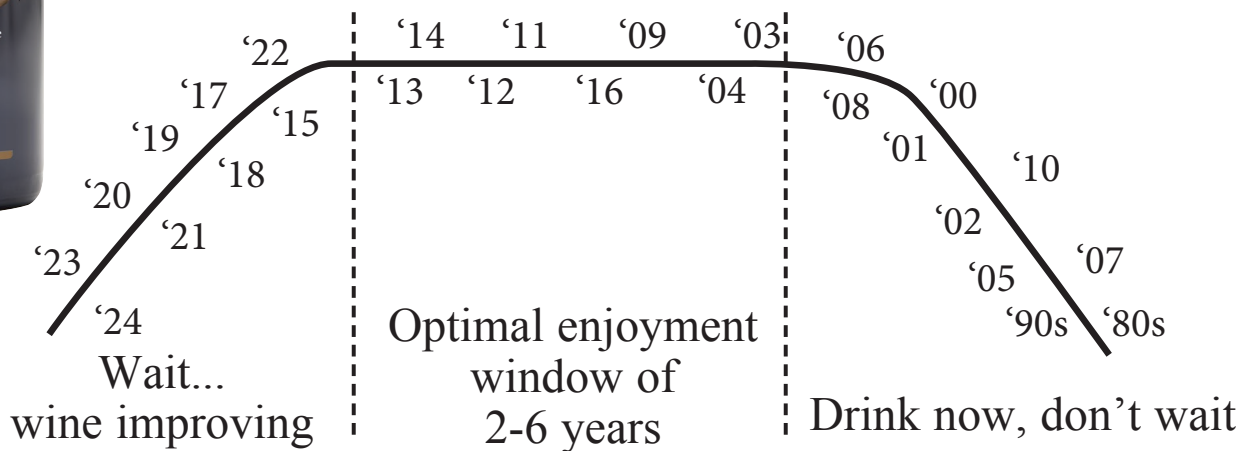


# When to drink your Domaine Reserve



## *Rules of Thumb*

1. Better (and less disappointing) to drink too young than too old.
2. Store at 55°F on its side in a dark room or area.
3. Decant if older than 5 years.
4. 15 minutes of breathing for every 5 years  
(ie: 0-5 years: 15 minutes, 5-10 years: 30 minutes, 10-15 years: 45 minutes, 20 years and over: back to 15 minutes or it could break down fast.)



## Typical Aging Curve of Domaine Reserve

Domaine Reserve is a single field wine, always from Field 1, our oldest vines and steepest slope. It is harvested last and aged 12 months in custom-made barrels. Half of the staves are French oak & the other half Wisconsin Oak, all within the same barrel.

