

WHAT DO I DO WITH ALL THIS WINE?

One of the challenges of taking part in one or more on-line wine classes is that you will find yourself with 4-5 bottles of wine per class. Do we expect you to open all of the bottles each week? Mais non! Unless you are taking the class with a group of friends, opening them all each week would leave you with a LOT of open wine.

Fear not! There are solutions!

Here are some suggestions for managing your wines without waste or discomfort.

1. Consider your new wines to be your wine cellar. Choose one wine to taste during the class and keep your class notes and the tasting notes on the other wines. Whenever you are ready for another bottle, you can review your notes and the suggested food pairings and feel confident about which wine to choose.
2. If you do have a group of friends who are also taking the class, zoom together at one house and participate together. Each participant can take home an open bottle.
3. If you are a wine lover but can't (or don't want to) finish a bottle on the day you open it, the "drink the bottle before it goes over the hill" is a continuing challenge. It would make sense to consider investing in a Coravin. The Coravin works because it injects argon gas into the bottle to replace the volume of wine you draw out. Argon is heavier than air so the wine remaining in the bottle never gets exposed to oxygen and doesn't deteriorate as it would otherwise.

The least expensive model (the Pivot) is about \$99, BUT it allows you to draw wine from your bottles one glass at a time, and the wine remains in great shape for 4 weeks as opposed to 3 days. The higher end Coravins will keep sampled bottles for up to 5 years, but they cost a lot more. You can look at the descriptions of the different models on Amazon (https://www.coravin.com/products/pivot?gclid=CjwKCAjwuIWHBhBDEiwACXQYsWpUYorAZ-oV9WTEVYf5O84dxman_W_gVfSskxLb6sLcg4vzHRvN3xoCNEwQAvD_BwE) but you can buy directly from Coravin as well. My Coravin pays for itself over and over, and I use it constantly.

So, bottom line, you don't have to try and knock down 4-5 bottles with each class by yourself! What you will have is a small curated cellar with tasting notes, food pairings, and an understanding of the foods and wines of that region that you can enjoy over time.

I hope to see you soon,

Maxine