

## **Article Published in the December 2005 Issue of Westside Today**

### **My Favorite Toast For The Holidays**

**By Moe**

Everyone has a favorite toast. Whether you say *cheers, chin chin, salud, salute, ganbei, kampai, skal, a votre sante, za vashe zdorovye, opa, l'chayim, or be salam ati*, no matter how you say it, what language you say it in, or what occasion you say it for, most people will agree that raising a glass and invoking your favorite way to wish others goodwill almost always involves a local flavor.

This holiday season take time to raise a glass to your family and friends. As we rush through the holidays trying to find that perfect tie for dad, that fruit cake for aunt Mary or that latest CD for little Johnny, we forget to slow down and enjoy the season. Take a break and reflect on what is important. Enjoy the company of those you care about and perhaps take time to remember those who are no longer with us.

As the holidays approach I would like to share with you my favorite toast. I believe it originates in Mexico, but it fits Los Angeles as well as Chihuahua. It goes something like this: *salud, amor, dinero, vino y tiempo para gozarlo*. The translation is: health, love, wealth, wine and the time to enjoy them all. Without our health we have nothing. Without love we have no one to share it with. Wealth is what we all work so hard for. Without wine, what kind of life would it be? And last but not least, isn't time the ultimate luxury, the one thing that can never be purchased or replaced?

So stop, relax and smell the cabernet! Cheers to all and have a happy holiday season! By the way, did I mention that Aunt Mary may like a bottle of pinot noir better than a fruit cake and that dad may enjoy a cabernet better than a tie? But until little Johnny turns 21 I would stick with the CD.

## **Moe's Fine Wines' Pick of the Month**

### **2004 Glaetzer Shiraz from Australia**

Ben Glaetzer, the maker of world famous Amon-Ra Shiraz, which is considered to be one of the best wines from down under year after year, now has his own label. This massive wine is so dark that you may think you are staring into a jar of purple ink. Although light may not pass through this wine, the smell almost overwhelms your senses and the taste of blackberries fills your mouth. This extremely limited-production wine may be tough to find, but it is definitely worth the effort. We enjoyed ours with steak and some flourless chocolate cake.

Picture it: a bite of cake, a sip of shiraz . . . .

Lather, rinse, repeat.

Remember to share.

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