

# New Western Cuisine.



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# Drink with Pleasure The Global Wine Industry is Going Green

## 欢乐之饮 全球葡萄酒行业的绿色化进程



Photo courtesy of Terry Joanis (Terry Joanis 2007©)



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The global wine industry is going GREEN, so all you environmentalists may "rest easy", because it is increasingly likely that your next glass of wine will be some shade of "green", if not "organic". The industry is adopting environmentally friendly practices both as an intelligent business model in the face of spiraling costs of wine cultivation, production, storage and shipping as well as to join the millions of businesses and organizations around the world taking a more responsible approach to helping to save the planet.

Too many businesses pay "lip-service" to going green, such as those hotels suggesting they not wash the towels daily to save water and energy in the name of environmental consciousness; when most guests see it as a selfish tactic by the hotel, when they look around the room and see it is the only indication that the environment is of the slightest concern: They often call this "greenwashing their businesses" and the net result is that the establishment loses credibility with that guest as well as every other person with whom the disillusioned patron shares his story of disingenuous hospitality.

While each winery is finding the best focus of going green for their particular situation and available resources, most going green are working to alter or redesign their packaging, become proactive with respect to wastewater reclamation, utilize more sustainable farming practices, develop green building practices as well as by reducing dependence on vineyard chemicals and the use of mechanical equipment.

One of the leaders in the global winery sector green revolution has been Mike Benzinger of the Benzinger Family Winery at beautiful Gen Ellen, Sonoma, California, the USA. Mike and his family is a pioneer among the many California wineries transitioning to biodynamic farming and he leads a group of local winemakers who meet regularly on improving their "going green" practices and learning from one another.

Other fully-committed leaders in the biodynamic evolution are Grgich Hills Estate and Frog's Leap Winery, both located at Rutherford in the picturesque Napa Valley of California, the USA. At Frog's Leap, according to winery General Manager, Jonah Beer, their leadership stems from their sincere intent "...to build life back into the farming system and farm for flavor". The Frog's Leap Winery has converted to "dry farming", meaning that they use only rain water to nourish their grape vines; so they use no irrigation system of any kind. The winery has gone organic and uses no fossil fuels; they have installed an impressive array of solar panels at a cost of \$600,000.00 USD, saving them \$50,000.00 USD a month in electricity, while the sum total of their environmentally friendly practices has reduced their use of production inputs by 95%.

As do a growing number of going green wineries, Frog's Leap plants "cover crops" of fruit and other plants between the rows of grape vines in the winter season that attract a wide variety of vineyard friendly insects and help to retain the winter rainfall in the soil, which is then, in keeping with biodynamic best practices combined with organic matter and compost and turned-back into the soil around the grape vines to insure adequate moisture and an abundant source of natural nutrients. Beer adds that "...It's all about finding and celebrating a genuine connection with the soil and the place...and preserving it to consistently produce the most healthy, flavorful wines possible, while being an example for others of how to be both environmentally responsible and enjoy a successful business."

Two other wineries among those taking initial green steps, such as conserving and treating water and using organic fertilizers are none other than China's own Grace Vineyard on the Taigu Plateau, the middle reaches of the Yellow River in northern China's Shanxi Province and Domaine Helan Mountain at Yinchuan in northwestern Ningxia Province, midway between the Yinchuan Plain and the Inner Mongolia Prairie.



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常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参与过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。



While the great majority of Chinese wine is not of the quality of Grace Vineyard or Domaine Helan Mountain, it is anticipated that by 2012 the combined production of all of China's wineries will exceed the annual production of Australia, now ranked sixth in the world. As with all societies, as the wine consuming public starts drinking more undiluted wines (not wine mixed with fruit juices and other substances), while they may begin by mostly appreciating sweet wines, over time their palates dry-out and they gravitate to more complex, premium, drier, yet still fruit-forward wines that are more compatible with food, such as Grace Vineyard, Domaine Helan Mountain and premium imported wines, such as Frog's Leap from Rutherford in the Napa Valley of California.

I am **Red Owl**, over & out.

出于对环保的考虑，全球的葡萄酒业正向“绿色”转变。现在看来，很有可能你的下一杯葡萄酒不是“有机”就是“绿色”。面对种植、生产、储存、运输带来的呈螺旋型上升的成本，葡萄酒行业正在逐步采用环保的操作模式，同时，也参与世界各地成千上万的商业组织机构，担负起越来越多保护地球的责任。

然而，许多商业机构对于“环境保护，绿色地球”的举措，仅仅是口惠而实不至。比如一些酒店建议客房的毛巾不再每日清洗，从而节约用水和能源，其实在大多数客人们看来，这不过是酒店的小伎俩，身处客房，查看四周，便会发现对环境的保护根本无从谈起。人们称其为“漂绿营销”，最后的结果是信誉大损。

每一个酿酒厂都在寻找自身领域内“绿色”的焦点所在。大部分“绿色措施”在于重新设计包装、重视废水的回收利用、采用更多的可持续发展耕作方案、发展绿色建筑模式、减少葡萄酒化学药品的使用以及机械设备的使用。

在这一领域，来自美国加利福尼亚索诺玛Gen Ellen的贝林格家族酿酒厂的Mike Benzinger是绿色革命的领导者之一。在众多加利福尼亚酿酒厂向生物动力农耕的转化中，Mike和他的家族酿酒厂是这一新技术的先锋，在他的带领下，当地酿酒商定期聚会，相互学习，不断改进“绿色”模式。

在生物动力革命中，领导人不在少数，比如Grgich Hills Estate、Frog's Leap酒庄都是坐落于加利福尼亚风景如画的那帕山谷。Frog's Leap酒庄总经理Jonah Beer说过：“将生命重归农耕体系，以农场创造美味。”Frog's Leap酒庄已经转变成为“旱作农业”，他们只使用雨水来灌溉葡萄，不使用其他的任何灌溉系统。酒庄逐渐变得有机化，不再使用任何化工原料。他们耗资60万美元装备了太阳能板，就耗电量来说，每月可为其节约5万美元，这种环保方式他们的生产投入节约近95%。

随着绿色酒庄的队伍不断壮大，Frog's Leap酒庄也在种植水果的“覆盖作物”。冬季，在葡萄架的间隙，种植这类作物，可以吸引各种有益于葡萄园的昆虫，同时也有助于保持土壤里冬季雨水。生物动力的最佳模式是综合了有机方案和堆肥，同时返回到葡萄周围的土壤中，以确保合适的湿度和充足的自然养分。Beer补充说：“找寻土壤与种植地之间的真正联系至关重要……保存下来，才能不断种植出健康、美味的葡萄酒。从而在环保和商业上获得‘双赢’，为同行树立了一个榜样。”

还有一些酒庄正在开始步入“绿色”化的进程，如保护和正确利用水资源、使用有机肥料等，其中就有中国自己的酒庄，如坐落于距离山西省太原市以南40公里太谷县的怡园酒庄以及位于宁夏银川的贺兰山美域酒庄。

怡园酒庄和贺兰山美域酒庄的葡萄酒在中国葡萄酒中只是少数佼佼者，但是据预测，到2012年中国葡萄酒年产量将超过目前世界排名第六的澳大利亚。随着人们对于葡萄酒（未经稀释的，未加入任何果汁或其他饮品）的消耗日趋增加，他们可能会从喜欢甜葡萄酒开始转变到青眯口感更复杂、品质更优良、不过仍旧以果味为引导的干白或干红，比如怡园酒庄、贺兰山美域酒庄以及来自加利福尼亚那帕山谷的Frog's Leap的葡萄酒，它们更适宜搭配食物。

我是**红色猫头鹰**，一直在这里。



I thought I was first meeting Jacques Debras when he attended our Hong Kong excellence–charity–scholarship dinner at the Hyatt Regency Hong Kong, Tsim Sha Tsui on 7 October 2010. A kind man in his twilight years with a larger–than–life smile; his aurora one of warmth and tender loving kindness. As I greeted him with a handshake at the reception entrance, I knew I would like him. I was glad he had made the effort to travel from his present assignment at Angkor, Cambodia. But it wasn't until the next day when we had time to get to know one another better that I realized this was not our first encounter, nor would it be our last: For we were "Gun Brothers" as the French would say, from previous lives; so comrades–in–arms and more than once: Over the span of two World Wars, summoned by The Energy of the Universe to be where we were most needed at the side of those giving their lives that others might be saved; he died in my arms and I in his. And now, once again, we have taken human form, matured, evolved, re–connected with That which has summoned us and joined forces as always to continue our work as One for the Benefit of All Sentient Beings. So you see this is but our present day story:

I have just arrived at the Siem Reap–Angkor International Airport about two weeks after the Hong Kong dinner. It is a clear, warm, October morning, the sun already promising a day that will nurture all things living and inspire the best in us all. I

I have come by personal invitation thanks to Jacques to enjoy the company of the benevolent and most gracious, wealthy host and his family, but as importantly to be treated by my new, but very old friend, Jacques Debras. After a very healthy and satisfying lunch of fresh organics from our host's amazing biodynamic farm in the neighboring, government–protected jungle hills, about an hour's drive from Siem Reap, Jacques, a French, naturopath with thirty–five years experience in acupuncture, welcomes me into his personal villa, where he has assembled his new science, space age equipment and laptop computers to completely analyze and monitor all of my internal organs, veins, vessels; in short, the "whole shooting match", as they say. I describe the symptoms I am experiencing; he takes careful note and proceeds to zero–in on the areas where I have pain and congestion.

Having identified the locations of my inflammation and the causes, he next places me in front of a large light panel that I must face. He then programs the computer to activate patterns and colors, sometimes flashing on and off like Morse code to reprogram my brain, followed by solid colors penetrating deep inside me to purify and correct my imbalances and blockages. I can really feel the beams reaching their targets within me. It is soothing and powerful. Over the next several days he re–tests me several times and follows with the necessary light treatments.

# Gun Brothers

## Our Reunion Once More

collect my bags and make my way to the curbside, looking for my ride. I am at once surrounded by those who would sell me transportation. I politely decline all offers. The crowd reluctantly moves–on to the next prospect emerging from the terminal behind me. They each renew their frantic cries that the new arrival might choose them over the chorus of others. I look around, but I see nobody I recognize. I know someone will appear soon. Maybe they were detained just a bit? I am sure they haven't forgotten me. And then I see Jacques, same trademark smile of smiles pull–up to the curb. "Good day, Sir" he shouts. It's nice to be home, I reflect.

We load my bags into the trunk and we are off to the elaborate compound of his generous client–host. Soon we arrive at the front gate of the complex and park the car. Two security guards are there to meet us, unload my luggage and show me to my private guest villa for my visit. The spacious villas and all the incredible buildings within the compound are built of the finest Burmese Maideng (red wood) and other traditional materials with Cambodian–styled roofs. It is a Garden of Eden and nothing less. The elegant structures seem planted as such among the rich mix of coconut and flame trees and every type of colorful flora native to Cambodia, such as traveler plants and lipstick palms. Once in residence for a day, a week, a month or the rest of one's life, it is impossible to be concerned with city matters: The Splendor of The Divine Spirit lovingly embraces all who enter.

I feel better almost immediately and far better when all the treatments are concluded. One day, no doubt, such advanced testing and treatments will be "main stream" for medical practitioners the world over, for I am not the first to discover the power and accuracy of this new technology.

Out on his villa deck we fall into conversation on the meaning of life; what is important and the state of world affairs. I confide in him that I knew we had been friends in past lives and that in fact we were "gun brothers" through the two World Wars. He simply smiles and says "What took you so long to say so?" He continues "I felt it as soon as we shook hands in Hong Kong". I tell him for me it was the next day that I knew. "So, why didn't you say something when we were together in Hong Kong?" I asked. He replies "I wanted to see if you would recall before helping your memory of those times, so long ago". He adds "I am very pleased you knew as well...dying in one another's arms, not once, but twice is something that stays with you forever". I agreed.

But our memories of lives past and our times together are far more than just our deaths together, though what can be more peaceful than to die in the arms of a comrade who has walked in your boots and you in his? As for the rest of our past lives together, that will be the subject of the next chapter of "Gun Brothers". And there is much to say. I am **Red Owl**, over & out.