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Drink What You Like

You Don't Need a Sommelier

爱你所爱 你不需要侍酒师



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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。还参访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。



If I am ordering a 6500 RMB or more expensive bottle of wine, I may welcome a second or more educated opinion than my own; however, for everyday wines or even the 2000 RMB bottles with which from time to time I might choose to pleasure myself and my wife, I don't need a "Sommelier" to decide for me...and nor do you.

You see, the definition of a "Good bottle of wine" is "One that you like". And since you know immediately upon tasting a wine if you like it, you can easily be your own "sommelier". Now, I am not saying that if you are only beginning your wine odyssey into the unknown, you feel very unsure of what is a good value and what wines go best with what foods that you should never seek some helpful advice (which most servers these days are more than ready so to provide); however, the only way you will ever become independently capable of deciding for yourself is by diving right into it and making as many mistakes as you must along the way if necessary: For learning what wines we like is as much a result of learning what wines we don't like. And your wine education will be far richer and more lasting if you take responsibility for your wine decisions, good and bad from the very beginning of your wine journey, rather than rely on the princely advice of one of the local "wine gods", most of whom are convinced they were both "Masters of Wine" and "Master Sommeliers" in their past lives, explaining beyond reproach their impeccable taste in fine wines in this life. May their God bless them, one and all.

Deciding on a wine for any occasion is no different than

choosing what you would like to eat. It's mostly what are you in the mood for? So, red, white, white zinfandel or rose, sparkling wine or Champagne? Are you intending to have food with your wine? If so, the key is to decide what food you will have (at home or in a restaurant, club or bar); and once you have settled on this, it's only a matter of selecting a wine that compliments your food or foods. You may be having an "appetizer", followed by a "main" and topped-off with a delicious dessert; or you may simply be having a light meal all in a single course. But if you practice pairing the wines you come to like at home on a regular basis (Do make a list for yourself and keep adding to it as you discover new wines you also like), when you are dining out, you will find that increasingly, you really can decide for yourself what wine and food combinations best please your palate. And every time you decide on a wine to go with your food, make and save a note on your PDA of what wine and what food you had together and give it a rating: (10) being "Excellent" and (1) being "Never Again".

It's the same as learning any sport. Take golf or tennis, for example. When you begin, you can't hit the ball; with practice, you can hit the ball, but not very well and not very far. Then with more practice over time, your game improves to the point where you can enjoy the sport and you can play with others who will enjoy playing with you. So, over time if you consistently practice trying new wines to grow your list of "Wines I Like", because along the way you will have had many different foods that you regularly enjoy with these wines, before you know it,

your "wine game" will have improved more than you realize. And just as with golf or tennis or any sport, others will naturally enjoy participating with you as you collectively celebrate your appreciation of the contribution that good wine makes to our quality of life when consumed in moderation. Wine is healthy for you and it is the perfect way to say "I love you"..."Congratulations"..."Here's to you"..."Here's to Family"...and more importantly, "To Peace, Prosperity and a Good Life for All People Everywhere". I am **Red Owl**, over & out.

如果我点的葡萄酒价格在6500人民币以上，我可能需要更加专业的品酒建议。如果只是每天喝的普通葡萄酒或者是我和我太太偶尔会选择的2000多块一瓶的葡萄酒，侍酒师对于这种情况而言就有些大材小用了。

其实“好酒”的定义就是“你喜欢的酒。”酒入口中，即可知道自己是否喜欢，成为“自己的侍酒师”不是件难事。不过如果只是刚刚步入葡萄酒这一未知世界则另说了，你还无法把握葡萄酒的真正价值，还无法鉴赏酒与餐的搭配奥秘（你也不要指望能从他人处获得什么有益的建议），所以你能努力将自己培养成为“自己的侍酒师”，虽然一路走来，你会犯很多错误，但是这是唯一的出路。了解你不喜欢的酒与了解你喜欢的酒一样重要，只有这样你的葡萄酒知识才能丰富，面对葡萄酒时才能做出正确的决定，从而掌控你的葡萄酒之旅。不要将这些本应充满惊喜的旅程交给那些所谓的“酒神”，或者人们常说的“葡萄酒大师”、“侍酒师大师”。在他们的生活里，“酒神”们总是在谈论他们对于精致葡萄酒无与伦比的品味，希望他们的“上帝”会永远保佑他们。

为不同场合挑选葡萄酒与挑选你所钟爱的美食相差无几。选择红葡萄酒、白葡萄酒、白仙黛芬、玫瑰、起泡葡萄酒、香槟，很多时候，取决于你的情绪以及与酒搭配的食物。后者尤其重要，无论是在家中，还是在餐厅或者酒吧，只要食物决定好了，剩下的问题就是选择葡萄酒了。一般而言是这样，开始是前餐，然后是主食，最后以美味的甜点作为尾声。也有可能，没这么复杂的先后秩序，简单一道即可解决所有问题。但是如果你想真正掌握酒与餐的搭配，一定记住熟能生巧。（将自己知道的葡萄酒列个目录，并随着了解的加深，不断增加这个目录）。当你外出就餐时，就会发现你可以为自己的餐酒搭配做出越来越正确的决定。每一次的选择，都请务必记录下来，并给出适当的评分，比如10分为“优秀”、1分为“到此作罢”。

这一过程其实跟学习某种体育运动一样。以高尔夫或者网球为例，开始时，你连球都打不到。经过练习后，你已经可以打到球了，虽然不是很好，但也不是很糟糕。再经过一段时间的练习，你的技能达到某个程度，已经可以感受这项运动的乐趣，可以与其他人“过招”，而他人也乐于与你“交手”。因此，如果一直持续不断品尝新的葡萄酒，并且让“我喜欢的葡萄酒”目录越来越长，潜移默化之中，你的“葡萄酒技能”也会达到你自己都想不到的水准。就像高尔夫、网球，或者其他运动一样，你的对手也会很享受与你同场竞技。正是你对葡萄酒出众的鉴赏能力，使得大家感受到优质葡萄酒带来的生活乐趣。葡萄酒有益健康、是表达爱与祝福的最佳方式。让我们为和平富足、为全人类的美好生活举杯。我是**红色猫头鹰**，一直在这里。