WHAT TEMPERATURE SHOULD MY WINE BE?

Serving wine at the recommended temperature brings out its intended flavor profile, character and bouquet by ensuring that the wine displays a balance of aroma, flavor, structure and alcohol.
Serve wine too cold or too warm . . . and you’ll miss out.

**WHITE WINE BASICS**
- If white wines are served too cold, flavors and aromas will be muted.
- Too warm and they become flat and flabby.
- Serve between 45 and 50°F, depending on the varietal.

**RED WINE BASICS**
- Served too cold, red wines will seem excessively tannic and acidic.
- Too warm, they will become overly “hot,” alcoholic and lifeless.
- Serve between 55 and 65°F, depending on the varietal.

**SYRAH, ZINFANDEL, MERLOT, MALBEC, CABERNET SAUVIGNON**
- Chill in the fridge for approximately 10-15 minutes.

**PINOT NOIR**
- Chill in the fridge for approximately 15-20 minutes.

**PINOT GRIS, RIESLING, SAUVIGNON BLANC**
- Chill in the fridge for approximately 30-40 minutes.

**CABERNET FRANC**
- Chill in the fridge for approximately 12 minutes.

**CHARDONNAY, VIOGNIER, WHITE BORDEAUX BLENDS**
- Chill in the fridge for approximately 30 minutes.

**CHAMPAGNE, SPARKLING WINE**
- Chill in the fridge for approximately 40 minutes.

A NOTE ON WINE STORAGE
If you’re storing wines for any length of time, keep both red and white wines at 55°F.
Your kitchen counter, at a generous 70°F+, is far too warm!

©2012 Kendall-Jackson Vineyards & Winery. All rights reserved.