

THE ART OF DECANTING

We decant wines for two reasons. Young red wines, like the **2013 Rutherford Cabernet Sauvignon**, can benefit from decanting as it allows them to breathe and the characteristics to soften and develop. Older wines should be decanted to remove any sediment that has built up during aging.

HOW TO DECANT A YOUNG WINE

Simply pour your wine into the decanter. Let it sit for twenty minutes or so before you serve it. You'll likely notice a dramatic increase in subtlety and complexity. If you have the luxury of time, continue tasting the wine over a period of hours. It may keep evolving and improving.

HOW TO DECANT AN OLDER WINE WITH SEDIMENT

This requires a bit more finesse. The wine has had plenty of time to age on its own, so it doesn't need any time to breathe. You may even ruin it by overexposing it to oxygen before serving. Thus, you should decant older wine immediately before serving, before it begins to change.

There are a few ways to separate a wine from its sediment. One is to stand the wine bottle upright for a few days before opening it, so that all the sediment collects at the bottom.

To decant on the spot, you'll need a candle or small flashlight, a clean cloth and a decanter. Open the wine and clean the inside of the bottle's neck of sediment with the cloth. Place the light source behind the neck of the bottle so you'll be able to watch for sediment. Then pour slowly into the decanter so the sediment catches in the shoulder of the bottle. When you get toward the end of the bottle, you'll start to see sediment creep up toward the neck. Stop pouring as soon as that happens. The wine you've just decanted will be clean and clear, with a bright and beautiful bouquet, and the sediment will be left behind.

Feel free to take the wine left in the bottle (usually about a glass) and strain it into a separate container, using cheesecloth or a coffee filter. It won't taste the same as the first pour, but it is often very palatable once filtered.

ABOUT SEDIMENT

Sediment is simply the organic content of the grapes and is harmless if consumed. It is the sign of a quality wine—one that has undergone less fining and filtering during the winemaking process, which can remove many of the desired components of a wine. Rather than being a shortcut, producing wines this way is actually more labor intensive.

Sediment typically forms much more slowly in wines meant for aging, and will start to form slight noticeable deposits after a few years. An older red wine will always form some sediment, so careful decanting is the best way to enjoy these beautifully aged wines.



J O S E P H
Carr

WINE CLUB RELEASE

SEPTEMBER 2016

Share.

IN THE CELLAR

Your 2016 September release has arrived! We are proud to share two new notable wines with our wine club members first.

The September 2016 issue of Wine Spectator awarded our **2013 Rutherford Cabernet Sauvignon** a stunning 91 Points! This small production wine truly represents the finest we have made to date. Sourced from Napa Valley's acclaimed Rutherford appellation, this first-edition wine is hand-picked and aged in French Oak for 18 months. This full-bodied wine features plush tannins and notes of black currant, tobacco, coffee, black cherry, and toffee, making it an instant cellar collection gem!

We are also excited to showcase our winemaker's newest discovery, the **2014 Paso Robles Cabernet Sauvignon**. Sourced from the Central Coast's Paso Robles AVA, whose cool nights and hot days are the ideal climate for creating lush Cabernets, this wine features aromas of blackberry, chocolate, blueberry preserves and silky tannins on the long finish.

These two powerful Cabernet Sauvignons come to you in their youth, but if you like to give wines time to develop, we recommend aging the Paso Robles for a year. According to Wine Spectator the Rutherford Cabernet Sauvignon can be aged up until 2028.

However, if you are like us, you'll want to try these new wines right away. In that case, to enjoy their full potential, we recommend decanting. Information on how to decant is featured in the **"Art of Decanting"** section in this newsletter.

We hope you enjoy the fruits of our labor and we thank you for being a part of the Joseph Carr Wine Club family. Be sure to order your favorite vintages now before these limited releases sellout, and remember to use your Share (10%) or Share More (15%) discount.

If you have questions about your Wine Club membership, please contact Summer Jeffus at **707-755-3814** or **summer@josephcarrwine.com**. Summer is a certified Sommelier who is always available as a resource to assist you with customizing your wine club shipments, orders and special requests.

I encourage you to follow your passion and share it with others, one bottle at a time.



Joseph Carr
Founder

SEPTEMBER 2016 WINE CLUB SELECTION

2013 RUTHERFORD CABERNET SAUVIGNON



This Cabernet Sauvignon is sourced from Napa's acclaimed Rutherford AVA. Located in the center of Napa, Rutherford is bordered by the Mayacamas Mountains on the west and the Vaca Range on the east. Its climate is warmer than Oakville and Stags Leap District to the south, but is still marginally influenced by early morning fogs, an environment which creates rich flavors in wine without sacrificing freshness. The well-drained soil is a unique combination of gravel, loam, sand, volcanic deposits, and marine sediment. Rutherford Cabernet Sauvignons are famous for "Rutherford Dust," a term describing their distinctive dusty, earthy flavors.

The grapes for this wine are hand-picked at the peak of flavor development then crushed and cold-soaked for 24 hours. The cap is punched down three times daily to maximize flavor extraction during fermentation and maceration, which lasts 10 to 15 days.

Reg.	Share 10%	Share More 15%
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\$40	\$36	\$34
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WINEMAKING

Appellation:

Rutherford, Napa Valley

Varietal Content:

100% Cabernet Sauvignon

Barrel Composition:

100% French Oak, 60% new

Barrel Aging:

18 months

Winemaker:

Aaron Pott

Case Production:

450

2014 PASO ROBLES CABERNET SAUVIGNON



Located near the Pacific Ocean, Paso Robles boasts the largest diurnal range of any wine region in California. This swing between daytime and nighttime temperatures -- up to 50 degrees fahrenheit -- is due to cool marine air flowing east through the Templeton Gap and south along the Salinas River from the Monterey Bay. The result is Cabernet Sauvignon with rich fruit, full body, and silky tannins, but with a firm acid backbone.

Reg.	Share 10%	Share More 15%
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\$24	\$21.60	\$20.40
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WINEMAKING

Appellation:

Paso Robles

Varietal Content:

100% Cabernet Sauvignon

Barrel Composition:

100% French Oak, 60% new

Barrel Aging:

16 months

Winemaker:

Aaron Pott