



Decanting Wine Tips

WITH CHEF JEN

HOW LONG TO DECANT WINE?

Most of us drink red wines in the 2–10 year mark, so the following advice is tailored to regular drinking habits:

RED WINES

Zinfandel: 30 minutes

Pinot Noir: 30 minutes
(e.g. red Bourgogne)

Malbec: 1 hour

Grenache/Garnacha Blend: 1 hour
(e.g. Côtes du Rhône, Priorat, GSM)

Cabernet Sauvignon or Merlot:
2 hours (e.g. Bordeaux)

Petite Sirah: 2 hours

Tempranillo: 2 hours
(e.g. Rioja, Ribera del Deuro)

Sangiovese: 2 hours
(e.g. Brunello di Montalcino, Chianti)

Vintage Port & Madeira: 2 hours

Mourvèdre/Monastrell: 2 to 3 hours
(e.g. Bandol)

Dão and Douro Reds: 2 to 3 hours

Syrah/Shiraz: 2 to 3 hours

Nebbiolo: 3+ hours
(e.g. Barolo, Barbaresco)

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WHITE WINES

Most white wines don't need to be decanted, in fact, if the wine is highly aromatic decanting may hurt. Occasionally, however, white wines taste funky—like steamed mushrooms— and decanting will fix this! This flavor is common in full-bodied white wines from cooler climates like a white Bourgogne (e.g. Chardonnay). Decant for about 30 minutes.

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Shea
HOMES