

## Yum! Fine wine online

A new service is transforming in-home wine shopping.

By Alison Kent, Test Kitchen Chef, Canadian Living magazine



Let's say you're on summer vacation at a rural cabin 30 minutes from the closest town. You want to purchase some wine, and not just run-of-the-mill plonk, either. You're looking for quality wine to pair with that freshly grilled pickerel or those barbecued baby back ribs you foresee in your near future.

Enter Wine Online to the rescue. Using this innovative and convenient service, wine enthusiasts need simply call 1-877-714-WINE or send an e-mail via [www.wineonline.ca](http://www.wineonline.ca) to access a vast selection of quality (and predominantly exclusive to Ontario)

imported and domestic wine listings and related merchandise, including Spiegelau glassware and wine-based books. Orders are delivered anywhere in Ontario within one to four business days. Delivery is free of charge with a low minimum purchase amount. Expansion to include additional provinces is in the works.

Even if you don't plan to order right away, the website is a very good resource for researching a variety of topics on wine, including notes on how to taste wine, explanations on grape varieties, and food and wine pairings. There's even a helpful wine glossary to boot.

Recently, the experts who started Wine Online visited the Test Kitchen to introduce us to their company and vinicultural philosophies and, most importantly, their exceptional wines.

We were treated to a sampling of non-vintage Marco Oro Prosecco D.O.C., which is a vivacious sparkler with plenty of green apple aromas and crisp fruit flavours. At a wallet-friendly \$16.95 per bottle, it would be a gorgeous accompaniment to Thanksgiving appetizers with family and friends.

Another aperitif-worthy wine we tried was a lovely 2005 Soave D.O.C. from La Cappuccina winery in Verona, Italy. Rated among the top 150 best value wines in the world by Wine Spectator, it is indeed a bargain at \$18.95 per bottle. Meanwhile, a 2004 Plume Bleue Syrah/Grenache blend from Domaine du Pégau in France, coming in at \$13.95 per bottle, would make a brilliant accompaniment to the Thanksgiving roast goose or turkey.

Happy Thanksgiving. Santé.