

OUR TOP CHOICE

Allavino FlexCount Series Dual Zone Wine Refrigerator, \$850, beveragefactory.com

KITCHEN TEST

Cool It The right wine fridge can be a game-changer. Here are three F&W-approved picks.

by Maddy Sweitzer-Lammé



FOR THE BIG-BOTTLE ENTHUSIAST

Vinotemp Butler Series Dual-Zone Wine Cooler, \$1,300, vinotemp.com

This medium-sized unit experienced only a half degree of temperature fluctuation every few hours, making it a good option for storing wine for months or even years. It holds nearly four cases of wine, and you can remove shelves to accommodate magnums.



FOR THE CASUAL DRINKER

Ivation Dual Zone Thermo-electric Wine Cooler, \$200, ivationproducts.com

Pick this 18-bottle fridge for its clean design and small footprint to class up your daily wine consumption (it's best for short-term storage given its small but regular temperature fluctuations). With dual cooling zones, it's great for wine lovers sick of jockeying for space next to the mayo.

HOW WE TESTED A supersensitive SensorPush Bluetooth thermometer provided us with precise data points measuring temperature fluctuations, which affect the preservation of the wine.





WHY IT'S AWESOME

It allows—and we aren't kidding—zero temperature fluctuation (unless, of course, you open the door).

SOME FINE FEATURES

It's virtually silent, with easy-to-use controls and space for up to 56 standard bottles.

AND A COOL TIP...

Do as chef Alex Guarnaschelli does: Use yours as a fermentation vault. It's also better for cheese than the deep chill of a fridge.



TRENDSPOTTING

Wine to Go Forget beer and cold brew. Are wine growlers the next big thing?

WINE IN A JUG is a hard sell for many wine drinkers, but what if that jug were a refillable growler from a trusted producer? The idea dates back to 2008, when the state of Idaho discontinued glass recycling, prompting the owners of **Pend d'Oreille Winery** in Sandpoint to set up the country's first modern wine refill program as a way to reduce waste. Currently, the winery produces the annual equivalent of 1,500 cases for its refill station.

But programs like this do more than boost sustainability; they also slash bottling and labeling costs, and those savings get passed along to customers. So are wine growlers on the rise? Each state has its own regulations, but where it's allowable, a number of wineries have forged ahead with tap programs, like **Burnt Bridge Cellars** in Washington and **Bedell Cellars** in New York, where a 2016 state law expressly permits the sale of growlers. And **City Winery**, with locations across the country, is an urban winery, restaurant, and event space with a robust offering of up to 14 to-go choices on tap.

—SOFIA PEREZ