

LifeStyle [★] 品味生活

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年度品味制造者

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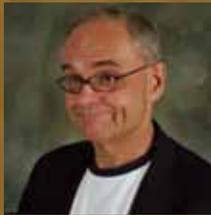
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南腔
北调



田博华，享誉全球的葡萄酒专家，如今常驻纽约或曼谷。他为众多的连锁酒店及餐厅担当顾问工作，发表过大量的有关葡萄酒的著作和评论。Fred Tibbitts Jr. is a global wine consultant based in New York and Bangkok. 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 in New York and across Asia.

新年美酒计划 My 10 Wine Resolutions for 2012 *Why Not Make Them Yours?*

如果你平日喜欢时不时小酌一杯，那何不在新年来临之际给自己制订一份新年美酒计划呢？在这一年结束的时候，希望你能再次回顾这份美酒计划，看看你的喜好有没有发生变化。我敢肯定，等到了年关，你将学到更多美酒知识与美酒技巧，你的鉴赏力也会越来越高。以下是我的2012年美酒计划，希望能投你所好，当然我更希望它能起到抛砖引玉的作用，你也列出一份自己的美酒计划。

- 1 新年红酒是黑比诺。黑比诺原产法国勃艮第，如今已在全世界范围内酿造，不过地方不同，风味也会不一样。
- 2 新年白葡萄酒是白苏维浓。它是波尔多三种白色酿酒葡萄之一。就产量来说，沙美龙仍居第一位，但是随着全球喜爱白苏维浓的粉丝数量的不断增加，白苏维浓赶超前者是指日可待。
- 3 支持国产葡萄酒。不管你是不是资深葡萄酒爱好者都要做的一件事，那就是支持国产葡萄酒，这样，就可以使质量不断提高，品种不断创新。中国贺兰山酒庄和怡园酒庄的葡萄酒都曾

多次在国际比赛中获奖，所以就近选择也是一个不错的选择。

- 4 教别人如何品酒。不管是在自己家里还是酒吧或者餐厅，和三两好友相聚，留意一下他们是如何品酒的。谁的品酒方式有问题，你可以帮忙纠正下，让他们能够调动所有的感官去品味葡萄酒的魅力。如果你是积极的、鼓励的，而不是说教的方式，相信他们会欣然接受你的建议的。
- 5 每周尝试一款新酒。提高美酒鉴赏力的唯一途径就是多尝试。放手大胆去尝试吧，等到2012年结束了，回想你尝试过的不同国家或产区的美酒，你的“美酒阅历”肯定会丰厚不少。
- 6 随手撰写美酒美食日志。在新年来临之际，培养一个好习惯，即每当用佐餐美酒时，记住它们搭配的口感。说到美酒和美食的搭配，这真的是见仁见智的事，所以不必纠结于红酒配肉吃、白葡萄酒搭配鱼的条条框框。因为调料、酱汁等因素也会影响口感。
- 7 不要怕退酒。除开那些老到的葡萄酒品鉴者，大多数人在品到糟糕的酒时，

并不会理直气壮地去要一杯新的。其实只要你足够礼貌客气，相信酒保或者经理会为你免费提供一杯新酒。如果换了还是觉得不好喝，那问题就严重了。因为葡萄酒的保存条件是非常有讲究的，忌高温，需避光，说不定所有的存酒都受到了影响。

- 8 每月浏览顶级葡萄酒网站或者博客，比如《葡萄酒观察家》、《葡萄酒倡导家》杂志和 wineblogwatch.arr.net 等葡萄酒博客。多了解一些葡萄酒知识和葡萄酒市场的最新动态，养成这个良好的习惯，就像你每天看报了解国内外大事一样。
- 9 以美酒作为礼物。如果了解对方的喜好，葡萄酒将是表达对彼此间友谊的珍视的绝佳方式。你要是拿不准主意的话，可以问问受礼人的好友或者爱人。
- 10 去国内外的酒庄参观。美酒之旅可是拓展美酒知识的重要途径。参观酒庄绝非你想象中那样无聊和没劲，很多酒庄花样频出，比如热气球之旅等等，使得参观过程趣味横生。

If you enjoy a glass of a favorite wine with your dinner or even just now and again, why not take a few moments as the Western New Year has dawned to reflect on your evolving relationship with the world of fine (or maybe not so fine) wine, depending on how far you have advanced along your personal wine journey. Decide now for the coming year your guiding wine principles: What you will embrace and what you will reject. And by all means, at year's end, do review these wine resolutions and see if your attitude has changed with respect to any of them. I'll bet by December you will have learned a lot more about wine and some of your views will have matured, along with your wine palate. So here are my 10 wine resolutions for 2012. See if you agree with any of them, but more importantly, let my list inspire you to make your list.

- 1 My red wine for the year will be Pinot Noir. And while Pinot Noir is the red grape of Burgundy, it is now cultivated and brilliant wines produced around the world; yet in each country, with a unique style, so if you were to try a Pinot Noir from every country presently producing and exporting this wine, no two bottles would be alike. Definitely a winner for wine lovers.
- 2 My white wine for the year will be Sauvignon Blanc, one of the three white wine grapes of Bordeaux; and although Semillon is by volume the number one white, Sauvignon Blanc is one day certain to be the number one, due to its growing number of fans around the world with yours truly being among its most ardent aficionados. And as with Pinot Noir, it is now cultivated and produced in nearly as many places, each with its own style and unique flavors of its terroir.
- 3 Support your country's wine producers, no matter your palate, beginner or mature, because it's simply the right thing to do and in so doing, you'll better insure they are encouraged to improve the quality and the selection of varietal wines they produce for domestic consumption. I live in Thailand and I am always looking for wines I can genuinely say I like from my home country. Thai wines have traveled a very rocky road until now, as was the case in China; however, at long last rich Thais as well as foreign investors are finding micro climates in the right places that are beginning to produce better quality wine grapes. And with the increased investment, old wineries are being made new and new wineries are being built with state-of-the-art equipment, which is attracting experienced enologists committed to producing fine wines in Thailand. In China Domaine Helan Mountain and Grace Vineyard are winning gold and silver medals in most of the wine competitions in which they are entered from Hong Kong to Paris; so go no further than your nearest fine wines shop to enjoy a superb bottle of red or white wine, authentically produced from grapes 100% grown in China.
- 4 Teach others how to properly taste and enjoy fine wine. Whether you are at home entertaining friends and customers or at a bar or in a restaurant, always notice how those in your company go about tasting and drinking their wine. If you see that someone is not doing it right, help them to understand

how to get the most from every sip, every glass and every bottle by learning to use all of their senses and by following universally recognized best practices for tasting and drinking wine. If I have taught you anything over the past couple of years in these wine columns each month, it is how to appreciate wine from tasting to drinking to reveling in the marvelous "after tastes" of better wines. If you approach your friends and even your customers in a friendly, supportive manner, rather than as a lecturer in a classroom, they will usually be very receptive to your helpful suggestions and appreciate that you cared enough about their consuming pleasure to show them how to improve their technique and learn more from every taste.

- 5 Try one new wine every week. The only way to grow your appreciation for all wine varietals and types is to experiment. If you have the same varietals every time, you may be learning more about them, but you are missing out on all the others. So, in 2012 resolve every week to try one new varietal or a wine from a country or appellation you have never before tasted: Because if you do, by year's end, think of how many different wines from so many different wine producing countries you will have tasted. And in so doing, your wine "taste memory" will be greatly enriched, allowing you to much more easily describe all the wines you drink, because you will be better able to detect the more subtle differences among wines, given your expanded knowledge of wines from around the world.
- 6 Start a wine & food log on your handheld. Begin the New Year by instituting a new best practice: Every time you have a glass of wine with food, rate how well your wine goes with the foods that accompany it. And be very specific about the wine and the food, because perfection is always in the details, and so it is not so much that red wine goes best with meat and white wine goes best with fish, as is it important that you note all the spices, seasonings, sauces, flavors and even the degree of doneness that really determines which wines go best with which foods. Over time you will have compiled a description of your wine and food palate by your opinions on what wines go best with what foods. To be sure, it is a subjective science, because everyone's palate is unique and therefore your notes speak directly to the personal nature of your tastes. Yes, there are universal pairing rules with which most everyone will agree, but you always want to know before you order your food and wine, how you like your food prepared, and with what seasonings and sauces, so that the wine that you choose will be the perfect companion on your plate and on your palate.
- 7 Never be afraid to send a bottle back to the kitchen if it's bad. Unless you're a seasoned wine aficionado and totally confident in detecting even the most subtle of flavors, good and bad in your glass of wine, most wine consumers are afraid to insist on a new bottle if at first taste the wine is simply not satisfying or even worse, if it is so unpleasant that it is painful to finish. You are paying 100% of the advertised price for your wine, so by the same token, you deserve 100% satisfaction.

If you allow the bar or restaurant to serve you a standard glass or bottle of wine and you do not complain about it, so in other words lack the "courage of your convictions", then YOU are part of the problem.

As long as you are polite and respectful with your server, bartender and / or the manager; and you explain what you find objectionable in the taste, there should be no problem being served another glass or another bottle without additional charge. But if the new glass or bottle is equally or nearly equally as bad, suggest to your server or even the manager that the problem may be with the entire case from which the bottle was taken. This can and does happen more than you think, because if wine is subjected to high temperatures, for example, over a period of time, every bottle in that case will be affected in the same way and most likely every bottle will be bad.

- 8 Once a month visit one or more of the top wine websites or wine blogs (Magazines: Wine Enthusiast, Wine Spectator, Decanter, The Wine Advocate, Wine and Spirits or Food and Wine; Wine Blogs: Wine Blog Watch wineblogwatch.arr.net; Vinography vinography.com; Jamie Goode's wineanorak.com/wineblog/; or The Feiring Line www.alicefeiring.com/) and read everything to which they grant you free access to increase your wine knowledge and to learn what's new in the world of wine. Think of it as you would reading a daily newspaper to be better informed on the news events and issues of the day.
- 9 Give wine instead of chocolates and things that glitter. Resolve to gift everyone in 2012 with one or more bottles of wine that you believe they will appreciate, knowing their preference for red or white, sweet or dry and light bodied or heavy bodied. If you are unsure in any particular case, ask a friend or the spouse of the intended beneficiary of your wine gifting to be certain the wine or wines you select will be perfect for his or her palate, because if you know the palate of your intended, wine can be a very personal way of showing your appreciation for your friendship. And with every sip of wine, your friend will warmly recall who made that glass of wine possible.
- 10 Visit one or more wineries domestically or abroad. Wine tourism is expanding around the world, so take advantage of the many great packages that are now available through one or more of your favorite wineries or on the Internet. And don't think for a minute that you would become bored just visiting wineries for your next holiday, because now the wineries or your tour operator can arrange for magical balloon rides at sunrise over their area's valleys, flatlands and inclines blanketed in vines; and any number of other exciting excursions in their region.

But sometimes it's just a heavenly, private picnic escape to a place with a breathtaking view of the surrounding vineyards and greenery with a special bottle of wine that reminds you of the value of the simple joys in life, such as being alone with the one you love in the lap of Mother Nature.

I am *Red Owl*, over & out. 

Photo: franceguide.com