



Week 23 Virtual Wine Tasting **Cabernet Sauvignon Reserve – Newsom Vineyard Flight**

Wine Preparation:

These wines have been in bottle for 6 – 10 years. Therefore, they will all need to be decanted prior to tasting. We recommend decanting these wines an hour before tasting.

With older wines, you'll want to leave them sitting upright for a day or so beforehand. This allows any sediment that has developed over the years to settle to the bottom.

When pouring the wines into the decanter, go slowly and keep an eye on the neck of the bottle. If you see sediment begin to appear, stop pouring the wine. This typically leaves an ounce or two in the bottle.

With 3 bottles to decant and give time to develop their aromas and flavors, many people may not have multiple decanters to utilize at once. Don't worry, a glass pitcher, large glass vase, or even the container for your blender will do. Just make sure it is clean and dry before pouring your wine.

Food Pairing:

We recommend making your own charcuterie board for these wines. It should ideally include:

- 1 or 2 soft cheeses, such as triple cream brie, Maytag Blue, or gorgonzola
- 2 or 3 hard cheeses, such as manchego, aged gouda, or aged white cheddar
 - The older the cheese the better; 18 - 36 months
- Selection of DRIED meats, such as prosciutto, coppa, and soppressata
- Dried fruits, such as apricots or dates
 - Stay away from acidic fruits such as pineapple and kiwi
- Unsalted or very low salt nuts

A note from our winemaker: Higher amounts of sodium can break down the flavor of the wine very quickly and are not recommended for wine tasting