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Moe Knows Wine

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“Can’t We All Just Get Along!?”

By Moe Levy

How is it that the most influential minds in the wine industry don’t ever seem to agree on what makes a great wine? I have been reading just about every wine publication on the planet and, with very few exceptions, they almost never agree on what makes a great wine. How is it that one publication calls a wine a classic and another one calls it undrinkable? It’s as if two teachers graded the same paper and one gave it an “A+” while the other one gave it an “F”. I know of one very famous winemaker who hates a very prominent publication sooooo much that the staff is never allowed to say the name in the winemaker’s presence. This controversy, however, is not a bad thing. If everyone had the same standards and liked the same wines, things would be boring.

Not everyone likes the over-the-top taste of the huge scoring wines. I served a family member one of my favorite \$100 Cabernets and he proceeded to put an ice cube in the wine right in front of my eyes! A top Napa winemaker friend of mine also tells me about his relative that likes his reserve Cabernet wine stirred with a little bit of sugar substitute. AAARRRGGGHHH!!!

Different wines taste different with different foods. Some wines should only be consumed with food and some wines are good by themselves on a sunny Sunday afternoon on the veranda.

Some of the things that can change the way wine tastes on any given day include: lemon in your water, vinaigrette salad dressing, chocolate cake (everything tastes better with chocolate cake), spicy foods that overpower the wine, the type of glass you are using, the temperature of the wine, how long the bottle has been open (some wines need to breath for hours), the setting or the occasion, other smells that are in the air (most of your taste buds are in your nose). And, please, don’t chew any gum before tasting, it will change your taste for hours.

So how are we mere wine loving mortals ever going to know what to do, or more importantly, what to drink?

The answer of course is to try lots of different wines (go to wine tastings, wine dinners with friends, wine-themed parties) in pursuit of your 97-point wine. Try different wines with different foods. Get different glasses for the same wine and see if it tastes different to you. Experiment, but more importantly, have fun. You

may never find the perfect 100 point wine, but that should not keep you from trying.

The very best wine is the one that you are sharing with friends and loved ones, the one you had on the beach, the single bottle that caused you to know the sheer joy of the almost perfect Cabernet and started your love of wine. The best wine is the one that **YOU** like the best, the one that you will remember for years to come. I may not know what I had for dinner last Tuesday, but I can tell you what bottle my wife and I shared on the beach in Cabo so many years ago.

**Moe's Fine Wine's Pick of the Month
2001 Leeuwin Art Series Chardonnay**

Imagine a hot Summer day and someone gives you a chilled peach and a chilled pear each at the peak of ripeness. First you smell them, then you take a bite of each and let your senses overload. If you add a touch of oak, you are there. The taste lingers (or is that dances) in your mouth for at least 45 seconds. This perfect Summer wine will go great with shrimp on the BBQ or just by itself on the veranda. It comes from the Margaret River area in Western Australia (their California) and should age beautifully for the next 15 plus years. I would be willing to wager that it won't last until the end of the month at my house.

Remember to share.



Moe's Fine Wines
11740 San Vicente Boulevard, Suite 114
Los Angeles, CA 90049
Tel.: (310) 826-4444
Fax: (310) 826-4512
Email: info@moesfinewines.com
www.moesfinewines.com