

Winery experiments with aging wine in ocean off SC

February 20 2013, by Bruce Smith

A small boat with four cases of California wine has left Charleston Harbor and will submerge the wine in the ocean for three months to age it.

[Napa Valley](#)-based Mira Winery, owned by Jim Dyke Jr., of Charleston, is experimenting to see how the motion, temperature and light in the ocean may affect the aging of the wine.

The bottles of [Cabernet Sauvignon](#) were packed in specially designed steel mesh cases and are being put in an undisclosed location in the harbor.

Winemakers have long known wine recovered from sunken ships has a unique taste, and the ocean is thought to have something to do with that. There have been experiments with ocean aging in [Europe](#) but Mira Winery says this is the first off the United States coast.

Copyright 2013 The Associated Press. All rights reserved. This material may not be published, broadcast, rewritten or redistributed.

Citation: Winery experiments with aging wine in ocean off SC (2013, February 20) retrieved 11 May 2024 from <https://phys.org/news/2013-02-winery-aging-wine-ocean-sc.html>

<p>This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.</p>
