coastal enclave offers an idyllic retreat for those in search of a place to bask in the glow of the sun while enjoying fresh ocean breezes.

At The St. Regis Bal Harbour, we invite guests and residents to take advantage of not only the pristine beachfront, but also the resort's singular poolside escapes. In this issue, discover the personalized amenities and services available at our two picturesque resort pools, as well as the Private Oasis Cabanas and Oceanfront Day Villas. With comfortable seating areas, thoughtful touches such as a refreshing mist of Evian and cool towels, and decadent dishes from the nearby Fresco Beach Bar and Grill, there is no shortage of ways to enjoy an afternoon outdoors.

In addition, we encourage guests to explore other areas of the resort, from the critically acclaimed J&G Grill by Jean-Georges Vongerichten to the award-winning Remède Spa, where treatments are customized to complement each guest's needs. The singular amenities and indulgences are infinite at The St. Regis Bal Harbour Resort, which was named to Condé Nast Traveler's 2013 list of hottest new hotels in the world.

There also is much to see and do throughout the Miami Beach area, and this season is ideal for outdoor exploration. Art aficionados will enjoy a leisurely stroll through Wynwood Art District, an exciting neighborhood that is emerging as one of the top visual spaces in Miami. With nearly six dozen galleries featuring distinct exhibitions as well as an expansive display of murals, Wynwood is a wonderful destination for those seeking an afternoon of cultural immersion.

Each St. Regis is a world unlike any other, yet familiar in a captivating way. It is my pleasure to warmly welcome you, valued guest, to our corner of paradise, where an unfolding series of delightful moments awaits you at every turn.

Sincerely,
Marco Selva
General Manager
The St. Regis Bal Harbour
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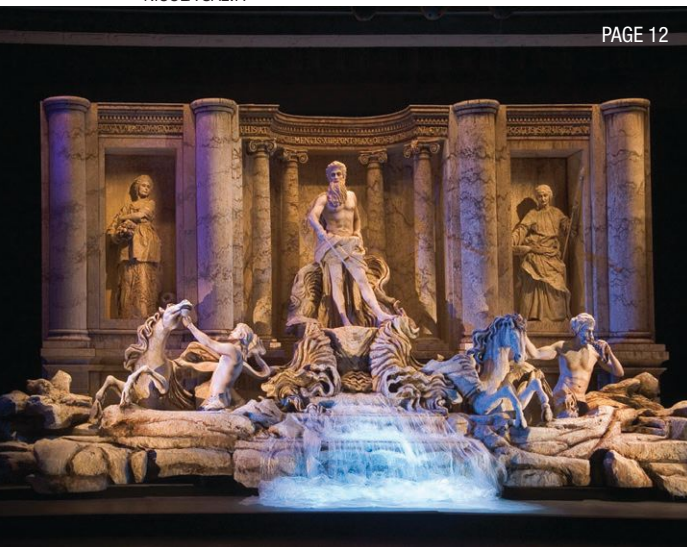
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Calendar

UPCOMING EVENTS

DISCOVER THE BEST
THINGS TO SEE AND
DO IN THE MIAMI
AREA THIS SUMMER.

PERFORMING ARTS

"The Amazing Adventures of Dr. Wonderful"

THROUGH JULY 2; CARNIVAL STUDIO THEATER

For family-friendly fun, travel through space with Dr. Wonderful in the musical adaptation of Lauren Gunderson's book, which proves reaching for the stars is sometimes the only logical choice. This lighthearted production follows the journey of the titular character, her dog and a human named Ben as they attempt to save a super star from disappearing into space. (305-949-6722; arshtcenter.org)

"Summer Shorts: America's Short Play Festival"

THROUGH JULY 6; CARNIVAL STUDIO THEATER

This summer production presented by the City Theatre, along with the Adrienne Arsht Center, is an ideal show for theater and comedy lovers. With a 90-minute run time and short, witty vignettes, "Summer Shorts"—now in its 19th season—is guaranteed to entertain audiences of all ages. (305-755-9401; citytheatre.com)

"La Bohème"

SEPT. 13-14; COLONY THEATRE

Dating back to 1896, "La Bohème" is a classic four-act Italian opera that offers a delicate



JEREMY DANIEL

"I Love Lucy: Live on Stage"

SEPT. 30 - OCT. 5; ADRIENNE ARSHT CENTER

A brand-new stage adaptation of the beloved television classic "I Love Lucy" transports viewers back to 1952, where they're part of a live studio audience for two iconic episodes of the show. Lucy, Ricky, Fred and Ethel entertain with their familiar and hilarious antics, and a host takes audiences behind the scenes for an exclusive peek at the filming process of the groundbreaking comedy. (305-949-6722; arshtcenter.org)

look into the lives of four young bohemians living in 1840s Paris. The beauty and strife is depicted in this rendition by the Miami Lyric Opera. Elegantly composed by Giacomo Puccini, the opera includes an Italian libretto by Luigi Illica and Giuseppe Giacosa. (305-434-7091; colonytheatremiamibeach.com)

EXHIBITS

"Gravity and Grace: Monumental Works by El Anatsui"

THROUGH AUG. 10; BASS MUSEUM OF ART

The Akron Art Museum in Ohio presents its traveling exhibition that features walls of whimsically assembled metal and wood

site-specific painted sculptures, some filling the floor-to-ceiling space. All 30 pieces in the exhibition are inspired by the artist's eye for abstract details as well as his birthplace in Ghana and hometown of Nsukka, Nigeria. (305-673-7530; bassmuseum.org)

"Deep Blue"

THROUGH DECEMBER; FROST ART MUSEUM

"Deep Blue" highlights the extensive collection of multimedia artist Javier Velasco. Deeply influenced by his Spanish heritage, Velasco was commissioned to adorn the museum atrium in fused glassworks



PHOTO BY RALPH TORRES; COURTESY OF EDOUARD DUVAL-CARRIÉ

“Imagined Landscapes”

THROUGH AUG. 31; PÉREZ ART MUSEUM MIAMI

Miami’s newest museum presents this Caribbean-inspired solo exhibition of works by Haitian-born artist Edouard Duval-Carrié. Created over the past year, each piece manifests as a mural-sized painting executed in black and silver glitter. Ornate tropical scenes referencing 19th-century paintings are juxtaposed with modern-day imagery as a commentary on the economic and social disparities in the Caribbean and Florida. (305-375-3000; pamm.org)

depicting the ephemeral state and the frailty of nature. (305-348-2890; thefrost.fiu.edu)

“American Sabor: Latinos in U.S. Popular Music”

AUG. 2 - OCT. 26; HISTORYMIAMI

Come, look and listen to where Carlos Santana meets Desi Arnaz in this exhibition cultivated by the Smithsonian Institution to shed light upon Latin music’s immense impact on American sounds. Guests are invited to visit the distinct divisions illustrating the genre’s impact on five U.S. metropolises, view two films and explore guided listening stations. (305-375-1492; historymiami.org)

EVENTS AND ACTIVITIES

Fourth of July Cruise Miami

JULY 4; ISLAND QUEEN CRUISES

Celebrate Independence Day and cruise the bay in style for the ultimate view of fireworks lighting up the Miami skyline. Aboard the Biscayne Lady yacht, guests are invited to dine and dance the night away under red,

white and blue explosions. (305-379-5119; islandqueencruises.com)

22nd Annual International Mango Festival

JULY 12-13; FAIRCHILD TROPICAL BOTANIC GARDEN

Experience the mango in an entirely new manner—not only as a crop but also a subject of beauty. This year, the festival will specifically honor Colombian mangoes through tastings, lectures, exhibitions and interactive events, such as “tropical yoga,” that are suitable for the whole family. (305-667-1651; fairchildgarden.org)

Miami Spice

AUG. 1 - SEPT. 30; THROUGHOUT MIAMI

As a culinary hot spot, there is never a dull moment in Miami kitchens. Experience the top cuisine from local restaurants that are offering exclusive prix fixe menus and selections to enlighten adventurous palates throughout the two-month Miami Spice event. (305-539-3000; ilovemiamispice.com) **B**



OLIVIERO TOSCANI

Mercedes-Benz Fashion Week Swim

JULY 17-21; THROUGHOUT MIAMI

Bikinis, cover-ups and more make their return at this five-day event full of ready-to-wear swimwear fashion in Miami Beach. Though it is not open to the public, top industry executives and press will gather to take note of the latest swim styles. A highlight of the week is a special tribute celebrating 25 years of Quiksilver’s surf-inspired Roxy brand. (miami.mbfashionweek.com)

Art Affair

Summer festivals abound from coast to coast, showcasing the finest visual displays and live performances from talented artists.

BY SHARON STELLO

AS THE WEATHER WARMS, FESTIVAL SEASON ALSO HEATS UP WITH EXHIBITIONS OF FINE ART AND PERFORMANCE pieces across the nation. Some events take place in picturesque parks, while others bring the cultural celebration to iconic theaters and exhibit spaces. Whether visitors are seeking to invest in one-of-a-kind artwork or attend an exclusive performance, there's a festival for every connoisseur. Several events also offer attendees the opportunity to witness artists at work, from glass blowers to painters, or tap into their inner artist with hands-on activities. With so many festivals in top cities this summer, travelers may want to cultivate an itinerary dedicated exclusively to the exploration of the arts.



NICOLA SALVA



©DAMIR YUSUPOV/BOLSHOI THEATRE

Festival of Arts and Pageant of the Masters

JULY 9 - AUG. 30; LAGUNA BEACH, CALIF.

One of the nation's oldest—it debuted more than 80 years ago—and most highly acclaimed juried fine art shows, the Festival of Arts boasts the work of 140 award-winning Orange County artists. The show presents paintings, photographs, sculpture, jewelry, handcrafted wood and furniture items, ceramics, glass and more. In addition to perusing the artwork, visitors may attend special events such as Family Art Day, jazz concerts, the Sunday in the Park music series, jazz paired with wine and chocolate tastings, and Art of Cooking demonstrations by notable local chefs. Hosted in conjunction with the festival, Pageant of the Masters runs from July 9 to Aug. 30 in the on-site outdoor amphitheater. The 90-minute show of "tableaux vivants," or living pictures, features cast members in elaborate costumes posing to re-create famous paintings accompanied by live narration and a professional orchestra. This year's show, "The Art Detective," is inspired by works of art like Rembrandt's "The Night Watch," Botticelli's "Primavera" and others, highlighting how creative riddles were unraveled, lost treasures discovered and crimes of passion uncovered. (foapom.com)

Lincoln Center Festival

JULY 7 - AUG. 16; NEW YORK CITY

In a monthlong celebration of performing arts, the Lincoln Center presents renowned dance, theater, opera and music in Manhattan. Since starting in 1996, the festival has showcased an eclectic mix of artists and productions representing more than 50 countries. Leading this year's lineup is Japanese Kabuki theater company Heisei Nakamura-za, presenting a rarely performed 19th-century story, "Kaidan Chibusa No Enoki" ("The Ghost Tale of the Wet Nurse Tree"), about the murder of an artist by a samurai who desires the artist's wife. Then, Belgian choreographer Anne Teresa De Keersmaecker and dance company Rosas revisit four of her iconic early works, including "Fase," which she first performed in the early 1980s to the music of Steve Reich. Throughout summer, a number of exciting performances round out the festival: Houston Grand Opera presents "The Passenger" by Mieczyslaw Weinberg (July 10-13); The Bolshoi Opera performs "The Tsar's Bride" by Nikolai Rimsky-Korsakov (July 12-13); The Bolshoi Ballet and Orchestra perform "Swan Lake" (July 15-20), "Don Quixote" (July 22-23) and "Spartacus" (July 25-27); and the Sydney Theatre Co. presents "The Maids," a darkly humorous play by Jean Genet (Aug. 6-16). (lincolncenterfestival.org)



ArtAspen

JULY 31 - AUG. 3; ASPEN, COLO.

The mountain community of Aspen is known for its commitment to the arts, with 25 galleries, a well-respected museum and world-famous cultural arts center. With that solid foundation, it was a logical location for organizers—who also present the esteemed ArtHamptons and Palm Springs Fine Art Fair—to establish ArtAspen, which embarks on its fifth year in 2014.

Focused on rare, museum-caliber contemporary work, the event is limited to only 30 dealers, creating an intimate atmosphere for art collectors and sellers to meet and mingle. In addition to perusing premier artwork, ArtAspen attendees may choose from a variety of exclusive parties, galas and panel discussions—revered art dealers will offer insights on building a valuable collection while collectors will share stories of landing their most prized artworks as well as the ones that got away. The fair takes place at Aspen Ice Garden, just three blocks from popular Wagner Park on West Hyman and First streets, offering an ideal location for enjoying art and the local culture. (art-aspen.com)

Chicago Dancing Festival

AUG. 20-23; CHICAGO

Bringing together some of the country's best dancers across a variety of genres, this four-day festival showcases top-caliber troupes at venues throughout the downtown area. This year's lineup highlights acclaimed ballet, contemporary and ethnic dance companies, including the Joffrey Ballet, the Juilliard School, Hubbard Street Dance Chicago and stars of the Washington Ballet. Since 2007, the festival has presented 60 groups and commissioned four new pieces. Last year's event featured a gala performance and benefit, while the year prior the festival hosted a day of dance films and a panel discussion on the state of dance in Chicago. Venues include the Harris Theater, the Auditorium Theatre of Roosevelt University and the Museum of Contemporary Art Chicago, culminating with a finale at Millennium Park's Jay Pritzker Pavilion, an outdoor stage with a striking design by renowned architect Frank Gehry. (chicagodancingfestival.com)



TONY BENNER PHOTOGRAPHY

Atlanta Arts Festival

SEPT. 13-14; ATLANTA

This free, outdoor festival in historic Piedmont Park features 200 of the country's best artists in an eclectic mix of mediums, from paintings and photography to sculpture, leather, metal and glass, as well as art demonstrations, hands-on activities, live entertainment and food vendors. Now in its eighth year, the festival is a must-attend event for art connoisseurs, offering the opportunity to find distinctive decor for their homes or wearable art in the form of one-of-a-kind jewelry pieces. The nationally recognized artists featured in the festival are hand-selected by a panel of professional jurors, chosen on a merit system based on the quality of their work.

Held the second weekend after Labor Day, the festival also presents live entertainment to delight attendees, including performances by Cliff deMarks, Kristen Englenz, Cigar Store Indians and The Rays, among others. Interactive workshops allow festival-goers to create masterpieces of their own, while top chefs, bakers and mixologists use their artistry to prepare dishes that are pleasing to the eye as well as the palate. (atlantaartsfestival.com) **B**



TODD ROSENBERG

Trend

In Full Bloom

Summer's most recognizable counterpart is back and better than ever—and with a serious twist.

BY TESS EYRICH

FLORAL PRINTS AND SUMMERTIME HAVE ENJOYED a decades-long marriage, but designers this season are turning one of fashion's most familiar partnerships on its head with technicolored patterns and hyper-realistic embellishments. These are hardly your grandmother's florals—instead, think gauzy gowns bedecked with crepe blossoms and psychedelic cocktail sheaths that are putting a contemporary spin on vintage silhouettes. Men, meanwhile, can no longer be content to settle for a flower in the lapel, as ready-to-wear portfolios are rife with retro-inspired, fitted Hawaiian shirts; graphic outerwear; and even luxe suiting covered in fanciful sprays. **B**



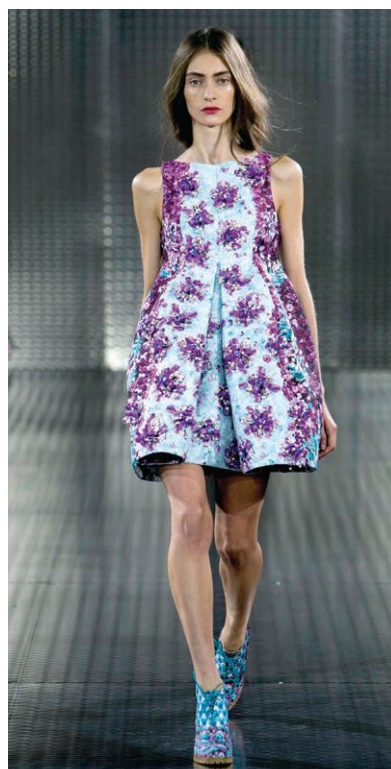
Floral embroidered bodice gown with sheer organza overlay and applique embellishment, \$13,000, by Delpozo (delpozo.com)



Jasmine floral crepe cady jumpsuit with long sleeves, \$4,200, by Elie Saab (877-551-7257; saksfifthavenue.com)



Silk floral applique vest, silk shorts, leather wedges, price upon request, by Giambattista Valli (888-774-2424; bergdorfgoodman.com)



Ponker dress with Swarovski crystal beading, \$18,850, by Mary Katrantzou (888-282-6060; nordstrom.com)



Citron silk faille dress with white threadwork and sequin embroidery, \$4,490, by Oscar de la Renta (888-782-6357; oscardelarenta.com)



Tropical print silk dress with metal detailing, \$3,586, by Etro (877-678-9627; net-a-porter.com)



Dark bazaar grand ornamental flowers printed silk twill jacket, \$3,150, stretch crepe de chine formal blouse, \$595, printed silk twill sharp pants, \$1,150, casual lace-up shoe in black leather with white sole, \$540, by Gucci (877-482-2430; gucci.com)



Leather motorcycle jacket with side tab detailing, \$2,950, by 3.1 Phillip Lim (855-212-3178; 31philliplim.com)



Floral blazer, \$535, floral trousers, \$284, by Oliver Spencer (oliverspencer.co.uk)



Rivington cotton jacket, \$550, Walker cotton pants, \$350, Kent leather shoes, \$325, by Rag & Bone (866-509-3695; rag-bone.com)



Floral print silk shirt, \$890, satin jacket with embroidered sequins, \$2,950, patent effect denim trousers, \$590, leather and pony hair shoes, \$1,195, by Saint Laurent (800-399-0929; ysl.com)



Victor wool jacket with floral print, \$1,200, Luke cotton trousers, \$510, by Jonathan Saunders (jonathan-saunders.com)



Printed rayon shirt with pocket, \$450, navy and white hemp shorts, \$500, cotton bag, \$690, by Junya Watanabe (doverstreetmarket.com)

Instant Gratification

A blast of liquid nitrogen spawns fresh, creamy ice cream in less than 90 seconds.

BY KIRSTI CORREA



BOTH PHOTOS BY MERRETT FAY

Chill-N Ice Cream offers simple flavors like vanilla yogurt with rainbow sprinkles.

ICE CREAM CAN RECALL A WHIRLWIND OF EMOTIONS. For children, simply hearing an amplified tune from an ice cream truck signals the thrilling opportunity to sprint down the block, chasing after the beloved dessert. A tub of the treat can dry tears from a broken heart, while three scoops decorated with a slice of a banana, nuts, whipped cream, chocolate syrup and a cherry is an emblem of a celebration. For every occasion, there is ice cream.

It comes in a variety of forms—a cone, cup or even a shake—as well as myriad flavors that can astonish any sweet tooth. But today, ice cream makers enter a new era of the frozen treat, tempting the taste buds by crafting made-to-order ice cream with an unexpected ingredient: liquid nitrogen.

Just a Minute

The traditional ice cream recipe, which features a simple combination of milk, cream, sugar, salt, flavoring and, of course, ice, has undeniably left a lasting legacy across many generations. “Ice cream has been made the same way for hundreds and hundreds of

years ... [but] now we’re changing it,” says Chuck Woodward, the co-founder of Chill-N Ice Cream in Florida.

The addition of liquid nitrogen has taken a process that’s scientific and made it even more experimental—and for good reason. “Ice cream today ... is tarnished with preservatives, emulsifiers and stabilizers,” says Robyn Fisher, founder of San Francisco-based Smitten Ice Cream. “I wanted to ... get back to the pure product and make [ice cream] for taste, not shelf life.”

Fisher uses her high-tech, patented Brrr machine to perfectly churn a mixture of organic milk and fresh ingredients before unleashing the liquid nitrogen, creating ice cream with a defined, smooth texture. The smaller the ice crystals are in ice cream, the smoother the product will be, Fisher says, noting that liquid nitrogen enables smaller crystals because it instantly freezes ice cream at -321 degrees Fahrenheit.

The low temperature of liquid nitrogen also allows for the ice cream to be prepared in a short amount of time—typically 60 to 90 seconds—right in front of customers, according to Woodard. At Chill-N's location in Miami, an ice cream base and flavor are fused together in a mixer; liquid nitrogen is then introduced and, in less than a minute, a 6-ounce or 8-ounce cup of creamy ice cream is ready to be enjoyed.

Creative Tastes

Liquid nitrogen, which is a freezing agent, means that not only can ice cream be made to order, but it can also be personalized down to its core ingredients. "Everything starts with the base, which is a light vanilla ice cream or yogurt," Woodard explains. Then, customers can choose from an assortment of flavors and mix-ins.

In line with its scientific theme, the menu at Chill-N is designed like a periodic table, with the names of the flavors and mix-ins abbreviated to two letters like the elements. Cb (cake batter) and Nt (Nutella) are among the popular options available.

This summer, Chill-N is also experimenting with salted caramel and pistachio, in addition to offering classics like Vn (vanilla), Ch (chocolate) and Sb (strawberry). Customers can even create their own custom flavors by combining two choices from the 12 options available. Mix-ins range from traditional toppings, such as Rs (rainbow sprinkles) and Pn (peanuts), to more interesting ones such as Mw (marshmallows), Pt (pop tarts) and Kd (Krispy Kreme doughnuts).

In order to intensify the texture of its ice cream, Smitten specializes in seasonal flavors with fresh pairings based on what is available locally in the Bay Area. "Each month we choose the ingredient that is at its peak of ripeness," Fisher explains.

During summer, customers can expect olive oil ice cream with lavender shortbread in June; a honey nectarine flavor—sourced from local orchards—in July; and a sweet corn ice cream paired with berries in August.

"All of our flavors are pretty special because we make everything from scratch as opposed to using a pre-made mix," Fisher explains, adding that the ingredients are delivered to each store every morning. "Nothing is ever frozen."

A Cool Impact

Though scientists and chefs alike have experimented with liquid nitrogen ice cream for years, bringing it to the masses is a relatively new concept. One company that can take at least partial credit for popularizing the treat across the country is Sub Zero, a chain that opened its first store in Utah in 2005 and has since grown into a global sensation with locations across the U.S. and the United Arab Emirates. Founder and CEO Jerry Hancock says the Sub Zero experience allows



Sub Zero was one of the first companies to bring the public widely available liquid nitrogen ice cream.

customers to enjoy the wonders of liquid nitrogen in more ways than one.

"Customers appreciate that they are part of the entire experience," he explains. "Because it's not made yet, customers can really make it however they want. We have options from low-fat, dairy-free, soy and premium ice cream, yogurt or custard, and we can even accommodate allergies. ... It's a fascinating thing."

It's also the mystery of liquid nitrogen that captivates customers: A cloud of fog appears once the liquid nitrogen is released, and then a scoop of the dessert is revealed as it evaporates. "Liquid nitrogen will bring people in because it's interesting to watch, so we have to make sure they're coming back," Woodard says.

"I don't think it's a fad; it'll stick around," he continues. "It's a growing market without a doubt and you're seeing the concept in almost every major city. People are doing it in different ways and more people will want to try it." **B**

"BECAUSE IT'S NOT MADE YET, CUSTOMERS CAN REALLY MAKE IT HOWEVER THEY WANT. ... WE CAN EVEN ACCOMMODATE ALLERGIES."

—JERRY HANCOCK



NATHAN MICHAEL

Smitten uses organic milk in its ice cream.



It only takes a 60- to 90-second blast of liquid nitrogen to concoct the perfect summer treat.



FOOTER/SHUTTERSTOCK

Courtside Spotlight

The world's greatest tennis stars return to New York this August for the 2014 U.S. Open.

BY DAMON M. BANKS AND BESPOKE MAGAZINE STAFF

A HIGH LEVEL OF INTENSITY ENVELOPS NEW YORK in the summer, and as the end of August draws near, anticipation only begins to build as Arthur Ashe Stadium readies itself for some of the fiercest competition in the sporting world. On Aug. 25, star athletes from around the world arrive in Flushing Meadows for what has become one of the nation's most prominent tennis championships: the U.S. Open. One of the four tennis Grand Slam tournaments, the annual two-weeklong event not only features top players with an unmatched dedication and passion for the game, but also a premier New York venue—the USTA Billie Jean King National Tennis Center.

“This event takes on the personality of [New York City], which is one of the most chaotic and pressure-packed cities in the world,” says Justin

Gimelstob, a Tennis Channel broadcaster and ATP World Tour board member. “[It] provides a nice offset to some of the more serene environments that tennis is often played.”

The U.S. Open has faced its share of adversity over the years—including the logistical challenges of operating a world-renowned event just outside a major metropolis—but successfully built a reputation as one of the most prestigious tournaments in the tennis community. Its timeline dates back to 1881, when it was known as the U.S. National championship with just a men's singles competition; in the decades since, women's doubles, mixed doubles and specialty sets were added to create the format audiences are familiar with in modern tournaments. In 1968, it officially launched as the U.S. Open, offering a prize purse of \$100,000 and

drawing 96 men and 63 women to the East Coast to battle for the coveted championship title.

Today, the U.S. Open is not only an integral part of the Grand Slam, but is also a world-class sporting event that attracts the attention of millions around the world.

Serving up Success

Expected to be another fight to the finish, 2014's event will see a number of top contenders vying for the title. There are numerous expert opinions about the favorites to win this year's U.S. Open, but a few names continue to rise to the surface. Among the international contenders are Alexandr Dolgoplov, the top-ranked Ukrainian player; Flavia Pennetta, a favorite out of Italy; Milos Raonic, the Canadian all-star originally from Montenegro; and Simona Halep,

a highly ranked Romanian player.

Up-and-coming American players are also making headlines, with John Isner touted as one of the future stars of U.S. tennis. He is the top-ranked American male tennis player and is expected to have an impressive showing in August.

"I'm a big believer that John Isner will have a huge U.S. Open at some point," Gimelstob says. "He loves playing in his home country, on hard courts, and with his massive weapons, he's very dangerous whenever he is healthy. If he can get through some early round matches relatively quickly and maintain an energy reserve, he can make a deep run."

This year's event will also prove to be a grand stage for several longtime favorites. Venus and Serena Williams, whose friendly sibling rivalry made a big splash at the 2001 U.S. Open when they went head to head, are expected to return. The powerhouse Rafael Nadal is also set to defend his ranking as the world No. 1 player, captivating audiences with his incredible abilities and his Spanish charm. Nadal, who won the 2013 U.S. Open men's title, continues to be a crowd favorite at each tournament he plays.

Looking Ahead

With one of its most exciting U.S. events on the horizon, all eyes are on the sport of tennis this summer. There is speculation about what will come next for the esteemed U.S. Open, and though the changes in 2014 won't be significant—they include a 30-foot, two-story viewing gallery for fans to view the five practice courts—there's much to look forward to in the coming years.

These upgrades are just the beginning of an exciting transformation at the USTA Billie Jean King National Tennis Center. A highlight of the renovation is the long-anticipated retractable roof over Arthur Ashe Stadium, the primary venue for the U.S. Open, scheduled for completion as early as the 2016 event, according to Daniel Zausner, chief operating officer of the National Tennis Center. The roof, designed to keep the focus on tennis rather than the weather, will ensure that the event can take place on a predictable schedule, rather than falling victim to the elements.

Beyond that major change, additional improvements include two new cutting-edge stadiums, widened walkways and a host of other projects designed to further enrich the experience of the U.S. Open for both the players and fans. Between 200 and 300 workers will be on-site for the next five years to make this dream a reality, creating an incredible space for fans and players alike to enjoy the high-profile event.

"The U.S. Open has done an excellent job becoming more than just a tennis tournament; it is now a sporting [and] entertainment extravaganza," Gimelstob says. "The line between sports and entertainment has become very fine, and the Open does a great job keeping fans engaged throughout their experience." B



Clockwise from top left: John Isner, Rafael Nadal and Serena Williams competing in the 2013 U.S. Open.

HALL OF FAME

Take a look back at the players who went home as champions in the last five years.

2013

MEN'S: Rafael Nadal
WOMEN'S: Serena Williams



2012

MEN'S: Andy Murray
WOMEN'S: Serena Williams



2011

MEN'S: Novak Djokovic
WOMEN'S: Samantha Stosur



2010

MEN'S: Rafael Nadal
WOMEN'S: Kim Clijsters

2009

MEN'S: Juan Martín del Potro
WOMEN'S: Kim Clijsters

Savor the Moment

Herbs, spices and other flavorful ingredients inspire this summer's culinary cocktails.

SECTION BY MICHELLE FRANZEN MARTIN

JODY TONGCO



Jenny Buchhagen, lead mixologist at The St. Regis Monarch Beach, is inspired by Stonehill Tavern as she crafts bespoke culinary cocktails.

FOR JENNY BUCHHAGEN, WALKING INTO THE kitchen of Stonehill Tavern at The St. Regis Monarch Beach is inspiring. Certainly, that can be credited to Executive Chef Raj Dixit's one-of-a-kind culinary creations, as his fresh ingredients often give Buchhagen countless new ideas for savory summertime cocktails.

"Chef Raj is really embracing the local market when it comes to herbs and produce," explains Buchhagen, who is Stonehill Tavern's lead mixologist. "It's always fresh, local and brought in the day of service."

This excitement translates to her work behind the bar, where she mixes cocktails with ingredients such as locally grown bell peppers, farm-fresh eggs and a variety of herbs and spices. These savory culinary cocktails are the season's hottest drink trend, making their way onto bar menus across the country.

"I believe the increased popularity of savory cocktails is in large part due to the rise in popularity

of anti-'sweet' cocktails," says Moses Laboy, mixologist and director of libations at Le Colonial, a French-Vietnamese restaurant and lounge in New York City. "Flavored drinking vinegars, dill, basil and flavored salts are all on the top of my must-have list for summer."

Laboy, who created the restaurant's Dillio cocktail—a combination of peanut-infused Maker's Mark bourbon, ginger liqueur, lime juice, fresh dill and bitters—will continue to craft a variety of new exciting drinks this summer.

Greg Henry, author of the new book "Savory Cocktails," notes that many mixologists are making herbs a key ingredient in summer drinks. "I think herbs define summer savory cocktails," says Henry, who lives in Los Angeles. "They lend a botanical bit that enhances the culinary aspect behind some of my favorite savory cocktails."

Henry adds that spicy cocktails are also a summer favorite. "While spice may not be your first

thought in cooling down, hot chilies such as Thai chili pepper, habanero, ghost chili powder and serrano chilies can actually bring down the body temperature," he explains.

Todd Griffith, a mixologist with New York City-based Jacques Restaurant Group, says customers are coming into the bars more interested than ever in cocktail ingredients. "Just as top chefs herald the local farmer, cocktail menus increasingly single out house-made bitters, syrups and juices with the freshest of ingredients," he says, adding that combining sweet ingredients with savory elements, like simmered peach puree with Thai chilies, is also popular.

When it comes to crafting the ultimate summer drink, balance is the key. "You need to balance the flavor elements and follow a culinary path as you begin building your cocktail," Henry says. "What I like about this trend towards savory cocktails is how deliciously it illustrates ... that demand for all things fresh, seasonal and local."

From Garden to Glass

These cocktails redefine the meaning of the word “refreshing,” featuring flavorful ingredients right from the farm.



FIJI MERMAID

The combination of fresh lemon and pomegranate juices, simple syrup, kaffir lime leaves, Angostura bitters and egg whites mixed with Tanqueray No. Ten makes the Fiji Mermaid at Stonehill Tavern in The St. Regis Monarch Beach a seasonal favorite.

“The Tanqueray [No.] Ten is very citrus-driven, with the juniper berries and botanical notes taking a back seat,” explains Jenny Buchhagen, Stonehill Tavern’s lead mixologist. “The citrus in the gin complements the pomegranate and lemon juice very well.”

Likewise, the kaffir lime gives the cocktail a unique flavor, while the egg white offers body and texture. “The egg white gives the cocktail almost a velvet-like texture to the tongue, which gives the cocktail that much more character when you’re enjoying it,” she says.



SALAD BOWL GIN AND TONIC

Greg Henry’s Salad Bowl Gin and Tonic doesn’t just have healthy ingredients—it’s also all about the season. “This drink feels like summer,” says the author of the new book “Savory Cocktails.” His take on the classic drink combines fresh herbs with English cucumber, heirloom tomatoes and London dry gin. Muddled herbs and vegetables play off the botanicals in the gin, giving it just the right balance. “The balance comes from garden-fresh tomatoes and their sweetly acidic bite. Even a savory cocktail needs the right hint of sweet in its structure,” he adds.

The key is also using summer-fresh ingredients: Henry recommends choosing tomatoes carefully, as they need to have a bright taste to stand up to the “herbaceousness” in the cocktail that drinks like a meal.



LATINA DANCING IN ASIA

The Peruvian spirit Pisco Portón takes center stage in mixologist Moses Laboy’s Latina Dancing in Asia, a cocktail served at Le Colonial in New York City. The drink combines tamarind-flavored drinking vinegar, fresh lime juice, bitters and a touch of sugar, topped with dry sparkling wine and a kaffir lime leaf for garnish.

“The elegance of Portón combined with the savory taste of the acidic tamarind vinegar are all brought together with a touch of sugar and the effervescent sparkling wine,” he says. “I really think I hit it out of the park with this cocktail—all of the ingredients dance so well together in the glass.” **B**

Seafaring Style

A staple in the classic American wardrobe, the modern-day yachting timepiece only continues to improve in terms of both style and functionality.

SECTION BY DAMON M. BANKS

Major sailing races, like the America's Cup, are often sponsored by companies known for their yachting watches.



© ACEA/GILLES MARTIN-RAGET

THE HISTORIC LINK BETWEEN TIMEKEEPING AND on-the-water adventuring is strong, dating back to a period when sailors required high-precision devices for navigation. The precursors to today's watches, marine chronometers—which were first developed in the 18th century by a man named John Harrison—helped keep track of time and distance over long sea voyages, thus changing maritime navigation forever. His marine chronometers resolved issues that traditional clocks couldn't overcome, such as temperature changes, humidity and the rocking, rolling and plunging motions of the open waters.

In the years since, that groundbreaking concept has been enhanced with state-of-the-art technological advances. Modern yachting watches are equipped with a plethora of specialized features that will support any kind of maritime adventure. Specifically, water resistance up to 100 meters, a barometer, a digital compass and precision timing are required in any high quality nautical watch. In addition, many modern choices feature a

chronograph system with a countdown measurement on a sub-dial to provide function and style for any aspiring yachtsman.

"To meet the demands of today's most dedicated boating and watersports enthusiasts, watch manufacturers have to offer uncompromising water-resistant cases in lightweight materials, distinct dials with clear legibility and high-grade accurate movements that the user can rely on," says Michael L. Friedman, historian and development director at Audemars Piguet.

Today, that historical need for precise nautical timekeeping methods continues—and there is nowhere it's more prevalent than in the competitive realm. Decorated yachtsman Paul Cavard, a six-time America's Cup veteran and two-time Olympian, is just one of the many sailors who emphasize the importance of having an accurate timepiece while locked in a fierce battle on the water.

"The Yacht-Master II is a fantastic watch," Cavard shares, admitting he has a bit of a bias toward the Rolex brand.

"It combines functionality with elegance," he continues. "The countdown starting timer works perfectly for racing and the platinum version that I have always brings compliments

As watchmakers have realized this close relationship between aquatics and timekeeping over the years, a natural partnership began to emerge. In the world of championship yachting, prominent watch brands often play an integral role in the many events that take place throughout the year—for instance, Omega served as the official timekeeper of the America's Cup races in 2002 and 2003, while Rolex is a title sponsor for the Rolex Sydney Hobart Yacht Race and the Rolex Swan Cup, among others.

Even if you don't have upcoming plans to climb aboard a world-class tournament sailboat, the unsurpassed quality and chic styling of a yachting watch still holds a serious allure. Whether on the hunt for practicality, aesthetics, versatility or all of the above, the look and feel of modern-day yachting watches will please any fan of the open water.

Setting Sail

These timepieces epitomize the precision and style that define the contemporary yachting watch.

RM 015 Perini Navi Cup featuring a manual-winding tourbillon movement with hours, minutes and seconds, a power reserve indicator and function selector, price available upon request, by Richard Mille (richardmille.com)



Yacht-Master II watch in 18-karat gold and steel, \$35,000, by Rolex (rolex.com)



Ocean Sport Chronograph Limited Edition watch with mechanical automatic winding, 42-hour power reserve and 200-meter water-resistance, price available upon request, by Harry Winston (harrywinston.com)



Royal Oak Offshore Collection Ladycat Chronograph for women with date display, stainless steel case, black dial and rubber strap, \$31,000, by Audemars Piguet (audemarspiguet.com)



Master Compressor Chronograph Ceramic watch with self-winding chronograph movement, \$15,600, by Jaeger-LeCoultre (jaeger-lecoultre.com) **B**

Back to Their Roots

Spas move away from generic treatments to offer one-of-a-kind experiences inspired by cultural traditions and local ingredients.

BY DIANE BAIR AND PAMELA WRIGHT



The St. Regis Aspen Resort sources local ingredients for its Farm-to-Massage Table experience.

THERE WAS A TIME WHEN VISITING A SPA IN CALIFORNIA WAS not much different than visiting one in Colorado. One massage was like another, and all-purpose treatments were common—but not anymore. Today, spas continue to move away from generic approaches and products to offer more locally based, indigenous treatments that incorporate native ingredients and rich cultural traditions. As the trend continues, travelers can expect more destination-specific spa experiences with a deeper connection to the locale, its people and customs.

“We are definitely seeing spas highlighting indigenous ingredients in their treatments and focusing on their area’s

heritage,” says Lynne McNees, president of the International Spa Association. “This focus gives the guests a more authentic and experiential visit.”

The firmly entrenched farm-to-table movement has moved from dining rooms and kitchens to the massage table, as spas worldwide increasingly use local—often organic—fruits, vegetables, herbs and spices in their products and services. Many say that the newly dubbed farm-to-facial slow spa movement is a natural progression for an industry focused on health and well-being, and spa visitors who care about what goes into their bodies are also concerned about what goes on them.

“Using fresh, locally produced ingredients has gone from a fashionable trend to a must-have,” says Julie Oliff, director of Remède Spa at The St. Regis Aspen Resort. “Our guests now expect it in their treatments.”

Spas are also integrating healthy native ingredients to create a stronger sense of place, from agave-based body scrubs in Mexico, maple syrup exfoliations in Vermont and sage oil massages in Colorado to lemon and orange facials in California and apple-based masks in Washington. The result is a unique spa experience that can’t be easily duplicated from place to place.

“Some spas are making experiential travel even more fun by playing up ingredients that the local area is known for,” McNees says. “We’ve seen everything from using bourbon in a treatment in Kentucky, tequila in Mexico [and] barbecue sauce in Texas [to] chocolate in Hershey, Pa. We’ve also seen spas in the Maryland area, where wild ginger is found in abundance, offering a treatment that utilizes that local ingredient.”

Not only do spa industry members and guests appreciate the freshness of native ingredients, but they also enjoy the fact that they’re supporting local farmers, chefs and suppliers. “Adding the local connection into a spa treatment allows the customer to feel good while doing good,” McNees explains.

Oliff adds, “Using more sustainable lines and being more environmentally responsible only makes sense. I think if spas are getting credit for being more sustainable and locally driven, then the industry is moving in the right direction.”



Spas also use ingredients that the area is known for.

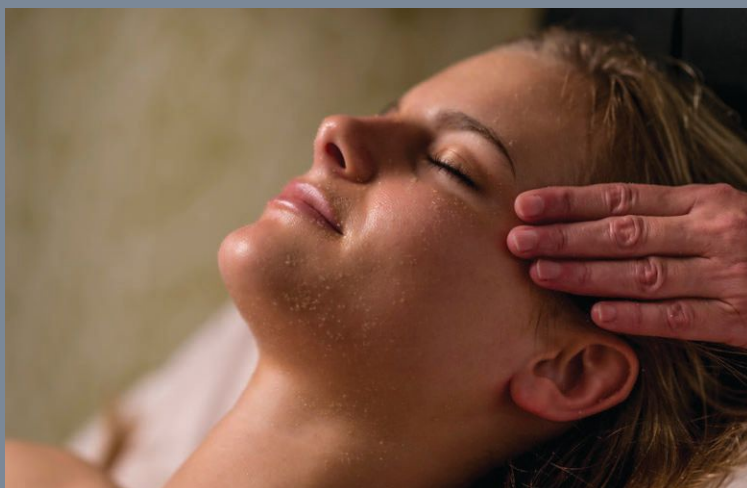
Many spas also tap into ancient rituals and customs to further immerse guests into the culture of the region. In spas throughout the Southwest, for example, guests are horseback riding through ancient lands, joining in traditional ceremonies like sweat lodges and participating in Native American chanting and smudging rituals. Hawaiian spas draw on age-old native practices, offering therapies like Tahitian-inspired foot poundings, traditional lomi lomi massages, and ho’omaka rituals, which replicate a customary local cleansing and detoxifying sea salt foot scrub therapy.

In Mexico, the primitive and diverse cultures have greatly influenced spa treatments throughout the country, drawing on Aztec, Mayan, Olmec and Toltec traditions. Treatments might include Mayan-style herbal steam baths, Chac rain rituals (Chac was the revered rain god in Mayan history) and tepezcahuite body treatments featuring the bark of Mexico’s skin tree, which has been used by the indigenous people of Mexico for centuries.

Spa industry members have little doubt that the trend to integrate local and often traditional ingredients, paired with updated twists on old and authentic healing and relaxation treatments, will only grow in the coming months. In the end, it’s all about providing guests with a healthier, richer and more personal connection to a place.

“Consumers crave an experiential travel experience and spas are giving spa-goers what they want,” McNees says. “It’s all based on customer demand, and I absolutely see this trend continuing.” **B**

NICK GARCIA



The St. Regis Bal Harbour Resort’s 24-Karat Designer Facial reflects the glittering experience one might have in the coastal enclave.

INSPIRED BY THE REGION: MIAMI

Set in one of southern Florida’s most elegant and upscale towns, footsteps from some of the most luxurious shopping venues in the world, The St. Regis Bal Harbour Resort caters to weary jetsetters from its oceanfront location. Signature experiences at its Remède Spa include the 24-Karat Designer Facial, a blissfully indulgent treatment with 11 remedies, including rare Hungarian moor mud, exotic Queen of Hungary mist, gold flash firming serum, instant plumping cream, gold sugar scrub and gold oil. The lavish, 90-minute treatment begins with a copper-enriched peel and ends with a bejeweled sprinkling of gold oil, leaving skin ultra-silky and smooth, and worthy of showcasing on a Bal Harbour beach. (305-993-0600; stregisbalharbour.com)

Concierge



MICHAEL RAVENNEY

The St. Regis Bal Harbour Resort concierge team (clockwise from back row): Tomas Valdes, Robbin Quevedo, Frank Cuenca, Giselle Mueller, Chef Concierge Brian Bean, Bali Sidhu

Local Insights

The St. Regis Bal Harbour Resort's concierge team shares suggestions for spending a summer under the sun in Miami Beach.

BY KARLEE PRAZAK

WARM BREEZES DRIFT ACROSS BISCAYNE BAY, FILLING BAL HARBOUR WITH ENDLESS SUN- AND SAND-FILLED DAYS AND NIGHTS. AT THE HEIGHT OF THE SUMMER SEASON, THE ST. REGIS BAL HARBOUR RESORT'S CONCIERGE TOMAS VALDES INVITES GUESTS AND RESIDENTS ALIKE TO CAPITALIZE ON ALL THE MIAMI AREA HAS TO OFFER, WITH MYRIAD OPTIONS FOR INDULGING THE PALATE, SHOPPING, RELAXING OUTDOORS AND MORE.

Ocean Breezes

Some of the best beachside experiences can be enjoyed right in Bal Harbour. Valdes suggests sampling some of the freshest seasonal plates in Miami with a specially prepared **ST. REGIS PICNIC**, which allows visitors to indulge in the resort's culinary offerings outdoors. "In every case, a picnic basket prepared by the St. Regis expert culinary staff would be a fantastic complement to the outdoor experience," he says. A popular picnic meal includes a Mediterranean platter, prawn cocktail, a quinoa and sirloin entree, fresh cookies and a lobster salad on the side, with a selection of chilled beverages.

Relaxation and indulgence with unparalleled views of the Atlantic doesn't have to end with lunch. Valdes says an ideal evening could be spent overlooking the rolling waves and dining from one of the outdoor spaces at **THE ST. REGIS BAL HARBOUR**. "Those with less time to spend in Miami can still enjoy the outdoors with a sumptuous evening dinner in either the privacy of an ocean-view room balcony or with a torchlit supper in one of the St. Regis' full-size beachfront cabanas." The specialty cabana dinner for two is served by candlelight and takes diners on a culinary adventure from farm to sea, culminating with a creation from the resort's pastry chef. (305-993-3300; stregisbalharbour.com)



NICK GARCIA

A St. Regis picnic lunch

Artistic Alcoves

Miami is quickly becoming a viable hub for modern and contemporary art. For a quick cultural escape, Valdes encourages guests to stop into The St. Regis Bal Harbour Resort's own **ROSENBAUM CONTEMPORARY** art gallery. The on-site gallery continuously updates the works on display, so even those who have visited before can find new and enthralling works to discover. (305-864-4968; rosenbaumcontemporary.com)



ANASTASIA NOVAK/FICKR

Visitors can discover local art at the Wynwood Art District.

If time isn't of the essence, Valdes recommends that visitors venture to the **WYNWOOD ART DISTRICT** to explore all the facets of Miami art. "The Wynwood Art District is home to many of Miami's contemporary art galleries and the studios of numerous talented local artists," Valdes says of the more than 70 galleries located throughout the several blocks that make up Wynwood. Reservations are required for guided evening tours of the galleries that take place on the first and third Saturdays of every month. (305-814-9290; wynwoodartwalk.com)

Alfresco Enjoyment

As the sun slips effortlessly into the horizon, it leaves behind a temperate evening ideal for enjoying a meal in the open air. To embrace such beauty, Valdes recommends visiting a new addition to the local dining scene: **VERDE**, located in the Pérez Art Museum Miami overlooking Biscayne Bay and the lively Port of Miami. “Verde is a modern, casual restaurant with both indoor and breezy outdoor seating,” Valdes explains. “The menu is locally inspired, featuring dishes prepared with fresh, seasonal ingredients, handcrafted specialty cocktails and a select list of food-friendly wines.” For a real taste of Miami’s Latin influences, try the Caribbean red snapper or the warm shrimp salad. (305-375-8282; pamm.org/dining)

Another alfresco option with exceptional waterfront dining is the nearby **SEA GRILL**. It’s a step in another international cuisine direction—Sea Grill is known for its fine Greek fare—and Valdes says the atmosphere is pleasant and the dishes are even better. Upon arrival, diners are met with a display of fresh fare from the evening’s menu, which includes an extensive raw bar and whole-fish entrees grilled to order. Sea Grill also boasts an array of land-based proteins ranging from lamb youvetsi to the classic filet mignon kebab, as well as many vegetarian-friendly options. (305-945-7555; seagrillmiami.com)



Fresh fare at Verde restaurant in the Pérez Art Museum Miami complements the relaxed, open-air environment.



Ocean Force Adventures offers private tours of Biscayne Bay.

Out and About

“Summer is the perfect weather season for outdoor activities,” Valdes says. If an adventure is what a visitor desires, he has a wide range of suggestions for explorers of all abilities. “A visitor to Miami should consider doing at least one—or as many as possible—of the following: a deep-sea fishing trip, an Everglades airboat tour, a speed boat Biscayne Bay tour, a Marlins baseball game or a bike ride down to South Beach.”

For deep-sea fishing, the **KELLEY FISHING FLEET** offers chartered trips ranging from half to full days with bait, tackle and license included. To explore Miami from the water, **OCEAN FORCE ADVENTURES** provides private tours of Biscayne Bay’s notable alcoves, while **AIRBOAT IN EVERGLADES** offers luxury airboat rides in Florida’s exclusive wet wonderlands. (Kelley Fishing Fleet: 305-945-3801; miami beachfishing.com) (Ocean Force Adventures: 305-372-3388; oceanforceadventures.com) (Airboat in Everglades: 888-893-4443; airboatineverglades.com)

Finally, for the sports aficionados, look no further than the **MIAMI MARLINS** at the team’s lively new stadium, which hosts weekly—and sometimes daily—games throughout September, as well as ballpark tours. (Marlins Park: 877-627-5467; miami.marlins.mlb.com)

Summer Style

The vibrant vibes exuded by year-round Miami residents only enhance the convivial ambience in the city. “While strolling and shopping in South Beach, absorb some of the local color in the form of wearing bright colorful garments available in the eclectic, one-of-a-kind shops on **ESPAÑOLA WAY VILLAGE**,” Valdes says. The experience of walking amongst the colorful crowd in the pedestrian-friendly walkways will liven any day—in addition, it is home to many cafes and specialty bars with craft cocktails and brews on tap. (myespanolaway.com)

For a breezy, chic style that reflects the tropical locale, Valdes says **CUBAVERA** encompasses all things iconic about Miami Beach men’s fashion. From the quintessential Latin “guayabera” pleated shirts to loose linen pants, Cubavera has it all. Though the Lincoln Road Mall location has closed, styles for the whole family can still be ordered online. (cubavera.com) **B**



Men can purchase classic “guayabera” shirts from Cubavera.



POOLSIDE SPLENDOR

Spectacular pools and a stunning beachfront offer a place to relax in well-appointed comfort at The St. Regis Bal Harbour Resort.

BY MICHELLE FRANZEN MARTIN | PHOTOS BY NICK GARCIA

MODEL: CAROLINNE ROSSO, NEXT MANAGEMENT MIAMI (NEXTMANAGEMENT.COM)

HAIR AND MAKEUP BY LORENA FLORES

FASHION PROVIDED BY TORY BURCH



The St. Regis Bal Harbour Resort features two pools with ample loungers for guests to enjoy their time in Miami Beach under the sun.

RAYs OF SUNLIGHT DANCE ATOP THE CLEAR BLUE WATER OF SEEMINGLY endless pools as the warm ocean breeze softly blows in over a glorious white sandy beach. Nearby, cabanas and villas offer a secluded enclave where individuals can unwind, recharge and trust that with such refined amenities, nearly any desire can be fulfilled. At The St. Regis Bal Harbour Resort, this picturesque setting is a reality, with two spectacular infinity pools that overlook the Atlantic Ocean, plus a stunning 1,000-foot beachfront. Both the pools and the beach afford St. Regis guests the opportunity to experience an island getaway without ever having to leave the comfort of the resort.

Enchanting Waters

Given its beachfront location, it's only fitting that The St. Regis Bal Harbour Resort claims the surrounding beauty as its own. Everything a guest could possibly need for a summer sojourn is just steps from his or her room, eliminating the need to compete for coveted spots on the sand with others who flock to Miami's beaches in summer.

Tucked away on the upper level of the resort, the Tranquility Pool is

positioned for stunning views of the ocean. Guests who are 16 years or older can enjoy a placid scene and immerse themselves in the resort's amenities and services, including offerings such as foot reflexology, smoothie tastings and sunscreen spritzing.

"The environment surrounding the Tranquility Pool is very laid-back, with plenty of loungers and umbrellas," says Dominic Scoles, director of pool and beach operations for The St. Regis Bal Harbour Resort. "There is also a Jacuzzi to further allow guests to enjoy their time outdoors."

Open to guests of all ages, the main pool is a breezy, vibrant area to enjoy the South Florida sun. Refreshing beverages are often perched on shaded tables adjacent to comfortable loungers and daybeds carefully placed throughout the area. "The resort pool is usually alive with children and adults playing in the warm water," Scoles says. "It is very family-friendly."

An echo of children's laughter leads to a youthful paradise that exists just beyond the pool. The St. Regis Children's Club, also known as the Sea Turtle Club, is designed for stimulating exploration of the beach, creative art activities and camaraderie amongst the resort's young visitors between the ages of 4 and 12.



The Sea Turtle Club offers outdoor activities for children between the ages of 4 and 12.

“THE RESORT POOL IS USUALLY ALIVE WITH CHILDREN AND ADULTS PLAYING IN THE WARM WATER. IT IS VERY FAMILY-FRIENDLY.”

—DOMINIC SCOLES

“At the Sea Turtle Club, kids spend a lot of time outside,” Scoles says. “They take part in beach games, swim lessons and enjoy a variety of delicious lunches.”

Available everyday in full- or half-day increments, the camps may also include private swimming lessons and kids’ parties for added enjoyment. Under the watchful eye of staff members, children are exposed to a customized St. Regis experience while parents bask under the sun and enjoy some much-needed relaxation. “[Parents can rely] on St. Regis butlers to take personal care of each child’s individual needs,” Scoles says.

Personalized Attention

Whether it’s at the pools or on the beach, guests are welcomed with bespoke service from staff members who attend to every need. “Our pool and beach attendants greet guests upon arrival, offer complimentary suntan lotion and fruit-infused water, and then escort them to their desired chair or lounger,” Scoles explains.

As the sky shifts over time, attendants “chase the sun”—moving guests throughout the day for the best exposure. Ensuring guests’ comfort levels are exceeded at all times, they also present fresh, cold towels along with Evian spray, frozen grapes, fruit cups and sorbet. “These things really keep guests cool and refreshed in the intense Miami heat,” Scoles says.

While guests recline outside, St. Regis butlers can handle special requests indoors, from packing garments or putting them away to arranging coffee or another beverage for when guests return from the pool. Available 24 hours a day, the St. Regis’ eButler service allows guests to contact butlers from any location, including the pool or outside the resort, via email. It is these opportune details that make it possible for guests to soak up every moment under the sun during their stay at the St. Regis.



Nine Oceanfront Day Villas are available for rental with amenities like flat-screen TVs and daybeds.

To achieve the highest level of serenity, the resort offers Private Oasis Cabana and Oceanfront Day Villa rentals replete with exclusive amenities such as Oshibori towels, complimentary Hampton Sun skin care products, massages, and food and beverage service.

Surrounding the main pool, the open-air cabanas are outfitted with privacy sheers and double chaise lounge beds for ultimate comfort. Refreshments such as fresh fruit and bottled water are presented to guests throughout the day.

For full butler service, retreat to one of the nine Oceanfront Day Villas on the resort's grounds. A flat-screen TV with access to movies on-demand as well as an iPod docking station provide entertainment options for guests who wish to host an intimate gathering in the 600-square-foot space. Marble floors and walls can be found throughout the air-conditioned room, which is furnished with a dining table, couch, wet bar, mini-fridge and full bathroom. Outside on the patio, guests can settle into a daybed shaded by umbrellas; hedges border the villa for added privacy.



Private Oasis Cabanas surround the main pool.

TORY BURCH BALEARIES ONE-PIECE, \$255



Tracie Wright Vlaun and Christopher Vlaun of V Art of Wellness lead fitness programs on the sand.

EMBRACING WELLNESS

As dawn breaks and the sun's first rays make an appearance over the water, an intimate group of people gathers on the picturesque beachfront of The St. Regis Bal Harbour Resort. The sunlight catches on the waters washing onto shore, signaling the start of an hourlong fitness program—one of many performed on the award-winning resort's 1,000 feet of sandy beach—that will clear the mind, strengthen the body and cleanse the soul.

Trainers Tracie Wright Vlaun and Christopher Vlaun of V Art of Wellness remind participants of the beautiful beachfront elements—the water, sand and sky—to help them achieve their individual fitness goals.

"Guests love getting out of an air-conditioned gym

and onto the beach because most can't do this at home," says Dominic Scoles, director of pool and beach operations for The St. Regis Bal Harbour Resort. "Working out on the sand is proven to burn more calories and give a harder workout."

Participants follow the lead of the skilled trainers, who use functional methods to customize a workout for each individual regardless of fitness level. The classes focus on varying health aspects, from yoga and fitness to stress reduction and weight loss. Aeroga Mat, developed by Tracie Vlaun, is an hourlong combination of traditional Vinyasa flow yoga, Pilates, dance, core conditioning and aerobics designed for those at an intermediate or advanced fitness level.

Meanwhile, anyone can benefit from BeFit Method Bootcamp, a barefoot workout that achieves balance through interval strength exercises and meditation poses. Chiseled Ab Blast is a high-energy session that addresses each layer of the abdominals for an intense core workout.

Other wellness classes introduce fitness beginners to resistance movements to improve flexibility and increase power. Participants can also sign up for a half-hour discussion focused on the benefits of traditional power foods.

At the end of each class, participants feel physically and mentally invigorated as they cross the sands back to the cool comfort of the The St. Regis Bal Harbour Resort's pools.



TORY BURCH LIPS TUNIC, \$350



Drinks at the pool vary from nonalcoholic options such as the Watermelon Splash (left) and strawberry smoothie (middle) to cocktails like The Bloody Sunrise (right).

Mouthwatering Eats

There is nothing that needs to interrupt precious time spent by the water—even lunch and dinner. Dining options abound at the resort, including Fresco Beach Bar and Grill’s poolside tables, which are part culinary decadence and part ocean retreat. “We serve at the tabletop, poolside, beachside and in the Private Oasis Cabanas and Oceanfront Day Villas,” says Executive Chef Tom Parlo.

Highlight the marine experience with a lobster salad prepared with Maine lobster, avocado, tomato, mango, roasted peppers and corn topped with orange-lemon grass dressing; alternately, try the “grand plateau fruits de mer,” a chilled seasonal seafood platter with a selection of oysters, giant prawns, seasonal crab and clams, Parlo suggests. Afterward, the resort’s executive pastry chef, Antonio Bachour, tempts taste buds with delightful dessert options such as mango sorbet and a strawberry cheesecake parfait.

Poolside drinks are, of course, a vital component to the experience. “Fresco offers an impressive drink menu—from homemade rose sangria to the restaurant’s skinny cocktail program, which includes the skinny margarita, skinny caipiroska and skinny mojito,” Parlo says. “And Fresco’s wine by the glass program pairs well with a variety of the restaurant’s Mediterranean-inspired dishes.”

The restaurant crafts other signature organic cocktails, as well as various one-of-a-kind concoctions. One quintessential poolside creation is the Bal Harbour Bloody Sunrise, part of a longtime St. Regis tradition. The Bloody Sunrise is The St. Regis Bal Harbour Resort’s unique twist on the

Red Snapper, the famous bloody mary cocktail that was invented at The St. Regis New York in 1934. The Bal Harbour version uses Ketel One vodka, bloody mary mix, Clamato juice, fresh key lime and key lime cubes to add a dash of Floridian flavor to the classic drink.

Fresco also specializes in nonalcoholic drinks that are just as stimulating. The Beach Break is a mix of peach and raspberry puree shaken with lemonade, while the Watermelon Splash consists of fresh

watermelon juice and lime. Smoothies in seasonal flavors like mango, passion fruit and strawberry, along with organic cold-pressed juices, complete the array of drink selections.

Regardless of how guests choose to enjoy the aquatic offerings at The St. Regis Bal Harbour Resort, they can be certain their poolside retreat is exceptional—an unparalleled experience where guests indulge in comfortable relaxation at the city’s best address. **B**



Fresco Beach Bar and Grill’s salads can be enhanced with an item from the grill, such as salmon or lobster.



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BAL HARBOUR SHOPS

INTERMIX

THE SOCIAL SCENE

With a vibrant cultural landscape, world-class shopping and an unparalleled coastal location, Bal Harbour is at the heart of Miami's most elite events and happenings.

BY BESPOKE MAGAZINE STAFF



1. E! host George Kotsiopoulos with models at the Roberto Cavalli fashion show at Bal Harbour Shops **2.** Nicole Lozano, Bronwyn Miller, Suzy Buckley and Leslie Griffith at the Akris Bal Harbour's opening **3.** Donna Karan, Deborah Slack and Marigay McKee at Saks Fifth Avenue Bal Harbour's Donna Karan spring 2014 runway show **4.** Roger Vivier and Miami Children's Hospital luncheon **5.** Jordan Claire, Siri Willoch Traasdahl, Maacha Le Blanc, Tina Carlo, Criselda Breene and Carola Pimentel at the luncheon **6.** Lana Bernstein, Marisa Toccin, Tina Carlo, Sarah Gargano and Yolanda Berkowitz at the Lalique Bal Harbour grand opening **7.** Fawaz Gruosi with Sara and Ugo Colombo at the de Grisogono 20th anniversary soiree at Bal Harbour Shops **8.** De Grisogono 20th anniversary soiree at Bal Harbour Shops **9.** Hannah Olson and Lainey Williams at the Neiman Marcus Bal Harbour Art of Fashion event **10.** Neiman Marcus Art of Fashion models with Elias Synalovski, merchandise manager of Neiman Marcus Bal Harbour (third from left); Tara Solomon, event emcee (fourth from left); and Frances Esquenazi, vice president/general manager of Neiman Marcus Bal Harbour (fourth from right) **11.** Kaleena Weber and Samantha Perry at the Art of Fashion event **12.** "Good Morning America" anchor Robin Roberts, first lady Michelle Obama and BET CEO Debra Lee at BET Networks' Leading Women Defined Summit at The St. Regis Bal Harbour Resort **B**



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Unit 500 - 3br/3.5ba - 3,153 SQ.FT. - Sold for \$4.650 M

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Fields of **GREEN**

The coastal garden havens in Miami offer scenic diversity and harmonious tranquility.

BY PETER A. BALASKAS

WHEN ENVISIONING MIAMI, THE MIND ALMOST IMMEDIATELY conjures up images of sandy shores and aquamarine waters. It's a beautiful picture—although incomplete. In addition to its signature coastal vistas, the Miami area is also home to an entirely different kind of landscape. Secret gardens, hidden throughout the region, offer a tranquil place for those who desire natural beauty and simple serenity to calm the soul.

These green spaces, some in the most unexpected places, allow visitors and residents alike to escape from their busy lives as they revel in the delicate splendor of these exquisite gardens. From the koi ponds at Bal Harbour Shops to the renowned Kampong just a short drive from Miami Beach, explore what each of these picturesque sanctuaries has to offer.

Bal Harbour Shops Koi Ponds and Water Gardens

Creatively designed by the Biscayne Group—under the guidance of Randy Whitman, the son of Bal Harbour Shops' owner and developer Stanley Whitman—the Bal Harbour Koi Ponds and Water Gardens combine Eastern influences with the cosmopolitan surroundings of one of the most high-end shopping centers in the country. All three ponds are crafted in hard-edged, square-like geometric patterns and are home to turtles and Japanese koi fish whose warm colors vary from a hot white to cherry red.

Whitman points out that only one pond was originally installed in the courtyard, but its popularity resulted in creating two more ponds: one on the opposite side of Bal Harbour Shops and the other in the main plaza, which has a glass cover that allows visitors to walk on the surface and watch the koi beneath them.

"I suggested turning these areas into a fish pond to create a warm

and pleasant feel, similar to what residential communities have," Whitman says. "We had no idea how popular the ponds would be, especially among families and children. People enjoy taking pictures of the turtles and fish."

Special "low-light" areas inside the mall are home to spiky bro-

melia plants, dark Chinese evergreens, lady palms and the phalaenopsis orchids known for lavender colors that set them apart from their green surroundings. Other tropical vegetation includes special aquatic plants like umbrella papyrus palms from Madagascar and violet Egyptian irises. Palm trees and water fountains of different sizes and shapes border the ponds and water gardens. Providing a full visual display, one of the water fountains is T-shaped and two-tiered, with waterspouts erupting from the upper level and cascading down to the fountain's body.

Whitman knows that visitors will enjoy the visually dynamic environment that the koi ponds and water gardens offer, whether they are walking, shopping or dining. "People like the outdoor garden atmosphere that we have at the Bal Harbour Shops," he says. "They eat outdoors year-round, even when it's hot outside in the summer months, because of the shade provided by the landscaped walkways and tropical plants."

Miami Beach Botanical Garden

Only 7 miles south from Bal Harbour Shops, the Miami Beach Botanical Garden sits snugly between the Holocaust Memorial and the Miami Beach Convention Center. When walking through the entrance on the corner of 19th Street and Convention Center Drive, visitors will first breathe in the scent of the ylang-ylang tree,



Approximately 60 species of palms flourish at the Miami Beach Botanical Garden.





The Ichimura Miami-Japan Garden features Japanese elements surrounded by plant life.

which has golden flowers featuring oils often used for aromatherapy. Other fragrant flowers that are common in the garden come from the plumeria plants.

Each month brings different featured plants and flowers, such as June's peach-colored pagoda flower and July's nettleleaf velvetberry. As fall approaches, August brings in the mercurial bellflower, resplendent with diverse colors ranging from silky white to bright navy blue to a deep, dark violet. September's celebrated flower is the water lily, which populates the Japanese Garden pond.

As guests pass the Wetland Garden, they will bear witness to 60 species of palms, including the iconic royal palm, the fan-like Bailey palm and the fishtail palm that is used to concoct palm wine. Different species of vines grow and intertwine



ILYAN GOACHEV/FLOKOR

along all the garden walls and fences, like the dazzling orange-colored flame vine, the dark jade vine and the Dutchman's pipe, which has flowers that look like slender violet smoking pipes. Prehistoric cycads, one of the most endangered botanic families, also flourish here.

After circling around the great lawn, guests can enter two different gardens. The Native Garden is home to the tropical milkweed and the crimson firebush, as well as live oak and Spanish moss that cascade from tree branches. Then, the Japanese Garden offers a red lacquered bridge that crosses a pond and is meticulously decorated with stone lanterns, following the principles of feng shui. Other Eastern plant life includes the red powder puff shrub, golden trumpet tree and tropical bamboo, ending the experience in total peace and contentment for visitors.

Ichimura Miami-Japan Garden

Nestled at the end of the MacArthur Causeway on Watson Island is a garden founded by Kiyoshi Ichimura of the Ricoh Corp. Ichimura, who was so overwhelmed by the beauty of Miami Beach,

donated 300 orchid trees to the city in 1957 to be planted on and around an unused plot of land. He also sent a crew of Japanese carpenters and gardeners to build a teahouse and other structures in order to create an authentic Japanese garden.

Although initially completed in 1961, the garden fell victim to abuse after years of disrepair, neglect and damages caused by Hurricane Andrew. But after a move to Watson Island, Ichimura's dream of a permanent garden became a reality in 2004 and the Ichimura Miami-Japan Garden was established. Thanks to the Miami Friends of the Japanese Garden, this valued legacy has been treated with the utmost care. Rick DelVecchio, spokesperson for the organization, says its overall mission is "to work with the city of Miami to help maintain the garden and produce events ... that promote both the garden and the Japanese culture."

Today's visitors to the garden enter a world that not only symbolizes Japanese culture, but also offers a subtle hint of botanical diversity. One primary example includes the gumbo limbo tree, also known as the tourist tree; its red, peeling bark



The flame vine produces vibrant orange clusters of flowers.



The nettleleaf velvetberry blooms at the garden in July.



Ylang-ylang golden flower tree

DINESH WALKER/FLOKOR



The formal gardens at Vizcaya feature an Italian-style landscape designed by Paul Chalfin.

gives the impression of a sunburned tourist. Also present are the oversized cypress trees and the black calabash trees, which have a black pulp used for healing respiratory ailments.

The fire-red flowers and fernlike leaves of the royal poinciana flame tree from Madagascar as well as the Japanese privet leave visitors in awe. Still, one of the most popular trees at the garden is the allspice. The multipurpose fruit from this tree has been used in exotic cuisines by many cultures. Countries from the Middle East use the fruit as a spice for stews and meat dishes, while the West Indies artisans include allspice to produce a liqueur pimento dram. And in Germany, allspice is a valued ingredient for the country's commercial sausages, proving that horticulture can not only please the eyes and relax the soul, it can also satisfy the taste buds.

Vizcaya Museum and Gardens

Known for its Mediterranean revival architecture and a collection of 15th- to early 19th-century European art and furniture, Vizcaya in Coral Gables also offers 10 acres of Italian Renaissance formal gardens and 40 acres of native jungle forest. The garden is separated into a series of "outer rooms": the Secret Garden, the Theater Garden, the Maze Garden and the Fountain Garden, each containing plant life that is environmentally and aesthetically suitable for the respective setting.

The horticultural collection includes endangered plants such as the redberry stopper, the Australian bitterbush and the brittle maidenhair fern from the Andes. Eight types of champion trees as well as royal palms inhabit the estate, including the Florida challenger, which is the fourth largest royal palm in the world.

Outside of the formal gardens in the forest are planting beds and shrub borders that contain

the succulent peach palm, whose edible fruit can be harvested for the heart of palm vegetable. Adding a touch of intrigue is the wide-leaved giant elephant ear plant and the colorful Regina's disco lounge, a tropical flower with white petals that contain a pink stripe down the center. Also dominating the formal gardens are greenhouses that contain more than 2,000 plants; most notable among those structures is the David A. Klein Orchidarium, where Vizcaya's prized orchids bloom and prosper.

Enhancing the cultured setting of the gardens are the statues, busts, urns and vases that adorn the entire estate. By merging the elements of the Renaissance with contemporary artwork alongside the diverse horticultural selection, Paul Chalfin, the original architect and designer of Villa Vizcaya (its former name), and owner James Deering succeeded in creating an enchanted world that appeases both nature lovers and art aficionados alike.

The Kampong

Ending the southern coastal garden tour is the Kampong, which is Malay for "a cluster of dwellings for an extended family." For horticulturist David Fairchild, his extended "family" was his living plant collection. Purchased originally as a winter home in 1916, the Kampong became his permanent residence in 1928. Throughout his career, Fairchild traveled to exotic locations around the world in his quest for new botanical discoveries, reportedly introducing approximately 30,000 varieties and species of plants to the United States.

The Kampong estate not only includes Fairchild's home, but also contains one of the largest mangrove preserves in Florida. Near the main house is the Schokman Education Center, a special



The Kampong grows 65 types of mangoes.

campus that teaches a course in tropical botany as well as a physician's course that emphasizes herbal remedies. It also serves as a "living classroom" for local universities and colleges.

Members of the ficus species greet guests as they drive through the entrance. Subsequently, visitors travel underneath the ropey roots of a giant banyan fig tree, which has grown to 357 feet in circumference. When they reach the main house, they will see creeping fig vines clinging to its walls, with fruit shaped like wedding bells. There is also a "wedding" tree—a giant ficus subcordata that offers a canopy for brides and grooms to stand under as they recite their vows.

The Kampong's collection of fruit trees is renowned for its variety, especially the 23 cultivars of avocado and 65 types of mangoes. There is also the jackfruit, which can grow up to 75 pounds, making it the largest tree fruit in the world. During the fall season, visitors can watch the colorful Barbados cherry and green monkey orange trees bloom.

But the Kampong tour wouldn't be complete without experiencing the heavenly aroma of the flowering trees, most notably the Michelia champaca of the magnolia family. Completing this fragrant collection are the sweet jasmine trees, as well as the citrus-scented Murraya trees.

As visitors reach the end of this southern garden tour, they achieve a state of rejuvenation and contentment achieved by exploring some of Miami's best-kept secrets. **B**

WYNWOOD WALLS



WHIRLWIND IN WYNWOOD

This up-and-coming arts district contributes to Miami's colorful palette of eclectic creativity.

BY VALERIE WESTEN FURR

COLOR DEFINES MIAMI. FROM ITS NATURAL LANDSCAPE TO THE STUNNING ARCHITECTURE, THIS DREAMLAND is bursting with vibrancy. What's more, the region has a certain panache that summons people from all walks of life to flourish here.

Such vivacity transformed a once-bland facade into an emerging arts community now known as the Wynwood Art District. Located in Midtown Miami, away from the hustle and bustle of the tourist hot spots, the up-and-coming neighborhood is overflowing with creativity. Numerous galleries, studios, museums and art fairs populate the area. The district is a gallery itself with murals decorating the surrounding walls, providing everyone—even those just driving through—a glimpse of the modern and elaborate expressions of Miami.

Painting the Town Red

The revival of the artistic community over the past decade is the result of a collective vision of property developers, curators and passionate artists who wanted a place of their own to showcase their work and ultimately share the vast culture of the area with the world.

“[Wynwood was] founded to create solidarity amongst the few galleries and arts organizations in the neighborhood, and provide a safer environment for people walking from gallery to gallery,” explains Nina Johnson-Milewski, owner and director of Gallery Diet in Wynwood.

At the helm of the project were curators Mark Coetzee, then-director of the Rubell Family Collection museum, and Nick Cindric of Rocket Projects gallery. Their idea was to take over derelict warehouses and buildings and convert them into galleries and museums. As the neighborhood progressed, restaurants, coffee shops and retail boutiques began appearing amidst the artsy edifices, creating an area where patrons, tourists and curious pedestrians can enjoy an entire afternoon.

In 2005, Goldman Properties, a development firm that strives for community rejuvenation in metropolitan areas such as Philadelphia and the SoHo neighborhood of New York City, began its involvement with Wynwood by launching restaurants in the district, including Wynwood Kitchen & Bar, a 200-seat restaurant that serves Latin-inspired dishes surrounded by contemporary artwork for a visually enticing feast. Intrigued by the potential of the area, Goldman Properties solidified its initial investment to the emerging art scene by creating the Wynwood Arts District Association (WADA).

“Goldman Properties rallied the neighborhood together to create ... [the] nonprofit organization,” says Joseph Furst, Goldman Properties’ managing



Street artists Oscar “Trek6” Montes and Chor Boogie transformed an abandoned building into a boom box to attract passersby on Interstate 95 to the Wynwood Art District.

director for Wynwood. “This organization not only focused on marketing, but also neighborhood services such as sanitation and security. WADA became a voice for the neighborhood with [more than] 150 members.”

Knock on Wynwood

Perhaps the most innovative Goldman Properties project in Miami was its creation of a unique

outdoor canvas in 2009 called the Wynwood Walls. The concept came from the late Tony Goldman, founder of the company, whose appreciation for street art and graffiti drove him to invite artists to express themselves on the walls and doors of the area.

Goldman discovered that the walls of the complex—which stretches from 25th Street to 26th Street across six separate buildings—were



Restaurants in the neighborhood, like Wynwood Kitchen & Bar, incorporate artwork into their spaces.



Gregg Shienbaum opened his eponymous fine art gallery in 2011 with a focus on contemporary artwork.

windowless, making it the perfect canvas for an open-air gallery. Graffiti artists who were once underground painters are now commissioned and invited to repaint the neighborhood walls regularly. Artists come from the United States, South Africa, Japan and Poland, among other countries, each bringing their singular artistic interpretations to the buildings' walls. One of the most prominent artists whose murals are currently displayed in Wynwood is Retna, a Los Angeles-based artist who bases his paintings on script inspired by Egyptian hieroglyphics and Arabic and Hebrew calligraphy.

"[It's] the absolute must-see," Furst says. "The mix of incredible murals ... makes the Wynwood Walls the cultural hub of the community."

In addition to the walls, Goldman Properties instituted the Wynwood Doors in 2010 in an adjacent lot. Metal rolldown gates were installed on one wall to add more space for artists to showcase their work. Rather than producing large murals, however, the gates provide smaller canvases to accommodate artists who don't work on the monumental scale required for the Wynwood Walls.

Under the alias Vhils, Alexandre Farto pays homage to the history of Wynwood by focusing on creating art out of ruin. By excavating and carving the panels, he builds layers that represent the community's bygone fabric.

In line with the historical theme, a drive-in theater was installed last fall reminiscent of the commonality of drive-in theaters in 1950s South Florida. Located on 29th Street, the Blue Starlite Mini Urban Drive-In opened in late 2013 with a showing of "Back to the Future" and continues to portray nostalgic films—but with modern amenities for movie-goers. Upon arrival, guests are escorted to a parking spot and provided a speaker for premium comfort. A convenient concession counter is situated nearby and a hot dog stand is slated to open soon. The screens blend in with the surroundings, displaying colorful murals of their own.

Additionally, Wynwood is the scene for live music and stage performances, allowing for all art forms to be represented. Venues throughout the district present an ever-changing lineup of live bands, theatrical performances and comedy acts

COURTESY OF PRIMARY PROJECTS



Wynwood mural by artists Retna and El Mac

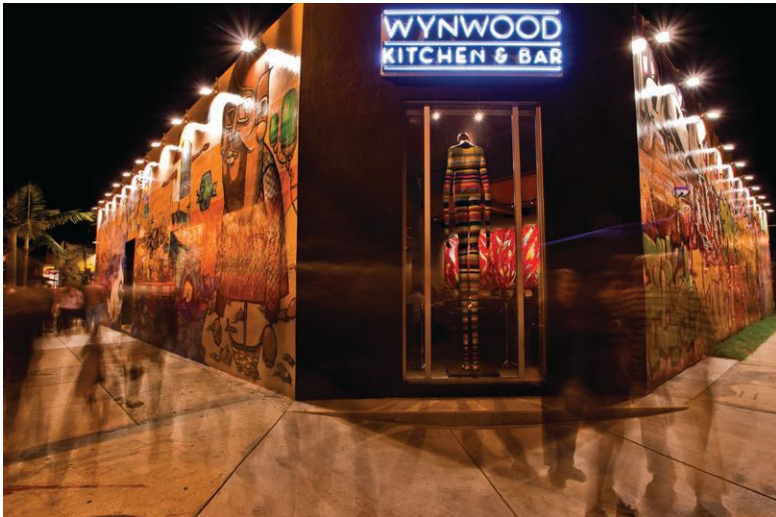
that make Wynwood's nightlife rival other Miami hot spots with understated yet original shows.

Such extras add an intimate yet convivial experience to the Wynwood Art District, promoting the underlying mission to create a pedestrian-friendly place that can be explored all day—with something new to be discovered with each visit.

Artistic Activities

The attraction to the Wynwood Art District starts with a one-of-a-kind structure on the border of the highly frequented Interstate 95, which runs through the city. Street artists Oscar

GARY JAMES



Wynwood Kitchen & Bar features artwork from international artists.



FEEL MIZONIKOV/SHUTTERSTOCK

Panther Coffee serves small-batch coffee roasted in-house.

WHEN IN WYNWOOD

IN BETWEEN GALLERY VISITS, GUESTS CAN INDULGE ANOTHER SENSE BY POPPING INTO ONE OF THE EATERIES LOCATED IN THE WYNWOOD ART DISTRICT.

JOEY'S: The first established cafe in the neighborhood, Joey's is a modern Italian restaurant owned by none other than Joey Goldman, the son of Goldman Properties founder Tony Goldman, who helped with the initial revitalization of Wynwood. Patrons are offered a taste of Venetian-inspired cuisine in an urban environment. Among the favorite offerings are the paninis served on Italian ciabatta bread

and authentic pizzas. (305-438-0488; joeywynwood.com)

WYNWOOD KITCHEN & BAR: At this sprawling eatery, an industrial indoor-outdoor setting is accented with colorful murals to continue the community's artistic essence. Creating an experience for the senses, the restaurant walls are intricately painted by graffiti street artists from around

the world. The menu offers dishes inspired by local cultures a menu of signature cocktails, including the Wynwood Inferno, a unique mixture of tequila, passion fruit juice, lime juice, jalapeno and a dash of cilantro. (305-722-8959; wynwoodkitchenandbar.com)

PANTHER COFFEE: For a convenient bite to eat or an afternoon pick-me-up before dinner, visitors

can stop by Panther Coffee, where the main specialty is small-batch coffee imported from different parts of the globe. Inside, the modern interior exposes the antique roaster used to make the award-winning coffee. Customers can also enjoy freshly baked pastries on the open terrace while watching the bustling crowd of the neighborhood. (305-677-3952; panthercoffee.com)



DARRIN BRITTON/FLICKR

Murals in Wynwood are temporary—the intricate yet transient works of art are often repainted to create blank canvases for new artists.

“Trek6” Montes and Chor Boogie painted the small building to look like a giant boom box to spark the curiosity of drivers passing by.

A quick glimpse at the area amazes visitors even further, with about 70 different galleries lining the streets. Johnson-Milewski suggests that visitors stop by Emerson Dorsch, a contemporary art gallery that was among the first to relocate to Wynwood. “[Emerson Dorsch is] an absolute pioneer of Wynwood, [because] they always have a great eye for unexpected emerging talent,” she explains.

Fredric Snitzer, known as the grandfather of Miami art, is also acclaimed for lifting Miami artists to international fame. His award-winning gallery caters to young artists with rotating exhibitions year-round. Other must-see galleries include Gallery Diet for innovative conceptual art and Gregg Shienbaum Fine Art for more established artists and works, according to Furst.

Art aficionados are also afforded a chance to peer over what Johnson-Milewski considers Miami’s leading assets: the Rubell Family Collection and the Margulies Collection at the warehouse. One of the world’s largest

PHOTO BY GESI SCHILLING/COURTESY OF GALLERY DIET



“Rompelotas” exhibit by local artist Bhakti Baxter at Gallery Diet



Emerson Dorsch, a contemporary art gallery in Wynwood

contemporary art collections, the Rubell Family Collection moved to Wynwood in 1993 from New York City, where it was established by Donald and Mera Rubell in 1964. Now part of the museum, the artwork can be viewed in a 45,000-square-foot building that is constantly expanding with local and international pieces.

Another impressive pool of work, the Margulies Collection is housed at the Warehouse in Wynwood. Considered by industry experts as one of the most important collections of its kind, Margulies features new seasonal exhibits, educational programs and an international loan program from leading galleries around the world.

With so many galleries to experience, guests may find it difficult to decide which to make a priority. Serving as a guiding light for visitors, however, is the Wynwood Art Walk, held the second Saturday of every month at 6 p.m. “It’s a night where most of the businesses, including galleries, stay open late,” Johnson-Milewski explains. “... It can be a great way to familiarize [yourself] with the neighborhood.”

For an opportunity to connect with artists, Furst mentions the collector’s previews, which occur on

Thursday evenings prior to the Saturday art walk. “[Collector’s previews] grew out of the popularity of second Saturday to afford a more intimate environment ... to engage with gallerists,” he says.

While both events bring crowds of visitors to Wynwood, the neighborhood truly comes alive during Art Basel Miami Beach in December and Art Wynwood, a contemporary art fair held over Presidents Day weekend that welcomes more than 32,000 collectors and art fans.

For the past decade, Wynwood has played host to Art Basel Miami Beach, an international event that brings more than 75,000 visitors and 250 international galleries to the city every year. It is during this major event that most walls are repainted, renewing the temporary canvases that display the artists’ creativity while making way for new artists to participate. Visitors can witness the artists in action, as they empty thousands of spray paint cans to produce vibrant murals for all to appreciate.

Whatever may bring you to the Wynwood Art District, the area offers many remarkable ways to encounter local art. And as long as there is creativity in Miami, the area will only expand with more sights to please the eyes. **B**

COUTURE SPLASH

Mercedes-Benz Fashion Week Swim brings a wave of swimwear aficionados to Miami Beach this July, along with an inside look at the season's most stylish trends.

BY REBECCA CAHILLY

WHITE SAND BEACHES, PULSING NIGHTLIFE OPTIONS AND A VIBRANT CULTURE are among the many reasons visitors are drawn to Miami as the weather warms up. Summertime beckons a wardrobe change as the region transforms into a mecca of bikini-clad guests with sun-kissed skin and beaming smiles. Every July, masses of people gather for an event devoted to the one summer essential: the swimsuit.

The annual Mercedes-Benz Fashion Week Swim has found a home in Miami. The area's chic ambience and energetic yet sophisticated vibe make Miami the quintessential host to the global swimwear industry's biggest event of the year. Over a span of five days (July 17-21), the invitation-only schedule for swim week includes fashion shows and festivities, such as brunches, dinners, cocktail parties and consumer events. Each occasion brings industry professionals, the media and buyers together to showcase, critique and discover the latest swimwear styles for the coming season.

"Swim week is very significant to the swimwear industry," says Miami-based designer Keva J. "... There are so many different brands and [this week] allows them to showcase their best collections under one roof. It's a great way for buyers and press to also see what is new and fresh in the industry. ... What better place to have swim week than right here in the bikini capital?"





The Viki & Sensa suit from Aqua Di Lara's White Label collection



Graphic lines and side panels in Luxe by Lisa Vogel's summer collection are slimming and sophisticated.

A Day in the Life

Upon entering swim week, designers shuffle between event appearances, booking appointments and photo opportunities—in addition to their own runway shows. In between the excitement, they find time



6 Shore Road added a trio of colorful bands to its Cas Abou bikini to blend neon and feminine accents.

to savor the lifestyle by donning swimwear at casual events and for a well-deserved romp in the water.

"I love to wake up early in Miami and go for a run by the beach and then a swim before a work day," says Naïla Chbib, the designer behind her eponymous line of swimwear for women, men and boys.

Miami's ideal summer weather and magnificent beaches combine to offer the perfect setting for designers to relax at their leisure. Nicole Hanriot of the Newport Beach, Calif.-based swim brand Beach Riot says her ideal daytime scene in Miami is lounging beachside in her Beach Riot Disco Mermaid bikini sipping on a spicy cocktail. The marine colors and the intricate beadwork of the ensemble mirror Miami's blue waters, creating a look that blends right into the coastal environment.

To complement the city's charm, both Monica Wise, founder of L-Space swimwear and a past recipient of the Mercedes-Benz Designer of the Year Award, and Sue Di Chio, creative director of the Suboo brand, opt for understated suits that offer striking and energetic elements.

When selecting a suit to wear, Dolores Font Cortés, head designer of her namesake swimwear label, sticks to pieces that are flattering. Her preferred Miami style is a sophisticated suit with halter straps. "[It] stylizes the woman's body and at the same time covers the parts we don't like that much," she explains.

Designers implement their own pieces into their swim week wardrobes to provide a glimpse into what others can expect during their presentations. Pooja Kharbanda, owner and designer of luxury apparel and swimwear brand 6 Shore Road, complements

the label's Bocas bikini top and bottoms with its Carnival cover-up in a kaleidoscopic floral design ideal for a summertime sojourn on the sand.

Focusing on other aspects of swimwear beyond the suit, fashion designer Mara Hoffman prefers pairing a printed dashiki as a cover-up with one of her brand's V-wire bikinis, a bandeau top with a V-shaped wire in the middle. Lisa Vogel, creator of Luxe by Lisa Vogel, favors her brand's Pandora Flutter bikini top and lounge pants in red. "[Both are] chic, modern and fun for summer in Miami Beach," she says.

In Season

As swim week is a collective of designers from the world over, it's only fitting that this year's trends offer a taste of different parts of the globe. Vogel's current Luxe collection was influenced by her passion for fine art and exotic travel. "... I was inspired by the juxtaposition of opulent old world Paris and the contemporary art scene today," she says.

The collection's styles were also fashioned with the fit as a top priority. As a mother of two, Vogel wanted to create pieces that would be ladylike and flattering. "You can see this with the use of delicate all-over laser cuts, clean graphic lines and tulle insets to slim the figure," she adds.

Similar to Luxe, Montreal-based Aqua Di Lara features feminine details based on creative director Reyhan Sofraci's tourism encounters. "The White Label collection will feature pieces one might find collected by a world traveler ... from the beautiful English gardens [and] the Amazon to the intricacies of the Far East," she explains. The Ella monokini, which is available in serene



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TRAVEL GUIDE

Five Diamond
Award

or lush colors, features a bold pattern that pairs best with silk dresses in the summer months.

Offering a youthful twist on the feminine trend, 6 Shore Road mixes soft accents with bright neon colors and prints. Suboo's collection also integrates aspects from both trends into one piece.

"You can expect to see a more upmarket, sport luxe vibe in terms of shapes that are juxtaposed with feminine floral prints," Di Chio says. "Gone is the standard swimsuit shape [of] boho and loose-flowing kaftan shapes. The trend now is sleek, matte, metallic and sporty."

Beach Riot harnesses this idea with gold hardware details, beaded accents and laser cutout features. "With a throwback to 1990s street wear trends, Beach Riot's summer collection adds hints of bling and inspiration from our favorite looks from the early 1990s from designers such as Gianni Versace and Christian Lacroix," Hanriot says.

Aqua Di Lara's second collection, the Black Label, is intended to be vibrant and edgy, catering to an eclectic clientele. "... The collection is comprised of wild futuristic color blocking with chains and twists and turns, encapsulating a 1990s flare," Sofraci says. "More vibrant colors are coming in as well as one-pieces with more detailing in print and in accessorizing."

The L-Space collection also features cutouts,

paneling and bright colors, according to Wise. With many suits embellished with 19-karat gold-plated hardware, the collection reimagines swimwear today.

On the Horizon

While trends may shift from year to year, the same intricacy and innovation from designers continue to serve as a driving force in the industry. "[Next year's] collection will be colorful with a strong attention to details and quality," Chbib says of her luxury swimwear line. "There will be a lot of geometric prints, interesting cuts and suits with matching cover-ups in beautiful fuchsias, blues and lemon tones."

A range of hues will be implemented down the line for the Dolores Cortés swimwear styles. "We are now in the height of the production process," Cortés says. "... We are creating a collection full of color and vitality."

Keva J's new Moroccan Sunset collection also experiments with prints and trims. She says, "This line includes bikinis and signature cutouts, with bright bold prints and purple and orange hues, making it ideal to create looks that are effortlessly stylish."

Whether it's a reinvention of an old trend or the introduction of an entirely new concept, swimwear styles are sure to impress crowds this summer. **B**



Suboo designer Sue Di Chio propelled the sporty trend with geometric shapes and sleek prints.

TREND FORECAST

FROM EMBELLISHMENTS TO CREATIVE USE OF COLOR AND MATERIAL, SUMMER'S SWIMWEAR STYLES ARE KEEN ON DETAILS.

THE CUTOUT

One-piece suits no longer cover the entire torso this season. There is no limit to where a cutout can appear—and designers are playing with patterns to emphasize the cuts, such as this Razzle-Dazzle monokini by Keva J that displays a streak of skin across the abdomen, accentuated by pink vertical stripes.



SPORTY VIBE

Sporty components merge with graphic elements, creating a suit that's ideal for an activity-filled summer schedule. In this season's Cruiser collection by Australian brand Suboo, cap-sleeve two-pieces, strapless one-pieces with mesh side panels and square-neck crop tops with zippers, straps and cutouts take center stage.



BRIGHT AND BOLD

From bright hues to neon prints, the colorful trend is anything but dull. L-Space by Monica Wise features bikinis in yellow, orange and fuchsia colors that can be mixed and matched for a blast of personalization. For an extreme vibrant look, the color-blocked strap-back bikini entails individual colors and prints for the straps.



EDGY ELEMENTS

Whimsical embellishments such as detailed hardware and beading allow beach-goers to show off their eclectic side. Newport Beach, Calif.-based swim brand Beach Riot experiments with texture in its Mirage swimsuit, a bright pink one-piece, by using Swarovski crystals to create unique patterns.



FEMININE FABRICS

Though crochet, mesh and lace fabric trends were introduced to the swimwear scene last year, such materials are fully embraced for suits this season. The Night Vision maillot by Luxe by Lisa Vogel features a dark crochet fabric over a white bandeau bikini top to create a revealing yet modest look for the beach or pool.





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RAGTOP RENAISSANCE

The convertible returns with sleek styles that make driving in open air all the more liberating.

BY JOE YOGERST

CONVERTIBLES NEARLY WENT THE WAY OF THE DINOSAURS A FEW DECADES AGO. SAVED FROM the brink of extinction, ragtops have slowly but surely made their way back into the driving lineup of almost every major brand. It's de rigueur these days to have at least one drop-top in a premier car collection, and each coming year brings the launch of dramatic new air-in-your-hair models that feature the latest styling, performance and technical innovations.

Convertible Craze

Ragtops and driving have always gone hand in hand. Although the first power-operated, retractable roofs did not appear until the 1930s, the earliest automobiles were open-topped vehicles—some of them equipped with detachable canvas, leather or cloth roofs. The first hardtops didn't come along until 1906, when Cadillac introduced the first closed-body passenger vehicle with a permanent roof. Ironically, these early hardtops were called “convertibles” because they converted the passenger cabin into an enclosed space protected from the elements.

The hybrid Porsche 918 Spyder boasts two electric motors and a 4.6-liter gas tank, which combine for a mammoth 887 horsepower.







The 2014 Chevrolet Corvette Stingray (pictured here) pays homage to the original 1963 Stingray.



The hybrid Porsche 918 Spyder has a max speed of 211 mph when running on gas.



The Chevrolet Corvette Stingray carries a V-8 engine and race-worthy aerodynamics.



The hybrid Porsche 918 Spyder interior

While hardtops would surpass open-top cars in overall sales, convertibles continued to carry a certain cache—a much more glamorous means to travel from point A to point B. From Clark Gable’s 1935 Duesenberg Model JN convertible coupe and James Dean’s silver Porsche Spyder to Marilyn Monroe’s sexy black Ford Thunderbird and Marlene Dietrich’s 1929 custom Rolls-Royce Phantom I convertible, stars were often seen (and photographed) cruising around Tinseltown with the wind in their hair.

Politicians and royalty around the world also favored convertibles. Teddy Roosevelt’s open-topped 1907 Stanley Steamer was the first official White House automobile. The first vehicle built specially for presidential use was also a ragtop: Franklin D. Roosevelt’s beloved “Sunshine Special,” a 1939 Lincoln V-12 convertible limousine. Over on the other side of the

Atlantic, British monarchs have a long love affair with open air that started when Queen Victoria’s son (the future King Edward VII) purchased a 1900 Daimler Phaeton with a detachable roof.

Yet, by the 1970s their popularity had waned in favor of T-tops (an automobile roof with a removable panel on each side) and sunroofs to the point where Cadillac proclaimed its 1976 Eldorado the “last American convertible.”

It wasn’t until the turn of the 21st century that convertibles started their comeback, thanks to better economic times and technology that made removing and replacing the roof much easier than in bygone years. Online auto expert Edmunds.com today currently carries 61 ragtop reviews, nearly as many as it does hardtops.

“And I keep hearing things from manufacturers

about how they’re going to make new convertible models out of their existing coupes,” says Edmunds automotive editor Mark Takahashi.

Cutting-Edge Technology

The convertible explosion is especially noticeable at the luxury end of the spectrum, where models like the Jaguar F-Type, Audi RS5 Cabriolet and the reincarnated Corvette Stingray are all at once head-turners and technological marvels.

“Technology has made convertibles better than they were 10 or 20 years ago,” Takahashi says—especially when it comes to aerodynamics. Convertible drivers of the past were plagued by excessive wind and ambient noise that made it almost impossible to carry on a conversation while the car was cruising down a highway. This misfortune occurred because



The Bentley Continental GT V8 S has a four-layer insulated roof that folds down at the flick of a switch.

airflow generated by the forward movement eddies around the rear of the vehicle and sweeps forward into the passenger compartment.

"This creates a huge vortex, tossing your hair all over the place and making it hard to talk," Takahashi continues. "But carmakers have figured out a lot of the aerodynamics, and how the air leaves the back of the car, so they're cutting down on that buffeting. Some manufacturers actually have these windscreens or perforated screens that go up behind the seats and block that buffeting from hitting the passenger compartment."

Another recent technological advancement is a retractable hardtop roof that is both reliable and easily deployed at the touch of a dashboard button. Unlike the retractable roofs of old that were mechanically unreliable and took minutes rather than mere seconds to shift, these new high-tech tops make convertibles a practical driving alternative in any climate.

A sterling example of the 21st-century convertible is the new Jaguar F-Type, particularly the V-8 S version with a 5-liter supercharged engine that kicks out 495 horsepower and a peak torque of 460 pounds per foot. That translates into a top speed of 186 mph and acceleration from zero to 60 in just 4.2 seconds.

Among the F-Type's many standard features are an electronic active differential that automatically varies the power delivery to each wheel to help keep the car stable; a high performance braking system;



The Bentley Continental GT V8 S comes to life with a rich purr emitted by its 4-liter, V-8 engine.



Speed matches style with the Jaguar-F-Type, which goes from zero to 60 in 4.2 seconds.



The bold interior design in the Jaguar F-Type turns heads.



The Audi RS5 Cabriolet has a soft-top roof that folds into place.

around the body and away from the passenger cabin. Sports suspension and steering make the Continental GT a pleasure to drive; the optional sports exhaust system and its revised pipe architecture make it even more possible to hear the purr of the twin-turbocharged V-8 engine when the top is down.

Audi has also created another all-weather convertible—the sleek RS5 Cabriolet. Its fabric roof folds into place a little bit slower than the F-Type (17 seconds), but drivers can deploy the top at a slightly higher speed (31 mph). Made from high-tech materials that offer both thermal and acoustic protection, the roof helps make the passenger compartment nearly as warm, cozy and quiet as a hardtop Audi.

“The RS5 is pretty fun too,” Takahashi says. “It’s got great performance, it’s very comfortable and makes a wonderful noise out of the exhaust. The Audi 5 line is actually pretty good all the way across. That kind of performance puts it right up there with the BMW M6.”

Reincarnated Ragtops

Porsche is in the midst of launching several new soft-top models. The one the motoring world is talking about, however, is the limited edition 918 Spyder, a high-powered machine that was designed from the ground up rather than based on a previous Porsche sports car.

As the self-proclaimed “gene pool for the Porsche sports cars of the future,” the 918 is a plug-in hybrid that sports a 4.6-liter gasoline engine and two electric motors powered by a lithium ion battery—combined output is a mammoth 887 horsepower. In pure electric mode, the vehicle reaches a top speed of 93 mph; running on gas, it maxes out at around 211 mph. The 918 also bears the distinction of being the first street-legal vehicle to lap the legendary Nürburgring track in Germany in less than seven seconds.

Much of the technology developed by Porsche racing in recent years has gone into this car, including

leather sports seats; a rear spoiler that automatically deploys at speeds above 60 mph in order to reduce lift; and dynamic mode software that sharpens throttle response, increases steering weighting and allows the driver to perform gear shifts more quickly at higher speeds.

Available in four colors, the Jaguar’s fabric top is woven from composite materials designed to reduce wind and road noise. It can be raised or lowered in 12 seconds at speeds as high as 30 mph. A 10-speaker Meridian audio system ensures great sound whether the top is up or down, and an optional wind deflector behind the helps reduce wind noise in the cockpit when the top is down.

“The F-Type is a sports car that is true to Jaguar’s design values—beauty of line and purity of form,” says

Ian Callum, Jaguar’s director of design. “The exterior maintains Jaguar’s own elegance in its horizontal proportion and rounded surfaces, yet it looks very dynamic. But I would like to say the interior design is even more attractive. It is clearly driver-oriented. No design project has given me greater pleasure than the creation of the F-Type.”

Also new this year is Bentley’s Continental GT V8 S convertible. A throwback to the golden age of touring, this super luxury ragtop easily accommodates four passengers and their road trip luggage. A brawny V-8 engine pushes the car to more than 190 mph and from zero to 60 in 4.7 seconds.

The Bentley’s four-layer insulated roof folds down at the flick of a switch, while the aerodynamic design and low-ride height helps channel airflow over and

a body structure fashioned from carbon fiber reinforced polymer and front/rear crash elements that automatically reduce the energy of a collision. Opting for a completely different drop-top option than the F-Type, the 918 features a two-piece Targa roof that must be manually removed, folded and stored in the front trunk.

The most talked about convertible manufactured on the other side of the Atlantic is the reborn Corvette Stingray. The original Stingray, introduced in 1963, became a pop culture darling and is still considered one of the most stylish American cars of all time. The Stingray name disappeared in 1982 and remained on the shelf until this year, when the

seventh-generation Corvette was launched in North America. With a V-8 engine under the hood and race-worthy aerodynamics, the stunning driving machine is carved from lightweight carbon fiber and composite materials rather than fiberglass or steel like the old Corvettes.

“We wanted the driving experience of the Corvette to live up to the performance expectations that come with the ‘Stingray’ name,” Corvette Chief Engineer Tadge Juechter stated at the car’s unveiling at the 2013 Geneva Auto Show. “Because it was designed from the beginning as an open-top car, the Stingray delivers an exhilarating, connected driving experience, ... an open-top driving experience with no

compromise in performance, technology or design.”

Takahashi also praises the reincarnated Stingray: “This new Corvette is the best they’ve ever made,” he says. “Incredible performance—way more comfortable than before. The styling is sharper; the interior is much nicer. The seats don’t rock back and forth because they’re made out of stronger materials now. It’s a stunner—still turning heads after all these years.”

As the summertime approaches, there’s all the more reason to drive with the top down and the warm breeze passing through. And with all the same amenities and dynamic design as its closed-top counterparts, the convertible will surely have drivers looking twice as it roars down the road. **B**

THE OPEN-ROOF EVOLUTION



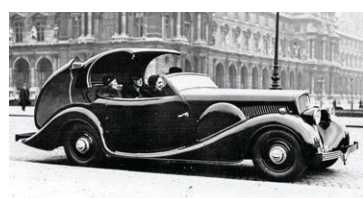
1896 FORD QUADRICYCLE



1950 NASH RAMBLER AIRFLYTE CONVERTIBLE



1971 CADILLAC ELDORADO



1934 PEUGEOT 601 ECLIPSE



1961 LINCOLN CONTINENTAL



1996 CHRYSLER SEBRING CONVERTIBLE

1896 Ford Quadricycle: This primitive version of the convertible was Henry Ford’s first vehicle. Powered by an ethanol engine that Ford built in his home workshop in Detroit, the horseless carriage derived its name from the fact that it ran on four bicycle tires.

1934 Peugeot 601 Eclipse: Way ahead of its time, the sleek Eclipse featured the world’s first electric retractable hardtop roof—more than 60 years before Mercedes-Benz resurrected the forward-thinking idea for its 1996 SLK convertible.

1950 Nash Rambler Airflyte Convertible: This car solved the problem of unwanted noise and air by featuring full-frame doors and windows with a fabric top that drivers folded back manually. Several modern ragtops follow that same formula today.

1961 Lincoln Continental: The fourth-generation Continental line included a chic four-door convertible with rear-opening “suicide doors.” The model is infamous as the car John F. Kennedy was riding in during that fateful day in Dallas. It also has appeared in numerous movies and TV shows.

1971-1976 Cadillac Eldorado: The “last American convertible” turned out to be anything but. Long, heavy and powerful, this gas-guzzling battleship was a standard in 1970s television and movies, including “The Dukes of Hazzard.”

1996 Chrysler Sebring Convertible: The sleek Sebring helped revive America’s ragtop rage by flaunting many of the features that would make convertibles popular again, including a retractable fabric roof, lots of trunk space, a roomy backseat compartment and head-turning styling.



"City Life" by Victor Arnautoff (1934), at the Coit Tower, San Francisco

Art for the PEOPLE

See captivating pieces of artwork by just strolling along the streets or tilting the head upward in some the most iconic buildings in North America.

BY DANA NICHOLS

MURALS CAN BE HISTORICAL, CONTEMPORARY, POLITICAL or picturesque. Whether laden with heavy symbolism or heartening folklore, murals, by their inherent nature, are meant to spark conversation and public appreciation.

"Public murals sharpen our focus," explains Southern California-based artist Wyland, who is known professionally by just his surname. "They tell people that something is important and requires their attention. In many ways, public art has shaped our culture since the beginning of civilization. It is one of the most impactful visual resources in the world."

Here, Bespoke Magazine highlights five North American murals that each communicates the pulse of its great city. From the old to the new, all are worthy of being in museums; thankfully, they've weathered the real, wide-open world, surviving through natural phenomena and stages of urbanization to delight generations of travelers to come.



"Picking Oranges" by Maxine Albro is just one of 27 murals inside the Coit Tower.

PUBLIC WORKS OF ART PROJECT

BY RAY BOYNTON, JOHN LANGLEY HOWARD, CLIFFORD WIGHT, BERNARD ZAKHEIM, JANE BERLANDINA AND 20 OTHERS (1934)

Coit Tower, San Francisco

The 27 murals that line the interior walls of Coit Tower represent a significant time in San Francisco's history, and their rehabilitation this year by the city arts commission is a reminder that preserving such storytelling is paramount. Since its inception, the 210-foot tower's art has been a topic of discussion and debate. In fact, it was padlocked to the public for three months before it opened in October 1934 due to controversy over what was then considered radical content in the frescoes.

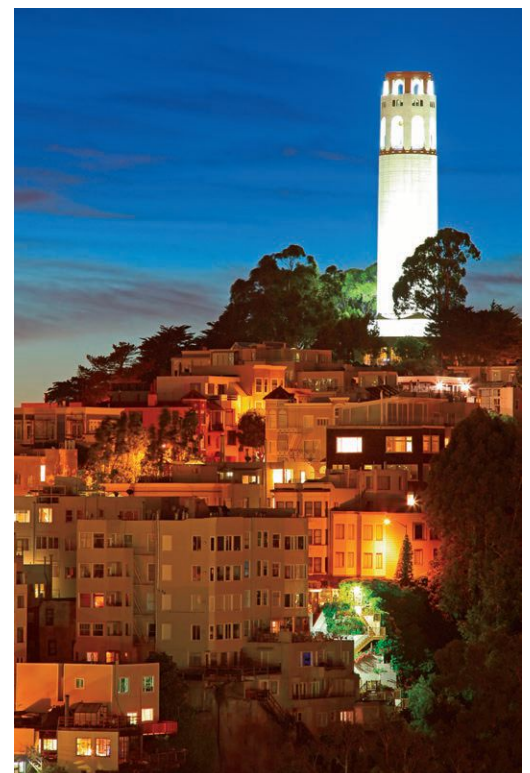
"Each mural contributes to the whole experience and helps bring the visitor back to a very turbulent time in San Francisco's history," explains San Francisco City Guides tour guide Rory O'Connor. "They were painted in the midst of the worst years of the Great Depression and an increasingly bitter, and eventually deadly, labor dispute was taking place all along the waterfront, in plain view of the artists as they worked."

The 25 artists were hired as part of a project funded

by the Civil Works Administration and led by Ray Boynton, a painting instructor at the California School of Fine Arts, the precursor to the San Francisco Art Institute. He was experienced in fresco painting, while others, such as sculptor Ralph Stackpole, were new to the medium. The artists were a tightknit group, painting one another's likenesses in their work, which they would, ironically, need to defend later before the public opening. In Bernard Zakheim's "Library" in the Coit Tower, the artist depicted fellow artist John Langley Howard taking a copy of Karl Marx's "Das Kapital" off the shelf.

"Zakheim couldn't have been more direct about how he thought the economic crisis of the time ought to get solved, and it created immense controversy within the establishment in San Francisco at the time, and led to calls to censor the murals altogether," O'Connor says.

The artists banded together when officials ordered Clifford Wight's capitalism, New Deal and communism symbols to be removed. The artists, who didn't want to comply, formed a picket line around the building to protect their masterpieces. In the end, the images were gone when the tower opened, yet the history and symbolism behind the artwork remains.



The Coit Tower murals are a part of its history.



Diego Rivera's "Epic of the Mexican People in Their Struggle for Freedom and Independence" mural spans 1,200 square feet.

'EPIC OF THE MEXICAN PEOPLE IN THEIR STRUGGLE FOR FREEDOM AND INDEPENDENCE'

BY DIEGO RIVERA (1935)

Palacio Nacional de Mexico, Mexico City

It is often said that one photograph is worth a thousand words. In the case of Diego Rivera's most famous mural, one man's painting is worth 2,000 years of history. Mexico's annals are detailed from the Aztec empire to the 1930s in this massive triptych work, which took the artist more than 20 years and the help of several assistants to make.

Adorning the main stairwell of the National Palace on approximately 1,200 square feet, the mural's detailed scenes of monumental moments in history are some of the main reasons visitors come to the vibrant Zócalo, the city's main town square.

Upon entering the stairwell, to the right is the first panel, "The Legend of Quetzalcoatl," which chronologically begins the series of three. Casting the region's Aztec origins in glowing and vibrant hues, the panel's simplicity in color and composition communicates a time when all was supposedly harmonious.

To continue reading Mexico's history, viewers crane their necks upward to take in the sights of conquest, enslavement, invasion, revolution and reform in the middle panel. It's on this panel that one of the most important visuals of Mexican legend—the eagle holding a serpent—is central. Guides are also happy to point out key figures from the country's history, including



Palacio Nacional de Mexico (National Palace)

Spanish conquistador Hernán Cortés, priest Miguel Hidalgo, Mexican Revolution leader Emiliano Zapata and more. The left-hand wall shows the early 20th century industrialization and is titled "Class Struggle." It's the artist's most personal and politically charged message to his modern-age city: a hopeful vision of overcoming differences.

'TRANSPORT AND HUMAN ENDEAVOR'

BY EDWARD TRUMBULL (1930)

Chrysler Building, New York City

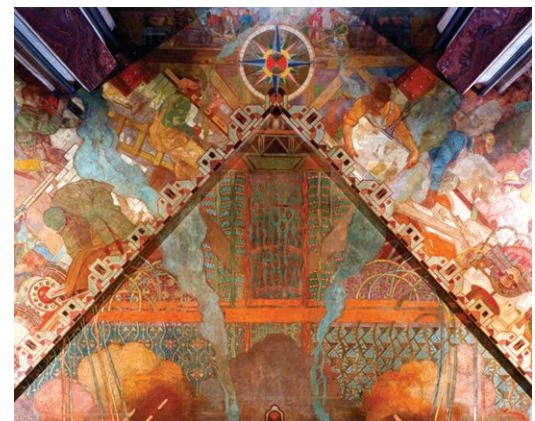
Edward Trumbull, one of the hardest-working muralist painters of his time, is the creator of a great, enduring piece of work depicting industrial America. To see his interior ceiling mural, visitors elbow in among office workers on the ground floor of this famous 77-story building that defines the New York City skyline. Entering through the Chrysler Building's spectacular entrance of black granite and stainless steel, viewers behold the lobby of the 1930 art deco structure, with its walls and floors of exotic marble, ornate elevator doors and Trumbull's mural above.

"It is really part of the fabric of the building and is such a rich narrative of the time that it was built," says Bill Mensching, vice president and director of murals at EverGreene Architectural Arts, the elite team of art restorers that breathed new life into the mural in 1999. "Here was this art deco painting that glorifies the craftsman and laborer as a heroic figure advancing industry and progress, a theme that repeated in murals throughout New York City. At the same time, it pays homage to the modern 'skyscraper'—a building form that had just started to define New York City."

Trumbull, who was born in Michigan but a long-time resident of Pittsburgh, Penn., honed his traditional techniques when studying in New York and London, and painted both private and public service buildings throughout his career.

"Transport and Human Endeavor" is laced with gold leaf and surrounded by bold art deco patterns, and was painted on canvas before it was affixed to the ceiling. In the 1970s, a polyurethane coat was applied as a cheap varnish, and 24 recessed downlight fixtures were literally cut into the mural.

"Polyurethane can often do irreversible damage to oil paintings, and developing a protocol to remove the varnish without damaging the original surface took a great deal of time and testing," Mensching says. "Although the holes weren't huge, they really impacted some of the most important portions of the mural." Now patched up and brightened, it's a masterpiece on display.



Left: The Chrysler Building's ground floor houses Edward Trumbull's "Transport and Human Endeavor" mural. Top and right: Trumbull's mural is laced with gold leaf and surrounded by bold art deco patterns.



JODY TIONGCO



Clockwise from above: Wyland's first "Whaling Wall," located in Laguna Beach, Calif.; The Wyland Gallery; Wyland in front of one of his life-size whale murals



COURTESY OF WYLAND FOUNDATION

'WHALING WALLS'

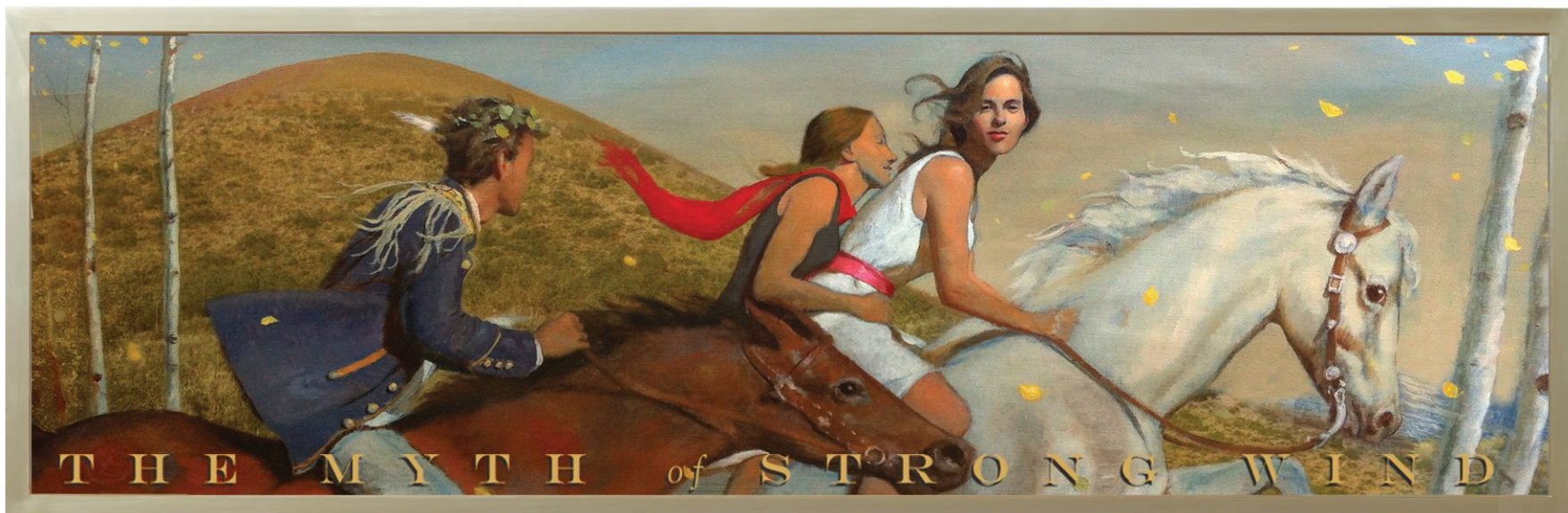
BY WYLAND (FROM 1981 - 2008)
Throughout Orange County, Calif.

When Wyland, often called the "artist of the sea," set out to paint his first life-size public seascape and sea life mural in Orange County in 1981 at the age of 25, it took him two years of bureaucratic hurdles and listening to naysayers who were hesitant about public art.

While many of the world's murals tell a variety of stories, Wyland shares one story very well: the story of the ocean. Each wall depicts life-size whales, fish and other marine life. Since his first "Whaling Wall," which is located in Laguna Beach, Calif., and stands at 140 feet wide by 14 feet tall, he has painted 99 others in 13 countries. He has often chosen locations that are more urban than sun-soaked Laguna Beach, because his motivation is promoting ocean conservation.

"The idea was to take nature, put it in the context of an urban area, and remind us that this is part of the world we share," Wyland says. "While we are driving in our cars or working in office buildings or building things in factories, there is an entire ecosystem co-existing along with us."

Today, as he operates the nonprofit Wyland Foundation, various Wyland galleries around the United States and appears on the Discovery Channel, he continues to explore ways to support the environment, including the National Mayor's Challenge for Water Conservation. In Orange County, when one sees the color blue, the mind goes to Wyland, who has four murals on view in close proximity: "Gray Whale and Calf" (Laguna Beach, 1981); "Young Gray Whale" (Dana Point, 1982); "Laguna Coast" (Laguna Beach, 1987); and "Pacific Realm" (the interior ceiling of Wyland Gallery, Laguna Beach, 1996).



The “Strong Wind” mural by Bo Bartlett is displayed inside the Shadow Mountain Lounge at The St. Regis Aspen Resort.

‘STRONG WIND: THE MYTH OF THE ASPEN TREES’

BY BO BARTLETT (2013)

The St. Regis Aspen Resort, Aspen, Colo.

A sense of calm movement as Aspen trees rustle in a mountain breeze emanates from Bo Bartlett’s new mural, which debuted in December 2013 at The St. Regis Aspen Resort. The piece, which is the eye-catching focal point of the Shadow Mountain Lounge, takes its narrative from a Native American folk tale that tells of a young warrior looking for true love. The tree’s signature eye-shaped markings are repeated throughout the stunning composition.

Bartlett started by spending a significant amount of time in Aspen getting to know the resort and the community. He created several iterations of

composition studies, incorporating color palettes that accent the lounge’s mood, and then worked for more than a month on the mural canvas in his Georgia studio. As one of America’s most renowned realist painters working today—Bartlett’s work can be seen at the Santa Barbara Museum of Art and the Seattle Art Museum, among many others—his Aspen masterpiece is a modern interpretation of a mythological narrative.

In the “Strong Wind” folk tale, a young girl who is pure of heart wins the warrior’s hand. In his initial proposal, the artist stated, “The thing that touched me most about this myth is its similarities to, and differences from, the more familiar ‘Cinderella’ story. But, ‘Strong Wind’ is a consciousness-raising morality tale. ... It’s all about seeing.”

Whether it’s a work steeped in history or one just created, there is no denying the powerful resonance of hand-painted art on a grand scale.

“I think that murals really speak to us across generations, telling the stories of their time ... and are part of the identity of a single place,” Mensching says. “When I think of New York City buildings, the first picture in my mind is often of the artwork inside, from grand artworks like those in Rockefeller Center, ... the Empire State Building [and] the American Museum of Natural History rotunda to gems like the Maxfield Parrish ‘Old King Cole’ mural at [The St. Regis New York].”

Murals truly live beyond their years, linking viewers through a shared history and ongoing appreciation of an art form that is, in fact, for the people. **B**



The “Old King Cole” mural, inside The St. Regis New York since 1932, spawned the lobby bar mural tradition.

A STORIED TRADITION

Though it debuted fairly recently, the “Strong Winds” mural at The St. Regis Aspen Resort is actually part of a long history of hand-painted artworks displayed in the hotel group’s lobby bars worldwide.

It all began in New York City more than a century ago. In 1905, artist Maxfield Parrish was hired to paint the mural for St. Regis founder Col. John Jacob Astor IV for \$5,000. Despite his personal religious beliefs that opposed alcohol, the pay was so generous that Parrish couldn’t refuse the task. The famous piece, “Old King Cole,” aptly depicts Old King Cole in an allusion to Astor, and found its first home at the bar at his 42nd Street hotel, The Knickerbocker. After The Knickerbocker was converted into an office building, the work went into storage before finding its way to The St. Regis New York in 1932—where it debuted with much success, thus launching the lobby bar mural tradition.

A Sartorial Symbol

After 40 years, the iconic wrap dress made famous by legendary fashion designer Diane von Furstenberg remains a mark of feminism, femininity and freedom.

BY BRIA BALLIET

WHEN A YOUNG DIANE VON FURSTENBERG SET OFF TO NEW YORK CITY in 1970 on the arm of her new husband, Prince Egon von Furstenberg of Germany, the raven-haired beauty knew that she wanted to maintain her career and independence in addition to her new marriage.

The child of a holocaust survivor, von Furstenberg was born and raised with an instinct for self-reliance and was intent on forging her own path in life. Armed with a suitcase full of dresses she had crafted at a friend's clothing factory in Italy, the princess began her American life as a fashion designer, quickly taking the city by storm. In 1974, after only a couple of years in the business, von Furstenberg, who was 26 years old at the time, created a simple jersey frock that instantly became one of the most influential pieces in the style industry—the wrap dress.

During a period when many women were entering the white-collar work force and declaring their sexual independence, the dress wasn't just a piece of clothing; it was a symbol of female empowerment. That same year, the popularity of the dress propelled the designer into fashion fame. She was soon gracing the covers of major publications, including Newsweek, Interview magazine and The Wall Street Journal.

Although her marriage to Prince Egon von Furstenberg only lasted briefly—they divorced shortly after their move to New York—the fashion movement that it created has spanned four decades and touched more than 55 countries. This year, the dress that started it all celebrates its 40th anniversary amid renewed popularity as well as a reputation as the world's most flattering frock.

Style Empowerment

Von Furstenberg's initial design proved that despite being a newcomer to the fashion world, her instincts for what women needed were spot on. Using herself as a muse, she followed a vision of not only what she wanted the American woman to be, but also what she hoped to become. Inspired by a wrap-style top frequently worn by ballerinas, she crafted a simple silhouette out of silk jersey that skimmed the body and was incredibly comfortable. Launched in 1974, the wrap dress was an immediate success, prompting fans and members of the fashion world to tout its comfort, style and flattering construction—praises that continue to this day.



Diane von Furstenberg's first ad campaign in 1972 became her mantra.





Actress Jerry Hall walks the runway in a Diane von Furstenberg show in 1973.

“The wrap dress is probably the most ageless and flattering dress in fashion history,” says Edward Enninful, fashion and style director for *W* magazine. “The prints have evolved beautifully for 40 years, marking distinct moments in time, and yet they are always fresh and never feel dated.”

When von Furstenberg entered the fashion world in the 1970s, it was during the midst of a groundbreaking movement toward female equality. The debut of the wrap dress coincided with women’s newfound interests in professional power and redefining their roles in society. The more flattering, womanly garment immediately made pantsuits—the feminist style du jour—look passe.

“Diane was able to glamorize and bring a sense of confidence and femininity to a time when women were really grappling with what to wear when they went to work,” says Patricia Mears, deputy director of The Museum at FIT (the Fashion Institute of Technology) in New York. “[She brought] something aside from a female version of the gray flannel suit.”

Fittingly, her first ad campaign in 1972 for the wrap dress featured the young designer seductively leaning against a white block, which had been tagged with a message from von Furstenberg herself. It read, “Feel like a woman, wear a dress!”—words that succinctly described the designer and her fashion philosophy. Her celebration of the female body sent a message to women: They could still achieve success and respect without having to hide their bodies behind desexualized clothing.

“Diane is the pioneer of women empowerment. ... Strong color and strong patterns for strong women,” says Laurie Brucker, a certified image consultant and personal stylist with Los Angeles-based LaurieBstyle.

Throughout her career, von Furstenberg’s commitment to empowering women around the world has never wavered. What started as a simple dress has morphed into a symbol of feminine power and cemented von Furstenberg’s status as a fashion icon. However, instead of being satisfied with her early success, she chose to create a revolution.



Throughout her entire career, von Furstenberg has been a driving force behind women’s empowerment.



"Journey of a Dress," an exhibition documenting four decades of the designer's wrap dresses, debuted at the Los Angeles County Museum of Art earlier this year and was on display through spring.

Creating an Empire

In 1976, two years after the launch of the wrap dress, which had already sold more than 1 million garments, von Furstenberg's face and frock were splashed across the cover of *Newsweek*; the magazine declared her "the most marketable female in fashion since Coco Chanel."

"In its heyday ... tens of thousands of them were sold each week," Mears says. "These dresses found their way into every part of American life for women in that time period."

At only 28 years old, the princess-turned-tastemaker had garnered admiration from women all over the world, and she used her influence to encourage them to embrace their femininity. "[Von Furstenberg] designs every single piece with women in mind," Brucker says. "[It gives them] the opportunity to feel sexy and feminine."

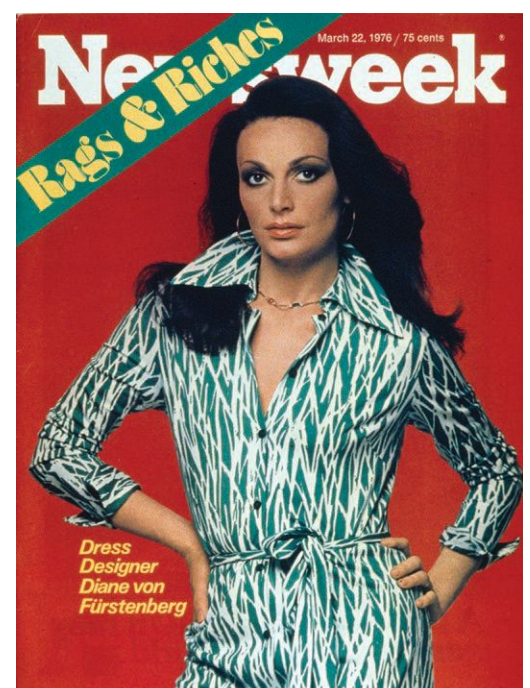
Women of all ages and bodies felt beautiful in her designs, and their loyalty provided a strong foundation for a blossoming career. "The wrap dress is, essentially, the perfect piece for a woman's figure," Brucker adds. "[It] flows with the female form so

perfectly that you can't not feel feminine and sexy and wonderful in it, which is a wonderful way to feel in every aspect of our lives."

In the years that followed her initial success, von Furstenberg worked to expand her fashion empire, delving into the world of cosmetics, where she continued to triumph. Her first fragrance, named after her daughter Tatiana, helped bring the Diane von Furstenberg name to the forefront of the beauty world and into the 1980s. Her reign lasted several more years as people clamored for her designs and cosmetics, but after a decade-long career in the spotlight, issues with licensing and brand management encouraged von Furstenberg to sell her beauty line to an outside company.

"She, like everybody who [was] starting to expand their business at that time [in the late 1980s], went through kind of a rough and tumble period," Mears explains.

While she took a brief step out of the limelight, von Furstenberg never lost her passion for design or her fans. When she returned to relaunch her brand in 1997, she did so with a specific goal in mind: to



Von Furstenberg on the cover of *Newsweek*, 1976



Von Furstenberg collaborated with the Andy Warhol Foundation for the 40th anniversary of the wrap dress.

A FAMOUS FROCK

From Britain's most stylish royal to the first lady of the United States, Diane von Furstenberg's wrap dresses have graced the figures of some of the world's most powerful women.

KATE MIDDLETON, the Duchess of Cambridge, sported a Kelly green number in New York City.

Supermodel MIRANDA KERR has been seen out and about in several of Diane von Furstenberg's wrap dresses, with her young son in tow.

MADONNA, known for her bold fashion choices, chose to wear a printed wrap dress for a conference in Tel Aviv, Israel.

First lady MICHELLE OBAMA has worn various versions of the wrap dress, most notably on the first family's 2009 Christmas card and on a visit to Mexico.

Actress ROSARIO DAWSON proved just how versatile the wrap could be when she donned a sequined version of the dress to the 2011 Vanity Fair party for the Academy Awards.

empower a new generation of women, just as she had done more than two decades earlier.

The new wave of women who discovered von Furstenberg's dress found the very same aspects to love as women in the 1970s. Brilliant in its design and convenience—it can be slipped on or off in a matter of seconds—the dress has taken on a life of its own with new incarnations and prints, including a limited-edition collection with the Andy Warhol Foundation in celebration of the 40-year anniversary, alongside popular classics.

Forever a Visionary

Despite all of von Furstenberg's other obligations and responsibilities, she remains, first and foremost, a designer. With every facet that has developed within her career, she has managed to remain true to her concept for the brand and the confidence she wants women to exude when wearing her clothing.

"Even though, seasonally, fabrics change and styles change, ... her vision is so consistently her," Brucker says. "Everything she does is timeless because she always stays true to her own vision." This consistency was the key to her success when she relaunched her brand on the cusp of the new millennium, inspired by a new generation of women

who were scouring vintage stores and flea markets for some of her original designs.

While von Furstenberg has certainly made an impact on the fashion industry, she's also using her influence for the greater good. Along with her husband Barry Diller—whom she married in 2001—von Furstenberg supports numerous charity organizations through their Diller-von Furstenberg Family Foundation (DvFFF). Dedicated to supporting nonprofits that strengthen communities and improve lives, the DvFFF has operated since 1999.

Von Furstenberg's contributions to fashion and her philanthropic efforts did not go unnoticed by her peers. In 2005, she was presented with the Council of Fashion Designers of America's (CFDA) Lifetime Achievement Award. One year later, she accepted a position as the organization's president, a role she holds to this day.

"She is such a good human being that it is probably something she has carried all of her life," says Mears. "I think it's integral to what she stands for. ... You can't separate the philanthropic efforts from the person."

Between the efforts of her own organizations and those of the CFDA, von Furstenberg's commitment to charity has set her apart as an icon in

CINEMATIC STAR

As one of the most flattering garments a woman can wear, it is no surprise that Diane von Furstenberg's wrap dress has made several cameos throughout film history. Here are just a few of its big screen debuts.

1976:

Cybill Shepherd dons a classic wrap dress in Martin Scorsese's film "Taxi Driver."

2007:

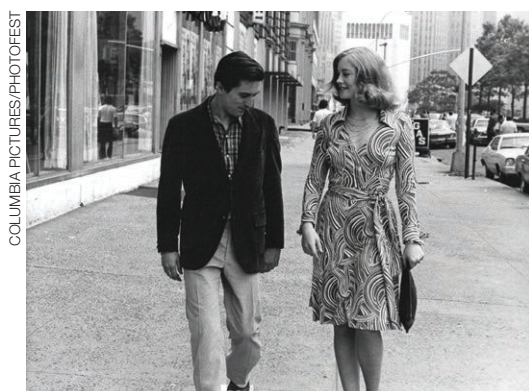
Lauren Graham sports a Rubix Green Jeanne wrap dress in "Because I Said So."

2009:

Penelope Cruz's ensembles in "Broken Embraces" were inspired by the dress.

2013:

Amy Adams wears several iterations of the jersey frock in "American Hustle."



COLUMBIA PICTURES/PHOTOFEST

Cybill Shepherd in "Taxi Driver" (1976)

the truest sense of the word. Never one to slow down, in 2010, von Furstenberg founded the DVF Awards, a yearly event honoring women around the world who have encouraged positive change within their communities and across the globe. On behalf of the DvFFF, each of the five honorees receives a donation of \$50,000 to contribute to their causes.

"Diane has been at the forefront of American fashion for 40 years; this alone makes her an icon," Enninfu says. "Her commitment to charity, her passion for women and her remarkable beauty enforce her iconic stature."

As von Furstenberg continues to evolve her brand, which has expanded to include shoes, handbags and accessories, in addition to ready-to-wear pieces, it's clear that no matter what she does, women around the world will be watching. She inspires them not only with her clothing but also with her vision for what being a woman should mean. Her embodiment of independence, femininity and power remains her greatest draw.

"She still is a tremendous inspiration to so many women," Mears says. "And I'm hoping ... that the 40th anniversary is not her [only] major anniversary—that we will continue to see more." **B**



The "Journey of a Dress" exhibit showcased von Furstenberg's collaboration with artist Andy Warhol.

TO THE MOON **AND BEYOND**

A new kind of race gains traction as private companies seek to be the first to launch consumers into space.

BY PETER A. BALASKAS





WHEN NEIL ARMSTRONG FIRST STEPPED ON THE MOON ON July 21, 1969, and spoke those immortal words—"One small step for [a] man, one giant leap for mankind"—there was a strong sense of optimism that travel to outer space would be a reality. But when the Challenger performed its last mission in 2011, many feared this was the decline of the American space program.

The shuttle program's closure, however, opened the doors to the imaginations of industrial visionaries around the world. Their mission: to expand their businesses by offering accessible commercial space travel to the public. And with the new technologies and the variety of travel packages made available, this new interest is dramatically taking flight.

Intergalactic Travel

SpaceShipOne—the first private space vehicle to fly in suborbital space in 2004, developed and flown by Mojave Aerospace Ventures—became the inspiration for Virgin Galactic's star project: SpaceShipTwo, which is aiming to become the first commercial spacecraft to fly and maintain a suborbital journey with a group of private citizens as passengers.

Instead of utilizing the typical rocket design for a ground launch, SpaceShipTwo is designed to blastoff in the air at approximately 52,000 feet by a Virgin Galactic-designed carrier aircraft, the WhiteKnightTwo. After it disembarks from the WhiteKnightTwo, SpaceShipTwo enters the suborbital level; passengers can then float in zero gravity in the spacious cabin or stay seated and gaze through the ship's large windows, taking in the sapphire beauty of Earth below. During its return, the ship's design uses aerodynamics and the laws of physics for a leisurely re-entry, completed by a runway landing.

According to Stephen Attenborough, Virgin Galactic's commercial director, there have been many challenges in order to guarantee SpaceShipTwo's safety. But he feels it's the challenges that drive Virgin Galactic founder Richard Branson, a British magnate most famous for founding the Virgin Group, and everyone at the company, to provide the best customer service.

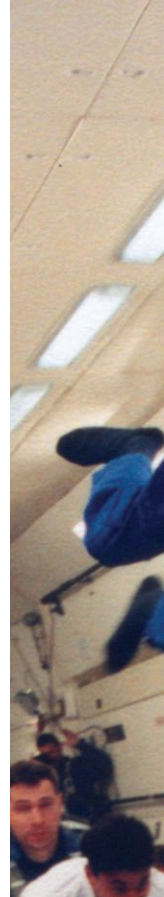
"I always think that this is the ultimate Virgin business," Attenborough says. "Because I think if you look back on Virgin's history, a couple of the things that [have] really led the development of this weird and wonderfully unique brand is that we're not afraid of challenges, and we try to enter businesses where we think we can make a positive difference."



MARK GREENBERG



VIRGIN GALACTIC



Left: Virgin Galactic founder Richard Branson (right) and SpaceShipTwo pilot Mark Stucky celebrate the success of the spacecraft's first flight. Right: Virgin Galactic's SpaceShipTwo reached a milestone in 2013 as the first spacecraft to break the sound barrier.

Private citizens from all walks of life, including notable figures such as Stephen Hawking, Tom Hanks, Leonardo DiCaprio, as well as approximately 600 more, have already reserved their tickets—now at \$250,000 per person. Many aspiring astronauts are waiting for Branson and his family to take the first flight on SpaceShipTwo, including Josh Resnick, owner of candy boutique Sugarfina in Beverly Hills, Calif. Resnick reserved tickets for himself and his 80-year-old mother seven years ago, and is impressed with how the Virgin Galactic staff is keeping its clients involved and active until the flight time.

"They have developed all these ways for us to stay in touch with each other and they really focused on developing this community," Resnick says. "They accomplished that through newsletters, and they plan trips. Richard Branson attends many of these of events, regardless of where they are around the world—Morocco, his residence in Necker Island and Spaceport America."

As the anticipation and the list of clients grow, Virgin Galactic is optimistic about utilizing its evolving technology to go beyond suborbital travel and, eventually, host "space hotels" in Earth's orbit, enhancing customers' experiences even more.

Astronaut Adventures

Founded by entrepreneur Eric Anderson, Space Adventures' reputation as a competitive commercial space travel company was solidified in the public eye when it arranged with the Russian Federal Space Agency to launch its client, Dennis Tito, an American businessman, into space on a Soyuz spacecraft. The vehicle then spent seven days at the International

Space Station, making Tito the first private citizen to pay for space travel. Since then, Space Adventures has sent a total of seven private astronauts to space in the last 13 years; international singer Sarah Brightman will be the eighth astronaut in late 2015.

The process is relatively simple for those hoping to become a Space Adventures astronaut on the suborbital flight to the space station. First, the applicants must go through a comprehensive yet noninvasive health screening process. The candidates must not

only be detailed and honest regarding their health history, but also dedicate time to train before departure.

After passing the health requirements and purchasing a \$50 million ticket, the astronauts will then be in line to travel to Star City, Russia, where they will partake in the same training that professional cosmonauts experienced. During those two months, they go through simulations, such as how to float in zero gravity and handle G-force pressures (the force of gravity on the human body) when launching or



NASA PHOTO

Space Adventures offers private space travel to the International Space Station for up to 10 days.



SPACE ADVENTURES

Dennis Tito was the first private citizen to pay for space travel through Space Adventures.

upon re-entry. They even learn how to adapt to living daily in space, including how to wash and cook their food. Best of all, they learn from experienced cosmonauts who help answer all questions regarding the trip. After the training is over, the private citizens ride with two Russian pilots in a Soyuz spacecraft to the International Space Station for up to 10 days, until they return with a lifetime of memories.

“We have a very long list now of people who are interested in flying, and we’re trying to match them up with slots,” Space Adventures President Tom Shelley says. “We still very much rely on the Russian [Federal] Space Agency, and we’re very appreciative of the relationship we have with them.”

Another Space Adventures project is ownership of the Zero G Corp., which has specially designed jets that afford clients the experience to be in zero gravity for about 7.5 minutes in 25-second increments. One of its most famous clients was Sports Illustrated, who photographed supermodel Kate Upton—floating weightless and in a gold bikini in a modified Boeing 727, known as G-Force One—for the 2014 swimsuit issue. Space Adventures is also a partner with Boeing, which is bidding to build a replacement American-made spacecraft for NASA astronauts. In addition, the company is in the execution phase to send two private citizens—at \$150 million per ticket—in a Russian Soyuz spacecraft to the far side of the moon, making another huge step for mankind.

Rocket Science

Roderick and Randa Milliron, co-founders of Interorbital Systems in Mojave, Calif., began their dream of commercial space travel by simply looking



Interorbital Systems’ Neptune rockets will carry two astronauts on a 12-hour flight into suborbital space.



The International Symposium for Personal and Commercial Spaceflight brings together key companies and people to discuss how private space travel can be made accessible to the public.

at the basics: rockets. For Randa Milliron, her love for space and rockets started when she was only 5 years old.

“Both Roderick’s and my childhoods were media-saturated with the Gemini and Apollo programs,” she says. “We, and millions of others, were taught rocket science and planetary colonization by Wernher von Braun (a rocket engineer) each week on the Disney show; my telescope and chemistry set were constant companions.”

Interorbital Systems’ mission of offering low-cost space travel started with the development of liquid rocket engines, followed by rocket designs, which helped to propel its star project in the works: the Neptune series, a line of modular launch vehicles. Although the company has of yet to send off these small, self-contained rockets, the vision is to carry two astronauts in an Apollo-style capsule on a 12-hour suborbital flight. If successful, Interorbital Systems will proceed with the next phase of the Neptune series: to expand the manned spacecraft to carry six passengers—with a price tag of \$250,000 per ticket—for a seven-day trip in space. The couple

Astronomical Milestones

Throughout history, adventurous space pioneers have taken humans to new heights.



1961:

Yuri Gagarin, a Russian cosmonaut, becomes the first man in space. That same year, Alan Shepard becomes the first American to fly in space.

1969:

Apollo 11 becomes the first mission with a manned moon landing.



1963:

Russian cosmonaut Valentina Tereshkova becomes the first woman in space.

1981:

The Columbia becomes the first space shuttle to launch and orbit the Earth.

hopes to finance their manned projects by offering personal satellite kits to the public, starting at \$8,000 per kit and launch.

The Millirons are not strangers when it comes to manned science projects. In 1997, they collaborated with Dick Rutan—who famously piloted the Voyager aircraft around the world in 1986—on his Global Hilton balloon project, which incorporated Interorbital’s propulsion tanks and pressurized systems into its design. Along with the Neptune series project, Interorbital Systems is also working with skydiver Olav Zipser to create a spacesuit that will help him break the high-altitude jump world record set by Austrian Felix Baumgartner.

Randa Milliron is optimistic about Interorbital Systems’ place in the commercial space travel industry, especially the company’s mission to travel beyond the suborbital level—which is a goal she feels gives her company a slight edge over the competition.

“If you’re looking for real space travel—leaving low Earth orbit and heading to the outer reaches of human experience—Interorbital is creating the

rockets that will take you and your companions to the moon, Venus, Mars, Titan, Europa and beyond,” she says.

Realized Visions

With the number of commercial space travel companies dramatically increasing, Patricia Hynes, director of the New Mexico Space Grant Consortium, knew that a special conference was needed, not only to give the companies the opportunity to share and exchange ideas, but also make them more accessible to the public. With this in mind, Hynes and William Gaubatz, an adviser at X Prize Foundation, a leading nonprofit in furthering innovation and technological advances, created the International Symposium for Personal and Commercial Spaceflight. An annual conference held at the New Mexico Farm and Ranch Heritage Museum, it brings key companies and people together to discuss commercial space travel.

As Hynes points out, having all the company representatives in one intimate location increases the personal dynamic among talented, innovative individuals.

But one thing that pleases her is seeing her students attending the symposium and, subsequently, getting hired by Virgin Galactic, XCOR Aerospace and other commercial space travel companies.

“... Companies have created deals at the symposium,” she says. “People have gotten jobs [and] moved around because of people that they met at the symposium. Then, there are people in organizations that meet government officials at the symposium.”

Since its debut in 1998, the symposium has created a community of scientific and entrepreneurial minds with a sole mission of making space travel not only accessible to the public, but also an experience filled with joy, wonder and class.

The era of private space travel is in its beginning stages, but as more technological strides are made, one thing is certain: The potential for human space exploration is closer than ever. “I feel extremely strongly about the customers’ side,” Attenborough says. “I take great pride in the fact that ... we’re going to be able to give them the most fantastic experience that they’ll talk about for the rest of their lives.” **B**

1983:

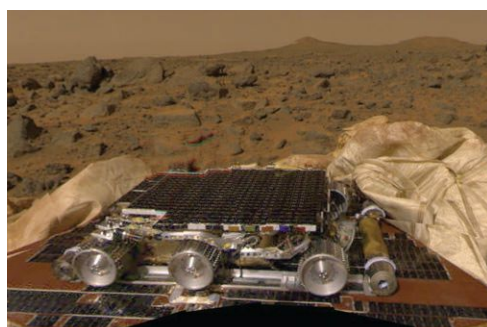
Sally Ride becomes the first American female astronaut in space.



NASA PHOTO

2013:

SpaceShipTwo takes the first rocket-powered test flight, reaching supersonic speeds as it paves the way toward commercial flights for the future.



1997:

The Sojourner becomes the first robotic-controlled vehicle to roam Mars.

1998:

In collaboration, many countries create the International Space Station, inspired by the U.S. space station, Skylab, which was in operation from 1973-1979.

2004:

Test pilot Mike Melvill and designer Burt Rutan make history with SpaceShipOne, which not only won the Ansari X Prize but also created the paradigm for future commercial space travel.

Culinary Art

Once a stop-and-go experience, museum dining has evolved over the years into something of an art form in and of itself.

BY ALLISON HATA

KNOWN FOR PROVIDING SUSTENANCE MORE THAN A STIMULATION of the senses, culinary offerings in museums have long been an afterthought in the worlds of both fine dining and art—a cafe nestled within the building is just a convenient way to end a culture-soaked day of artful exploration. Modern museums, however, are marrying the two and creating transcendent experiences designed to inspire a visitor's sense of taste after providing visual stimulation in the form of sculptures, paintings, photographs and more.

Coast to coast—from the critically acclaimed Modern at the Museum of Modern Art (MoMA) in New York to The Moss Room at the California Academy of Sciences in San Francisco—high-end restaurants are raising the reputation of on-site museum eateries. No just longer pit stops between galleries, these establishments are transforming the museum dining experience into an edible artistic adventure that's separate from the exhibitions themselves. Here, explore where art and culinary prowess collide.



Chefs combine culinary prowess with artistic talent at several of the most critically acclaimed museum restaurants across North America.



Locally sourced ingredients are abundant on Tangata's menu, which offers a la carte options in addition to a prix fixe meal that coincides with one of the museum's current exhibitions.



TANGATA

Orange County, Calif.

In an open, mission-style courtyard at the Bowers Museum in Santa Ana, Calif., Executive Chef Chris Brodeur takes Tangata diners' taste buds on a whirlwind tour of flavors. Though the restaurant's name conjures up images of exotic fare—it translates to "mankind" in the tribal Maori language of New Zealand—patrons are more likely to find fresh ingredients and California cuisine on their plates.

"We [utilize] many seasonal ingredients, from spring peas to multiple radishes and citrus," Brodeur says. "We also outsource all of our greens from local farms in Southern California, as well as sustainable fish."

Touted as one of the top lunch spots in Orange County by local critics, Tangata features a bi-seasonal menu of starters, salads, sandwiches, entrees and desserts. This summer, Brodeur says diners can expect to see the popular "rojo blanco" (red and white) radish salad return to the menu, in addition to a Mediterranean-inspired lamb belly dish. "Less is more," Brodeur says of his philosophy for the restaurant. "I use seasonal, fresh products."

In addition to a la carte options, the prix fixe Museum Market Menu offers a thoughtfully curated meal that coincides with a current exhibit on display in the museum. Chef Brodeur takes inspiration from the cultural influences at Bowers and transforms them into a two-course celebration of art and food. Though it's only open for lunch, there's also a generous list of wine by the glass or



bottle, plus specialty drinks like the Blacklisted, featuring Elijah Craig 12-year bourbon, fresh blackberries, honey syrup and fresh lemon juice—perfect for sipping on a sunny California afternoon. Whether visitors are stopping by for a power lunch or a leisurely gourmet affair, all will enjoy Tangata's Southwestern style decor, with glass walls, stucco beams and large windows, as well as the alfresco seating that perfectly complements the light, contemporary fare imagined by the culinary team.

WHAT TO SEE AT THE MUSEUM:
**"HEAVENLY HORSES:
 TWO THOUSAND
 YEARS OF CHINESE
 AND JAPANESE
 EQUINE ART"**
 (THROUGH NOV. 16)



Verde opts for simple yet elegant dishes on its menu, including the hamachi sashimi with citrus ponzu.



Chef Nicolay Adinaguev blends international cuisine with local ingredients.



Blood orange mimosa



Guava margarita



Passion fruit cilantro caipirinha



The squash blossom pizza is one of the chef's favorites.

WHAT TO SEE AT THE MUSEUM: "AMERICANA" (THROUGH MAY 1, 2015)

VERDE Miami

The latest museum to debut in south Florida, Pérez Art Museum Miami also brings with it a brand-new restaurant and bar: Verde, which offers international cuisine with a menu highlighting local ingredients for lunch, in addition to dinner service on Thursday evenings.

In just a few words, Executive Chef Nicolay Adinaguev sums up the concept of Verde, which is reflected in everything from its aesthetics to the food: "Simple, clean and fresh," he says.

Operated by the museum's exclusive catering partner, Stephen Starr Events, the 104-seat restaurant makes use of the building's contemporary design. Gauze-like material drapes the concrete walls for a softer approach, accented by pendant lighting, wood tables and a neutral color palette.

This simple approach successfully translates to the menu, with a careful selection of elegant

options available under a handful of categories. Starters range from charcuterie plates to raw offerings, such as beef carpaccio or hamachi sashimi with citrus ponzu, while heartier dishes include some of the chef's favorites—a squash blossom pizza and a side order of sauteed lacinato kale with toasted faro and salsa verde.

"We are [also] planning to add light dishes like ceviche," he continues. "We have a rock shrimp ceviche with passion fruit that we have been using for special events, and I ... expect to see something like that make it on the menu."

In addition to the gourmet fare, there's also a full bar featuring specialty cocktails like the guava margarita and passion fruit cilantro caipirinha. The main draw of Verde for patrons, however, is the unparalleled waterfront location.

Adinaguev adds, "You would be hard-pressed to find a prettier location with views of the bay and port of Miami."



The Moss Room incorporates sustainable and organic items into its menu.



The 28-foot-high living wall makes a statement.

RYAN HUGHES

TOP LEFT AND BOTTOM PHOTOS COURTESY OF SLANTED DOOR GROUP

THE MOSS ROOM

San Francisco

From the lunch-only menu that's infused with fresh, local ingredients to its environmentally friendly design, The Moss Room at the California Academy of Sciences takes a thoughtful approach to keeping the museum's objectives in mind.

"The academy mission is to explore, explain and sustain, and we kind of use that philosophy for our menus too," says Edward Vicedo, The Moss Room's general manager. "We want to make sure that we are sustainable, our food is easily understood and explained, and [we] introduce something new."

Most dishes at the restaurant are entirely seasonal, incorporating local, sustainable and organic items from local farmers whenever possible. This summer, Vicedo says tomatoes are "everywhere"—which translates to a menu ripe with creative uses of the ingredient. Potential dishes include an heirloom tomato and mozzarella salad, ratatouille and chilled gazpacho. Some of the menu items are even closely inspired by what's on display within the expansive museum buildings, in addition to James Beard-nominated Executive Chef Charles Phan's Vietnamese influences.

"We bring forth new ideas as far as cuisine goes to further something of a new discovery with our food," Vicedo adds. "What's really important for Charles and our chef [de cuisine] is that our food needs to have history; it has to have authenticity—also a story. So we might introduce ... Filipino food, because there is the Philippine coral reef inside the academy."

Beyond the menu, the space itself is the ultimate reflection of the museum's mission of sustainability, designed with the academy's Double LEED-Platinum status in mind. Upon entering The Moss Room, patrons are greeted by a 28-foot-high, 40-foot-long living wall set above



Many of the restaurant's dishes are inspired by the California Academy of Sciences' exhibitions.

a 2,300-gallon freshwater tank with more than 30 kinds of South Asian fish.

"One of the highlights of our dining rooms is a cross-section of a fallen redwood tree that has been turned into a table," Vicedo says, adding that reclaimed materials are used throughout the space.

"We want to educate, whether it's about sustainability or ingredients from our local farmers," he continues. "That is the 'explain' part of the mission. Anybody who comes to The Moss Room [has come] to the academy to learn something, so we want to have that concept with our food also."

WHAT TO SEE AT THE MUSEUM:

"EARTHQUAKE"

(ONGOING)



Dishes like the signature Chilean sea bass with yucca puree and asparagus highlight the restaurant's "nuevo Caribe" cuisine.



Appetizers are beautifully plated and incorporate fresh, simple ingredients.



Chocolate-hazelnut mousse on a coconut crust



Laurel's chic atmosphere sets the stage for its critically acclaimed fare.

WHAT TO SEE AT THE MUSEUM:
**"INTERCONNECTIONS:
 CURATORIAL
 READINGS OF
 THE PERMANENT
 COLLECTION"**
 (THROUGH DEC. 31, 2015)

LAUREL

San Juan, Puerto Rico

The Museum of Art of Puerto Rico is known for drawing talented star chefs. Wilo Benet's acclaimed Pikayo once reigned over the culinary space at the museum, but Mario Pagán was more than happy to step in to fill the void once the spot was vacated a few years back. Pagán is among the top talent in Puerto Rico, having graduated from the prestigious Johnson & Wales University before working in kitchens around the country and participating in the Food Network's "The Next Iron Chef" competition.

In 2010, he brought the innovative Laurel restaurant to the popular museum, showcasing his "nuevo Caribe" (new Caribbean) cuisine inspired by the fresh ingredients available year-round on the island. Traditional Puerto Rican favorites are elevated here with an expert touch—simple ingredients, like plantains and fish, become savory starters and entrees. Beautifully presented, dishes like the swordfish over

breadfruit mousse and the coconut-coated shrimp with guava and soy sauce become edible works of art. A must-try dish that's highly touted by locals is Pagán's signature Chilean sea bass, served with yucca puree over a port wine reduction. The menu consists of a generous offering of appetizers, charcuterie, fish and seafood, meats and desserts.

An understated ambience complements the fresh fare, ensuring that food takes center stage at the restaurant. The design is nothing to gloss over, however—throughout the elegant space, expertly placed lights provide pops of color and cast dramatic shadows on the ceiling and walls. Patrons can stop at the small bar space to order a locally inspired cocktail, or head straight to the dining room and take a seat in one of the well-appointed white chairs or modern upholstered benches.

With a chic interior design and a menu bursting with island flavor, it doesn't come as a surprise that Laurel is a highly praised gem on Puerto Rico's culinary map.



The Modern features a four-course tasting experience and a seasonal menu.



A dish previously served, the roasted squab features braised romaine, haricots vert and bacon salad.



The restaurant boasts two private dining rooms and a bar area.



Delicately prepared flounder



Heirloom tomato terrine

ELLEN SILVERMAN

THE MODERN

New York City

“How can you not be inspired every time you walk in the door of MoMA?” asks Dino Lavorini, director of operations for Art Food, which oversees The Modern, Cafe 2 and Terrace 5 at the Museum of Modern Art.

The Modern, the museum’s Michelin-starred French fine dining restaurant, takes the concept of artistic inspiration and infuses it into every corner of its space. The dining room is minimal in design, with the intent being that the people and dishes will add color and movement. One of the four walls features a single photograph, “Clearing” by Thomas Demand, while another wall is made up of glass panes so diners can overlook the Abby Aldrich Rockefeller Sculpture Garden that features works ranging from Picasso to Miró.

“Every interaction throughout the day with the art on the walls inspires creation on the plate,” Lavorini says. “The Modern is curating its own new exhibit with the introduction of a new executive chef after nine years. ... Summer is sure to be a particularly exciting time ..., as the menu will

really reflect chef Abram [Bissell’s] culinary vision at that time.”

Bissell has taken the helm of an award-winning establishment—The Modern holds four James Beard Foundation Awards and three stars from The New York Times—at an exciting time in the culinary world. In early summer, Lavorini expects strawberries to play a starring role on diner’s plates; late summer will highlight the bounty of the tomato harvest. The season will close with concord grapes as a featured ingredient.

“Each season invokes inspiration, as do new exhibits,” Lavorini explains. “Seasonality and sustainability are important drivers of the face of our menu.”

Museumgoers, as well as those coming exclusively for the four-course prix fixe tasting meal experience, can frequent the restaurant for both lunch and dinner. In addition to the main dining room, The Modern features two private dining spaces and The Bar Room, a more casual dining and bar area that serves small plates—all accessible via a separate street level entrance that allows patrons to visit outside of museum hours. **B**

WHAT TO SEE AT THE MUSEUM:

“CHRISTOPHER WILLIAMS: THE PRODUCTION LINE OF HAPPINESS”

(AUG. 2 - NOV. 2)



THE RISE OF RIESLING

WITH ITS BALANCE OF ACIDITY, LIGHTNESS AND VERSATILITY, THIS WHITE WINE IS THE DRINK OF CHOICE FOR ALL SEASONS, PALATES AND CUISINE.

BY MARIA HUNT

RIESLING, A WHITE WINE THAT RANGES FROM dry to sweet, is considered one of the great white grapes, yet it just may be the most difficult to define. Fine riesling has a quixotic quality and is an extremely adaptable grape capable of producing world-class wines in all styles, from bone dry to sparkling to intensely sweet.

“Riesling can be made in so many different styles; it [also] pairs with so many different types of food,” says Stephen Sterling, who grows riesling at Esterlina Vineyards, his family’s winery in Northern California’s Anderson Valley.

And perhaps that’s why so many sommeliers have a deep appreciation for it. Lately, more wine drinkers are discovering the charms of riesling, whether it’s dry, dessert sweet or somewhere in between.

“It’s been a sommelier darling, and it’s developing [a following] because of the quality,” says Willi Sherer, a master sommelier based in Napa Valley, Calif. “I think it’s OK that riesling can be a million different things.”

Back in 2008, a bar called Terroir E.Vil (short for East Village) in New York City hosted a Summer of Riesling promotion, a national initiative to promote the wine. The next year, German wine queen—comparable to a Miss America of wine—Julie Bertram came to lend her smile to the promotion. By 2013, more than 500 trendy restaurants and bars around the U.S., including Sepia in Chicago, Gramercy Tavern in New York and The French Laundry in Yountville, Calif., had joined the Summer of Riesling—thus, pushing the wine to the next level of stardom.

International Vines

While the most famous riesling wines in the world come from Germany and the Alsace region in France, the varietal also thrives in places like Australia, the state of Washington, New York, Oregon and California’s Mendocino County.

The terroir—a combination of the soil, climate and terrain—influences the way rieslings and other wines taste. Riesling grapes flourish in cool climates with good sunlight and a long growing season. It also needs well-drained soil that retains heat, due to lots of slate or sand, says Karen MacNeil, who directs the Rudd Center for Professional Wine Studies at the Culinary Institute of America.

The grapes will have slightly different flavors and aromas depending on where they’re grown, but a common characteristic of well-made rieslings is refreshing acidity. Some have an aroma that’s similar to petrol or gasoline.

MacNeil suggests starting exploration with a riesling from Eroica or Poet’s Leap in Washington,



2004 Esterlina Cole Ranch riesling



Riesling grapes flourish in cool, sunny climates.

or from Grosset Wines in Australia. Next, she recommends tackling Austria and Alsace with wines from Schloss Gobelsburg and Trimbach.

“On one hand, it has the flavors of peach and apricot and often very subtle and sometimes exotic citrus like mandarin orange,” MacNeil says. “It has the kind of purity of mountain stream water. It’s a very pristine flavor.”

And then there’s that elusive minerality—some describe it as the aroma from wet slate after rain. But MacNeil, who has studied the concept for more than 20 years, says minerality in riesling is more of a textural component. “To me, it’s not a flavor, it’s a feeling,” MacNeil says. “It’s like the texture of having little rocks in your mouth. The closest thing to it may be salinity. I think there may be an aroma there too, but it’s a very complex phenomenon.”

Diners find several different international rieslings on the wine list at The St. Regis Atlanta in Buckhead. Sommelier Jennifer Sollinger says it often takes some work to get a diner to try riesling instead of chardonnay or sauvignon blanc. “I kind of feel like I’m here on an island,” says Sollinger, a riesling fan. “I have to tell them to trust me.”

She loves rieslings from the Mosel region in Germany, like the 2005 Dr. Pauly-Bergweiler riesling auslese, which tends to have aromas and flavors of white flowers and stone fruit like peaches and apricots. She paired the wine recently with a cauliflower puree soup with a basil oil drizzle. The rieslings from the Rheingau region (also in Germany), such as the 2007 Josef Leitz Rudesheimer Klosterlay, are more about minerality and have a heavier weight with subtle hints of flowers and fruit.

She admits, though, it took her a while to warm up to riesling when she first started working in high-end restaurants in the Seattle area. “I saw a Charles Smith Washington state riesling called Kung Fu Girl, and I said, ‘Let’s try it out,’” Sollinger explains. “It kind of set the tone for my experience with Washington state. It was peaches and apricots ... and racy acidity, and it didn’t have a lot of sugar.



Cauliflower puree soup with basil oil is paired with 2005 Dr. Pauly-Bergweiler at The St. Regis Atlanta.

“Washington state puts out beautiful rieslings with a little minerality and stone fruit.”

The Anderson Valley in Northern California’s Mendocino County is another area acclaimed for its rieslings. The valley is most famous for pinot noir but was first planted in aromatic cool-climate varieties including riesling and gewurztraminer, which are celebrated in the annual Alsace Varietals Festival, hosted by the Anderson Valley Winegrowers Association.

“Actually, when we first got the property, my brothers wanted to pull up the riesling and plant something else,” says Sterling, who is also on the board of directors at Sonoma State University’s Wine Business Institute.

But his father, who’s been farming for years, researched the crop reports and realized that hardly

anyone in California was growing riesling at the time. “We thought when riesling came back into demand, we would be one of the few places that had it. And the rest is history,” Sterling adds.

In fact, Esterlina Vineyards’ off-dry and dry rieslings were poured at the White House twice during the Bush administration. “That fact alone frankly justifies keeping the riesling as one of our varieties,” Sterling says. Another of the family’s wines was featured at the eco-friendly Green Ball for the 2013 Obama inauguration.

The Wine Redemption

While the white wine most famously grown in Germany’s Mosel and Rheingau regions is becoming fashionable like never before, it had to first overcome a few hurdles that included



The St. Regis Atlanta sommelier Jennifer Sollinger loves rieslings with floral and stone fruit notes.

misconceptions and a poor public image.

"Finally, the message has gotten out that most riesling in the world is dry," says MacNeil, who is also author of "The Wine Bible." "It's amazing that for so long the incorrect perception that riesling was sweet persisted in American culture."

MacNeil says that just after World War II, some cash-strapped German wineries did make very sweet wines to cater to American soldiers. For some people, their exploration of riesling grapes stopped there. Yet, by the 1970s and 1980s, more wine drinkers discovered that most rieslings from Germany were dry.

In the 1980s, riesling garnered a poor reputation thanks to an abundance of overly sweet varieties flooding the market. Subsequently, many avoid the wine, assuming it will be sweet and unsophisticated.

"That's one of the paradoxes of American culture," MacNeil says. "Do you know how much residual sugar Coca-Cola has? About 12 percent. A typical German riesling even off-dry has maybe 2.5 percent."

"The fact we as a country regularly drink soft drinks every day of our lives ... but are somehow offended by the idea of sweetness in riesling is just crazy," she continues.

Tim Hanni, a master of wine based in Napa Valley, says people need to relax and just let everyone drink the kinds of wines they like, whether sweet, bone-dry or somewhere in between.

Hanni, who's done extensive research on taste, says two things determine the foods and wines people like: physiology or genetic background. So, while a certain style of wine is palatable to one individual's taste, it does not mean that another individual is going to perceive it the same way.

In his book, "Why You Like the Wines You Like," Hanni includes a number of questions that he's able to use to pinpoint many different aspects of a wine drinkers' preferences for everything from clothing to fragrance.

"The people with by far the most taste buds are typically sweet wine drinkers," Hanni says. "The French, historically, always preferred sweet wines, and they would drink them throughout the meal. But the wine industry, very unfortunately, ... has disenfranchised sweet wine drinkers and made them feel embarrassed."

Hanni says that since the mid-1960s, he's been hearing that riesling is going to be the next big wine that everybody starts drinking. Now, the wine is finally getting its time in the spotlight because of better communication with the consumer. He points to the International Riesling Foundation, an association of producers, which has created a standardized and consistent sweetness scale, as a major player that has improved consumer relations. The Riesling Taste Profile, which producers may use on their wine labels, tells consumers the sweetness level of the wine. The label now appears on more than 26 million bottles in the U.S. market. "We have to say there is a riesling for everybody and that's kind of the range," Hanni says.

No matter the level of sugariness, drinking a fine riesling that seems to evaporate on the palate while delivering a symphony of flavors is akin to a spiritual experience. "It's so fascinating and ethereal it's almost not corporeal," MacNeil says. "It's the same reason it was loved by the monks of Germany. It packs a big punch of flavor on one hand, but it seems like a feather." **B**

SWEET PAIRINGS

HIGHLY TOUTED FOR ITS FOOD ADAPTABILITY, RIESLING COMPLEMENTS ANY MEAL.

Similar to many other food-friendly wines—pinot noir and sauvignon blanc—riesling has a natural acidity and delicacy that enhances many different flavors. What other wine could pair as well with Thai curry, cracked crab and quiche Lorraine as it does with peach pie?

Since riesling can be made in so many different styles and sweetness levels, it offers endless pairing options. "The sweetness is really good with food, especially with dishes that have caramelization, or a lot of foods from Asia or barbecue," says Willi Sherer, a master sommelier who also runs the wine program at Redd in Yountville, Calif.

Sherer says that he loves pairing the 2012 Forstmeister Geltz Zilliken Saarburger Rausch riesling spatlese (which comes from Mosel-Saar-Ruwer, Germany) with caramel-glazed pork belly, green apple puree, caramelized burdock root and frisée salad with a touch of white truffle oil.

The word "spatlese" indicates a riesling made from late-harvest grapes that were very ripe and brimming with sweet juice. For the Zilliken, it's briefly aged in a barrel, adding a hint of richness to flavors of honey and citrus.

Oysters are a classic pairing with dry riesling, such as the 2011 Esterlina Cole Ranch riesling

(Cole Ranch, Calif.), says Stephen Sterling, whose family owns Esterlina Vineyards in Anderson Valley, Calif. The wine's acidity is a perfect foil for the bivalve's briny sweetness. "It makes a knowledgeable sommelier look good to pair that with something a consumer wouldn't traditionally have wanted to pair with riesling," he adds.

When it comes to Jamaican jerk chicken, Indian curry or spicy foods, Karen MacNeil, who wrote "The Wine Bible," turns to an off-dry wine like the 2012 Eroica riesling (Columbia Valley, Wash.). This wine is perfectly balanced and redolent of peaches, lime and hints of minerality. MacNeil's favorite pairing

for this wine is pad Thai, the noodle dish flavored with fish sauce, tamarind, garlic and red chilies.

"The way I like to describe it is [that] the sweetness is a little pillow for the spice to land on," MacNeil says. "The sweetness forms a cushion for all that pungency and boldness and spice, and without that sugar those pungent and spicy ingredients would blast through a wine and discombobulate it."

On a personal note, MacNeil says riesling is her favorite cooking wine. "My definition of a cooking wine is the best wine to drink while you're cooking; not necessarily what you put in the stew," she says. "It's so ethereal and light and inspired."

In the Bag



TRAVEL IN STYLE: TRINA TURK

BY ALLISON HATA

THOUGH SHE'S THE EPITOME OF THE CALIFORNIA lifestyle—colorful, confident and dynamic all at once—designer Trina Turk has a deep appreciation for far-flung locales that serve as inspiration for her successful brand's vibrant styles.

"I love traveling to places like Greece, Morocco or India because the colors and textiles from the city are so rich and diverse," says Turk, who today has seven year-round boutiques across the country offering ready-to-wear, women's accessories and residential decor. "I can really find creative inspiration anywhere though. I think all you have to do is open your eyes and observe what's going on around you."

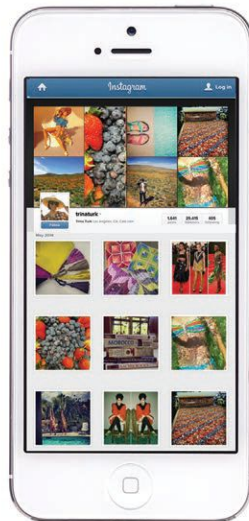
Known for her signature prints, which range from bright florals to vintage-inspired Jacquards, Turk's designs are a staple in the Golden State. It's no surprise then that she cites her second home in Palm Springs, Calif., which she shares with her photographer husband Jonathan Skow, as her top recreational destination.

"October is my favorite month in the desert," she explains. "It's always easy to round up people for impromptu gatherings, and the attitude is relaxed—more like hanging around by the pool and grilling."

Despite her affinity for the West Coast, Turk hopes to continue traveling abroad to garner even more inspiration for future designs. "[I'd like to visit] Punta del Este in Uruguay and South America—the entire continent," she says. "I'd also like to take a trip that includes architectural residences that I'd love to see in person: Fallingwater, The Gropius House ... and Alexander Girard's Miller House." **B**



"I travel with a four-wheel roller bag. I try not to check luggage, ever. ... My advice is to always pack light."



"[I need] my iPhone! I am addicted to Instagram at the moment, so I always bring my iPhone to capture moments, places and events from my trips."



"[On the plane, my go-to magazines are] Dwell, Elle Decor, Vogue or Bazaar."



"I always travel with Neutrogena SPF 45 sunscreen with Helioplex."



"Always bring a few statement jewelry pieces like our Pyramid long pendant necklace (left) and Drama beaded necklace (above) to mix up travel looks without overfilling your suitcase. [I also pack] multiple Trina Turk bikinis (right) because the more you bring, the more you can mix and match."



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