

# Modern Luxury

ORANGE COUNTY

## PALM BEACH GLOW

Resort-Ready Jewelry With Retro Appeal

## CREATIVE CLASS

The People & Places Shaping O.C.'s Art Scene

## Plus

Laguna Art Museum Toasts Its Sweet Centennial

# Milo Ventimiglia

The Anaheim Native and Emmy-Nominated Actor Hits a Career High with TV Smash *This Is Us*



NEW YEAR NOTES

## POP THAT BUBBLY!

It's time to toast the end of 2017 and greet the new year with cheer, and what better way to do it than with something sparkling to sip? Here, Montage Laguna Beach's ([montagehotels.com/lagunabeach](http://montagehotels.com/lagunabeach)) beverage director, **Troy Smith**—the good grapes behind the 2,500-bottle list at the resort's award-winning Studio restaurant—uncorks a few fizzy faves for your flute, no matter how you choose to celebrate. —*Kristen Schott*

**Studio is our pick for a New Year's Eve feast, and we're eyeing a bottle to complement our cuisine.**

My new favorite is a cava from Recaredo. Its top bottling is the very dry Turó d'en Mota, and we're featuring the 2005 vintage. It's incredibly elegant... and pairs well with oysters on the half shell or caviar.

**We're serving a cheese spread to start our dinner party. What should grace our glass?**

Piper-Heidsieck Brut Champagne is a great match with a triple-creme like Saint-André. ... The earthy mushroom notes of the [cheese] play beautifully off the almost candied fruits in the [wine].

**Black-eyed peas, pork—these are traditional dishes for good luck. Any preferences?**

For me, black-eyed peas and collard greens hinge on the subtle use of smoked pork. [But] it requires a fuller style of rosé. Jean Vesselle, Rosé de Saignée is up to the task. The saignée method produces a sturdier wine with more red-fruit character.

**A friend is holding a masquerade ball, and we'd like to surprise the host.** Masquerades are about discovery, so... bring something elegant but obscure like Pierre Péters, Les Chétillons.

**When it comes to the midnight toast, do we get out the good stuff or...** Keep the focus on the moment. [At Studio] we'll be pouring Dom Pérignon, a benchmark for top-shelf Champagne.

**Now, what is your NYE plan?** My wife loves Veuve Clicquot Yellow Label, but that's not quite a special-occasion wine, so... we'll open a bottle of Veuve Clicquot Grande Dame I've been saving.

**And the bubbles are sure to keep flowing Jan. 1, by way of mimosas for the Rose Parade and bowl game.** [Try the] Roederer Estate Brut from Anderson Valley. It's crisp and clean with pineapple and pear notes. It's great on its own and as a base. A fun twist is to add peach liqueur, making a cross between a mimosa and a fuzzy navel.