

*J. K. Carriere*  
W I N E S



CELLARING GUIDE  
OCTOBER 2016

# TO DRINK OR NOT TO DRINK?

*this is so often the question*

Here are our recommendations as of October 2016 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.

**N** = DRINK NOW   **D** = DRINK   **DIH** = DRINK OR HOLD   **H** = HOLD

	99	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14
VESPIDAE / WV PINOT	D	D	N	D	N	D	D	D	D	D	D	D	DIH	H	H	H
LUCIDITÉ WV CHARD							N	N	D	D	N	D	D	D	DIH	DIH
PROVOCATEUR			N	N	N	N	D	N	D	D	D	D	D	DIH	DIH	DIH
ISABELLA / CUVÉE LOLA		D									DIH	DIH				
ANTOINETTE			N	D	D	D	D	D	D	D	D	DIH	DIH	H	H	H
ANDERSON FAMILY				D	D	D	D	D	D	D	D	DIH	DIH	H	H	H
GEMINI VINEYARD								D	D	D	D	DIH	DIH	H	H	H
SHEA VINEYARD				D	D	D	D	D	D	D	D	D	DIH	DIH	H	H
ST. DOLORES ESTATE																H