

BY DIANA TUORTO

## A PASSION FOR WINE

Peter Salerno, CMKBD has been involved in the kitchen and bath industry for 25 years. Having started his own business ten years ago, he has won 15 national awards and has had his work featured in such publications as *Architectural Digest* and *Woman's Day*. Based in Wyckoff, NJ, his true passion is making his own wine.

**NKBA:** When did you first develop an interest in wine? **PS:** Only about seven years ago. A client asked me to build him a wine cellar. It was an exciting challenge. I researched the best materials and created a 10,000 bottle cellar for him. Then I asked my client, "What's the big deal with wine?" He laughed and told his wife that I was staying over for dinner. They gave me a blind tasting and, once I compared the wine side by side with different dishes, I was blown away. I knew then that wine was a special thing.

**NKBA:** When did you start making your own wine? **PS:** In September 2001, about nine months after taking a course with Kevin Zraly at Windows of the World. I still take courses up to eight times a year with winemakers from all over the world.

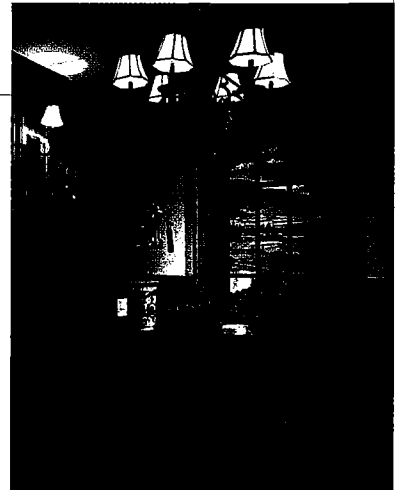
**NKBA:** Where do you make and store the wine? **PS:** About four years ago, I put an addition on my home and created a 1,000 sq. ft. cellar beneath it. I have a 2,000 bottle storage capacity with about 300 sq. ft. dedicated just to the wine making process.

**NKBA:** Do you sell the wine? **PS:** No. I give it away to clients and friends, but I do enter wine contests. I've won several 1st, 2nd and 3rd place awards in five of the last six years.

**NKBA:** What type of wine is your favorite? **PS:** My favorite varietal is Bordeaux Blend. It's a cabernet and merlot blend with a beautiful three minute aftertaste. You can always measure a great wine by the length of the aftertaste. I also love Italian Amarone. The grape is ripened and then dried, becoming almost raisin-like. The taste is incredible; the wine picks up dried fruits, figs, chocolate and licorice.

**NKBA:** Do you make regular trips to wineries? **PS:** I travel to wineries at least twice a year. I mainly visit Europe or Napa Valley. I visit at least three wineries per day and go on small, private barrel tastings. I learn so much by getting familiar with the winemakers and seeing how the wine was crafted, blended and balanced. It's a science and an art; it's a passion. I plan on visiting relatives in Sicily next June and our first stop will be a winery.

**NKBA:** Do you think you will start your own winery in the future? **PS:** I hope so. I've been thinking about buying a winery in Santa Barbara. For now, I've started with a small vineyard in my backyard. So far, I've had success growing cabernet, pinor noir and chardonnay.



**WINE COUNTRY:** Peter Salerno, CMKBD (R) basks in the ripe summer sun with his father, Ross.

If you would like to be considered for Last Word, contact Diana Tuorto at (800) 843-6522, ext. 2297 or e-mail dtuorto@nkba.org

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## LOOKING AHEAD: PROFILES WINTER 2008

### RESIDENTIAL LIGHTING DESIGN: BRIGHT DESIGN IDEAS

Often considered last in the design process, lighting can sometimes make or break a project. Preview some hot ideas to brighten up your next design.

### AGING IN PLACE: BEST PRACTICES FOR GROWING OLDER AT HOME

This trend has been growing in popularity and now it's here to stay. However there is still a lot to be learned. We will share an in-depth exploration of this forward-thinking design style.

### DESIGN MASTERS: NKBA DESIGN COMPETITION FINALISTS REVEALED

The entries have been received and the judges have tallied the votes. Stay tuned to be wowed by the best designs of the year as we unveil the finalists of "The Art of the Industry."