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## *The List of Alex DeWinter*

Grill 23's wine director shares his top picks from the vine. BY RACHEL BOWIE

IN 2008 ALEX DEWINTER, Grill 23 & Bar's wine director, is raising a glass with the rest of the restaurant's staff to toast the 25th anniversary of one of Boston's most beloved steakhouses. Under DeWinter's stewardship, Grill 23 offers more than 1,300 wine selections, including vintages from California, France, and Italy, from hard-to-find Cabernets to "super" Tuscans. It's a list of which DeWinter is justifiably proud. "There's nothing that I wouldn't drink" among the wines served in the restaurant, he says. His secret to enjoying a great bottle? "Share it—a single bottle will serve two people nicely." Asked about his recommendations for the season, DeWinter, once named Boston's Rising Star Sommelier by Starchefs.com, offers several, from the 2003 Château Cos d'Estournel to the 2003 Delectus Cuvée Julia. "There's also an Italian wine, Amarone, for which they actually dry the grapes before they're pressed," he says. "It's a wine [whose flavor] will evolve over the course of an evening, and it's a vintage to take your time with." *Grill 23 & Bar, 161 Berkeley Street, 617-542-2255.*