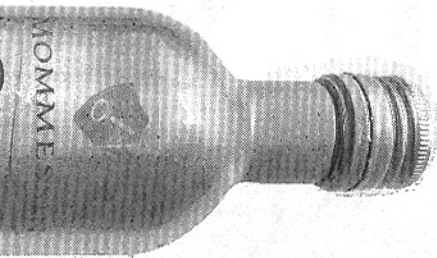


# THE SIPPING NEWS



...n  
...es an aluminum 750 ml package (\$14) from  
...eajolais.

... whose family controls the label, insists one  
... t too warm — it warrants a slight chill. His  
... when the bottle's at the right temperature. (It's  
... we're totally ignoring that silly chick-lit label  
... arly halves the full bottle weight — welcome  
... xt to the potato salad, throw in an ice pack and

... grocery (San Francisco)

— Jon Bonne

## SNACK: Fruit with yogurt dip

Fresh fruit is great to eat out of hand, but it's also delicious to layer on additional flavors. Mix ½ cup thick yogurt (drain yogurt through cheesecloth overnight); 1 tablespoon Meyer lemon juice or half that amount of lime juice, which is more acidic; ½ teaspoon grated ginger, 1-1½ tablespoons honey or to taste and optional ½ teaspoon minced, seeded jalapeno.

Serve with cubed or sliced fruit and a slightly sweet, delightfully fizzy **Moscato d'Asti** or still **off-dry Muscat**.

— Lynne Char Bennett

## WINE GEAR: Instant wine chiller

**Ravi**, a product for wine-gadget lovers, is billed as an instant wine chiller. It is definitely more expensive and high-tech than an ice bath, that, while effective, is inconvenient and messy. Place the small cylinder — which works like an ice cream freezer insert — into the freezer. The reassembled unit with frozen cylinder is inserted into the neck of the wine bottle, then the wine is slowly poured. Control the wine's flow rate with holding your thumb over the Ravi's air hole.

The longer the wine remains in contact with the frozen stainless steel cylinder, the cooler it becomes. Developers say it chills wine to 55° to 65°F, a perfect temperature range for aromatic whites. You can also cool red wines, which are often served too warm.

Ravi Instant Wine Chiller (\$50) is available at Copia and online at [wineenthusiast.com](http://wineenthusiast.com) and [winestuff.com](http://winestuff.com).

— L.C.B.

