

Wine Preservation



KATE WAGNER-ZEKE
wineadviser@wcgwave.ca
twitter: @katewagnerzeke

What do you do with left-over wine? Wine in an open bottle will remain largely unchanged for a few days after it is opened, but if you want it to keep longer, it must be stored properly.

Contact with oxygen destroys a wine, initially robbing it of fruit, eventually destroying it altogether. How is it possible to avoid contact with air once a bottle has been opened and some wine removed? Some people answer quite simply “just drink it all.” That is, indeed, one way to avoid the problem.

Undoubtedly the most inexpensive and effective way to preserve wine is to pour the remaining wine into a small glass bottle and fill it right to the top, as full as possible. Place the cap on and voila – easy, reliable and inexpensive wine preservation. Wine may be stored in this manner for weeks. But what if you have more, or less, than enough wine to fill the small bottle? Enter: the Coravin Wine Preservation System.

The Coravin Wine Preservation System allows the user to remove a

portion of wine leaving the remaining wine unaltered and able to age and develop as it would if the bottle was full. In this manner, a wine may be preserved for an extended period - weeks, months, even longer. It is the perfect answer for someone who wants to savor a small portion of wine without sacrificing the remainder of the bottle.

The Coravin system was developed by an inventor of medical products. It is modeled after an intravenous needle and a medical device known as a portacath (under the skin intravenous access) - the products often used for the treatment of those receiving chemotherapy. The self-sealing ability of the silicone center of the portacath is comparable to that of a natural cork. According to the inventor, a quality cork may be punctured up to 20 times without damaging it.

The Coravin can only be used with a bottle with a cork closure. It cannot be used for screw-cap, glass or synthetic closures. It's also not suitable for sparkling wine.

When wine is removed from the bottle, the empty space is filled with odorless nontoxic argon gas. The gas pressurizes the inside of the bottle, preventing wine from being in direct contact with oxygen. The gas has no effect on the taste of the wine.

This method of wine preservation offers the opportunity to sample expensive, exclusive or rare wines that, in many cases, are otherwise inaccessible. Establishments now have the opportunity to showcase spectacular wines without waste. I view this as a win-win situation.

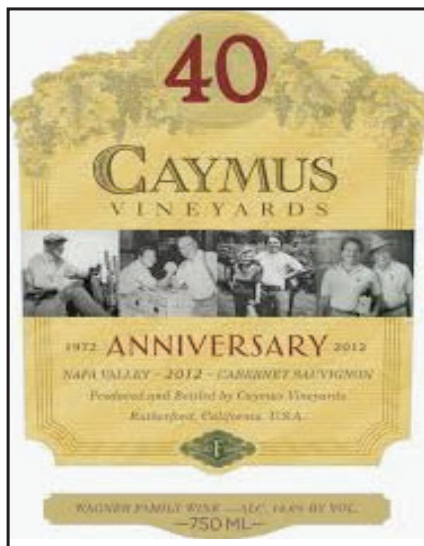
The Coravin System retails for approximately \$300. Visit the website at www.coravin.com for more information.

Wines may be purchased at select MLLC locations and private wine boutiques.

Caymus Vineyards 40th Anniversary Cabernet Sauvignon, 2012, U.S.A.
Price: \$69.

The Caymus Cabernet is approachable when young but also has the ability to improve with age. The 2012 release celebrates the 40th anniversary of the

Caymus family winery located in the famous Napa Valley area of California. Decadent and full-bodied, this Cabernet has concentrated and ripe dark fruit, cassis and hints of tobacco. It is dark ruby red in color and well-balanced with soft tannins and great depth of fruit.



Kate Wagner Zeke is a Sommelier (ISG), Certified Specialist of Wine (CSW) and Certified Wine Educator (CWE).

Scan QR code to sign up for Kate's monthly wine newsletter.

