

September 22, 2008

# The Sommelier Says....

Hello and welcome to the weekly newsletter for <http://www.wine-sommelier.com/>

## **Making plans for a Paso Robles wine weekend**

Saturday and Sunday, November 1 and 2, I will be heading up to the Paso Robles area for some wine tasting and you are all invited.

The current plans are to leave the Simi Valley area at 6 am on Saturday, stop for a nice breakfast in Buellton and then finish our drive up to Paso in time to begin wine tasting at about 11 am.

The Hotel is the Holiday Inn Express, 2455 Riverside Ave, Paso Robles, CA 93446. Rooms start at about \$150 a night; we are only staying one night.

If you want to go, you need to make your own hotel reservations, but please let me know if you want to join us for wine tasting, I will need to call ahead to the wineries, if we have a large group going.

<http://www.pasowine.com/>

## **Decanting wine**

One of the most asked questions I get is when do you decant wine. Well there are three basic reasons to put wine into a decanter.

- 1) Old wines that have been cellared properly will contain sediment due to the aging process. By properly decanting the wine, the sediment will remain in the bottle.
- 2) Young full-bodied red wines can benefit from decanting. When the wine comes in contact with oxygen, the aromas present in the wine are released. The decanter in this case should be a wide bottomed decanter. Wide body decanters provide more surface area for oxygen to allow aromas from the wine to be released.
- 3) The presentation of wine in a beautiful crystal decanter adds to the ambience of a beautifully set table and prepared dinner.

## **How to Decant Aged Wine**

For old wines with sediment one needs to be very diligent about pouring the wine into a decanter. First, stand the bottle up for several hours to allow the sediment to settle at the bottom. Fine sediment will take longer to settle to the bottom of the bottle.

Use a lit candle or lamp. Hold the bottle of wine so that the area just below the neck of the wine bottle can be seen through the light while pouring. Ever so slowly begin pouring the aged wine into the decanter. Be patient. Hold the bottle as much as possible perpendicular to the candle. As the last one-third of the wine is poured, carefully watch for sediment. Stop pouring when any sediment appears in the neck of the bottle. Or if you are in a hurry you can use a wine funnel with a strainer.

### **How to Decant Young Red Wine**

For young red wines, splash the wine into the decanter. The more it splashes into the decanter, the more it comes in contact with oxygen. Let the wine settle and rest for a short time.

### **How long do you decant wine?**

That is a great question... I have kept wine in a decanter for 5 minutes before drinking, and I have kept wine in a decanter for 24 hours before drinking. It all depends on the wine, the age, and what you want from the wine.

As a rule of thumb, the fruitiness of the wine will diminish in the decanter over time, and the wine will begin to take on more of an earthiness or mineral quality the longer it is decanted.

I suggest you try decanting the next time you open any bottle of wine. You don't have a decanter? The just pour the wine into your wine glass an hour before you plan on drinking it, and see the difference it makes.

Cheers-

Tim

**If you would like to be removed from this list, please reply to me at [tim@wine-sommelier.com](mailto:tim@wine-sommelier.com) and request removal from this list.**