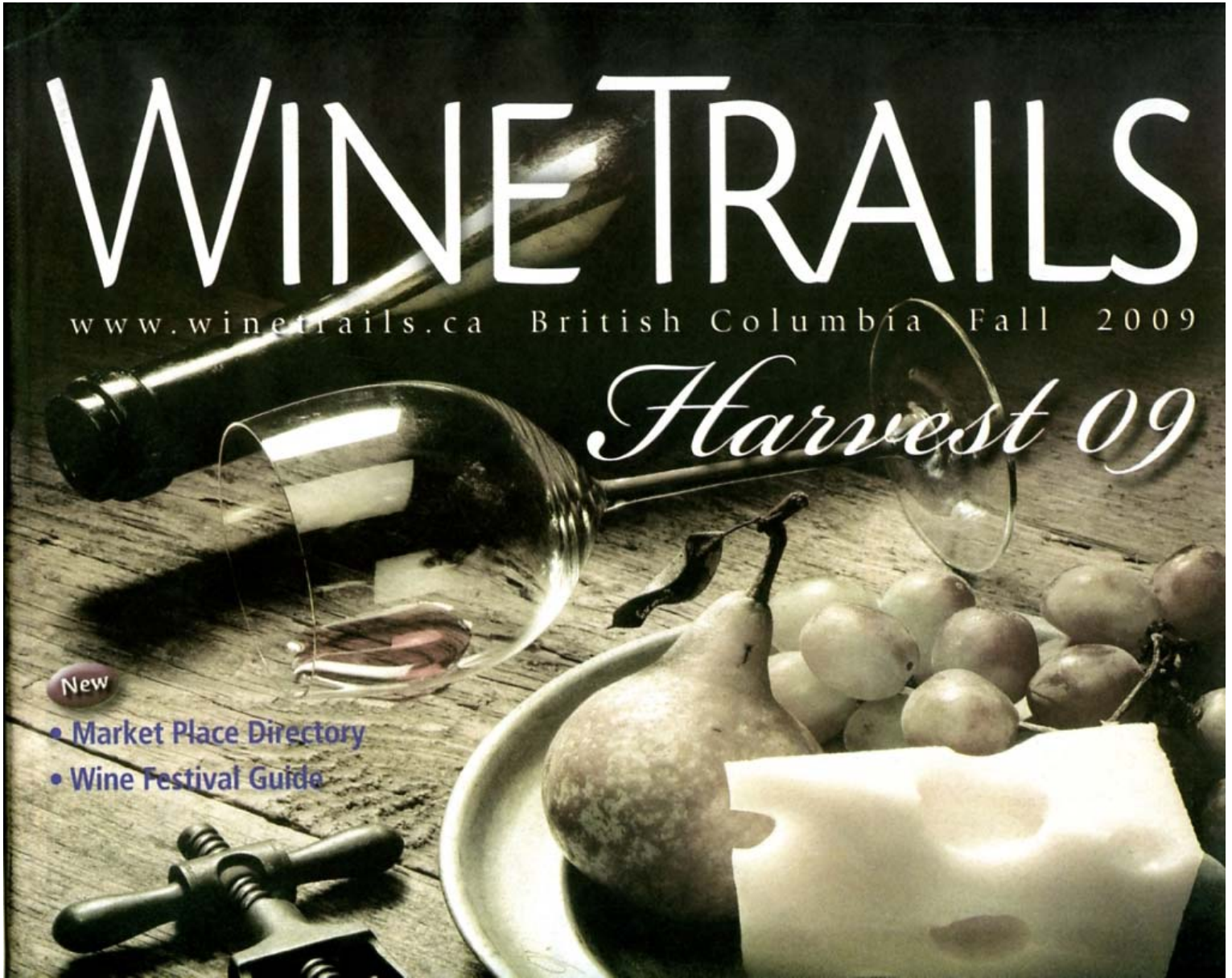


Decantus Feature As Seen In Wine Trails



www.winetrails.ca British Columbia Fall 2009

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L-R: Partners Gene & Shelly Covert and Crystal & Kirby Froese.

### ☞ 2007 Amicitia Red

This "jam" packed big red is a rich and delicious blending of Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Syrah, Malbec and Merlot and was aged in oak for 18 months. Rich dark fruits, with a spicy edge and notes of mocha and tobacco – drink now or be patient and let this one sleep for another year.

### ☞ 2008 Amicitia White

A perfect summer sipper. Fabulous full mouth feel, this full-bodied blend of Sauvignon Blanc, Semillon and Viognier. Aged them 4 months sur lie, this wine holds lovely Okanagan and tropical fruit flavours with a citrus twist. A great all around wine – it is wonderful to pair with food as well as to enjoy on its on.

~ Jennifer Schell-Pigott



# DECANTUS™



**D**ecantus™ is a unique by-the-glass wine decanting system! Gaining popularity, it allows one to easily decant wine one glass at time and is easy to clean. Wineries are even using them at their tasting bars!

How does the Decantus™ Aerator work? The Bernoulli effect (first derived in 1738 by Swiss mathematician Daniel Bernoulli) states, the pressure in a stream of fluid is reduced as the speed of flow is increased. The reduced pressure caused by the velocity of the poured wine flowing past the twin, thin diagonal capillary tubes inside the DECANTUS™ pulls more oxygenated air into the wine itself. This does not upset the wine but makes it much friendlier to the entire human olfactory (smell/taste) system.

Why decant? Red wine should deliberately be brought into contact with oxygen in the air in order to let its tannins mature. You can begin doing this by simply swirling the wine in the glass. Or you can pour the entire contents of the bottle into a decanter.

The Decantus™ makes the perfect gift for all of your wine loving friends and clients and will make a great addition to your wine bar.

Contact Valentino's International (ad information on Directory page 59).

Tel: 250-707-1547 Toll Free: 1-888-707-1547 Fax: 250-707-1548

Website: [www.valentinosintl.com](http://www.valentinosintl.com)

~ Jennifer Schell-Pigott