



This month, Stephen Colbert hosts the 69th Primetime Emmy Awards—a statue he’s taken home nine times. Here’s how he stacks up against the most winning previous hosts. (SEPT. 17)

Deep Dive

A New Zealand hotel honors Maori culture

HOSPITALITY When Kate Malcolm and Jeroen Jongejans, the co-owners of Dive! Tutukaka, New Zealand’s largest scuba and snorkeling company, opened the Lodge 9 hotel near one of the world’s great diving sites, Poor Knights Islands Marine Reserve, they gave a shout-out to the area’s original seafarers: the Maori people.

“The Ngatiwai, meaning ‘people of the sea,’ are the Maori tribe here,” Malcolm says, “so we created the roof of the courtyard to feature a traditional *waka* canoe, handmade by the founder of the Waka Ama [outrigger canoe] club.” In the hotel there hangs an original work by Maori artist Emily Karaka, the dishware is made by local potter Akke Tiemersma, and breakfast is served with honey from Lodge 9’s beehives. “We want our guests to experience the power of the Maori’s deep connection to this valley,” Malcolm says.

But the best way to honor the people of the sea is to get in the water. Guests can learn to dive in the lodge’s saltwater pool before booking a trip to the reserve for kayaking, stand-up paddling, and diving.

—DIANE COVINGTON-CARTER



Alex Villicana at the Re:Find Distillery

One Vintner’s Trash...

A California distillery turns winery waste into liquor

CHEMISTRY The winemaking process creates an immense amount of unused byproduct—about one pound of seeds, skins, and stems for every two bottles of wine produced. But an innovative distiller in Paso Robles, California, is changing that with a new line of spirits.

To produce richer reds, some winemakers “bleed” their grapes before fermenting, a process called *saignée* that yields an agricultural byproduct that must be disposed of via special septic systems to avoid polluting landfills and waterways. That was too wasteful for winemaker Alex Villicana.

“We were discarding thousands of gallons of juice,” Villicana says. Now, through his Re:Find Distillery, he ferments and quadruple-distills the *saignée* runoff into gins and vodkas. Not to be confused with grappa making, which uses what’s left after fermentation, his method yields about 3,000 extra cases of booze.

Compared to potato- and grain-based spirits, Re:Find’s creations are higher in glycerol, a natural sugar that coats the mouth, resulting in a softer, sweeter taste. “Because glycerol enhances flavors, anything you mix with it will nicely linger on your palate,” says Villicana, who launched a line of flavored libations, including limoncello, cucumber vodka, and kumquat liqueur. “In that quality, grape-based spirits are unique.”

Re:Find now collects about 25,000 gallons of *saignée* byproduct—about 50 acres’ worth of grapes—from area winemakers. Other distilleries are following suit, but Villicana isn’t concerned about the competition. “If we manage to reuse all of Paso’s leftover *saignée*, I’d say we solved the waste problem well,” he says. “And I’d certainly drink to that!” —LINA ZELDOVICH

