

# How Long Should Wine be Aged?

More than 90% of all wine, whether white, red or rose, is produced to be consumed within one year. But, aging wine from the best producers from the best years would fall along these lines:

## WHITE

California Chardonnay	3 - 8+ years
French White Burgundy	2 - 10+ years
German Riesling	3 - 30+ years
French Sauternes	3 - 30+ years

## RED

Bordeaux Chateaux	5 - 30+ years
California Cabernet Sauvignon	3 - 15+ years
Argentine Malbec	3 - 15+ years
Barolo & Barbaresco	5 - 25+ years
Brunello di Montalcino	3 - 15+ years
Chianti Classico Riservas	3 - 10+ years
Spanish Riojas (Gran Reservas)	5 - 20+ years
Hermitage/Shiraz	5 - 25+ years
California Zinfandel	5 - 15+ years
California Merlot	5 - 10+ years
California/Oregon Pinot Noirs	2 - 5+ years
French Red Burgundy	3 - 8+ years
Vintage Ports	10 - 40+ years

Quite a range for some of these wines, isn't it? Use your instincts or follow the adage of one of our customers: I have had too many wines left too long, but I have never drunk a wine too early\*.

\*If you find you may have opened a bottle prematurely, allow it to breathe longer than you normally would or decant or aerate numerous times. This will smooth it out.

