

LifeStyle

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南腔北调



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A Chinese Consumer's Guide to Becoming a Certified Wine Geek (Part II) 玩的就是私人酒窖

但凡有身份有威望的红酒收藏者,没有一个不想拥有私人酒窖的。收藏的一大准则就是,无论你在哪里都要坚持收藏质量上乘的酒,这样可能会耗费你更长的时间,不过如果按照这一条去做,就再不会有人说你的收藏没有品位了。要知道从私人酒窖里拿出你引以为傲的酒,大方又体面,那可是显露身份的绝好方法。

酒窖的室温、光线和干燥度都是有讲究的,否则就可能影响酒质。酒窖的温度最好控制在12.8℃。当然,一天24小时内温度难免会有所变化,在12.8℃到17.2℃之间都不会损害到酒的品质。湿度最好控制在66%,酒窖内应保持空气流通,而且酒瓶是离开地面存放。许多人都知道要买木制酒架来存酒,如果储藏室里堆了其他东西,那么一定要保证架子底下留有空隙,架子与架子之间也一样,让空气能够自由流通。

I now continue with my suggestions for all aspiring Chinese wine geeks. If you successfully digested Steps One, Two and Three of Part I (October, November 2007 and January 2008 LifeStyle), you're ready for Step One of Part II. Remember you will be tested every time you are among your socially aspiring and already "arrived" friends on your new found wine knowledge that seems to surpass the little they actually know about wine: So, be prepared to prove yourself. If you follow my advice, you have nothing to fear.

Step One: Your Wine Cellar

Of course, no self-respecting, Certified Chinese Wine Geek worth his salt would ever admit to not having a great wine collection or "cellar" (because most people store their wine in their cellar or basement). Your collection has to start somewhere, so unless you have unlimited resources, the key is to always buy wines of excellent quality; even if it takes you longer to accumulate a decent quantity of wines that you like, nobody will ever be able to say your collection is not respectable. And, hey, there is no better way to impress a blind date than to pull a special bottle or two or three from your "cellar" for a "blind tasting" just for the occasion (as long as you are into blindfolds).

It is very important that you store your wine in a place that protects it from wine's worst enemies: Heat and varying temperatures; bright light and dry atmospheric conditions (lack of

humidity). Your cellar temperature should be about 55F/12.8C (it may vary over each 24 hour period between 55F/12.8C to 63F/17.2C without damage to your wine), while the humidity should be 66%. Your storage place should have good air circulation and you need to keep your cases or bottles of wine off the floor. Most people buy wooden shelves or place pallets on the floor if you are stacking cases to allow the air to circulate under as well as around the wine.

If your area is in a small or medium sized room, the most efficient way to insure the right temperature and good humidity is to purchase a combination temperature-humidity control unit that works with a thermostat to keep the temperature as you desire it and a sensor to keep the humidity in the range that best preserves the wine. You want some moisture in the air to help keep the corks in the bottles from drying-out and allowing oxygen to reach the wine in the bottles. Of course with the new metal screw caps, these wines are not affected by a lack of humidity; however, you are still sure to have a number of wines with corks, so you still need to maintain the proper humidity. The best places to shop are: www.wineenthusiast.com/ and www.winespectator.com/.

The best way to accumulate a wine collection is to buy one bottle a week or every other week or once a month; whatever you can comfortably afford. Budget an amount you can afford to spend on building your wine cellar just like you would your rent or mortgage payment. You will be surprised how quickly your collection starts growing. Purchase an equal amount of reds, whites and Champagne until you have say 72 bottles in all, because this way, if you need to drink some of it, unless you are entertaining more than one or two couples, you should always have a variety of wines that would compliment any meal. Once you reach 72 bottles, focus on the types of wines you really like the most. Of course what you like will change over time (as your palate matures or "dries-out", going from sweet to dry). Live from China, I am **Red Fred**.

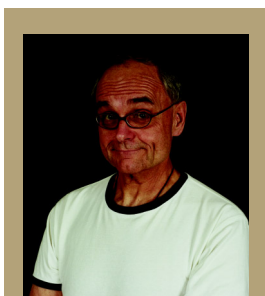
To be Continued... ★

弗雷德·蒂比茨:“从私人酒窖里拿出你引以为傲的酒,那可是显露身份的绝好方法。”

www.wineenthusiast.com, www.winespectator.com.

你可以按照自己的喜好和购买能力来收藏酒:一周买一瓶,或隔一周买一瓶,或一个月买一瓶。当你的收藏品越来越多,兴奋之余,就该平衡一下红酒、白酒和香

槟酒的数量了,一直到你拥有72瓶好酒。为什么是72瓶呢?因为达到这个数,在招待客人时,你就能随心所欲地搭配不同味道的菜肴了。而随着你的味蕾逐渐成熟,进而变得有些挑剔时,你的最爱也会跟着改变。



Fred Tibbitts Jr. is a global wine consultant based in New York. He assists some of the top hotel and restaurant chains in the U.S. and Asia Pacific developing their wine by the glass programs, leading educational trips to wine producing countries and hosting VIP industry dinners at New York and across Asia.