



Sandra's  
BAKE-SALE



Duff's  
FAVORITE



Eva's  
HOME



FREE!

In the Know

## Raise the Bar

Build your wine collection—and wine knowledge—with some cool new gear.

### The Novice

(0 to 10 points)

No need to chill your chardonnay with ice cubes. Store **Skybar Wine Chill Drops** in the freezer instead. They'll cool your wine in minutes without watering it down. \$50 for two; [williams-sonoma.com](http://williams-sonoma.com)



If you wonder what people are talking about when they mention a wine's "pear notes," try Le Nez du Vin's **ABC's of Wine Aroma Kit**. It includes six vials of common wine scents, including toast and black currant. \$40; [cooking.com](http://cooking.com)



Let others know you don't take wine too seriously by showing up with a **Wine Monkey Bottle Cozy**, based on the classic sock monkey toy. \$10; [thinkgeek.com](http://thinkgeek.com)



### The Quaffer

(11 to 20 points)

If you haven't tried decanting, start now with a **Soirée Wine Decanter**, a glass bulb that fits on any bottle top and oxygenates wine as you pour, heightening its flavor. \$25; [winesoiree.com](http://winesoiree.com)



A budding wine enthusiast should be able to open wine anytime, anywhere. The **Twistick**, possibly the world's smallest corkscrew, fits right on your key ring. \$9; [stuffjunction.com](http://stuffjunction.com)



Keep wine cool during dinner.

The **Menu Cool Coat** has a layer of gel that insulates wine and keeps the bottle cool on the table without the messy ice bucket. \$48; [amazon.com](http://amazon.com)



### The Master Sommelier

(21 to 33 points)

The waves on the **Riedel Swirl Decanter** aren't just for looks—they increase the glass surface area, so the wine is exposed to more oxygen than in a standard decanter. \$39; [koutali.com](http://koutali.com)



Wine aficionados can be fanatical about serving wine at the right temperature. Strap the **Vignon Wine Thermometer** onto your bottle, and you'll know its temp within a single degree. \$38; [unicahome.com](http://unicahome.com)



Play vintner without investing in pricey Napa real estate: Sign up to **make your own wine** through Crushpad. Pros at the California winery help you pick out your grapes, barrel type and label, either remotely or on site. From \$5,700 for 25 cases; [crushpadwine.com](http://crushpadwine.com)



PRODUCTS: GREGOR HALENDA, CRUSHPAD KIT: JEFFREY WESTBROOK/STUDIO D.

MORE THAN

10  
Rea

EASY  
HA  
+ TAST  
+ DEVI  
AND THIS  
NEXT-DAY

10-M

All-Star