

# New Western Cuisine



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产品设计

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浪漫滋味

Flavors of Romance



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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。

# Love like Fine Wine Comes in Many Flavors Why Not Taste Them All? 爱似美酒何不一一品尝



If variety is indeed "the spice of life", then by all means, bring it on. I like mine with plenty of spice. Love knows no bounds and it will consistently overcome you when you least expect it, so live with an open heart and welcome everyone and everything 24/365. And the same goes for fine wine: Don't stick with the same red or white varietal every time you look to enjoy a glass of wine. Experiment, and in so doing, better know the true colors of your palate. And while your palate is forever maturing or "drying-out" as they say, you'll never know the "bounds" of your palate at any given time unless you

regularly experiment.

By the "bounds" of your palate, I mean the extremes of wine characteristics that you still find pleasant in a wine and for which you are willing to pay, given the right mood, season, temperature, atmosphere and that the wine is good with or without food. The most common characteristics to consider are as follows:

如果多样性是“生活的调味料”，那么无论如何一定要将其“发扬光大”。我希望我的生活调味料越多越好，爱是

没有界限的，当你对它期盼不多的时候，它总会带给你意外，因此敞开心扉，包容一切，是一种生活的态度。葡萄酒也是如此，不要执着于一种红/白葡萄酒。多多尝试，你才会更好地了解你的味蕾。当你的口味已经成型，除非你定期尝试，否则你都不会知道自己味蕾的“界限”。

所谓味蕾的“界限”，我是指你觉得葡萄酒的口味正好适合情绪、温度、气氛，无论是否搭配餐，即便葡萄酒的口味有些极端，你也愿意购买。葡萄酒主要需要考虑的因素有：

*White Wines*

Color

Clear to Straw Yellow

(Green = very young; Golden = older &amp; possibly oaky and/or sweetness)

Aroma

Tropical fruits, melons, mineral qualities, citrus, green apples, spice to no spice

Fruit

Lychee, peaches, tropical fruits to little or no fruit

Spice

Spicy to bland

Tannin

Due to the minimal skin contact of white wines, almost no tannin, except from any oak aging

Astringency

Rhone wines &amp; rich Chardonnays can be acidic

Body

Light-Medium-Heavy

## 白葡萄酒

颜色

淡黄色

(绿色 = 非常年轻; 金色 = 年久 &amp; 可能橡木味/ 或者甜味)

香气

热带水果、甜瓜、矿物质、柑橘、青苹果、香料到无香料

水果

荔枝、梨、热带水果、少许果实、无果实

香味

辣味到无味

单宁

因为与葡萄皮接触甚少, 白葡萄酒几乎没有单宁、除非在橡木桶中陈年

涩味

罗纳葡萄酒&amp;霞多丽具有酸度

酒体

轻盈-适中-厚重

*Red Wines*

Color

Red to purple

(The more blue to purple, the younger the wine)

Aroma

Red fruits to dark bramble fruit, mint, green pepper, cassia, spice to no spice

Fruit

Red fruits to dark fruits, raspberries &amp; cotton candy to little or no fruit

Spice

Spicy to bland

Tannin

Young red wines can display considerable oak, seeds &amp; stems (French oak shows complex flavors of cloves &amp; woody spices) (American oak shows palate forward flavors &amp; vanilla)

Astringency

The younger the wine, the greater the acidity

(You know the wine is acidic when your mouth is dry on tasting it)

Body

Light-Medium-Heavy

## 红葡萄酒

颜色

红色到紫色

(越接近蓝紫色, 葡萄酒越年轻)

香气

红色水果到深色树莓、薄荷、青椒、黑醋栗甜酒、香料到无香料

水果

红色水果到深色水果、树莓&amp;棉花糖、少许果实、无果实

香味

辣味到无味

单宁

年轻的红葡萄酒能显示出一定橡木、种子和茎干的特性 (法国橡木带来大蒜和木质香料的复杂口感)

(美国橡木带来味蕾前端和香草的口味)

涩味

葡萄酒越年轻, 酸度越高

(当你口干的时候, 品尝葡萄酒, 你就能尝出其中的酸度)

酒体

轻盈-适中-厚重

So, if you carefully consider each of these characteristics as you taste every wine, you will become aware of your palate's minimum and maximum requirements to appreciate a wine. But it is important to taste each wine first by itself without food; then with food that goes well with that wine. You will discover that some wines that are too tannic, too acidic, too young for your taste satisfaction by themselves, become very friendly and display none of these unpleasant characteristics when they are consumed with foods that pair well with them. So, when I encounter a wine that is unpleasant without food, but pleasant and a good companion with foods that I like, I make note of the vintage and thereafter, I avoid that wine, unless the vintage is at least one year older and I am having food with the wine.

As for the many flavors of love, now you're talking my language. The fine art of tasting wine is a matter for the palate and the mind; the fine art of tasting love is a matter for the palate and the six senses. Either art can be mastered, the common denominator being practice, practice and practice. Did you know that most of taste is actually smell? It's true: Just try tasting anything when you are holding your nose closed; or if your nose is stuffed-up and your sense of smell is shut-down. And did you know that since humans are animals, we each have a unique set of body odors and discrete smells about our various body parts from head to toe? If you doubt me, just observe how a cat, dog or any wild animal will first sniff you when coming near you; and dogs are famous for going right for the crotch, be it man or woman: They don't see anything improper with sniffing every part of you and if invited, following-up by licking you wherever you fail to prevent them from so doing. And THAT is definitely tasting you. Of course, many dog owners are aware of this natural behavior of their canine pets, so thankfully, many owners train their dogs to be on their best behavior around all humans. It's fine to sniff the legs, the arms and the area around a person, but not okay to get too personal.

So, if you want to taste the endless variety of the flavors of love, just put your nose to work next time you encounter a member of the opposite, same or either sex, depending on your personal sexual orientation. As they draw near, without letting on you are about to deeply inhale their animal scent through your nose, just do so with all your vigor, smiling all the while, of course, looking as though nothing is unusual; but you will find that you will smell what they are like in general. If you want a more intimate reading of the shampoo and/ or conditioner and/ or cream in their hair; the perfume or cologne behind their ears or about their neck; the smell of the soap with which they have showered or bathed; or even their very most intimate of scents, that being in the vicinity of their crotch, you simply must find a way to get closer to that body part and as before, take a very deep breath through your nose: The result will tell you plenty. And with practice you will begin to be able to differentiate the more subtle smells of each body area or body part, which the brain will conveniently translate into ordinary to exotic visual images of that which produced each smell or odor.

But I did suggest you "taste" the flavors of love and wine; so even though taste is mostly smell in either case, while I invited you to taste the wine with your palate, I really haven't invited you to actually taste another person with your palate. As with the family dog or any canine you might encounter when out and about, the fine art of tasting love is one of life's most intimate and intense of pleasures. So, in terms of another person, if you wish to taste their lips, you kiss them. If you wish to taste their fingers or toes, you kiss them and gently nibble on them; of course if you just can't help yourself, tenderly place your mouth around them and nibble away as the spirit so inspires. If you want to know the flavor of their nipples and breasts, you kiss them and as well take them in your mouth: All this then leaving but to taste the dearest destination of all, the genitals.

I absolutely recognize that since tasting is a very personal science, I unequivocally leave it to each of you to determine for yourself the best approach and personally proven techniques to go about thoroughly exploring and tasting inside and out another's private parts. Unless you're from another planet where they don't practice sex, you'll get a great deal of satisfaction from tasting love in every way possible with the object of your present affections.

So, charge your wine glasses with the best red wines you can afford; know that smell is critically important for a successful tasting, either with respect to wine or other human beings or both; and with the Olympic tongue of a world champion and the rainbow palate of a professional at the ready, taste away for maximum satisfaction. I am **Red Owl**, over & out.