

## Selecting a cellar wine

This column is triggered by the several questions I have had lately, centered about building a wine

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For those who want to begin developing a collection of wines, this column will lay out some guidenties. The focus here is the selection of wines for the cellar, not the physical properties thereof. That must await another column.

The basic issue in accumulating a collection for the cellar, not the physical properties thereof. That will age with the collection of the cells of

worth the effort; drink them when you buy them.

RED WINES are more frequently associated with cellaring. The best of them develop well in the bottle, allowing their natural tannine to annooth cut while developing complexity and grace. The great Red bordeaux, the Italian wines from the nebbliogrape and the chindir teserves, the best of the burgundies, rhones and chateuned du papes of France, California cabernets, petile strahs and some infranciels all benefit from the time for development that five to eight years in a cellar afford.

But do not hold jug wines, French or California beaujolais, generics and most California pioto noirs too long. They are made to be drunk young, treated more like a white than a red. As indeed they are. Sparkling wines tend not to improve much in the bottle, if at all, though they do store for astonishingly long intervals. Once champagne has left jits yeast it ceases to develop againticantly.

As to the matter of storing only wines that one effort for something that is not going to give more satisfaction than a bottle purchased last week? Why do!?

Probably the best guide to deciding which wines

satifaction than a bottle purchased tast week? Why do it?
Probably the best guide to deciding which wines to save is those that give pleasure when young will give enhanced pleasure when more mature. If you do not like a two-year-old bordeaux you will probably not like it when it is 70 years old. If you don't like trianadel (is that possible?), don't save it. If you like your white where clean and crisp and fresh, drink them that way.::

PERIARPS THE most successful resulting is to purchase individual bottlers of a great waitly of younger wines and drink them. These that give pleasure and that have intense fruit and tannin in them will probably age and develop well. The select few that perform best for you during this sampling period are those that should be purchased in volume lots. Most merchants grant 10 percent discounts for case purchases (all should), thereby making the purchase somewhat easier. Also, when bought young, the wines will probably be at their lowest price.

price.

Every couple of years try a bottle from each selection, increasing the probability that you will catch the wine in its development when it is right

catch the wine in its development when it is a specific for your tasts.

There is no universal agreement as to when a wine is ready. Some people like them with just a bit of tanala left; some like them when there is still considerable. You must work with your palate and taste to make that decision.

## what's at the movies

ALL OF ME (PG). Cari Reiner's latest, greatest comedy, with Steve Martin and Lily Tomlin.

AND THE SHIP SALES ON (PG). Rich tapestry of characters aboard an Italian luxury liner in 1914. Fellini's latest, at the Main Royal Oak

ANOTHER COUNTRY (Unrated). Adapted from British stage hit about politics and homosexuality in an English boys school.

BOLERÓ (Uarated). Adults only. What else would you expect from Bo Derek in the all together?

CAREFUL, HE MIGHT HEAR YOU (PG). Austra-lian film exploring the bitter struggle between two staters to gain possession of young boy whose mother died in childbirth.

C.H.U.D. (R). That's an acconym for Canabalistic Humanoid Underground Dwellers. Need we say

more?

MOVIE RATING GUIDE

G General audiences, All ages admitted.
PG Parental guidance suggested. Some material may not be suitable for pro-toenagers.
PG-13 Parenta are strongly cautioned to give special guidance for attendance of children under 13. Some material may be inappropriate for young children.

R Restricted. Under 18 requires accompanying charent or guardian.

parent or guardian. No one tuder 18 admitted.

## AND ENTERTAINMENT GUIDE



## IT'S ALL IN A NAME THAT'S WHY WE'RE **CHANGING OURS**

**FROM** 



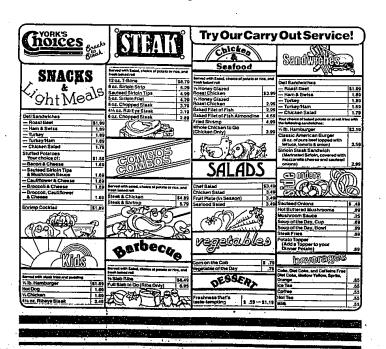
It's all in a name. That's why we've changed ours to York's Choices.

To go along with our new name and decor, York's Choices offers a menu for every dining occasion; a quick snack, a light lunch or a full meal. Choose from beef, poultry and seafood entrées or sample our delicious a la carte items such as deli sandwiches. specialty salads, soups made daily and fresh desserts.

York's Choices still represents those things you've come to expect—the quality of our food, speedy service, helpful hostesses and reasonable prices.

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