

## Aging Wine

**Rule 1: *If you don't have proper storage, don't bother aging wine.***

Many wine lovers never get to experience the true taste of their favorite wines. They never get to enjoy wine at its best, because they don't store their wines properly. In order to reach its potential, wine needs an environment that is constantly cool (55°F), dark, damp, and still.

Wine stored in the typical home or in a refrigerator will begin to deteriorate within a few months. The average household is kept between 68-72°F with frequent changes in sunlight and humidity. The lack of humidity in a refrigerator causes the cork to shrink, destroying the delicate seal and spoiling the wine.

Allowing a fine wine to reach its peak requires an environment dedicated to its preservation. This commitment rewards the wine lover with aroma, flavor, and complexity unattainable any other way.

**Rule 2: *Not all wine improves with age.***

Most inexpensive wines are designed for immediate enjoyment. Although their imbalanced tannins and acidity will soften after a year or two in the bottle, they won't really improve.

Having proper wine storage will allow you to preserve the charms and flavors of humble table wine as well as the more balanced and complex qualities of age worthy wines. The benefit of having your own wine cellar is that you can house all types.

**Rule 3: *YOU have to taste a wine before you can decide if it is age worthy.***

Everyone has a different palate and what comes across as pure bliss for one wine lover may taste like swill to another. Although you can find many magazines and web sites to tell you when a wine is ready to drink, it's only an opinion and it doesn't mean you are going to like it.

Having a wine cellar allows you to buy several bottles of a particular wine. You can then drink a bottle in subsequent years to follow its evolution. When you think it has reached its peak, have a party and drink every last one!

**Rule 4: *If you're not sure, drink it now!***

It's always better to drink a wine young than to let it pass its peak. A great wine will still be a great wine, even if you open it a little early. Opening a quality wine and sharing it with your friends is a very rewarding experience. You can turn any day into a special occasion and creating those occasions is what aging wine is all about.