



## A Note on Serving JUSTIN “Library” Wines

Older wines require some care when serving. As wines age they develop a sediment that tastes astringent and can rob the wine of much of its fruit character unless you separate the wine from this sediment.

Bottles are cellared horizontally to keep their corks moist to preserve the seal, and to let sediment accumulate on the lowest surface of each bottle. Shaking or carelessly handling a bottle just before serving will mix this sediment into the wine making it cloudy and negatively affecting the taste of the wine. *Tip: Storing your wines with the labels facing allows you to identify each bottle without shaking up this sediment.*

Here is a quick description of how to properly decant a bottle for sediment:

1. Remove the bottle from the cellar in the same position as it was stored (in a cradle, if you have one), or if you are serving the wine in a few days, you can *gently* move the bottle to an upright position to settle, and store it in a cool environment (not a refrigerator!).
2. Cut the capsule, or foil, just below the raised band at the top of the bottle; this gives you full access to the top of the bottle and will prevent any contamination of the wine from contact with the foil.
3. Wipe off the area around the cork and top of bottle with a damp cloth to remove any residue that might have accumulated due to long storage in a damp cellar.
4. Insert your wine opener into the cork and *carefully* pull the cork from the bottle. *Keep the bottle as still as possible throughout this step.* A simple ‘waiter’s friend’ pocket wine opener with a long hollow-centered screw is the generally best for this job, especially for older corks. Warning; older corks can be very brittle, so take your time pulling the cork out.
5. Light a candle or place a flashlight facing up between the table and where the neck of the bottle will be located during decanting and remove the bottle from the cradle keeping it in close to the same orientation, being careful not to spill the wine. Bring the bottle to the mouth of the decanter with the shoulder of the bottle over the light and start pouring the wine gently into the decanter. After a while, you will start to see the light through the neck of the bottle. You can move the bottle carefully from side to side until you get a full view of the light. Look for a thin stream of sediment as it travels toward the neck of the bottle. Just before the sediment enters the neck of the bottle, stop pouring and set the bottle upright on the table. Whatever is left in the bottle cannot be consumed since it is full of sediment. It won’t hurt you, but it tastes pretty nasty. *Tip: The smoother your motions, the more drinkable wine you will get out of each bottle, so try practicing with a bottle of water to become more familiar with the motions involved in decanting.*
6. It’s a good idea to let the wine breathe a bit, depending on the structure and age of the wine you have decanted. Vintages of ISOSCELES from 1998 to the present can still use two or more hours before serving to balance flavors with structural elements of the wine a bit, so don’t be afraid to let your ISOSCELES stand for a bit before serving it.

Enjoy your library selection of ISOSCELES!

**Jim Gerakaris, CWE**

Certified Sommelier

JUSTIN Winery Sommelier & Wine Educator

[jgerakaris@justinwine.com](mailto:jgerakaris@justinwine.com)