

# Wine's reach is far and wide in these parts

By [Bill Ward](#), Star Tribune

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I have seen the future of wine retail in the Twin Cities, and it is ... in the outer-ring suburbs. In all directions, from Ham Lake to Apple Valley, Long Lake to Woodbury, smart, dynamic people are bringing passion and innovation to stores, restaurants and wine bars.

A couple dozen miles north of downtown, the ever-resourceful Corey Burstad has installed a pair of Enomatic machines at his new restaurant, T-Box Bar & Grill. Located in a new, easy-to-miss building just off Hwy. 65 (1434 147th Av., 763-413-9950), the restaurant is a revelation, with a cozy, classy atmosphere, no liquor ("We don't want to be the 1 a.m. bar," Burstad said) and a nightly changing menu built around what's freshest in the adjacent market (halibut en papillote when I dined there).

The Italian-made Enomatics store four bottles at optimum temperature and humidity, dispensing 1-, 2- or 5-ounce pours and then injecting nitrogen into the bottle to keep it fresh ad infinitum. Burstad, whose taste runs toward food-friendly wines, rotates a surprise-laden array of offerings in the machines in particular and on the wine list in general.



The dirty little secret at restaurants is that they generally charge the price they pay for a bottle for one glass. The rationale: That might be the only glass they sell, because the wine might go bad before anyone orders another glass. The Enomatic remedies that "and allows us to charge a better price per pour," Burstad pointed out.

There's a nice wine selection at Tournament Liquors next door and a better one at the Tournament in Blaine, where a fun sidelight is envisioning the layout of the car wash that it replaced.