

Corbett Canyon FAQ

What serving temperature do you recommend for Corbett Canyon wines?

For red wines, room temperature is fine, about 65°F/18°C. In California, if the weather is really warm, we stick a red wine in the fridge for about ten minutes before serving. It is very refreshing! Light reds, White Zinfandel and full-bodied whites are most flavorful slightly chilled, around 57° F/14° C. Crisp whites like Sauvignon Blanc and Pinot Grigio taste best chilled to 52° F/11° C. Please note, over chilling numbs a wine's aromas and flavors.

How should I store Corbett Canyon Wines before we drink them?

Since light, heat and vibration break down wine quality, keep purchased wines in a dark, cool place, such as a cellar, closet, or even under your bed rather than in a warm, well-lit kitchen. Store bottles on their sides so the cork doesn't dry out. A constant temperature is just as important as a cool temperature, and the Premium Wine Cask is designed to resist fluctuations.

How should I store Corbett Canyon wines after opening?

Once opened, replace the cork and refrigerate both red and white wines to keep them as fresh as possible. Take the reds out of the fridge about an hour before serving. If you have the Cask, you have it easy (see below for how long wine will last once opened).

How long will opened wine last?

Red wine in an opened bottle will last one or two days. White wine in an opened bottle in the refrigerator will last about four days. And, get this—both red and white wine in Corbett Canyon's patented Premium Wine Cask will last up to six weeks! Independent studies show that the last glass is as fresh as the first.

Can I cook with Corbett Canyon wine?

Definitely! That's the beauty of having a well-crafted wine worth twice the price. You can be generous to your recipe and still have wine for the cook!

Where can I find Corbett Canyon wines in my area?

Corbett Canyon wines are broadly available wherever wine is sold. If your usual wine retailer does not carry the Corbett Canyon you are looking for, we recommend that you have the store make a special order for you. Requests like these are common and the wines typically take about a week to arrive.

Can I purchase wines directly from Corbett Canyon Winery?

Thank you for your interest. We currently do not sell wines to consumers over the Internet or via direct mail. If you have a specific wine you need help locating, please speak with the owner or manager of your favorite store and request it.

Nutrition Information, per 100 ml serving

Calories: Chardonnay has approximately 77 per 100 ml serving, Merlot and Cabernet Sauvignon have approximately 78 per 100 ml serving.

Sulfites: all grapes have a small amount of sulfites, and a minimal amount is added at the winery. There is no more than 300 ppm, or 0.3% in wine by law.

Gluten: wine is not known to contain gluten, but we recommend you consult your doctor if you have a concern.

How long should I age my wine before we drink it?

Corbett Canyon wines are crafted and cellared in our winery, then released to enjoy the day you buy it. Reds will be good for up to a year after you bring them home. Whites and rosés are best served within a couple of months of purchase.

What about the “the wine is best when it is consumed before” language that is on the top of the Corbett Canyon Premium Wine Cask?

Our patented Premium Wine Cask offers the best protection from oxidation once the wine is opened. But what about unopened wine sitting in the stores? To insure you get fresh wine all the time, we are the only Premium Wine Cask wine that stamps every Cask with a freshness date to make sure our wine tastes its best. In fact, we ask our distributors and Sales people to “rotate” our wine according to the freshness dates to make sure you have fresh wine available every day.

How much wines is in the Premium Wine Cask?

Each 3.0L Cask contains the equivalent of four 750 ml bottles or two 1.5L bottles of Premium Corbett Canyon wine.

Where can I find Corbett Canyon Premium Wine Cask in the US?

In the premium bottled wine section of Supermarkets and Liquor stores nationwide.

Is Corbett Canyon Premium Wine Cask the same blend as found in Corbett Canyon bottle?

Yes, it is exactly the same premium wine.

If it is the same wine, why is the Premium Wine Cask format cheaper?

Bottles, corks, capsules and labels run between \$1 to \$3 per bottle, where as the average cost of producing the Premium Wine Cask is closer to 70 cents per package. In addition, Corbett Canyon’s parent company, The Wine Group, is the world’s largest Wine-in-box producer. With size come economics of scale, economies that we choose to pass onto the consumer.

What is the difference between the two date codes on the Corbett Canyon Premium Wine Cask?

The first date code is the date/time the wine is actually packaged in the cask. The Freshness Assurance Date code is clearly printed on the top of each cask. This date tells our consumers their wine is fresh when it is purchased and that it will taste best when consumed by the date indicated.

