COMBATING THE ENEMIES OF WINE
WINE STORAGE

Wine is regarded as one of the most popular, and diverse, alcoholic beverages in the world. Whether it be a crisp white wine, or a robust red, wine requires proper conditions to protect it from spoilage. Wine is perishable, and when exposed to the enemies of wine, its complex blend of flavors and aromas can be severely compromised. Read on to learn about the enemies of wine and how Perlick’s line of Wine Reserves combat these adverse conditions.
ENEMY: **TEMPERATURE**

Temperature swings can be detrimental to fine wines, as exposure to heat can cause wine to push the cork out of the bottle, while extreme cold paralyzes wine and ruins its natural development and taste. A cold, dry environment can dry out corks, allowing wine to seep out and destroying the flavor of the entire bottle.
Perlick’s **RAPIDcool™ forced-air refrigeration system** circulates cool air throughout the cabinet, providing industry-leading temperature uniformity no matter where the wine is located in the unit. Perlick Signature Series wine reserves feature **digital temperature control** so that you can program the unit to the appropriate temperature for your specific wine.
ENEMY: VIBRATION

Wine is a very complex beverage. It continues to develop flavors and aromas long after you bring it home to enjoy. Wine experts suggest a vibration-free environment for vintages because it allows the wine to slowly age - vibration speeds up the aging process and doesn’t allow the wine to fully mature.
Frequent disturbances and movements will agitate wine, as vibration interferes with the biochemical process of maturation. Perlick combats this enemy of wine with several features to ensure that you are providing the ideal environment for your vintages. **Two-inch thick foamed-in-place walls** protect cabinet from vibrations, while the **adjustable, full-extension, pull-out wine shelves are vinyl-coated** to smoothly and gently access bottles.
ENEMY: LIGHT

Exposure to light will prematurely age and damage wine, compromising its delicate flavor profiles and overall quality. Wine that is exposed to ultraviolet light can cause the wine become cloudy, give off strong odors and off-flavors — not exactly the way the wine was meant to be enjoyed.
Every Perlick glass door wine reserve features **Low-E, UV-resistant glass**, providing industry-leading insulation and protection. Low-E glass reduces the amount of ultraviolet light that enters the reserve without sacrificing the clarity of the product.
ENEMY: ODOR

Strong odors near wine racks or in a wine room – especially musty or moldy odors and dry rot – can affect the flavor of wine. Any finish on which wine is stored on or in must be odorless, and wood chosen should be as non-aromatic as possible.
Every Perlick cabinet, including wine reserves, features commercial-grade stainless steel interiors. Stainless steel provides a non-porous, sanitary interior that resists odor and stains unlike plastic or wood. By storing your wine in the best environment possible, it will undergo the proper maturation process to create a perfect wine at its peak.
ENEMY: **OXYGEN**

Oxygen is the most common enemy of wine. When air gets into a bottle of wine, the wine begins to oxidize. Beautiful white wines will begin to brown, precious reds will fade, and all will take on sharp Sherry-like nose.
By keeping a consistent and proper temperature on horizontal racks, wine bottles with corks avoid deterioration, shrinking or loosening. Maintaining a cork’s integrity is important because oxygen can quickly ruin a beautiful bottle of wine (oxygen, a highly reactive gas, is the most damaging enemy of wine when seeping into a cork.) Drastic temperature swings between hot and cold can interrupt wine’s natural maturation process because they cause the cork to contract, therefore drawing in air each time temperatures drop and rise.

Perlick’s exclusive commercial-grade variable-speed compressor* works to firmly hold consistent temperature at your chosen set point by ramping up when the temperature rises (opening the door to stock, for example) a no matter what the indoor or outdoor conditions may be.

*Variable-speed compressor available on Signature Series models only. All other models use a standard compressor.
Varieties of Wine

Wine comes in countless variations. Complex flavors and aromas mend together and are aged for various lengths of time to achieve unique flavors. When stored properly, the various floral and fruit notes can properly mature for peak enjoyment. Read on for information on wine and recommended pairings.
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Color</th>
<th>Serving Temp</th>
<th>Glass Type</th>
<th>Pairings to Try</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>Known to be a dry in style with complex dark fruit and spice notes.</td>
<td></td>
<td>61° - 64°F / 16° - 18°C</td>
<td></td>
<td>Gorgonzaola, beef, duck, walnuts, dark chocolate</td>
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<tr>
<td>Chardonnay</td>
<td>Medium to medium dry in style with citrus and pear notes. When aged in oak, it becomes buttery with vanilla and oak.</td>
<td></td>
<td>48 - 52°F / 9° - 11°C</td>
<td></td>
<td>Mild cheeses, hummus, scallops and other light seafood</td>
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<tr>
<td>Merlot</td>
<td>A complex blend of fresh red fruits (currants, plums, cherries) with a hint of cedar when aged in oak.</td>
<td></td>
<td>61° - 63°F / 15° - 17°C</td>
<td></td>
<td>Antipasto, veal, aged cheeses, eggplant, dark berry desserts</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Dry light to medium bodied with crisp fruit flavors like pear and lemon</td>
<td></td>
<td>44° - 47°F / 7° - 8°C</td>
<td></td>
<td>Ceviche, quiche, crab, lobster, risotto, apple tart</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Velvet and complex, they blend red fruit, spice, and chocolate flavors. When aged in oak it takes on cedar notes.</td>
<td></td>
<td>50° - 55°F / 10° - 13°C</td>
<td></td>
<td>Creamy cheeses, roasted vegetables, game dishes, berry tart, creme brulee</td>
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<tr>
<td>Riesling</td>
<td>A sweet German wine that boasts bright floral and fruit notes with a touch of honey.</td>
<td></td>
<td>43° - 46°F / 6° - 8°C</td>
<td></td>
<td>Light seafood, roasted chicken, grilled pork, light cake and cream based pies</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Dry white wine that features distinct melon, fig, citrus and herb flavors.</td>
<td></td>
<td>45° - 50°F / 7° - 10°C</td>
<td></td>
<td>Shellfish, goat cheese, chicken, grilled vegetables, sorbet</td>
</tr>
<tr>
<td>Syrah/Shiraz</td>
<td>A rich, spicy red wine with distinct dark berry, pepper and coffee notes.</td>
<td></td>
<td>63° - 65°F / 17° - 18°C</td>
<td></td>
<td>Bruschetta, tapenade, red meat, barbeque, chocolate mousse</td>
</tr>
</tbody>
</table>
24” Signature Series Refrigerator (left) and 15” Signature Series Wine Reserve (right), both shown with stainless steel glass door.
WHY TRUST PERLICK FOR YOUR WINE PRESERVATION

Whether you are a wine novice or a collecting connoisseur, Perlick has the perfect storage option to fit your needs. Available in a variety of sizes with storage for 20 to 90 bottles, Perlick has the wine reserve to accommodate your collection of reds, whites, and everything in between.

• All models feature **commercial-grade stainless steel interiors**, providing an odorless, sanitary environment for wine.

• Our **full-extension pull-out shelving** is specifically designed for wine bottles, and slide smoothly in and out of the unit thanks to ball-bearing slides.

• All models are powered by Perlick’s exclusive **Front-vented, RAPIDcool™ forced-air refrigeration system** which ensures consistent temperature by circulating cold air through the cabinet. It also prevents icy cold temperatures at the back of the unit, which can happen with competitor units that rely on a cold plate to achieve lower temperature.

• All glass door model wine reserves have **Low-E, UV-resistant glass** that provides industry-leading insulation and protection without sacrificing the ability to display your collection.

• All Perlick Wine Reserves are backed by a **Full Three-Year Warranty** plus an additional three years on the sealed system.
MEET YOUR PERLICK
WINE RESERVE

15” SIGNATURE SERIES

- Wine Reserve, Solid Door
- Wine Reserve, Glass Door

Capacity 20 wine bottles
(on five shelves)

24” SIGNATURE SERIES

- Wine Reserve, Solid Door
- Wine Reserve, Glass Door

Capacity 40 wine bottles
(on five shelves) + room on floor

24” C-SERIES

- Wine Reserve, Solid Door
- Wine Reserve, Glass Door

Capacity 40 wine bottles
(on five shelves) + room on floor

24” ADA SERIES

- Wine Reserve, Solid Door
- Wine Reserve, Glass Door

Capacity 32 wine bottles
(on four shelves) + room on floor
**Dual-Zone Wine Reserve, Solid Door**

**Dual-Zone Wine Reserve, Glass Door**

Capacity 14 wine bottles
*on top two shelves*

18 wine bottles
*on bottom two and a half shelves*

**Wine Reserve, All Solid Door**

**Wine Reserve, All Glass Door**

Capacity 80 wine bottles
*on ten shelves* + room on floor

**Wine Reserve, Solid Door**

**Wine Reserve, Glass Door**

Capacity 16 wine bottles

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**THE DETAILS**

Customize your wine storage by adding optional accessory wine fronts to any of our full extension wine shelves. Made of rich maple, they can be finished to match surrounding cabinetry. Available for all wine reserve models - see perlick.com for more details.
QUALITY & INNOVATION THAT INSPIRES

PERLICK CORPORATION
8300 WEST GOOD HOPE ROAD, MILWAUKEE, WI 53223
(800) 558-5592 • perlick.com