



Vinous News

Here is some wine news that you might find interesting: *Alcohol Pill Can Get You Drunk without Drinking*

It was only a matter of time till someone came up with this. Russian professor Evgeny Moskalev has developed a new technique that transforms alcohol from any boozy beverage, including wine, into a powder, which can then be packed into potent pills. Most folks sip something because they like the taste, the history that is inherent in every bottle, the social pleasure of sharing a glass with someone, and, in the case of wine, how it enhances a meal. Although overindulgence may occasionally be a byproduct, I don't believe the "buzz" is what it's all about; so frankly, I don't see the point. I wonder if one can still get a hangover using the pill?

Magazine Rates Advertisers' Wine Higher

Positive ratings by wine experts for a producer's wine can definitely ignite sales. That's why most wineries send press samples, solicited or not, to magazine writers for review. A new study in a recent issue of the *Journal of Wine Economics* by Jonathan Reuter argues that not all wines are treated equally. He says that the ratings for advertisers in *Wine Spectator* (a well-known American, wine publication) were about one point higher than ratings for non-advertisers,

when compared against ratings from another well-known American wine magazine, *Wine Advocate*. His implication is that producers who advertise in the magazine and present wines for review will garner a higher score; more than likely have their wine re-tasted, if necessary; have unsolicited wines tasted, and stand a better chance of making their "best of" list, as opposed to non-advertisers. Aside from differing quality criteria and tasting protocol, it's hard to say and/or prove. The only sure solution to this dilemma is as follows. Producers should simply not advertise in publications that are reviewing their wines and/or publications should not accept advertising from those producers.

Why Red Wine and Fish Don't Mix Well

For years, the rule of thumb has been red wine and fish don't work together, for whatever reason, resulting in overall tinny, fishy sensation. Researchers at Mercian Corp. in Fujisawa, Japan, did some experimentation to figure out why. The culprit appears to be iron in the wine and red has more. When the iron content rose above 2 milligrams per liter or so, the fish/seafood-dining experience failed. Researchers have yet to isolate the compound in fish/seafood that reacts with the wine, but they think it's an unsaturated fatty acid, which could be breaking down rapidly and releasing the fishiness when exposed to iron. How much iron a wine contains depends on the amount in the soil where the grapes are grown, and possibly how they're harvested.

Health Claims Could Help Falling US Champagne Demand

Shipments of champagne to the United States for most of last year fell by about 40 percent as Americans increasingly traded down to cheaper domestic and imported sparkling wines. This was a big blow to the champagne industry since Americans are the second-largest drinkers of the famous bubbly outside France. As a result, prices by producers were slashed substantially. However, new research published in the *British Journal of Nutrition* could turn that statistic around. Apparently, a little bit of champagne or sparkling wine a day could be good for your heart — similar to red wine. Polyphenols in red wine help the heart by slowing down the removal of nitric oxide from the blood, lowering blood pressure, and reducing the risk of heart problems and strokes. Similarly, elevated levels of nitric oxide found in champagne cause blood vessels to dilate, so it has the same effect as red wine.

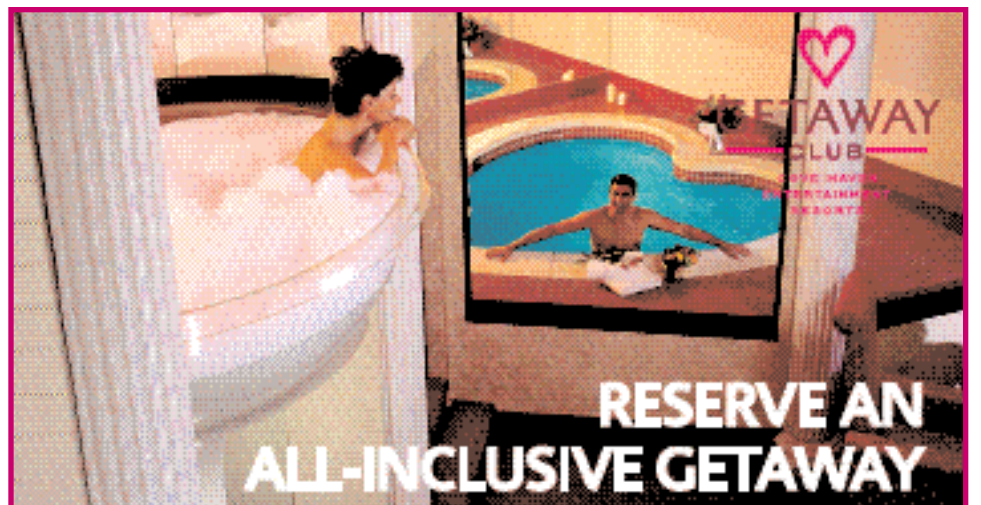
© Edward Finstein, "The Wine Doctor," 2010. "The Wine Doctor" is Edward Finstein, award-winning author, TV/Radio host, renowned wine journalist, international wine judge, Professor of Wine, and consultant. Catch Doc's weekly, radio Wine Features on Boom 97.3 (formerly EZ Rock) on the FM dial every Wednesday between 5:15 and 5:30 pm. His website is www.winedoctor.ca.



Come to the Culinary Coast™

There's a narrow strip of land along Delaware's coast that's home to more great chefs and restaurants than you can shake a potsticker at. From Lewes to Rehoboth Beach to Fenwick Island, you can delight in a variety of truly sumptuous fare—Italian, Mexican, Pacific Rim and more. But be sure to give yourself at least a few days to try as many restaurants as you can. Like all the chefs who once came for "just a visit," you might just decide to stay! To learn more about some of the region's fantastic eateries, simply visit www.visitsoutherndelaware.com/culinarycoast

LIFE TASTES BETTER HERE™



RESERVE AN ALL-INCLUSIVE GETAWAY



GET LUCKY IN LOVE THIS MARCH

Save up to 50% off your next ALL-INCLUSIVE, couples-only escape

CHECK OUT OUR UPCOMING SPECIAL EVENTS...

Souled Out - March 5 & 6 • Michael Bolton - March 7

NYC's Funnies Comics - March 12 & 13

St. Patrick's Day Celebration - March 17 • Wine Excursion - March 22-24

Separate Ways (a tribute to Journey) - March 26 & 27

MORE VALUE THAN EVER BEFORE. ONE PRICE COVERS IT ALL!

Reserve your escape by visiting CPResorts-Getaway.com or by calling 800.245.8807

For exclusive savings, mention code: GA-19242



Cove Haven • Paradise Stream • Pocono Palace
COVE HAVEN ENTERTAINMENT RESORTS