

J.K. Carriere

WINES



CELLARING GUIDE

NOVEMBER 2011

to drink or not to drink?

THIS IS SO OFTEN THE QUESTION

Here are our recommendations as of November 2011 assuming that your bottles were cellared at a constant temperature between 52°F and 64°F. Debating decanting? First, pull a cork and taste a splash. If it seems open and evolving, put it on your table. Otherwise, a half-hour meeting between air and our wine will almost always prove beneficial. Happy cork pulling.

	DRINK NOW N		DRINK D		DRINK OR HOLD D/H				HOLD H		
	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009
WV PINOT NOIR	D	D/H	N	D	D	D	D	D	D/H	H	D/H
WV CHARDONNAY							N	N	D	D/H	D/H
PROVOCATEUR			N	D	D	D	D	D	D	D/H	D/H
ISABELLA		H									
ANTONETTE			D	D	D/H	D/H	D/H	D/H	H	H	H
ANDERSON FAMILY				D	D	D/H	D/H	D/H	D/H	H	H
GEMINI VINEYARD								D/H	H	H	H
SHEA VINEYARD				D	D	D/H	D/H	D/H	H	H	H