

HOMEMADE GINGER ALE | 7 GREAT SAISON ALES | ROSEWATER COCKTAILS

# imbibe

LIQUID CULTURE



## Ultimate **SUMMER DRINKS** Guide



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**Summer's Best Wines**

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# Let It Breathe

## Aerators temper feisty young wines

IF YOU'VE EVER OPENED A BOTTLE OF WINE AND WERE TAKEN ABACK BY MOUTH-PUCKERING TANNINS, imperceptible aromas and harsh, unbalanced flavors, you probably could have used a wine aerator. These indispensable tools are held above the glass or decanter, or inserted into the bottle, before pouring and serving the wine. Aerators add oxygen to soften a wine's tannins, open up the bouquet and turn up the volume on the fruit, and they work more quickly and efficiently than swirling the wine around the glass or simply opening the bottle. Young reds tend to benefit the most, but some devotees aerate almost every bottle they uncork—with the exception of mature wines, as they have already seen enough air over time. Some designs require the use of a decanter, while others do double-duty by conveniently allowing aeration directly into a glass. The most well conceived aerators include a filter to catch sediment or pieces of cork. Truly patient wine lovers can cellar young bottles and let nature take its eventual course, but waiting is no fun for those who prefer instant gratification. —Kelly Magyarics

### OUR PICK: NUANCE WINE FINER

\$39.95, [compactappliance.com](http://compactappliance.com)

**PROS:** Modern, attractive design; convenient stopper keeps remaining wine fresh; built-in sediment screen; neat, no-spill pouring; fits all bottle shapes.

**CONS:** Can be difficult to clean if wine or sediment dries inside; aeration function decreases somewhat as bottle level does.



#### MENU VIGNON DECANTING POURER

\$29.95, [speranzaonline.com](http://speranzaonline.com)

**PROS:** Sleek, compact design; neat, no-spill pouring; convenient choice for travel or entertaining.

**CONS:** Aroma and flavor difference between non-aerated and aerated wine is almost imperceptible at times; doesn't fit all bottles equally well.



#### METROKANE WINE SHOWER FUNNEL WITH STRAINER

\$18.95, [beveragefactory.com](http://beveragefactory.com)

**PROS:** Heavy 18/8 brushed stainless steel construction; dishwasher safe; removable fine mesh decanting filter can also be used alone.

**CONS:** Lack of a storage stand can result in tablecloth drips and spots.



#### VINTURI ESSENTIAL WINE AERATOR

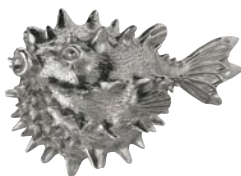
\$39.95, [vinturi.com](http://vinturi.com)

**PROS:** Very noticeable improvement in aroma and flavor after use; striking design; convenient storage stand.

**CONS:** Somewhat cumbersome and messy; can be difficult to clean if wine dries inside; inadvertently blocking holes hinder aeration.

#### SEA-RRIFIC PUFFER AERATOR

\$29.95, [wineenthusiast.com](http://wineenthusiast.com)



**PROS:** Whimsical, artistic design inspires dinner party conversation; heavy pewter construction; easy to clean.

**CONS:** Cannot use it to aerate directly into a glass; requires a wide-mouthed, rather than standard-sized, decanter.

#### WMF VINO STAINLESS STEEL 4-WAY DECANTING FUNNEL

\$19.90, [amazon.com](http://amazon.com)



**PROS:** Removable decanting screen catches sediment or cork pieces with ease; durable stainless steel construction; easy to clean.

**CONS:** Decanting screen slides around; lack of a storage stand can result in tablecloth drips; aroma and flavor difference between non-aerated and aerated wine is almost imperceptible.

#### THE WINE SOIREE

\$25, [winesoiree.com](http://winesoiree.com)

**PROS:** Clever design as effective as a full-sized decanter; sturdy storage stand catches drips; interchangeable gaskets for different-sized bottles.

**CONS:** Aerated wine that doesn't make it into the glass is reintroduced to bottle, which may lead to over-aerating some wines; does not fit into the mouth of some wine bottles; gasket is difficult to remove.

