



and chilly 56 degrees, not quite as cold as the inside of your refrigerator, but necessary for the proper care of wine.

“Warm temperatures affect wine’s aging,” says Rosen. “Cooler temperatures make it last longer.”

Wine should actually be sipped at room temperature, however.

“Wine is a living, breathing thing,” Rosen says. “It needs time to acclimate to its environment. The flavors may take an hour to come to full finish.”

In case you’re wondering, Rosen is a full-fledged connoisseur himself. The Martinsville contractor custom-built a wine cellar in his own home too, makes his own wine, and travels often to far-flung wine-making regions of the world to keep up with his favorite brew.

“It’s my hobby and vocation,” he says. “I’ve always liked wine. It’s fun.”

Studies show wine is something both men and women like equally (unlike, say, football and manicures, respectively).

The cost of one of these babies?

Start at \$15,000 and go from there.

Rosen custom-constructs each wine cellar from scratch. It can take two weeks to one year to complete an entire wine cellar.

“Even people who aren’t wine people are building wine cellars in their homes,” he says. “It’s the latest thing today.”

As to the persistent question of why all those rows of beautiful bottles need to lie on their sides, Rosen says, “It keeps the corks moist. Wine needs a tight seal or it will prematurely age.”

Bottoms up, everyone.

Perfect pairings

Match-making food to wine is a passionate pleasure for most wine-lovers. Here is a brief guide to get you started.

FOOD	WINE	FLAVORS	
Chicken	Riesling	Flowers, peaches	
Fish	Chardonnay	Apple, pear, vanilla	
Turkey	Pinot Noir	Spicy cloves, black cherries	
Beef	Zinfandel	Briar, black pepper	
Duck	Cabernet Sauvignon	Herbs, chocolate	
Lamb	Merlot	Pine, cherries	
Vegetables	Sauvignon Blanc	Grassy, sweaty	— Food Network

