

domino

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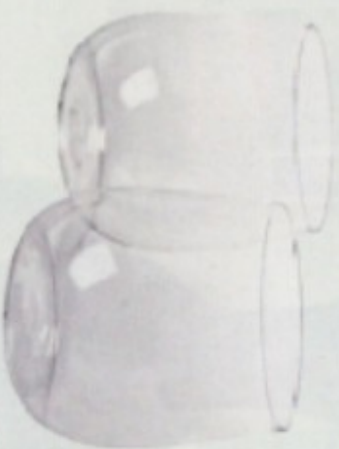
Growing up in central California with a father who lived for the region's pinot noir, Courtney Cochran was wired to appreciate the subtle distinctions of specific wines. In her new book, the San Francisco-based *sommelier* aims to demystify wine pairing, brooking down the hidden notes and flavors so it can be an everyday delight. She not only suggests wines for lavish meals like lobster and scallops, but presents options for humbler fare, like pizza or mac and cheese. Here, Cochran lays out the ideal gadgets and accessories for hosting a no-fuss, unsnooty wine party.



COURTNEY COCHRAN
sommelier and author



A ring on the button helps you effortlessly center the screw over the cork, to avoid accidentally piercing it on a diagonal and making it crumble. And I adore the sleek profile. *Rösle stainless-steel corkscrew* \$42.95



I save my fanciest glasses for small gatherings, but I love these inexpensive knockoffs for bigger bashes. *Bodum "So Long" stemless wineglasses* \$9.95/SET OF TWO



You can write the name of each cheese directly on this rough-hewn slate tray. That way, guests don't have to worry about distinguishing the Morbier from the chevre. *J.K. Adams 24" x 12" \$34*



Those snap-on pourers fit any bottle and totally prevent dripping. They're handy when you're moving fast, refilling glasses around the room—and great protection for your ego too. *Vinix Vin crystal wine servers* \$4.99/SET OF TWO



"*Hip Tastes: The Fresh Guide to Wine*" \$12.21



Groovy music is a must for a party. This album is my fallback for its perfect mix of funky beats and classic jazz. "*Verve Remixed*" CD \$14.99