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Red is the Color of My True Love's Wine

酒红如真爱



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Fred Tibbitts, Jr. is a global wine consultant and writer based at Bangkok, Thailand and with a U.S. office at New York. He operates a global social entrepreneurship for the benefit of those less fortunate, assisting some of the top hotel and restaurant chains in the U.S. and across Asia Pacific, developing their wine & spirits programmes. He also hosts hospitality industry dinners to recognize excellence, provide scholarships at hospitality and culinary schools and to make charitable donations to the UNICEF, UN-HABITAT and other worthy charities.

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。

Romance is always in the air and increasingly red wine is the beverage of choice in China for romantic encounters at bars, restaurants and at home. Red is the foremost of colors: It is warming, loving and striking. It is the color of love; of the blood that runs through our veins; and the primary color of the national flag of the People's Republic of China.

Red wine is also considered to be a healthful beverage, due to the antioxidant properties within the skins and seeds of red grapes, making the popular toast "To Good Health" ever more appropriate. Of course, my favorite toast will always be "To Love". In addition, red wine goes well with a great variety of Chinese as well as western recipes, especially those which include red meats, so long as the spice level is low to moderate. And while there are some red wine varieties that go better with spicy foods than others, such as full-bodied Red Zinfandel, Malbec, Syrah, Carmenere and Shiraz, I always recommend that when in doubt, it's a far safer bet to go with one's favorite beer with spicy foods to insure a more perfect marriage of the food and beverage. And at the end of the meal, if the wine did not go well with the food, either the wine or the food will remain hardly touched.

As for red wine and romance, the connection is obvious. Toasting "To Love" with favorite red wines and a romantic companion of choice is always a pleasant experience. And what could be more enjoyable than letting your red wine, magic elixir race through your body, eliminating any inhibitions that may have been preventing you from telling your Love how much you worship the ground upon which she or he is standing or is seated. And when the waiter asks if you would like another bottle, just smile and stare into her or his eyes as you proclaim with assurance and affection, "Absolutely". And if after sharing two bottles of a delicious red wine the mutual inclination to continue your intimate discussion at your home, secluded garden or if you are traveling, your nearby hotel accommodation is the least bit in question, it's time to ask for the advice of

your closest friend on how to close "The Sale". Red wine can be a magnificent lubricant that facilitates improved social intercourse; however, you must go with the flow, so the mood and signals of your intended, if your red wine investment is to pay-off.

And there are so many wonderful varieties of red wine from which to choose as you continue to learn more about red wine and increasingly discover the reds that you like the most: There is Cabernet Sauvignon, Merlot, Syrah, Shiraz, Red Zinfandel, Carmenere, Malbec, Chianti Classico, Pinot Noir, Red Bordeaux Blends, Burgundy Reds, Tempranillo, Grenache, Pinotage, Carignan and Sangiovesse; to name but a few. So, to make the most of your continuing "personal wine journey", keep a diary of every wine you try, carefully noting what you liked about it as well as what you did not like about it. Record whether or not the wine was good by itself ("Quaffing") or if it needed the right food accompaniment to taste good, and if so, what foods. If you keep this detailed a record, over time, you will have an easy, personal reference to the wines that you admire with and without food; so that whether you are shopping in one of your favorite wine shops or scanning the wine list in a restaurant or bar, there will always be a good red wine you know you'll like by the glass or by the bottle and with or without food.

Red is the color of so many good wines produced around the world and increasingly available in China that if you begin your red wine journey now, you will still be finding new red varieties you have not previously known three years from today. Is that exciting or what? Some studies are interesting, but you never get to taste them. Red wine is always interesting, you get to taste it in modest or ambitious quantities, it's a great facilitator of social and romantic intercourse, and if you are a superior student of red wine, you can even achieve a Ph.D in red wine studies as a viticulturalist or an enologist from many

of the leading universities in wine growing countries. So, forever more, let red wine be your mantra and only good things will follow in love, business, social intercourse and academia. I am **Red Owl**, Ever Vigilant, Over & Out.

浪漫悄无声息、无处不在，而红酒与浪漫如影随形。不管是在酒吧、餐厅还是在家里，浪漫的邂逅都少不了红酒的陪伴。正如它鲜红的色泽，带给我们温暖、爱意和惊喜。这是真爱的颜色，是流淌在我们身体里血液的颜色，更是我们中华民族共和国国旗的颜色。

由于葡萄皮和籽富含超强抗氧化物，红酒作为健康饮品的观念也深入人心，“为了健康”自然成为了最流行的祝酒词。对我而言，我最喜欢的祝酒词是：“为了爱。”除了搭配西餐外，红酒对中餐也十分百搭。除了极个别辣味突出的菜品外，红肉、家禽类都是不错的选择。对于无辣不欢的食客，建议搭配酒体饱满的仙粉黛、马贝克、西拉、佳美娜或设拉子。如果你的心中略有质疑，那还是搭配最喜欢的啤酒吧，无论何时，它都是辛辣菜品的绝配。若因搭配不当而影响了菜品和酒的味道，实属不值。

不同的葡萄，不同的产区，不同的年份，不同的工艺，不同的品牌，都会造就不同的口感，要在如此众多的佳酿中挑选出自己喜欢的红酒，不断的探索和尝试必不可少，而更需要的是一颗饱满而细腻的心。在旅程的起点，创建一个私人葡萄酒日志，记录下所有你品尝过的红酒，或喜欢、或不喜欢都需要一个理由。不要轻易排斥那些单品不好的酒，或许搭配某些食物就会有意想不到的惊喜。即使是搭配食物，也要选择那些相得益彰的。这样坚持下去，即便某天你不小心进入了不喜欢的酒铺或是餐厅、酒吧，你都可以在浏览酒单时轻松找到自己钟情的酒，一杯还是一瓶，配菜还是不配，尽在你的选择。

如今的中国，你会发现越来越多来自世界各地的红色佳酿，正在以不同的方式粉墨登场。开始起程吧，就在今天，那颗饱满而细腻的心会带你走入一个又一个红色专场，领略它不同的风情万种、不同的柔情蜜意、不同的激情似火、不同的惊喜万分，更体味它文化精髓的博大精深。我是**红色猫头鹰**，一直在这里。