

# M Wine

## Screw It!

No matter what the wedding registries tell you, a \$60 corkscrew is not a technological advancement—it's a sham



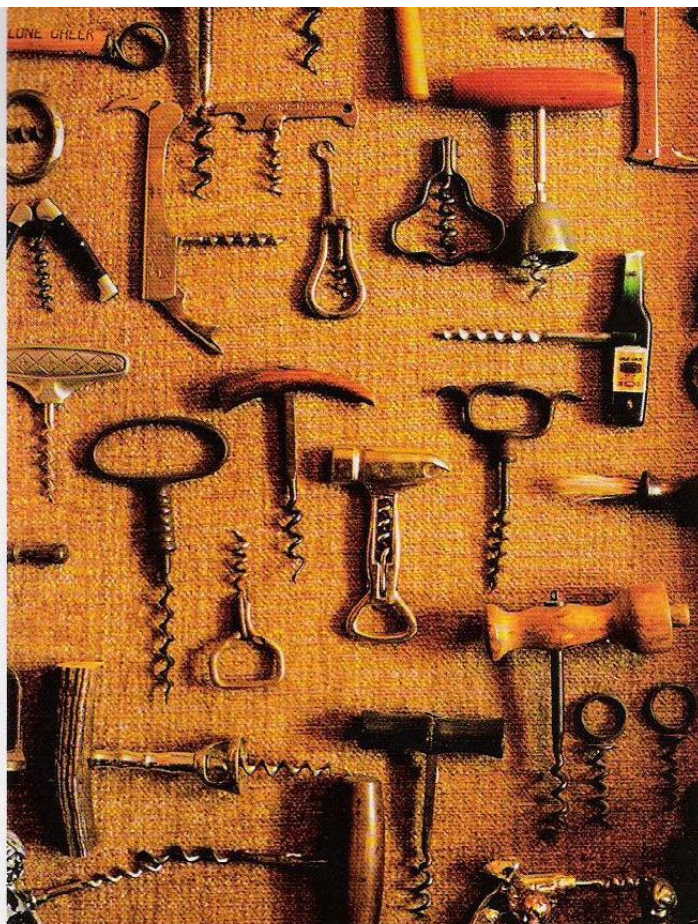
→ The best corkscrew I ever bought cost me ninety-nine cents. I got it at a wine store out in Montauk to open a bottle of rosé on the beach and drink it with a girl I'd met that afternoon. I've carried the thing all over the world with me. It's never let me down. It is simplicity defined. Two pieces of plastic and some metal.

The Rabbit, on the other hand, is the management consultant of wine openers. It's the prick who comes into your company to tell you that there is a "better" way to do what you're doing—and it means that in order to do the job you're doing, you now need (as the box tells you) "thirty-one metal and plastic parts...precision-

assembled into a high-tech tool that's the ultimate cork-pulling machine." How about just saying that the Rabbit is the ultimate cork-pulling machine?

Just like management consultants, the Rabbit takes a process that is working simply and beautifully (and cheaply—did I mention ninety-nine cents?). makes it more complicated, and charges you \$60—thereby increasing the price by 6,000 percent. The Rabbit is a corkscrew designed by military contractors. Why is it that for some reason I picture cratefuls of Rabbits being flown in on C-130's to the good ol' boys at Halliburton's Baghdad "reconstruction" offices? This is the kind of device that gives Humsteld and Cheney hard-ons.

And it is a device. It ain't a corkscrew. Half the time it looks like something Will Smith carried in *Men in Black*. The other half of the time, it looks like something that sits on a gleaming silver tray at a



proctologist's office, something I don't want to touch. And certainly something I don't want to break out in front of a woman when I'm opening wine. Ask yourself: Would Serge Gainsbourg have

one of these in his kitchen drawer? What's more, the Rabbit comes in a wasteful plastic case that is sealed, crime-scene-like, with tape that warns the user: "Before using...see instructions on bottom of case." An instruction manual for a corkscrew?

I hat's like instructions printed on the back of a box of pens. The Rabbit is everything that is wrong with this country and its incessant need to supersize every last thing. It's all show and no go.

It's the SUV of wine openers—big and bloated and unmaneuverable. Wine is simple. Opening wine is even simpler. Guys, if you need a "machine" to help you enjoy one of life's great pleasures, you need help in more ways than one.—MICHAEL HAINEY

### Descending Wine Course

For more lessons, go to [www.gq.com](http://www.gq.com).



### Lesson 32 > Tannins

Tannins are natural preservatives that keep red wines from oxidizing (a.k.a. turning to vinegar). Generally speaking, the more tannins a wine has, the longer it can age.

- In general, only red wines have tannins. The Cabernet Sauvignon grape makes some of the most tannic wines. White wines are not fermented with the grapes' tannin-impairing skins and seeds.
- An overly tannic wine has a mouth-puckering, drying effect and can taste slightly bitter (think overbrewed tea). These wines require more aging, as tannins soften over time.
- Cabernet Sauvignons from Bordeaux (where the grape originates) need about five years in the bottle before the tannins are soft enough. Those from warmer, newer winemaking regions, like California, Argentina, and Australia, tend to be less tannic and ready to drink at a younger age.—KRISTEN WOLFE BIELER

**One to try** | Ladera Napa Valley Cabernet Sauvignon 2001, Lone Canyon Vineyard, \$65