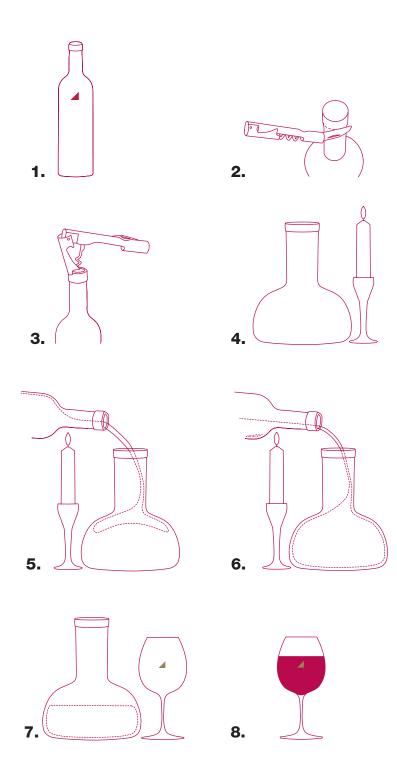
Decanting Instructions



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Serving older wines often requires decanting to exclude an astringent sediment that forms over time, affecting a wine's taste and texture. Wine bottles are stored horizontally, not only to keep their corks moist, but also to let the sediment accumulate along the bottom side of the bottle. Decanting allows you to serve a wine without this sediment. Moving a bottle improperly just before decanting will mix the sediment back into the wine, making effective decanting impossible until the wine resettles.

How to decant wine from its sediment:

- 1. Gently remove the bottle from the cellar, keeping it in the same position as it was stored, or move the bottle into an upright position and let it rest a few hours before decanting.
- 2. Cut the foil just below the raised band at the top of the bottle, and wipe off any residue.
- 3. Carefully pull the cork from the bottle, drawing it slowly and straight up to keep from breaking it.
- 4. Place a light source (like a lit candle or an upright flashlight) on your workspace along with your decanter.
- 5. Slowly pour the wine into the decanter, illuminating the neck of the bottle from below with your light source as you pour.
- Look for a thin stream of sediment traveling toward the neck of the bottle and just before it enters the neck of the bottle, stop your pour. Discard the small amount of sediment-laden wine.
- 7. Unless it is decades old, it's usually a good idea to let the wine sit before serving.*
- 8. You are now ready to enjoy your favorite JUSTIN wine. Cheers.

Jim Gerakaris, CWE

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^{*}Vintages from 1998 to the present usually benefit from one or two hours of rest before serving. Try sampling occasionally after decanting to judge the proper serving time for yourself.