

# J.K. Carriere

WINES



## CELLARING GUIDE

NOVEMBER 2009

### *to drink or not to drink?*

THIS IS SO OFTEN THE QUESTION

Here are our recommendations as of November 2009 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 <b>N</b>	DRINK <b>D</b>	DRINK OR HOLD <b>D/H</b>	HOLD <b>H</b>					
	1999	2000	2001	2002	2003	2004	2005	2006	2007
WILLAMETTE VALLEY PINOT	<b>D</b>	<b>D/H</b>	<b>D</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>H</b>
WV CHARDONNAY							<b>D/H</b>	<b>D/H</b>	<b>D/H</b>
PROVOCATEUR			<b>D</b>	<b>D</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>
ISABELLA		<b>H</b>							
ANTOINETTE			<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>H</b>	<b>H</b>	<b>H</b>
ANDERSON FAMILY				<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>H</b>	<b>H</b>	<b>H</b>
GEMINI VINEYARD								<b>H</b>	<b>H</b>
SHEA VINEYARD				<b>D/H</b>	<b>D/H</b>	<b>D/H</b>	<b>H</b>	<b>H</b>	<b>H</b>