

Keeping History in Bloom | Billy Joel: Civic Center Record-Breaker
Local Irish Dancers with National Reputations

Hartford

WINE & DINE



Rob Toines of Wild Horse Winery and Vineyards offers wine samplings, including their Vignere, a little though delightful grape variety.

CHARTING NEW CULINARY COURSES

Innovative and surprising flavor combinations, previously untapped grape varieties and an impressive breed of high-tech wine glasses make for new food and wine adventures to conquer. By Prudence Sloane and Bob Chaplin



Bob Chaplin [bchaplin@hartfordmag.com] is a wine writer and internationally known artist. His wife, **Prudence Sloane** [psloane@hartfordmag.com], is the host of "Simply Food with Prudence Sloane", Saturdays 10 a.m. to 12 p.m. on WDRC-AM 1360 (Hartford), WMMW-AM 1470 (Meriden), WWCO-AM 1240 (Waterbury), WSNG-AM 610 (Torrington). Together they lecture on food and wine pairing.

DUELING GLASSES

Glasses are important. Glass giant Riedel has consolidated its hold on the fine glass world. And for good reason, they offer the ultimate wine glass collection for connoisseurs.

But there's a new kid on the block. Bottega del Vino Crystal, with the motto: "if the wine matters, so does the glass." The serving staff preparing for Friday night's Celebrity Food & Wine Forum Dinner winced as Robert Hall, president of Bottega del Vino, deliberately clanged together two seemingly delicate wine glasses. The point he made was that these high-quality glasses sculpturally arrayed on the tables were made, not from traditional lead crystal, but optical-quality glass containing barium oxide. It makes the glass lighter and tougher than lead crystal and is just as clear. The glasses are unnervingly light in the hand, but once filled with wine, they are perfectly balanced. They are handmade gems that, with careful handling, will last a lifetime. 