

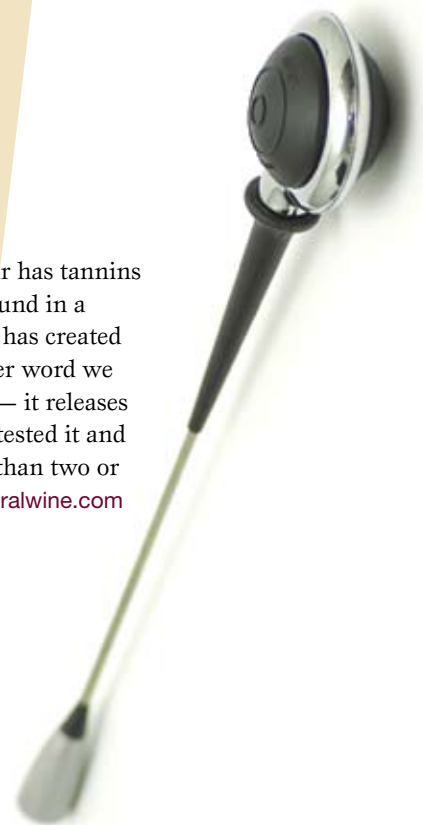


### Provina WinePod >> US\$3,500

In an age when everything is podded, why not wine? This small-batch winemaking machine is real easy to use and handles all the messy parts for you. It handles fermentation, pressing and ageing in one neat package. It's almost like an art piece. The WinePod creates about 120 litres of wine from 60 liters of frozen grapes. Don't line up your bottles yet. The WinePod has a waiting list. [www.winepod.net](http://www.winepod.net)

### deSign Wine Aerator >> \$70

What do you do when the wine you've been waiting to devour has tannins to make your palate revolt? One trick is to slosh the wine around in a decanter introducing some tannin-smoothing oxygen. deSign has created a better mousetrap. Using micro-oxygenation — the four-letter word we heard Michel Rolland mention dozens of time in *Mondovino* — it releases tiny bubbles into the wine to speed up the aging process. We tested it and it does work, although you have to blast the wine with more than two or three squeezes. We found eight to ten worked best. [www.integralwine.com](http://www.integralwine.com)



### Orgasmic Culinary Creations Sweet Jamaica Rub >> \$10

Billing this mix of spices as the "Artisan Dry Rubs for the Wine Lover," Sweet Jamaica hits the mark. We tested it dry with a roast-chicken recipe and it worked great. The spices, pimento berries and, especially, the coconut made the chicken sing. We also tested their wine-matching theory with the Konzelmann Pinot Noir Rosé 2002. Bingo. It brought out the pimento and jerk rub flavours even more. [www.orgasmicculinarycreations.com](http://www.orgasmicculinarycreations.com)