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Emerson wine cooler 9 bottle

Wine, cutting to the point, is awesome. Coming home and knowing you have half a day old Philly cheesesteak, some dehydrated yet edible fries, and a full box of Chardonnay cooling in the fridge is one of the purest, truest forms of joy available. I've asked the mothers of new babies who are the bigger miracle: Seeing the eyes of their babies lock on to them for the first time, or moving a liter of milk to discover a bottle of sparkling wine. Although it wasn't an easy call for anyone, the wine almost always came out ahead. My current exuberant love for the sweet nectar aside, once upon a time, I wasn't a wine drinker. I mean, I guess it's not surprising because as a human being I was once a child child and thus could neither access nor appreciate the delights of fermented grapes. But I even talk when I was old. I drank beer, I drank rum, I drank vodka, I drank gin—even once all at the same time. But wine didn't do it for me. It made me think of the church. What a fool I was. Actually, what a child I was. That's because, much like scotch, wine is a drink for adult women. Only when you reach the top of your self-awareness, stop taking shit from losers, lose your sense of shame, and accept your own awesomeness, only then will the sweet nectar of wine reveal its glorious mysteries to you. When it does, you will always want a bottle on hand. Here are 15 reasons why you should always have a bottle of wine in the house.1. Because it tastes DeliciousTrying to explain how good wine is to someone who never had it is like trying to explain how deeply satisfying it is to use a Q-Tip and see results to someone who doesn't have ears. It's frustrating, impossible, and a bit of a weird thing to insist on trying to do.2. Because it keeps us calm. A very attractive and well-trained cannibal psychoanalyst is in my home with plans to acquire my organs for some kind of meaty risotto? It's all right. I got Merlot. Come on, Hannibal. My blood pressure shall remain untouched by your presence.3. Because Wine = Class in a GlassIf someone calls you a and you throw a hamburger at them, you're pretty trashy. But if someone calls you a bitch and throws a glass of wine in your face, you are the pinnacle of sophisticated lady-rage.4. Because Hoda and Kathie Lee can drink it allStock up while the sock is fine. These broads love three things: each other, Anderson Cooper, and wine. It's too late for Coop, but the rest of us still have time to escape from their grip. Buy in bulk, y'all.5. Since you may have a bad dayYou know what makes a bad day nothing but a distant memory? Pour wine into your mouth and/or on your person in general, preferably paired with some kind of elegant food. Like a pizza, or cheese slices straight from the fridge.6. Since you have a good dayYou got promoted! You You that hottie a handie in the elevator! You found a lot of wine! How to celebrate? A BOWL OR TWELVE, SAYS I.7. Since it is VersatileWine is not just a drink to enjoy for fun times. It can be used as a sleep remedy. It can also be used as a confidence booster. Although moderation is key, otherwise you will find that it is other medical property: Sob inducer.8. Because Betty White might come overand do you know what that bitch loves? Wine.9. Since you have to keep your Palate PrimedWine tastings hosted by experts is constant and harmful. You never know when and where you might be called to share your vast knowledge of notes and tone and ... Things. Practice makes perfect.10. Because there may be a baby in your houseAnd wine is, for some reason, the kind of liquor that it somehow doesn't feel wrong and trashy to drink around children. As if you see someone holding an infant in one hand and a shot of tequila in the other, you make haste to call cps. But holding a bride and a glass of wine? Totally responsible human being, capable of very adequate child rearing. Also, it's okay when you spill because babies look so much better covered in wine.11. Since it helps you make new friendsWith wine as a shared interest, you don't really need anything in common to keep a conversation going. Just a corkscrew and a steady asset.12. Because you want to know what love isBecause you're alone and you're not good at one-night stands unless it's with a bottle of Boone's Farm procured at 2 a.m. from bodega.13. Because you know what love is and it's horrible because you were totally in love and now you're totally not and it totally sucks. You will want to watch rom-coms. Don't look at rom-coms. Don't be that idiot.14. Olivia Pope. Enough said. If Liv does, it's not a bad idea. This applies to consuming wine daily, is a bathass at work, with flawless hair, and sleep with beautiful men. Her life can be a mess at times, but the girl mostly manages to keep her shit in check. Proof: She wears mostly white and drinks mostly red. Do you ever see any spillage? Chick is a quest wine-swilling champ.15. Because you want to get into the moodYou want to get a little frisky? Wine is the oral liquid injection required before other types of injections and orals are enjoyed. Bowl! Images: Getty; Giphy (15) If you answered \$90, you're only partially right. You can spend a very varied amount on a bottle of wine, from a bottle of barefoot wine at under \$5.00 to a bottle of Chateau Petrus at nearly \$5,000. They are both wine, made from grapes, so what causes this difference? And what goes into the costs? It turns out that it starts from the actual land the grapes are grown on and goes from there. Land - the first part of the cost in any wine is the land on which the grapes are grown. Cheap wine grown in large plots of very cheap years ago, land in the premium viticulture region of Burgundy in France for Grand Cru wineries went for around \$5 million an acre. The land in the Central Valley of California used to grow value wine is a fraction of that. Grapes - the grapes used for the wine are also important and especially the yield of the grapes in tonnes per acre. Some grapes are notoriously lower yields, while cheap wines would use hearty grapes that can withstand almost anything and still provide lots of juice. Vineyard Management - the structure of the vineyard, including distance and irrigation also plays into the yield of the grapes. If you want perfect grapes for an expensive wine, there will be plenty of airflow and sunlight for your little darlings. Regular hand pruning of vines is necessary to remove poor clusters and remove leaves that are excessively shading the grapes. Bulk wine business does no hand pruning. Harvest – Collecting the fruits of your hard work during the growing season is crucial for the fruit that enters the wine. Premium grapes are hand harvested when they are on top of maturity. This can mean several passes through the vineyard, selecting only the clusters that are ready. They are then carefully handled to prevent bruising of the fruit on the way to the crushers. Large-scale operations can make a single pass through the vines using machines to harvest grapes and pull them away in bulk containers. Premium real estate can yield 2 tons of grapes or less an acre of bulk wines giving many times this amount. A ton of grapes produces about 720 bottles of wine, so that's only 1,440 per acre – with some super premium wines well below that figure. As an example, you can buy grapes grown for bulk wine at \$340 per tonne, while a ton of premium Napa Cabernet Sauvignon grapes will set you back over \$5,600 or nearly \$8 a bottle for the grapes alone. Squeeze - Once the grapes have been harvested, the juice is squeezed out. The first pressing or free-run is the juice that comes out with the first gentle squeeze of the grapes. Bulk wines will push much harder and many times to extract every drop of juice from the grapes they have. Some premium wines will use the second pressing to make a smaller wine that they will sell under a different name. Oak – Most premium red wines are stored in oak barrels to give tannins and a depth of flavor to the wine. These barrels don't come cheap! New American oak can cost \$1,000 for a smaller 225-liter barrel and around \$2,500 for a new French oak barrel of the same size. This is another \$8 for the oak. These barrels fit around 300 bottles of wine and in some premium makers are not used a second time for premium wines! The grape juice, once pressed, will spend 18-24 months being converted into the wine the producer wants to sell and during this time, they still have to for the building, the building, insurance, lighting and so on. Bulk operations look more like a chemical plant with stainless steel plumbing and a relatively short residence time in the vineyard. Bottle, Cork & Label – Everyone knows that a good label and bottle can help sell a wine. For a bulk of wine, this means a thinner bottle with a sweet label and a cheap seal, perhaps screwcap. Premium wines will have elegant labels, sometimes with original artwork from a famous artist, a heavy glass bottle designed to hold up for extended cellars and a premium cork with tight texture and extra length. The bottle can easily run \$3-4 and the cork another \$3.Labor – we haven't really talked about all the work required to run a vineyard, from the farmer, prurate and harvester. Once inside the vineyard there is production help and a very expensive winemaker in the middle. Since everyone needs certain types of talent at the same time of year, like harvest time, the price of their services gets messed up greatly. Marketing – Finally, we come to X-factor, marketing. Any good marketer will tell you that there is no correlation between price and cost. The price is set by the market and what people will pay. While bulk wine companies are focused on the lower end of the market and price that way, premium producers go over the top of every part of the wine process. When they finally set the price, market demand and perception of wine comes into play. No matter what costs they have put in the bottle, the market will set the price – and sometimes that price can make you dizzy! Dizzy!

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