ead content of wine too low to be harmful

Since early August, there has been significant misinformation in the press about tead levels in wine. To-gether with totally misteading statements, there have been instinuations that leave the reader questioning. "Even the lead capsules on bottles are under scrutiny," one writer remarked. This is poor journalism because the issue was not explained in the story.

NEARLY ALL foods contain trace amounts of naturally occurring lead introduced predominantly from ground water, soil and the atmos-

phere.
The Food and Drug Administra-tion is concerned about levels of lead

tain lead. These include green leafy vegetables, fegumes and root vegetables, fresh fruit, grain and cereal products. Studies currently in progress suggest that California whees have less lead than many commonly-consumed foods and much of the nation's drinking water. The Environmental Protection Agency standard for drinking water has been 50 parts per billion of lead, based on the consumption of one-half gallon of water per day over a 70-year period. California wine contains about 21 parts ppb of lead, about the same as an average-size choocolate chip cooker. By Comparison, a navel orange contains 35 ppb and fresh or forcer spinach has 10 ppb.

phere.
The Food and Drug Administration is concerned about levels of lead in food products, but has yet to establish specific standards for regulating lead containing leading leading



ings in August with a disclaimer (that we rarely saw in press com-mentary) staling that the survey was incomplete and no inference should be made about a product because it was selected to be analyzed. Consumers do not risk ingesting harmful amounts of lead from wine.

harmful amounts of lead from wine. A wine drinker is exposed to less lead from wine than from many other foods and drinking water. Wine is not consumed by infants and chil-dren — the groups thought to be at greatest risk from excessive lead ex-

greatest risk from the lead and wine issue is the tin-lead foll capsules. As part of the traditional wine package, tin-lead foll (lead sandwiched between thin layers of tin-lead sandwiched between of fine wine both foil) has been used on fine wine bot-tles throughout the world for dec-ades.

WINE BULLETIN BOARD

Tatic the 1987 and 1988 vin-tages of one of the premier Bur-gundy estates Domaine Dug-during by Jimmy Schmid: 7 pm. Desday, Oct. 8, at Detroit's Rattlenake Club. The cost is \$35/person inclusive of tax, gra-tuity and valet parking: Reserva-lion at 567-4843.

Governmental and public concern over the disposal of heavy metals, such as lead, in solid waste sites has led to legislation and proposals in several states to eliminate these ele-ments from the waste disposal chain beginning in 1992. Currently, tin-lead capsules are being phased out. This is not because

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WINE

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Sauvignon \$099

Chardonnay

1990 Benziger Fume Blanc (\$11) is one of the most appealing renditions of sauvignon blanc we've tasted. It has attractive, tropical fruit aromas and flavors with vanilla oak accents. The solid palate is designed for food, yet makes a delicious pre-meal slipper.

1990 Riverside Farm Chardon-nay (\$7.50) Each vintage, it gets to relie, that a lower-priced Galifornia chardonnay has good flavor. This gem, produced by Foppiano Vine-yards, has toasty notes over tropi-cal fruit with gentle touchers of va-nilla. The flavorful marriage of fruit and oak is exceptionally at-tractive at its price.

they contribute to lead content in wine — it's because of the concern about the good earth.

Virtually no lead (from tin-lead capsuled bottles) is introduced into wine as it is poured if the capsule is cut below the lip of the bottle and

1989 Kenwood Vineyards Jack London Vineyard Zilafandel (\$17) is always in the winner's circle. Ripe, balanced black raspberry aromas and flavors abound in this ap-proachable red wine. Place it with grilled chicken or beef — it's mosi versatile.

1989 Robert Pepi Colline di Sasal, Sangiovese Grosso (\$30) represents one of the best wines in California's new Rulains varietal craze.
Expensive, due to its rarity, it will
be released on Colombus Day, Oct.
12. If you are a collector or just
inquisitive, get your request in with
your favorite retailer now. Bright
'fruit is the dominant feature of thewine that receives solid structure
from 12 percent cabernet sauvignon in the blend.

removed. The bottle top should be wiped with a damp cloth before removing the cork.

With perspectives in proper order, let's celebrate Callfornia Wine Appreciation Week (Sept. 30-Oct. 6) with some superior wine selections.







SPECIAL

Pasties



Peas, French Green Beans,

BEER

Bud

Regular, Lite, Dry

24 Pk. 12 Oz. Cans

Robert Mondavi

Woodbridge

Cabernet Sauvignon

\$499

750 ml. Chardonnay