

# Wine Tips of the Week

## Preparing the Bottle



**White and Rosé Wines:** White wines and rosé wines are best chilled. You should give a Chardonnay an hour in the refrigerator; a

Sauvignon, a Riesling, a rosé wine—about two hours or more. Don't overchill older wines—one hour in the refrigerator is certainly enough.

**Red Wines:** Young red wines can be treated in a fairly cavalier kind of way; a light fruity red wine can even be chilled for an hour. Full-bodied red wines are usually better at a cool room temperature.

## Cutting the capsule

**Capsules** are usually made of lead, tin or plastic. Remove the top by cutting around the rim with a capsule or foil cutter, or with a knife, and flipping it off. Wipe the top of the bottle with a wet cloth to remove any impurities. This is particularly important if the capsule is made of lead.

## Pouring Dos and Don'ts

When pouring wine, pour it gently and pour less than half a glass so that you've got room to swirl the wine around. Avoid filling the glass more than half full ... you'll end up with a mess on the carpet.

## The Basic Corkscrew

The basic corkscrew design has, and the one thing all corkscrews must have, is a generous helix—one that you can slide a matchstick up and down. The helix will



prevent the corkscrew from tearing the heart out of the cork. You should put the corkscrew into the center of the cork, twist it around until it's into the cork, and then pull it out.

## Corkscrews

### The Waiter's Friend

One popular corkscrew is called the Waiter's Friend. With it you twist the corkscrew into the cork, put the clasp against the rim of the bottle, hold it tightly and ease the cork out.



### The Screwpull

The screwpull is one of the most user-friendly of all corkscrews because there's no effort involved. You turn the corkscrew into the cork, and then you keep on turning. The cork will come out of the bottle all by itself.



## Cork Stuck in the Neck

**S**ometimes you'll find a cork you're unable to budge with an ordinary corkscrew. Use the 'Thief.' You put the longer side of the Thief down one side of the cork, the shorter side down the other side, and wiggle it down. Then you twist it and pull it out in one motion. The Thief is also useful when you have old bottles of wine with very fragile corks.