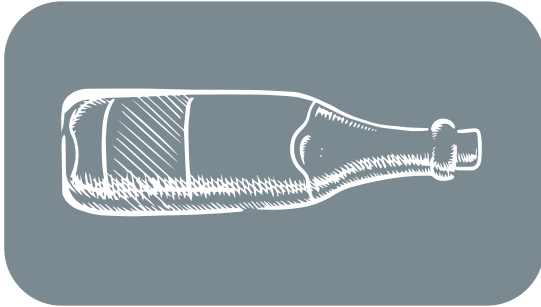


Your Guide to Storing & Serving Hawk Haven Wines

HOW TO STORE + SERVE YOUR FAVORITES

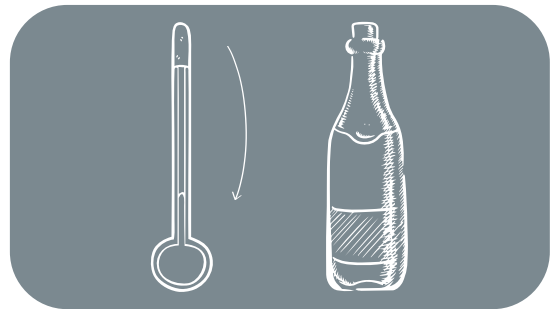


LONG TERM STORAGE

It is best to store your wine upside down or on its side. This will ensure the cork retains its moisture and maintains its seal. Wine is best kept at 55°F + 55% humidity.

PRIOR TO SERVING

Generally wines are served at ~60°F for red wines, and ~50°F for white wines, but you should drink yours at whatever temperature you like best. We recommend taking reds out of storage about an hour before serving to allow them to come to room temperature. White can be put on ice or in a refrigerator until they reach your desired temperature.



OPENING YOUR WINE

Once open, smell the cork to check for any signs of spoilage. You may see tartrate crystals or other sediment, but don't be alarmed; this is a natural byproduct of aged wine and will not affect the wine.

SERVING

For older bolder reds, pour slowly into a decanter to allow the wine time to open up. Younger red wines and white wines can be served directly from the bottle. Use a round glass for red wines to allow for continued aeration and the complex aromas to fill the glass. Using a narrow glass for white wines will help keep the wine chilled and accentuate the more delicate aromatics.



AGING POTENTIAL OF HH WINES

Our dry red wines can be aged up to 10 years in the right conditions, most hitting their mark around 7-8 years. Our white and rosé wines are ready to drink once released. Our barrel aged whites can be cellared for up to 3 years. Our Méthode Champenoise sparkling wines can be saved for roughly 5 years, while our Pétillant Naturel is best enjoyed within its first year.