

# Hartford

## WINE DECANTING AS FINE ART

Decanting wine, as Buzz discovered, entails so much more than emptying a bottle into a glass container. There's a real art to turning a very practical endeavor—making young wines taste better or removing sediment from older vintages—into an elegant ritual with the flair of fine art.

“The main purpose of decanting is to open up or aerate your wine, regardless of whether it's old or young,” says Scott Hilsman, a certified sommelier at Jordan Vineyard & Winery, who put on a demonstration recently at West Hartford's Lux Bond & Green jewelers. “You're literally releasing the flavor of the wine.”

The ritual moves from the practical to the elegant with the addition of hand-crafted silver accessories that are part of a line of Sandra Jordan designs featured exclusively at Lux Bond & Green. Particularly intriguing is a rectangular funnel based on an antique that Jordan, who, with her husband Tom, owns Jordan Winery, found in a Cleveland,

Ohio, wine shop. “The products are designed to feature and show off the wine,” Jordan says.

The wine indeed is the star in a visually stimulating experience of wine gently pouring into a brilliant silver receptacle then disappearing ever so briefly before flowing down the side of the decanter. “It's harder to craft a rectangular piece than a round piece,” Jordan says. But she was able to find a silversmith to perfect the technique and the result is truly an object of art.

Sheryl Green, of Lux Bond & Green, says the Sandra Jordan Collection appeals particularly to Baby Boomers wanting to enhance their wine experience with unique, if not pricey, gadgets with an international feel. “Jordan Winery was very smart in leading the development of expensive wine gadgets,” she says. The funnel, made of sterling 950 silver, retails for \$345. Silver coasters crafted in a complementary style cost \$275 and a unique ombellic tastevin sells for \$165.



Say aah: Decanting lets your wine breathe.