

## **Tips for storing your wine**

Wine bottles should be left standing up for 3-4 days. This allows the corks to expand back to the size of the bottle, to ensure a proper seal. Now the wine can be laid down on its side. If you do not have a wine rack simply lay the case on its side. This is done to keep the corks from drying out.

### **Where do I store my wine?**

Temperature is the most important factor in aging your wine properly. The ideal conditions for aging and storing your wine is a dark and quiet room with a stable temperature in the mid- 50s and not cooler. Store your wine in coolest room of your basement. Do not store in the garage because the temperature will fluctuate.

### **When can I start to drink my wine?**

Ideally your wine should rest for 3-4 weeks after bottling to recover from shock, but if you can't wait your wine is drinkable, but will taste a little green. The length of time it takes to age your wine depends on which level of wine you have chosen. The GM Red we recommend at least 3-4 months. The GM Whites 1 month or sooner if you like it. The Premium and Supreme Red will take 6-8 months before the flavors start to develop and will keep on getting better into the second year, the Whites can be consumed much sooner, again we suggest you let it sit for at least 3-4 weeks after bottling.

### **How long does it keep?**

The length of time you can keep your wine is directly related to the temperature of your storage area.

### **At what temperature should I serve my wine?**

Medium and full body reds	65 to 68 degrees
White, Blush and fruit wines	43 to 45 degrees

*MOST IMPORTANT IT'S "YOUR WINE "to enjoy any way you wish!*