

wine

Richard Watson

Store wine carefully

For all kinds of reasons, some rational and others not, most of us find we want to lay away certain wines for future drinking. And the idea has merit.

Early purchase usually saves money, it is more convenient and it permits the development of a delicious sense of anticipation. There is pride in the possession of a well selected cellar full of promised delights for some forthcoming special operation.

promised delights for some forthcom-ing special occasion.

But there are hazards. Much has been written of these, followed gener-ally by a complex set of rules that can frighten one away from the task. It is amazing how many words are written, by esteemed wine writers to convey by esteemed wine writers to convey out the convey of the convey and the convey of the convey are the convey of the convey of

These rules are generally expressed to apply to the storage of reds. They hold for whites as well. It is just that whites aren't generally held as long as reds, so the issues are less critical.

• The first matter has to do with the temperature at which wine is stored. There are two aspects, average temperature and variability. The best storage temperature is 52-55 degrees Farenheit. More is known about the effects of storing wine at higher average temperatures than this, than about wide variability in temperature. Heat increases the rate of maturation of wine, and that is the sole negative influence it has, up to a mean well into the high 70s or low 80s.

THE RILE of thumb is that for each THE RULE of thumb is that for each 10 degrees mean storage rate, the wine development will increase a year. Thus, a 1976 Bordeaux stored at a constant 63 degrees will develop today to be as mature as it would "normally" be if stored at the more usual 53 degree in 1984 Variability in temperature, wide ranges between high and low through time, is presumed to have an undesir-able effect beyond that of erratic ag-ing. No one is quite sure what that is. That wine is a sturdy stuff fortunately protects it from many of our abuses.

Wine should be dept in as dark an area as possible. Light, especially direct sunlight, will have a most undestinable affect on color and development. Seeing wine displayed in store windows or constantly under bright lights suggests an unsympathetic feel for wine care, whether this occurs in a store, restaurant or home.

* KEEPING WINE away from unstable physical surroundings is also desirable. Wine storage areas near heavy motors, machines or earth faults are to be avoided. Frequent agitation doesn't permit sediment to stabilize. There are those who suggest this can cause "nervous" wine; I don't quite know what that would be, however.

• Wine bottles should always be kept on their sides. The simple reason for this is to keep the corks moist and not allow them to dry out, thus permitting air to come into contact with the wine. The simple principle is violated in nearly every quality wine store in the area. (With slow-moving wine, this could be the beginning of trouble for a bottle.)

sonably dark place and kept horizontal should hold up maximally. Violations of any of these conditions will have an effect, depending on their severity and duration.

If you find you cannot adhere to em, better just buy the stuff as you

Music club to honor its 40-year member

The music study club will honor Mir-iam Meckler for 40 years of service on April 15. Mrs. Meckler joined the Music Study Club of Metropolitan Detroit in 1940. Over the years she has held many titles as a member of the board of di-rectors.

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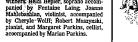
At the April 15 program meeting, she will be recognized by the club for her major contribution as chairwoman and consultant of the annual artists concerts. The program begins at 12:15 p.m. at Temple Bett El, Birmingham, She became actively involved in the concerts in 1957 when her daughter, Ruth, was presented as the young-artist Today, Ruth Meckler Laredo, enjoys an international concert career, is a Columbia recording artists, and is considered by New York critics as the foremest American-born woman piaforemost American-born woman pia-

foremost American continues in the mist.

Mrs. Meckler has handled all facets of the Annual Artists Concerts. The proceeds from the concerts are used to provide scholarships to needy and talented students, regardless of race or

A NATIVE of Montreal, Mrs. Mec-

kler studied piano as a youngster and won a scholarship at the Canadian Academy of Masics when she was 8. The family moved to Detroit before her before he



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