

Daily Sound Bite: Aging in the Ocean

Mira Winery of St. Helena, Calif., is trying something new to age its wines. The company tossed four cases of Cabernet Sauvignon into Charleston Harbor this week, all in the name of aging. After three months, the wine will undergo chemical tests as well as pass under the noses of rigorous tasters to determine the difference between it and the company's land-aged wine. Gustavo Gonzalez, the company's winemaker, said,

"This is a very exciting thing for me as a winemaker. When you make wine it's pretty much the same thing for everybody. You can change it up a bit but and see what happens and your cabernet may taste a little bit different from your neighbor's cabernet."

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