



# Don't Be a (Wine) Wimp !

I'm going to apologize in advance for administering Tough Wine Love ® at the height of the Seasonal Affective Disorder season. I guess it's just human nature, compounded by years of exposure to ugly wine snobbery. But let's face it: If you're like most folks, you're in a major wine rut. You've found a wine that you like, and by gum, you're sticking with it!

I see you buying that same bottle of wine week after week. Admit it: If you could just get someone to drop off that magic bottle on your porch like those hazily-remembered milk-men of yore, you'd be all over that action. I'm here on behalf of humanity to perform an intervention. We've been meaning to talk to you about this for months now.

Don't get us wrong. We're happy that you're drinking wine. It's good for your soul. I'm here to help you get off the Boring Wine Interstate and onto the far more interesting road less traveled. It made all the difference for Robert Frost. Why not for you?

Here's your road map: White Zinfandel - Riesling – Pinot Grigio – Pinot Gris – Semillon - Sauvignon Blanc – Gewurztraminer – White Burgundy - Chardonnay – Viognier – Dry Rosé – Garnacha - Pinot Noir – Burgundy – Merlot – Malbec – Chianti – Zinfandel – Shiraz – Syrah – Cabernet Sauvignon – Petit Sirah – Barolo.

The odds are good that your wine is listed above. I'm going to ask you to throw caution to the icy winter winds and to try a wine listed either to the immediate right or left of your wine. If you like it, you've just added to your wine repertoire. If you don't like it, try the wine on the opposite side of your wine. So if you're Charlene Chardonnay, and you didn't like the Viognier, try the White Burgundy. Look out: You're living now!

Okay, so some of you hated the wines on both sides. That's okay. Instead of being on the Downtown Express, you're just traveling on the Local train. Charlene is probably drinking Chardonnay from either California or Australia. She can try a Chilean Chardonnay, or one from New Zealand, Spain, or South Africa. She could cast aside the grapevine chains that bind her, and try an unoaked Chardonnay!

Some Road Less Traveled Wines for Winter: **Bridlewood Viognier** ~ a nice side trip for the Chardonnay habitué. Full-bodied, floral, and lovely. (\$15 ). **Affreschi Nero d'Avola** ~ Named for a Sicilian grape. Merlot drinkers will love this dark, fruity beauty (\$9). **Murphy Goode Petit Verdot** ~ A blending grape used in Bordeaux, alluring Petit Verdot will wow Cabernet fans. (\$25)

*Dave Lewis is co-owner of Hair O' The Dog Wine & Spirits in Easton. He loves to answer your email questions at [dave@hair-o-the-dog.com](mailto:dave@hair-o-the-dog.com).*

