

Eleven new Masters of Wine have been named, following the 2011 examination held in London in June: Michele Anderson, an Australian working as managing director of the Activate consulting firm in New York City; Christy Canterbury, a judge for the Ultimate Wine Challenge and wine editor of *The Garrubbo Guide* in New York; Samantha Caporn, a wine consultant in the United Kingdom; Mary Gorman-McAdams, a wine writer, judge, and educator at the International Wine Center in New York City; Andy Howard, wine buyer for Marks & Spencer in London; Emma Jenkins, founder of The Wine School and editor of *The Independent Wine Monthly* in New Zealand; Richard Kershaw, an Englishman living in South Africa; Paul Liversedge, owner of Real Wines and Wine Cellars International in Stallikon, Switzerland; Caro Maurer, a German wine writer; Mai Tanaka, a Japanese wine consultant who resides in the U.K.; and Clem Yates, winemaker for Sainsbury's in the U.K. They are joined by Antony Moss, research and development director at the Wine & Spirit Education Trust in London, and Dr. Liz Thach, professor of management and wine business at Sonoma State University in Sonoma, Calif., who earned their Master of Wine titles in May after completing their dissertations. There are now 300 Masters of Wine in 23 countries.

## MASTERS OF WINE CERTIFIED



THE INSTITUTE OF MASTERS OF WINE

Over time and under good storage conditions, high-end fermented grape juice has the ability to mature into ready-to-drink wine. But when a bottle is opened before the optimal date, the challenge for a consumer has always been to wait the several hours normally required for complete aeration. Even mature wines may need to blow off funky odors before they can be enjoyed. In a restaurant setting, this problem can lead to disastrous outcomes.

Is it possible for a sommelier to speed up the maturation process, so that it takes minutes instead of years? Philip Stein claims it has the answer in the company's Wine Wand, a breakthrough device that uses natural energy frequencies to aerate wine almost instantly. The Wine Wand was designed to replicate the natural frequencies of air and oxygen and infuse them into wine. According to the company, inserting the wand's encapsulated glass jewels into a bottle or decanter for five minutes, or into a glass for two or three minutes, promotes a quick, full release of the wine's natural aromas and flavors.

All Philip Stein luxury products are permanently imbedded with these natural-frequency-based technologies. The Wine Wand is certainly a well-crafted, beautiful tool, but my testing produced mixed results. When I compared samples of freshly opened 1990 Château Margaux, the wanded glass did seem a bit softer on the nose and rounder in the mouth than the untreated version. On the other hand, Robert Foley's 2005 Petite Sirah showed the same minor difference. I would have expected the variation to be more pronounced in a still-youthful wine.

Philip Stein claims much more stringent proof of the device's efficacy, stating that it has been sommelier-tested and highly rated. To test it yourself, you'll have to procure a wand (\$325 at [www.philipstein.com](http://www.philipstein.com)), then pour a small amount of wine from a freshly opened bottle into two identical glasses placed several feet apart on a non-conductive surface (not glass or metal). Dunk the wand into one glass, wait two or three minutes, and see if you can smell or taste the difference.

—Benjamin T. Weinberg

## WEINBERG'S WINE TECH

