



Wine Temperatures Uncorked!

Basic rules of thumb and tricks of the trade for wine temperature and storage are now at your fingertips!

Red:

Most red wines should be served at *room temperature*, but that actually refers to *wine cellar* room temperature, which is about 55 degrees Fahrenheit.

Since most people and restaurants keep their *room temperatures* at around 70 degrees Fahrenheit, that would be considered too warm to serve most red wine. The higher temperature of the wine may in turn leave an unpleasant taste of alcohol in your mouth (hot wine).

- Place your red wines in the refrigerator for 15 minutes or in an ice bucket for 5 minutes. This should chill most reds to a more acceptable temperature level.
 - ~ Cabernet Sauvignon, Bordeaux, Merlot, Shiraz/Syrah, and Zinfandel

The quick chill method of 15 minutes in the fridge works for most red wines - however, some other red wines actually taste *better* at even lower temperatures.

Light red wines with lower tannin levels, can be placed in the refrigerator for an hour or an ice bucket for 15 minutes to reach their serving temperature.

- ~ Beaujolais, Barbera, Pinot Noir, Chianti, and Chinon

White:

Most white wines are considered perfectly chilled at around 45-50 degrees Fahrenheit. Anything lower will cause the wine to seem stunted and flavorless.

Keep in mind that your refrigerator at home is set between 35-38°F.

- Fine dry white wines should be served a bit warmer to fully enjoy the flavors and aromas. You can remove these white wines from the refrigerator or ice bucket for a good 15 minutes before serving to allow them to warm up a bit.
 - ~ Expensive California Chardonnay, Sauterne, or Burgundy
- Simple, everyday white wines should be chilled for at least two hours in the refrigerator or 20 minutes in an ice bucket.
 - ~ Pinot Grigio, Riesling, Sauvignon Blanc, Chenin Blanc, and inexpensive Chardonnay.



General Rule of Thumb:

- **Most red wines at 55-66°F**
- **Fine white and light red wines at 47-55°F**
- **Everyday white wines at 45-50°F**
- **Sparkling wines at 40-45°F.**

Wine Temperature Chart

TEMP F	TEMP C	NOTES
100	39	Warm Bath
66	19	Vintage Port
64	18	Bordeaux, Shiraz/Syrah
63	17	Red Burgundy, Cabernet
61	16	Rioja, Pinot Noir
59	15	Chianti, Zinfandel
57	14	Tawny/NV Port, Madeira
55	13	IDEAL STORAGE FOR ALL WINE
54	12	Beaujolais, Rose
52	11	Viognier, Sauternes
48	9	Chardonnay
47	8	Riesling
45	7	Champagne
43	6	Ice Wine
41	5	Asti Spumanti
35	2	Fridge Temperature
32	0	Water Freezes
0	-18	Freezer Temperature