

Moe Knows Wine

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“Chateau Latour, the perfect pizza wine”

By Moe

Different people have different views about wine. Some people view it as an essential element of life--they know exactly what wine they want with every meal. Other people are so confused by the myriad of choices that they limit their decision to either red or white. These different views can be apparent in restaurants.

While dining at a nice restaurant with a reasonable corkage fee, I see two well-dressed couples arrive in a European luxury sedan carrying 2 bottles of wine that you get change back from a five, including tax!!! I'll admit this was not the Ritz, but please You drive an 80 thousand dollar car, probably live in a house that's worth a small fortune and you drink THAT!!! On another occasion at the Hollywood Bowl, I saw the same travesty repeated in the private box section. I think those box seats are about \$100 a piece and the cost of the wine would not buy the gas for the drive over. If it is true that these people really can't tell the difference, then we should all pity them for not knowing the true joy of a great wine shared with friends. If they can tell the difference, then we should just pity them.

Of course some people are at the other end of the spectrum.

While dining at a local Brentwood Italian restaurant having a wonderful Chianti Classico Reserva with some pasta, I look at the table next to me and what do I see but two couples sharing 1989 Chateau Latour with pizza. It was obvious that wine was such an integral part of their life that just drinking the house red would be unthinkable.

I'm not suggesting that everyone should have a first growth Bordeaux every time they have pizza, but wouldn't it be nice if once in a while we treated ourselves to a great bottle of wine with one of our favorite foods (pizza, pasta, BBQ, etc.). Life is too short to save every bottle for that once a year special occasion. It's nice to always have a few great bottles ready for whatever mood you are in. Enjoy!

Moe's Fine Wines' Pick of the Month
2004 La Sirena Moscato Azul

Imagine getting a wine from the maker of Screaming Eagle (which normally sells for well over \$1000 a bottle) for less than \$30. Heidi Peterson Barrett, one of the wine goddesses of Napa (or the world for that matter), has come up with a dry white Muscat Canelli that is a perfect answer for a summer day, when it is just too hot for a big red. The exotic floral aromas and the beautiful Azul (blue) bottle remind me of the coast of Bora Bora. This crisp white wine has hints of pineapple, peach, and absolutely no oak. Try some fish on the BBQ or a nice summer salad, both go great with this wine.

Remember to share.

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