



wine

Richard
Watson

Selecting a cellar wine

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

For those who want to begin developing a collection of wines, this column will lay out some guidelines. 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 wines "in the cellar" is to select those that will age with benefit and that will give pleasure. Stated another way, wines should be accumulated only when they will improve in the bottle and when they are the kinds of wines the owner enjoys.

All wines do not age equally well. Indeed, most whites, with the exception of some German Rieslings, chardonnays and sauternes, are best drunk within a year or two of their vintage date. Some white bordeaux and sauvignon (fume) blancs can take three years of bottle aging. The rest are not 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 tannins to smooth out while developing complexity and grace. The great red bordeaux, the Italian wines from the nebbiolo grape and the chianti reserves, the best of the burgundies, rhones and chateauf du papes of France, California cabernets, petite sirahs and some zinfandels 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 pinot 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 its yeast it ceases to develop significantly.

As to the matter of storing only wines that one likes, consider. All that advances money, space and effort for something that is not going to give more satisfaction than a bottle purchased last 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 10 years old. If you don't like zinfandel (is that possible?), don't save it. If you like your white wines clean and crisp and fresh, drink them that way. :)

PERHAPS THE most successful routine is to purchase individual bottles of a great variety of younger wines and drink them. Those 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.

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 for your taste.

There is no universal agreement as to when a wine is ready. Some people like them with just a bit of tannin 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). Carl Reiner's latest, greatest comedy, with Steve Martin and Lily Tomlin.

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

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

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

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

CH.U.D. (R). That's an acronym for Canablastic Household 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 pre-teens.
PG-13 Parents 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 parent or guardian.
X No one under 18 admitted.

DINING AND ENTERTAINMENT GUIDE

ON THE TOWN



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

FROM



TO

YORK'S Choices

Snacks
to
Osteo

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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.

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YORK'S Choices		STEAK		Try Our Carry Out Service!	
SNACKS & Light Meals		COMBOS		SANDWICHES	
Deli Sandwiches		Served with salad, choice of potato or rice, and fresh baked roll		Deli Sandwiches	
— Roast Beef	\$1.99	12 oz. T-Bone	\$6.79	— Roast Beef	\$1.99
— Ham & Swiss	1.99	8 oz. Sirloin Strip	5.99	— Ham & Swiss	1.99
— Turkey	1.99	Sauced Sirloin Tip	4.99	— Turkey	1.99
— Turkey/Ham	1.99	5 oz. Sirloin Filet	4.29	— Turkey/Ham	1.99
— Chicken Salad	1.79	8 oz. Chopped Steak	3.79	— Chicken Salad	1.79
Stuffed Potatoes		4 1/2 oz. Rib Eye Steak	3.19		
— Your choice of:	\$1.80	6 oz. Chopped Steak	2.89		
— Bacon & Cheese	1.49				
— Sauced Sirloin Tip	1.99				
— Mushroom Sauce	1.99				
— Cauliflower & Cheese	1.99				
— Broccoli & Cheese	1.99				
— Broccoli, Cauliflower & Cheese	1.99				
Shrimp Cocktail	\$1.49				
Kids		Barbecue		SALADS	
Served with salad, fries and pudding		Served with salad, choice of potato or rice, and fresh baked roll		Chef Salad	\$3.49
1/2 lb. Hamburger	\$1.49	Steak & Chicken	\$4.89	Chicken Salad	3.49
Hot Dog	1.99	Steak & Shrimp	5.79	Fruit Plate (in Season)	3.49
1/2 Chicken	1.99			Seafood Salad	3.49
4 1/2 oz. Ribeye Steak	2.49				
DESSERT		vegetables		beverages	
Freshness that's taste-tempting		Corn on the Cob		Coke, Diet Coke, and California Fries	
\$1.59 - \$1.19		Vegetable of the Day		Diet Coke, Mellow Yellow, Sprite	.55
				Orange	.55
				Ice Tea	.55
				Coffee	.55
				Hot Tea	.55
				Milk	.55

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