

HOW TO MAKE STRESS WORK FOR YOU

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Men's Journal

**THE
BEST
ISSUE**

The Newest
& Hottest
Ideas for
Adventures,
Travel,
Gear &
Living the
Good Life

THE MOST
AMAZING
SPORTS CAR
EVER

**Survivor
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LES
STROUD'S
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Russell Crowe

**OUR FAVORITE
S.O.B.**

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BEST NEW GOLF COURSE

Osprey Meadows, Tamarack, ID

You can play golf at your dull-as-divot local 18, or you can play it the way God intended: surrounded by jaw-dropping scenery and followed by any adventure sport you can possibly think up. Splayed across 400 acres wedged among Tamarack's great new ski mountain, wakeboard-friendly Lake Cascade, and a wildlife preserve, the course [teems with elk, bald eagles, and the namesake ospreys. Oh, and the golf's great too: The course is pleasantly eccentric, with extra par 5's and par 3's, plus a 4,800-foot elevation that makes you want to unload on every shot. The highlights include a maddening 608-yard split-fairway fourth and an intimidating 246-yard par-3 17th that somehow plays *short*. And for after the 18th, there are more than 30 miles of mountain bike trails, hiking, fishing, rafting, six ziplines, and always another round (from \$75; tamarackidaho.com). —SCOTT GUMMER

BEST WHISKEY

Thomas H. Handy Sazerac Rye

Tasting notes from Scott Beattie, bar manager at the four-star Cyrus restaurant in Healdsburg, California: The taste is really



spicy, like a rye should be, with lots of chocolate and fruit zest. It lingers on and on. I like to mix it with three dashes of Angostura bitters and three dashes of Peychaud's bitters. Splash that over a sugar cube, mash it down, add ice, and stir. Then you strain it into a glass rinsed with pastis. The

ice dilutes the whiskey, but not a lot. You're dealing with barrel strength, so the drink ends up being richer, more intense. I also like it straight, with one ice cube. The ice cools it down, releases some of the aromatics (\$60; sazerac.com).

BEST RED UNDER \$50

Domaine le Galantin's Longue Garde Bandol 1999

Tasting notes from Colin Campbell, wine and beverage director for the acclaimed BLT Restaurant Group, New York: A high-quality wine, off the beaten path. A lot of people don't know about Bandol, in Provence, but sommeliers tend to jump behind bottles from there. It's a red blend with some power to it, but it also



has crazy secondary notes, lots of leather and earth and funk. I love it with anything gamy, but it also goes with steak. They don't make tons of this wine, and they hold it back quite a bit. If you ask me for the best bottle under \$200, I'm still going with this one (about \$40; vosselections.com).

+ THREE MORE CAMPBELL SWEARS BY

BEST WINE TO BRING TO A DINNER PARTY

Vital Vineyards Pinot Noir, Willamette Valley, 2005

It's juicy and lean enough that you can enjoy it without having to take it so seriously. In the restaurant people always go for a second bottle (\$27; chelseavinevault.com).

BEST APRES-SKI WINE

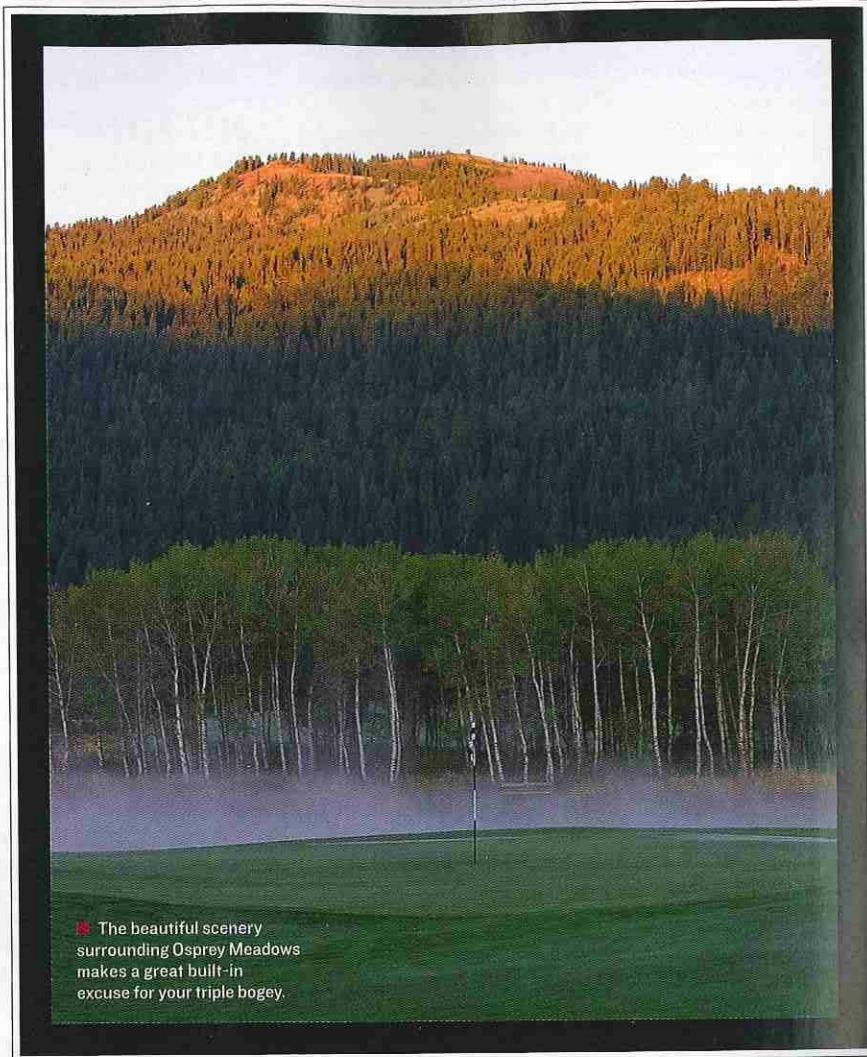
Mauritson Rockpile Cemetery Zinfandel, Sonoma, 2005

The equivalent of hot chocolate: filling, with a spiced quality to it. This is not a wine you throw back at a party, but when you're warming up, a big glass does the trick (\$38; mauritsonwines.com).

BEST WINE WITH MEXICAN

Schloss Gobelsburger Riesling, Austria, 2006

Riesling doesn't have to be sweet. This one is very dry, but it still has richness. It's great with spicy food (\$16; unionsquarevines.com).



✦ The beautiful scenery surrounding Osprey Meadows makes a great built-in excuse for your triple bogey.