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Quench



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Fred Tibbitts, Jr. is a global wine consultant and writer based at Phnom Penh, Cambodia and with offices at Bangkok, Thailand and New York, USA. He operates a global social entrepreneurship for the benefit of those less fortunate. He hosts hospitality industry dinners to recognize excellence, provide scholarships at hospitality and culinary schools and to make charitable donations to the UNICEF, Habitat for Humanity International, 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。



Premium Wines That Quench the Thirst What's the Secret Ingredient?

琼浆解心渴

As "Quench" is the theme for July, let us consider wines that "Quench the Thirst". But is not the more important question, "What's the secret ingredient that allows them such special recognition on the palate? Is it pedigree alone or are there other factors that contribute to a wine becoming a "Thirst Quencher"? And let us explore these questions without reference to the scientific method, but rather philosophically: For the pure enjoyment of the "Fruit of the gods" is far too majestic a subject to contemplate in strictly clinical terms: In fact poetry and words of affection and beauty inspire far better descriptors of what matters most about

wines that truly quench the thirst.

Just think back on the last wine of beauty that satisfied your thirst for an elegant red, a luscious white or even a sparkler, alive as the stars on a starlit night: Do you recall the wine and the experience in technical terms or perhaps for its velvety touch on your palate? For the magical blend of fruits within that performed a symphony of symphonies in C minor on your palate from the first taste to the treasured after taste? Unless you are a scientist detached from the world of romance and the magnificence of the six senses, your wine memories are all about pictures,

tastes and sounds, combining to remind you of exactly why a wine "hit the spot" or quenched your thirst.

Many would say that while they find it difficult to define wines that quench their thirst, they know one when they partake of one: For they find no flaw worth considering; only the greatest satisfaction they can imagine with that wine at that moment in time under whatever conditions that might prevail. And the precious seconds that follow the much-welcomed after taste are a heavenly reminder of the total bliss that follows a romantic encounter that radiates from head to

toe: Which is why so often one's such reflections are nothing short of orgasmic. And while I deeply enjoy quenching my wine palate's thirst with a favorite red, white or sparkler, I celebrate the many joys of both quenching my wine palate as well as my love palate: Why choose one or the other, when they compliment one another so beautifully? A glass of one of my favorite premium wines, my love at my side, the stars on parade above....what remains is but Eternity. I am **Red Owl**, Over & Out.

既然7月的主题选为“清凉解渴”，让我们来想想解渴的酒品吧。但更重要的问题应该是“什么原料赋予葡萄酒如此高的味蕾辨识度？是天生的？还是其它元素的作用使其成为绝佳的“清凉灭火器”？让我们暂且抛开科学方法，从哲学角度探讨一下这些问题。毕竟享受“天之甘露”是多么宽泛的主题，很难在严格的条条框框中得出结论。事实上，诗歌和表达情感与美的语言能更好地回答这些问题。

回想一下最近一次喝到的最满意的葡萄酒，或许是一款高雅的红葡萄酒，一款甘美的白葡萄酒，又或许是一款起泡酒，如浩瀚夜空，繁星闪烁。映入脑海的是一些专业术语，还是那流过味蕾的丝滑？果香的浓郁仿佛是一曲C小调和声，跳动的音符在味蕾上翩翩起舞，从前味延续到最终的回味。除非你是一名脱离社会甚至人类七情六欲的科学家，否则，所有关于葡萄酒的记忆都会充满美妙的画面感和味蕾的愉悦感，正中下怀地为你清凉解渴。

很多人会说，要定义解渴的葡萄酒很难。只有体验过才知道，任何瑕疵都不值得考虑，只有在那一时刻得到最大的满足才最重要。前味的愉悦与后味的悠长将浪漫的邂逅从头传到脚，这都是葡萄酒带给我们的天伦之乐。当我用个人钟爱的红酒、白酒或是起泡酒为自己“解渴”，庆祝的喜悦不仅来自葡萄酒，更来自心中的爱意。如果它们配合得这样和谐，为什么一定要选其中一款？星空漫漫、爱人相陪、美酒作伴，这就是所谓的永恒吧。我是**红色猫头鹰**，一直在这里。

