

Moving a Wine Collection



Because your wine collection represents a sizable investment, every precaution should be taken prior to moving to ensure its safe transportation.

Appraisal

- Have your high-value collection **appraised** by a qualified person. Appraisal fees vary widely from area to area. Appraisers charge either an hourly rate or a flat fee. The best way to locate a wine appraiser is through a local wine merchant who keeps abreast of current values on certain vintages.
- **Photograph your collection** to document its contents.
- Let Huys Bros. Moving, Inc. know you will be **moving wine or other high-value items**.
 - **Special arrangements** may be necessary to ensure your collection will reach its destination safely.

Legal Considerations

Check with the **alcohol beverage control authorities** in your destination state before you move. Some states have restrictions governing the amount of alcohol that can be brought in for personal use.

Temperature

Most wine experts agree the older the wine, the more delicate its flavor.

- **Extreme changes in the temperature** may affect the taste and appearance of your wine.
- The best temperature for storing and transporting wine is **55 degrees**.
- **White wines** and less expensive “supermarket” brands are less susceptible to damage by temperature.

For a small, manageable collection, we recommend **transporting the collection by car**, where atmospheric conditions can be better controlled.

The best time to move your collection is **early spring or late fall**. The temperature in the truck during the summer months can be very high, and in the winter there is the possibility of the wine becoming slushy, which can alter the flavor. If your move must take place in the summer or winter months, you may want to consider moving your collection via a **commercial airline**. Your prompt delivery to the airport and pick-up of the wine at destination will limit its exposure to temperature extremes.

Packing

Take care to prepare your wine for the move. If you plan to do the packing yourself, boxes may be purchased from:

California Glass Co.

155 98th Ave.

Oakland, CA 94603

<http://www.calglass-pcc.com>

- Corked wines should be placed on **their sides or upside down** in the packing container to keep the corks wet.
- Do not pack bottles that have been **opened**.
- Label the box **FRAGILE - THIS SIDE UP**.

Even if you use extreme care in packing your wine, "bottle shock" may occur from the wine shaking within the bottle as it is moved. If opened too soon, a loss of flavor may result. To prevent this, be sure to allow the bottles to **rest at your destination at least seven days for every day your shipment is in transit**.