

FIDDLEHEAD CELLARS

Getting Into the Bottle!

The key to opening a premium bottle of wine like Doyle that has been sealed with wax is to just pretend there is no wax! You don't need to score it, cut it, chip it off or warm it up – you'll just open that bottle like normal. Here's how:

1. Use a standard waiter's corkscrew. Center the tip of the corkscrew in the middle of the wax.
2. Give it a firm turn to start.
3. Turn the corkscrew until the screw is inserted. The "worm" of the corkscrew will now be firmly inserted through the wax and into the cork.
4. Place the lever on the waxed lip of the bottle.
5. Then firmly but gently pull up. The cork will pull out, bringing the wax on top of the cork with it.



Step 1



Step 2



Step 3



Step 4



Step 5



Voila!

Decanting

There are two reasons to decant a red wine – to leave sediment behind on older wines and to aerate younger wines. Doyle is, of course, unfiltered and may have a remnant of sediment. While this is a classic wine that will age well, in its young state it may need a bit of air before it really begins to show off. Doyle should be served at cellar temperature, which is about 55° Fahrenheit.

Swirl, Sniff, Sip, Enjoy!

It's not hype – the glass makes a difference! We heartily encourage you to serve Doyle in crystal stemware and if possible in a shape designed specifically for Pinot Noir, with a large bowl that tapers to the top of the glass.

For additional questions, please give us a call at (800) 251-1225 or email us at info@fiddleheadcellars.com. Enjoy!

