



# Best cellar

MADISON HOME  
INTOXICATES

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It's a labor of love and a masterpiece; a work of art and a working storage area. It's damp, cool, and refreshingly intoxicating. It's a magnificent wine cellar built by Jay Rosen. Bedecked in soothing hues of burgundy, cream, and, well, wine, of course, and trimmed in rich blond woods, the 24 x 14 square foot wine cellar holds 3,000 gleaming bottles of wine, ranging in cost from \$50 to \$1,000 a pop, um, cork.

"Wine cellars are wildly popular," says Rosen, 51, owner of Washington Valley Cellars. "These days it's the 'in' thing to have. It reflects well on a home."

Rosen should know. He's custom-built more than a hundred in the last five years.

Flanked by French doors, the wine cellar, built inside the basement of a Madison home, even features a spacious sitting area, complete with couches and an intriguing coffee table in distressed white that doubles as a working clock with Roman numerals.

Wallpapered in ink renderings of claret and blush, the sitting area is an



ode to famous drink, its walls graced by names such as Hedges & Butler, Burgundies, Sherries, Ports, and Champagnes.

Handsome cases made of pine are black-stamped with more names: Quintessa, Chateau Certan, Robert Mondavi Winery, Penfolds, Dominus, Nickel & Nickel, Chateau Henye.

Elsewhere in the cellar are paintings of bunches of plump grapes, striking sculptures, elegant decanters, and a gleaming glass urn filled from top to bottom with corks.

"If you're going to buy a lot of wine, you need a way of storing it properly," says Rosen.

Ah, to heart health.

Ever since the American Medical Association recommended moderate alcohol consumption (one to two glasses a day) to lower risks of heart disease and stroke, this ancient beverage has enjoyed a mantle of healthy choice rather than under-the-influence lushness.

"Wine aids in longevity," says Rosen. "And it's a social beverage, more acceptable than hard liquor like vodka or scotch, able to be matched to certain foods as part of the enjoyment of a meal."

The wine cellar is kept at a constant