



WAYFARER

Thank you for including Wayfarer in your collection! A very important but often overlooked element to the enjoyment of wine is the way it is served. When the bottle is opened, if it is decanted and the glassware used are all important aspects, but for us, none is more important than serving temperature.

SERVING TEMPERATURE

We recommend serving our Pinot Noirs at cellar temperature, which is 55 degrees. The wine will warm a few degrees as it sits in the glass, which is fine.

Our Chardonnay is best served at 48 degrees. If you do not have dual-temperature wine refrigeration, this temperature can be achieved by chilling the bottle in your kitchen refrigerator, then taking out and leaving the bottle at room temperature for an hour prior to serving. Alternatively, if the bottle is at cellar temperature, chill it in your kitchen refrigerator for 30 minutes to one hour before serving.

OPENING & DECANTING

We make our wines to age beautifully for years to come, but we also love to enjoy bottles in their vibrant youth. To get the most enjoyment out of every bottle, it is sometimes wise to serve immediately, and sometimes appropriate to allow the wine to sit open or decanted at cellar temperature for a couple hours. By “sit open” we mean pulling the cork, pouring a small taste, then allowing the bottle to sit uncorked at cellar temperature. As for decanting, a careful, slow decant into a wide-bottomed vessel is ideal, then allow the wine to sit at cellar temperature.

CHARDONNAY

2018 - 2019	Decant 1-2 hours
2013 - 2017	Sit open 1-2 hours
2012	Serve immediately

PINOT NOIR

2017 - 2019	Decant 1 hour
2016	Sit open 1-2 hours
2015	Decant 1 hour
2013 - 2014	Sit open 1-2 hours
2012	Serve immediately

GLASSWARE

Any wineglass in a Burgundy shape is appropriate for our Chardonnay and Pinot Noir, though the finer the glass, the better. The Burgundy shape is important – a globe-shaped wineglass that is broad at the bottom and tapers in at the top will allow for the best experience of all the aromatics, flavors and textures in the wine. Enjoy!