



WILL THE YANKEES WIN TONIGHT? **A YES B NO**
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Hope at home Fans hungry for Bronx win tonight **Pages 3, 30**

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EATING

Get the most out of your wine

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For the 25th anniversary edition of his "Windows on the World Complete Wine Course" book, wine expert Kevin Zraly traveled to 20

countries and tasted 4,000 wines. We asked him for wine advice even a novice can decipher.

TASTING WINE

Zraly suggests placing your hand over your glass before smelling and tasting it. "It locks in the aroma, enhancing it about 10 times," he said.

"Smell is the most important thing when it comes to wine," he said.

TO DECANT OR NOT TO DECANT?

In a decanting experiment Zraly did for New York magazine in the 1970s, all the tasters said the best wine was the one that was opened and served immediately.

"I think it's OK to decant — it's not going to hurt the wine, unless it's an older one. You have to be very careful about decanting an older bottle of wine," he said.



Kevin Zraly, right, is the author of the wine guide.

"But the decanter looks nice — it's more for the show," he said.

SUGGESTED SERVING TEMPERATURES

White wines are often served too cold, and red wines too warm, Zraly said.

"I prefer my reds at 63 to 65 degrees," he said.

Lighter reds should be served cooler, and heavier white wines should be served a bit warmer.

"Say you have a really big, oaky, California chardonnay, ... it should be served at the same temperature as a red," he said. "You'd want a riesling or sauvignon blanc to be colder."

But even cold white wines shouldn't be served right out



of the fridge.

"A refrigerator is a bit too cold," Zraly said. "Your fridge is probably about 40 degrees, and you want the whites to be about 45 degrees. So keep it out to warm it up a little bit."

BEST VALUE

"The best values in the world are in the \$10 to \$20 range," Zraly said. "People always ask for under-\$10 deals, but if you're willing to spend \$5 more you'll get something great."

His top two recommendations: cabernet sauvignon from Chile and malbec from Argentina, both under \$20.



Decanting wine looks nice, but it's not necessary.