

Robb Report

34th Annual BEST OF THE BEST

JUNE 2022





Yannick Benjamin

While most sommeliers want to be recognized for their billorf-testing skills or pairing expertise. (Americk Benjamin possesses not only that prized palete but also an invate senses of fairnesses not conly that prized palete but also an invate senses of fairnesses sent to anly that prized palete but also an invate senses of fairnesses that has led to a pioneoring inclusiveness. Through this rather unique combination, he may have changed the vayor restaurants will be designed going forward. Confined to a wheelchair since a 2008 are accident rendered him paralyzed from the veist down. Benjamis sold withe in a retail shop and worked as a sommeller before opening Cortento in Manhattans. East Harlem last year. He added a wheelchair-height bur and tables, The restaurants stiff undergoes sensitivity training. 'Our goal at Contento is to get rid of any anxieties someone with a disability man whave when they go out to eat and make them feel as free as possible, "says Penjamin."

list is also inclusive, though in a different way; it highlights wines from regions of the life of the finedring menus, such as older-virtage loon wines from Chies and Argentina and standouts such as a rose from Chatsau Musar in Lebanon's Bekan Valley or a sparkler made with indigenous. Armenin grupes from Kauth winery. The wine list also shoucases wheres that promote social and environmental programs.

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One final note: Benjamin also founded "Wine on Wheels," a series of charitable events that bring sommeliers, wine and the public together to raise money to benefit individuals with limited mobility.



By SARA L. SCHNEIDER

BUCKING THE SINGLE-VINEYARD TREND

ACCENDO 2018 Cabernet Sauvignon, Napa Valley

Champions of terroir seem to have narrowed the concept into something of an obsession in single-vineyard wines. Burgundy, with its mosaic of tiny crus, might be the poster child for this. In the US, Bart and Daphne Araujo know the concept well, having played a part in elevating the trend in Napa.

However, in 2013, the Araujos embarked on tastings that led them back to the balance and longevity of earlier Napa Valley reds—wines made from multiple sites across the valley. So for their new Accendo Cellars brand, they pivoted to the art of the blend, mingling fruit from a mix of the valley's most coveted vineyards, the strengths of each chosen wine, according to Bart, complementing the high points of all the others.

The result is their Accendo 2018 Cabernet Sauvignon, which was awarded 100 points by Antonio Galloni of Vinous. It's a wine both powerful and plush–ripe-plum and black-raspberry flavors layered with savory notes, for perfect balance. \$365