



Minassian-Young Vineyards

Organic Growing Practices

David Young, owner and winemaker of Minassian-Young Vineyards, is rapidly becoming the rising new star of organically grown wines. Minassian-Young opened their doors in the summer of 2005. The winery and tasting room is located on a scenic hilltop in the center of the Paso Robles wine region in California. The Paso Robles wine region, known for its hot days and cool nights, is located between Los Angeles and San Francisco, an area called the California Central Coastal region. Minassian-Young Vineyards are situated on a ridge with stunning views that unfold to the Santa Lucia Mountains and beyond. The Santa Lucia Mountain Range causes the climate to provide nearly perfect growing conditions. The panorama of head-pruned vines is framed by beautiful walnut trees that give visitors a true sense of place.

On the estate is a twenty-seven year old dry farmed Zinfandel vineyard with new plantings of Syrah and Counoise grapes. The Zinfandel grapes reflect the strong heritage for which the west side of Paso Robles is famous, and the new planting are typical of Rhone varietal grapes that are coming of age in the area. Their vineyards are managed with quality and sustainability in mind.

The current production is divided between Zinfandel, Rhone, and Bordeaux varietals in select hand-crafted lots. Releases include Marsanne, Roussanne and Viognier blend, Estate Zinfandel, and Syrah, Mourvedre, and Grenache, as well as the Syrah and Zinfandels they produced in their first years. All wines are limited production wines because of the necessary time intensive, hands-on nature of growing organically. It is the goal of Minassian-Young Vineyards to create wines that you will enjoy and share with others.

How to Serve Wine

Chilling

A red wine's best flavors emerge at slightly cooler than room temperature. Woody characters in wine are emphasized with brief chilling. The more full bodied and robust a wine, or the greater its oak component, the closer it should be served to room temperature. The warmer a wine is served, the more the sweet, fruity flavors will be perceived. Alternatively, lighter, fruit driven reds are better at cooler temperatures.

Decanting

Deciding when to decant a wine is easy. Even though there are no absolute rules, here are three guidelines that will help.



1) If the wine is old enough that you suspect it may have thrown sediment (five years old or more, generally) then you will want to decant. The purpose of decanting in this situation is clearly to keep sediment from being poured into the glasses. To decant, pour the wine slowly into the decanter until the sediment starts to appear in the neck of the bottle. With older wines they are allowed

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to lose any undesirable aromas that may have developed with age and to round out. Older wine may only need 30 minutes to breathe, but they do need decanting.

2) If you have a bold, young red wine that is very closed or highly tannic because of its youth, you should decant it. The decanting will allow the wine to breathe. This exposure to oxygen will cause the young wine to open up (becoming more aromatic and flavorful) and will soften the effect of the tannins on your palate.



3) When you want to make the situation special, decant. Decanting can be a great way to add to the 'mood' of fine dining.

Crystal decanters or expensive glassware are elegant but not necessary for decanting. You can use a large clean container such as a jug or carafe. Wines that would not generally be decanted would include most 'everyday wines' and most white wines.

How Soon Does Wine in an Open Bottle Go Bad?

That is a good question but one of the more difficult things to figure out. There are lots of variables regarding the wine type, method of production, age of bottle and so on. There are all those complexities but for 95% of the wine that most people drink, the

answer is pretty simple.

Three (3) days is a good maximum "rule of thumb". Once a bottle of wine is opened, the oxygen in the air starts a process that initially softens the flavors and opens up the aromas of the wine. As this process (oxidation) continues over many hours and days, the wine is ultimately made undrinkable. The trick is to use the wine before it becomes unpalatable or to pour it out before bad wine is served to guests. You should refrigerate recorked bottles. You can buy stoppers and gadgets to create a slight vacuum in the bottle, all aimed at slowing the oxidation that will eventually destroy the wine.

What makes the whole thing tricky is that the wine will not go immediately from good to bad. The wine will, at a point, begin to progressively develop unpleasant tastes. Just like milk that is going bad, each person has a different point at which they identify the beverage as having gone bad. If you want to play it safe, then just use the 3 day rule. With red wines, pull the bottle from the refrigerator at least 1/2 hour before you want to use it so it will warm to a desirable serving temperature in the mid 60's F. With white wines or roses, just pull and pour when you need them.

HINT: Even after a wine is slightly beyond serving, it can still be a delicious cooking additive.

"Harley Riders Come of Age"

"The motorcycle lifestyle is all about freedom, about enjoying life and enjoying your friends," said brand manager, Scott Del Fava, describing the changing demographic of Harley enthusiasts who don't necessarily embrace the former outlaw biker lifestyle.

"Most bikers are now in their 40's and 50's with steady careers and families. What they share is a love of the finer things in life, and an interest in good food, good times, and of course, good wine."

 *Vicky Coralli*
Owner