

# King Family Vineyards

## Proper Library Wine Service

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Knowing when and how to age wine can be a challenge. While most wines are intended for early consumption (within just a few years of their vintage), there are certain wines that possess the necessary qualities for long term aging.

Generally, when seeking an age worthy wine, you should look for some of the following characteristics:

- High acid
- High tannin levels
- Quality winemaking
- Oak aging
- Oxidative aging

Choosing an age worthy wine is only half of the battle. The hard part is being able to hold on to those wines and age them properly. All too often, fine wines are consumed before their peak. For this reason we maintain a small collection of our wines in the King Family Wine Library. This allows us to share our history and learn how fruit from our vineyards changes in the bottle over time.

### How Age Changes a Wine

As wine ages, it develops what are called *tertiary* aromas and flavors. Primary aromas and flavors are those that result from the specific grape variety/varieties used in the wine, while secondary aromas and flavors are imparted to the wine from the winemaking process. Over time, both the primary and secondary aroma and flavor compounds begin to evolve and change.

Each style of wine will age differently. For example, our Meritage will develop rich, earthy notes and its fruit forward nature will transform into dense layers of cooked fruits. Both the well-structured tannins, and a firm acidity provide the Meritage with all it needs to age for a decade or more when properly stored.

### How To Serve Older Wines

As a wine ages, it can become more delicate and should be treated differently than younger wines. Older red wines will have some amount of sediment at the bottom of the bottle. This is completely normal and should not be considered a fault. Most of this sediment is made up of tannin molecules that have polymerized into larger, and larger molecules and eventually precipitate out of the wine. As such, the best way to serve an older vintage red wine is by careful use of a decanter.

When decanting older wines, one should gently and delicately pour the wine into the decanter and attempt to stop pouring before reaching the end of the bottle where most of the sediment will have collected. You will not want to be too vigorous with older vintages in a decanter, as their more delicate nature can be damaged by over-decanting. This is the opposite of what you would want with a younger wine which might actually benefit from more aggressive oxygen exposure. Although, unless the wine is quite old, a little bit of time to “breathe” can be beneficial to the flavor and aroma of the wine.

Enjoy small glasses of the wine once it is in the decanter so that you can observe and appreciate how the wine changes through the decanting process.