



BALISTRERI WINE CLUB



March 2009

Wines of the Month

2003 & 2007 Brothers Cabernet Sauvignon \$16

A 2003 and 2007 Cabernet Sauvignon produced with grapes grown by our cousin Joe Spano in Lodi California. "Brother" is Joe's nickname. He makes sure they hand pick our grapes at just the right time, which is usually a couple weeks after they machine pick for the larger wineries. We like to give the grapes a little more hang time, not only to increase the sugar but also to develop more intense flavor.

The 2003 is easy drinking, medium bodied, with woody aromas and flavors that lean towards grilled herbs, ripe currants, and soft earthy tannins. This 03 is amazingly smooth because of its age, but that also means that it requires gentle handling. Though not completely necessary, it is best to decant this wine to avoid disturbing the natural sediment. *Scroll down to read more about decanting.*

The 2007 has many of the same flavor components as the 2003. It was just bottled in November of 2008 so the flavors are bright with young tannins that haven't had a chance to mellow. We released this wine Thanksgiving weekend and it has been the favored Brother's Cab through the past few months. Enjoy!

Brother's Cabs are great "[everyday wines](#)" to stock up on!

2003 "Brothers Cab" American Cabernet Sauvignon \$16 With your wine club discount, only \$12.80/ bottle or \$153.60/case.

2007 "Brothers Cab" American Cabernet Sauvignon \$16

With your wine club discount, only \$12.80/ bottle or \$153.60/case.

TO DECANT OR NOT TO DECANT

Besides looking like a wine aficionado, there are actually several different reasons why you would want to decant a wine.

The first would be an aged wine that contains sediment. If you have a wine that you have cellared for more than a couple of years, particularly if you know it is an unfiltered wine, it may contain a harmless deposit that hopefully is stuck to the sides of the bottle. The bottle should be handled very gently and set up-right 24 hours before serving. When you're ready to serve, pull the cork very gently and slowly pour the wine into the side of the decanter keeping the gurgling to a minimum. The trick is to let the wine slide down the edge of the decanter without splashing or bruising the wine. Then, stop pouring when you see sediment particles, and leave the last bit of wine and sediment in the bottle.

The second reason to decant, is to let the wine breathe so that the aromas and flavors release. If a wine smells a little off when it is first opened, for example a very musty smell, then decant the wine and swirl in the bottom of the decanter to air off any stuffy aromas. Many great wines get a little stuffy in the bottle and need 10 to 20 minutes to breathe.

The third is to mature a very young wine. By splashing a young wine into a decanter and giving it a lot of oxygen to breathe, it relieves up front harsh tannins and releases smooth full flavors.

Most wines are just fine straight out of the bottle. Only experience can lead you to know when or when not to decant. Enjoy all your wine experiences!