

Follow the link below to a great article in the online magazine, Examiner.

The best of the article:

*In my experience, the "breathable glass" has a very noticeable impact on the smell and taste of wines, especially with young wines that benefit from 30 to 120 minutes of aeration after opening.*

*But with the "breathable glass," you do not have to wait that long. Within 2 to 4 minutes, the glass alters the taste of wines poured into it, and makes it taste like it would after aerating it into a decanter for 2 hours or more.*

*In what ways? Generally, the wines become more harmonious in smell and taste. Wines with rough edges to them (in the form of noticeable acidity, tannin, or astringency) are softened and the wines' flavors are enhanced.*

*Ronn Wiegand, Master of Wine and Master Sommelier in Napa Valley, California says that tasting young wines in the "breathable glass" is like "being able to taste wine in slow motion. The flavor is, spread out 'and its nuances are better highlighted and more obvious, while on the palate, the wine becomes more generous in flavor."*

<http://www.examiner.com/x-2183-Boston-City-Guide-Examiner~y2009m9d5-Wine-Tasting-101-How-to-get-the-best-taste-from-any-wine>

Great to have another third party endorsement for the efficacy of breathable glass!