



ANNA LEE CAMPBELL

REVIVAL: Eiko and Koma in 'White Dance,' the first piece they performed in the U.S.

DANCE

Acclaimed Japanese duo here for 2 nights

BY JORDAN LEVIN
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Dance duo Eiko and Koma have been able to keep going for as long as they have — 40 years of intense creating and performing — in part because they don't look too far ahead.

"I can't tell, and I have never been able to tell, how long we will go on," says Eiko, 58, the female half of the acclaimed Japanese performance duo that brings its 40th anniversary Retrospective Project to Miami Beach's Colony Theater this Friday and Saturday.

"We are dance artists. It is not up to us to decide. Things are a little at the mercy of the economy and the larger landscape. We have to count on our now and our near future. Because in performance there is so much work to do that is about now. I would never have imagined when we were young that we would stay performing [this long]."

• TURN TO PERFORMANCE, 4E



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WINE

Getting creative with the grapes

The days of the winemaker as superstar have waned, diminished by age, corporate takeovers and the sheer volume of new wines. Names like Robert Mondavi and Andre Tchelistcheff are gone, replaced by lesser-known artisans slaving away in cellars.

But that doesn't mean winemakers have lost their enthusiasm or their eagerness to keep trying new grapes and blends in search of the perfect wine. Here are some examples:

Gruner Veltliner is a fairly standard white grape in Austria and thereabouts. Recently it has become a bit of a cult wine in America, with "grooner" fans exulting over its food-friendly flavors and signature hint of white pepper.

Now French-born winemaker Christian Roguenant is taking a chance on making it in California's Edna Valley. In fact, he's calling it "Zocker," an old

• TURN TO WINE, 2E

WINEMAKER:
Christian Roguenant.



CARL JUSTE/MIAMI HERALD STAFF

VALENTINE'S DAY

Drizzle,
dab
and
lather
on the
dessert
wines

CA' TOGNI

Napa Valley
SWEET RED WINE

ESTATE BOTTLED ON SPRING MOUNTAIN BY
VINEYARD, ST. HELENA, NAPA VALLEY,
CALIFORNIA, U.S.A. ALCOHOL 14.2% BY VOLUME. CONTAINS SULFITES.

Ca' Togni Napa Valley Sweet Red Wine
with Black Muscat Sundae Cocktail.

SWEET

on you

BY DINKINISH O'CONNOR
Special to The Miami Herald

Chocolate hearts make for sedate seduction. This year, lubricate your Cupid menu with sweet wines that are so naughtily rich you can drizzle, dip, dab or lather them on just about anything. Spike store-bought pound cake with Japanese plum sake, spice up andouille sausages with Spanish sherry or tease your chocolate sundae with black muscat raisins. Here are five recipes for chocolate-heart heretics seeking to send messages in a bottle.

• TURN TO DESSERT WINES, 4E

DESSERT WINES

Drizzle, dab and lather them on

• DESSERT WINES, FROM 1E

Wine: 2004 Ca' Togni Napa Valley Sweet Red Wine (\$50).

Why it's Cupid-worthy: Made with Black Hamburg (also called Black Muscat) grapes, its warm, cherry-pie aromas literally tickle your nose. The wine's velvety body hugs your palate with molasses, licorice and maple syrup flavors. The lengthy finish is a spicy kick of anise and cloves. Soak raisins in it for a rum and raisin ice cream experience.

Black Muscat Sundae Cocktail:

- Soak a handful of raisins in $\frac{1}{2}$ cup of the wine (the longer the better).

- Place half the raisins in the bottom of flute or sundae glass.

- Add your favorite chocolate ice cream.

- Lather with whip cream.

- Sprinkle with remaining raisins.

- Dust with nutmeg.

Wine: Hakuryu Ume-shu Niigata Sake Selection (\$30).

Why it's Cupid-worthy: Made with rice, Niigata plums, fructose and water, this sake excites the senses with candied jackfruit and rice-pudding aromas. Pears, tart, ginger and honey flavors glide into a lemon-drop finish—a symphonic pairing for this apple dessert.

Japanese Sake Apple Dessert:

- Cut a Fuji apple into small slices.

- Squeeze on a little fresh lemon juice to keep slices from browning.

- Pour $\frac{1}{3}$ cup sake over



HAKURYU UME-SHU NIIGATA SAKE WITH JAPANESE APPLE SAKE DESSERT

the apple slices and macerate overnight.

- Core a Granny Smith apple without removing the bottom and fill cavity with sake.

- Cut a small square slice of pound cake and place on top of apple.

- Place Fuji slices on top of pound cake. (Eat slices with chopsticks, cake and whole apple by hand.)

Wine: 1982 Don PX Pedro Ximenez Gran Reserva (\$50 for 750 milliliter bottle).

Why it's Cupid-worthy: The wine's full body coats the glass like black gold, and its aromas and flavors are reminiscent of the Caribbean—overripe sweet plantain, coffee, sugarcane—making it a perfect glaze for smoked sausage.

Sherry Sausage Reserva

- Heat oven to 400 degrees.

- Cut 8 ounces of your favorite andouille sausage into cubes.

- Cut a red bell pepper into squares.

- Coat sausages with $\frac{1}{3}$ cup sherry.

- Place in oven until sausage darkens, about 15 minutes.

- Drain sausage, pouring sherry into a small pan.

- Add $\frac{1}{4}$ cup sugar and heat over high, stirring, until it boils. Reduce heat and simmer until sauce thickens.

- Add a dash of nutmeg and a tiny piece of Scotch bonnet pepper.

- Thread sausage and pepper pieces onto a skewer and drizzle with the sauce.

Wine: 2001 Samos Muscato Nectar (\$25).

Why it's Cupid-worthy: This Greek muscat blanc à petits grans has cara-

mel and cola aromas that complement its brown sugar and candied orange peel flavors. Combined with a \$10 sparkling wine, like cava, the flavors will remind you of an amber ale.

Muscato Ale:

- Pour 3 ounces of your favorite cheap sparkling wine into a flute.

- Finish with muscato.



2008 CHATEAU DU GRAND CARRETEY WITH POPCORN DU SAUTERNES

Wine: 2008 Château du Grand Carrethey (\$13).

Why it's Cupid-worthy: This golden wine's cinnamon and honey aromas and flavors will transplant you from Redenbacher to the morning after.

Popcorn du Sauternes:

- Bring $\frac{1}{2}$ cup wine and $\frac{1}{2}$ cup sugar to a boil over high heat, whisking until sugar dissolves and syrup is transparent. Set aside to cool.

- Drizzle a little syrup (less than a teaspoon) over a large bowl of popcorn and toss. Save the rest for another night.



1982 DON PX PEDRO XIMENEZ GRAN RESERVA WITH SHERRY SAUSAGE RESERVA

2001 SAMOS MUSCATO NECTAR WITH A MUSCATO MIMOSA



PHOTOS BY CARL JUSTE/MIAMI HERALD STAFF

Sources

Hakuryu Ume-shu Niigata Sake Selection and **2001 Samos Muscato Nectar** from Sunset Corners Fine Wines & Spirits, 8701 SW 72nd St., Miami; 305-271-8492.

2004 Ca' Togni Napa Valley Sweet Red Wine and **2008 Château du Grand Carrethey** from Total Wine & More, 14750 Biscayne Blvd., North Miami; 305-354-3270.

1982 Don PX Pedro Ximenez Gran Reserva by special order from Wine Watch, 901 Progresso Dr., Fort Lauderdale; 954-523-9463.

Multicolored wine flute from Pier 1, 18681 Biscayne Blvd., Aventura; 305-935-1511.

Placemats, tray, coasters, bamboo bowls, plate and chopsticks from Bagua, 4736 NE Second Ave., Miami; 305-757-9857.