



Intervju med Patrick Farrell MW

In case you missed this comment that came in late to Monday's post entitled Blue smoke, Ouija boards and wine magnets, it's worth your time. It comes from the maker of the BevWizard, Patrick Farrell, who takes exception to portions of the Uncorked entry and the resulting comments, and also to portions of the this Associated Press story on his device. Here's Mr. Farrell:

"It seems as if mis-information flows. I am one of the inventors of the BevWizard, a device proven to work and documented in articles in the LA Times and Associated Press, as well as on the Graperadio.com and Grapenutz.com websites.

I too was skeptical when approached with the concept though was curious enough to try some magnets on a bottle of wine. For those with a modicum of wine knowledge (and this excludes the chemistry instructor whose field is neither wine chemistry nor tannin chemistry) egg white fining, an essential procedure in many wineries, is based upon negatively charged tannins binding to positively charged proteins. That tannins polymerize in the bottle to soften a wine is well accepted. That oxygen, via decanting can accelerate this process is also accepted.

Why is it so difficult to accept that a strong magnetic field in the presence of oxygen may also accelerate this process whereby negatively charged tannins polymerize? We are currently running studies at UCLA to document these changes. By the way, one of the responders referred to the Clef du Vin, a non-magnetic product, though with copper to stimulate oxidative reactions. It is not a magnetic device, contrary to the writer's assertion.

Let's keep in mind that we're not talking rocket science here. Many winemakers have embraced our product and are increasingly selling it in their tasting rooms. We are simply offering the consumer a way to better enjoy oaked, tannic wines in their youth. By the way, the spirits pourer even works better, markedly decreasing the bite of wooded spirits."

Cheers and keep an open mind. So now you know Mr. Farrell's side of the story.

(Uncorked.com, august 2006)