

THE SEVEN ECO WONDERS OF THE WORLD

# PLENTY

THE WORLD IN GREEN

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The  
Travel  
Issue

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## Sustainability in a Bottle

Wine quality depends on many variables—climate and weather patterns, the caliber of the grapes, the winemaker's skill—but sustainable growing and operating practices go a long way toward producing better vintages. Here are a few of our favorite bottles. —GR



**BANROCK STATION**  
Australia's Riverland

Supports wildlife conservation to nurture the grapes on its 4,200-acre property and donates a portion of the proceeds from every bottle sold to wetlands projects around the world.

**TRY**  
2005 Shiraz Cabernet Sauvignon, a medium-bodied fruity wine with hints of spice. **\$6**



**BENZIGER FAMILY WINERY**  
Sonoma, California

Employs vineyard-specific growing practices, protects native yeasts, and relies on predatory birds and insects for pest control as part of its Farming for Flavors cultivation program.

**TRY**  
2005 Onapals Sonoma Mountain, a rich, earthy red blend made from certified biodynamic grapes, hand-sorted in the vineyard. **\$50**



**FROG'S LEAP WINERY**  
Napa, California

Starts with deeply rooted vines that pull every ounce of nourishment from the earth without irrigation or pesticides.

**TRY**  
2006 Sauvignon Blanc Rutherford Napa Valley, a crisp, elegant wine with mineral undertones (**\$18**), or 2006 Zinfandel Napa Valley, a well-balanced, low-alcohol Zin. **\$28**



**TORRES**  
Catalonia, Spain

Has forgone pesticides and herbicides for the last 30 years and recently created more than \$10 million in reforestation grants to facilitate the reduction of CO<sub>2</sub>.

**TRY**  
2006 Viña Esmeralda Catalunya, a lightly spicy white with floral aromas, or 2004 Coronas Catalunya, a medium-bodied red, tasting of dark cherry and toasted oak. **Both \$10**



**RESONANCE VINEYARD**  
Oregon

Farms biodynamically on soil that's primarily ocean sediment to produce its wines' signature flavor.

**TRY**  
2006 Resonance Vineyard Pinot Noir, a bright, smooth wine with raspberry-pomegranate aromas and hints of clove. **\$49**



**WILLAMETTE VALLEY VINEYARDS**  
Oregon

Offers employees 50 free gallons of biodiesel each month to encourage the use of biofuels. It is also the first winery in the world to use FSC-certified cork in its bottles to help preserve an environment that sequesters carbon and releases oxygen.

**TRY**  
2005 Dijon Clone Chardonnay, a medium-bodied, fruit-forward wine with lingering flavors of vanilla, pear, and cream—it rivals the winery's acclaimed Pinot Noir. **\$18**



## EASY AS 1-2-TEA

Brewing a cup of that summertime favorite—iced tea—isn't quite as simple as it might seem if you're after a clean, crisp sip. Ice too quickly and you end up with watered-down tea; wait too long and the craving has passed. And while bottled brews seem like an easy solution to quench an

individual-size thirst, the inauthentic flavors, added sugar, and increased cost in both carbon emissions and dollars hardly add up to a healthy or eco-friendly option. Instead, check out the new tea-over-ice system from Tea Forté, the purveyor of those stylish pyramid-shaped tea bags.

Place hot water and one tea pyramid in the top beaker and fill the bottom vessel with ice. After three to four minutes, pour the contents of the top beaker over the ice and, voilà, you have two cups to enjoy or an extra to share. Created by Peter Hewitt, founder of Tea Forté

and a former designer for New York's Museum of Modern Art, the new glass system wins points for both style and function. And with four sublime iced tea flavors like organic Ceylon Gold and White Ginger Pear already available, you'll be sipping pretty all summer long.

—Jessica Tzerman