

Belleville *Beer & Wine*

Wine Storage Tips

It is important to not stress about wine storage. Hyper-concern over "proper" storage can keep you from enjoying your wine. Unless you have a large collection of fine wines that you're planning to cellar for many years, you'll be fine if you put your wine in a dark, largely undisturbed place with a moderate, fairly constant temperature.

Here are some wine storage tips to ensure top quality crafted wine:

Do

- Store your wine upright for the first 5-7 days.
- Store your wine on its side.
- Store your wine in a cool, dark place.
- Your wine should be stored where the temperature is CONSISTENT... Bright light, movement, and temperature fluctuations can negatively affect the quality of your wine.

Do Not

- Do not constantly turn your red wine. Red wines sometimes drop sediment and some white wines will drop what is referred to as "wine diamonds". Both are normal, naturally occurring processes. If the sediment offends you simply decant your wine.
- Do not store your wine on heated floors.