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January 2008

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南腔北调杂志社出版
国际刊号ISSN1003-2711 国内刊号CN41-2046/J

中国消费者品酒指南 (3)

A Chinese Consumer's Guide to Becoming a Certified Wine Geek (Part III)

现在让我继续教您如何做一个有品位的葡萄酒鉴赏者吧。

首先, 寻找一片白色的背景(比如一张餐巾或桌布), 将酒杯稍稍倾斜, 注意酒体是否清澈无瑕, 尤其是酒的内沿边缘。如果答案是肯定的, 那么这象征着这可能是一款不错的酒。如果不是呢, 那极有可能已经过了品酒的最佳时间。

然后轻轻晃动酒杯, 让酒的香气缓缓从杯中洋溢出来。这时, 你可以凑近一点, 闻一下酒的前味, 充分享受酒的果香。不过千万不要将鼻子整个探进杯内。如果气味浓郁, 这就是一款好酒的征兆。

现在可以尝酒了, 喝上一口, 让液体在你的舌间来回晃动, 溢满你的整个口腔, 用你挑剔的味蕾充分感觉这是不是你想要的那款酒。

当你完全咽下酒之后, 注意感觉遗留在你口腔内的余味。酒的后味是否足以让你久久陶醉, 还是很快便消失了? 如果后味停留的时间足够久, 那么这无疑是一款好酒; 如果消失的如同不曾喝过一样, 那么不要犹豫, 这绝对不是一款适合你身份的酒。也许这时你也无须喝下整杯酒了。赶紧试一下另外一款, 用同样的方法看看是不是一款好酒。每品一次, 就进步一次, 这是你在成为鉴赏家的必经之路上的重要一课。

你需要时刻懂得拥有丰富的关于酒的知识, 无论走到哪里, 你都有足够的自信去展示你独特的品位和高贵的身份。喝适合自己的酒: 不管是餐前鸡尾酒还是大大小小晚宴上的欢庆酒。明白了这一点, 你便能够在提升你的品位过程中获得更多的尊重。
(未完待续)

I now continue with my suggestions for all aspiring Chinese wine geeks. If you successfully digested Steps One and Two (October and November 2007 LifeStyle), you're ready for Step Three. 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

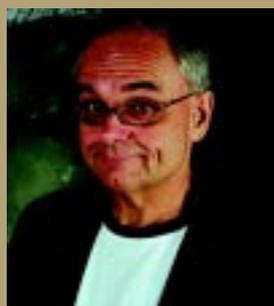
they actually know about wine: So, be prepared to prove yourself. If you follow my advice, you have nothing to fear.

Step Three: Tasting and drinking wine needs to be done in a very organized way so that you learn as much as possible about each wine before you drink it, while you are drinking it and after you drink it. First, tilt the glass of wine in front of you against a white background (like a white placemat, tablecloth or napkin) and see if the

wine is clear and in particular if the edge of the wine around the inside of the glass (called the "rim" or "meniscus") is also clear. If the rim is clear, this is a good sign that the wine may be healthy. If it is not clear, the wine is most likely past its prime.

Next swirl the wine in the glass, so that the bouquet or nose of the wine fills the glass and you may put your nose right into the glass to smell the fruit (or lack of fruit). Don't be concerned by putting your nose right in the glass that your friends will think you are crazy. You are simply doing what is necessary to know the wine. So, if it smells good, that is a good sign; if not, we have a definite problem; because 100% of taste is smell and if it smells bad, it will taste bad.

Now taste the wine: Roll the wine back and forth across your tongue and around your mouth. If it tastes good, this is a very good sign; if not, either the bottle is bad in some way or it is just not the right wine for you. Even if you don't recognize the wines



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on the wine list, if you can tell the server enough about what you like in a wine or the brand names and varietals of wines you enjoy at home, the server should be able to recommend a wine that is right for you and for the food you are ordering.

Finally, as you swallow the wine, feel it leave your mouth and go down your throat: Does a pleasant "after taste" linger on your palate or is the taste gone as quickly as you swallow? If it lingers, this is a good sign: If it is gone in an instant, like you never drank it, this is not a great wine. Continue

drinking your glass of wine until it is finished or you decide you just don't enjoy it enough to continue. Then try another wine, learning better each time what you like and don't like from your last glass of wine.

Moderation is Always the Rule: Now that you are well on your way to being certified, you need to understand that with your new wealth of knowledge which positions you as a wine authority wherever you go, you must be a good role model for those who choose to consume wine. Always drink in moderation; as a cocktail before a meal, as a compliment to your lunches and dinners or as part of happy celebrations large and small. Know your limits. A petite person cannot consume the same as Yao Ming of the Houston Rockets. Disrespect cannot be allowed to fall upon The Honorable Order of Certified Chinese Wine Geeks. And besides, I'll be watching! Only The Shadow knows. Live from China, Red Fred.

To be continued...