



WINERY: Mogen David (aka "Mad Dog 20/20")
VINTAGE: circa January 2011 (a fine year indeed)
WINE NAME: "Orange Jubilee"
WINE CATEGORY: Slurpy w/alcohol
GRAPE BLEND: Orange
REGION: Westfield, New York
ALCOHOL: 13 percent

REVIEW: The complex jamlike and lean taste of this wine may nudge one to more appropriately nickname it "Mad Dog Orange Julius." The distinctly lemony orange temperance is reminiscent of a poorly made daiquiri mixed by your alcoholic aunt at a summer get-together. Lively and mouth filling, this is a drink that must be had on a hot day with cheap meat.

The Grape American Acetic NyQuil Taste Test

BY DANTE ZUÑIGA-WEST

Wine is a mocker, strong drink is raging: and whosoever is deceived thereby is not wise
 — PROVERBS 20:1

A connoisseur evaluates a work of art on the basis of aesthetic conclusions. Judgments are informed by intuition, but must be grounded in a true understanding of the art form being evaluated. Wine is an art form. I am not a connoisseur. However, I am willing to bet that I have spent enough time with wine — possibly a great deal more time than you — that I can speak knowingly on its behalf.

On the fundamental basis of experiential practice, the fine tuning of insight and a regimented system of analysis, I have attempted to attribute authorship, validate legitimacy and appraise value to a series of wines that most people consider infamous, juvenily lowbrow or just plain bummy. These findings have been collected and organized into a catalogue raisonné placed below:



WINERY: Mogen David (aka "Mad Dog 20/20")
VINTAGE: circa April 2011
WINE NAME: "Banana Red"
WINE CATEGORY: American "Fortified" Wine
GRAPE BLEND: Red bananas, gummy bears, cough syrup
REGION: Westfield, New York
ALCOHOL: 13 percent

REVIEW: This refined spirit contains an element of the strawberry candies your grandmother used to buy you at the supermarket. A chewy "nouveau" style taste, similar to the gummy flavor of cherry NyQuil, is the most prevalent feature of MD 20/20 Banana Red. Citrusy yet cloudy, this wine is a must-have for those looking to partake in the temperate (i.e., societally underrated) day drunk.



WINERY: Carlo Rossi Vineyards
VINTAGE: circa May 2011 (shortly after we smoked Osama)
WINE NAME: "Chablis"
WINE CATEGORY: Holy Communion
GRAPE BLEND: Old world, French, pear, collegiate
REGION: Modesto, California
ALCOHOL: 9.5 percent

REVIEW: This fruity, flowery and overripe concoction is the staple of American art schools and religious ceremonies alike. The perfumed, raisiny, thin-bodied mix of ingredients ensures both a rite of passage and a heady hangover no matter who you are. Carlo Rossi's Chablis is best served slightly chilled, through the plastic hose of a camel pack. Most importantly, this wine comes in excess of quantity over quality, making it all the more difficult (yet rewarding) to sneak into your dorm room.

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