



## Storing Wine Cheat Sheet

These are general, hard and fast rules for purchasing wine at retail. There are definitely exceptions! Keep in mind: 99% of all wines at retail should be consumed within two years of purchase

### ***White, Rose, and Sparkling wines \$20 and under:***

- Buy last year's vintage or the year prior
- A vintage that is 3+ years prior to current year -- leave it in the bargain bin

### ***Red wines \$20 and under:***

- A vintage within two years prior to current year is preferable
- A vintage 3 years prior to the current year is probably fine
- Anything 4+ years prior to current year is likely past its prime
  - EXCEPTION: wines from Italy with "*Riserva*" or Spain with "*Reserva*" on the label

### ***White, Rose, and Sparkling wines \$20 - \$40***

- Preferable to stick with last year's vintage or within 3 years
- 4+ years - you better know the wine and the producer, otherwise leave it on the shelf

### ***Red wines \$20 - \$40***

- A vintage within 3 years prior to current is preferable
- 4-5 years is probably fine (and expected for *Riserva* / *Reserva*)
- 5+ years - you better know the wine and producer

### ***All Wines \$40+***

- Connoisseur territory: learn about producer and the wine
- \$60-\$100+ tend to be the wines that get better with age

### ***Ideal Conditions for Aging***

- Wine cave / Wine fridge
- A place that is consistently
  - 50-58 degrees
  - Humid (40%+ humidity)
  - Dark
  - Free of vibration

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