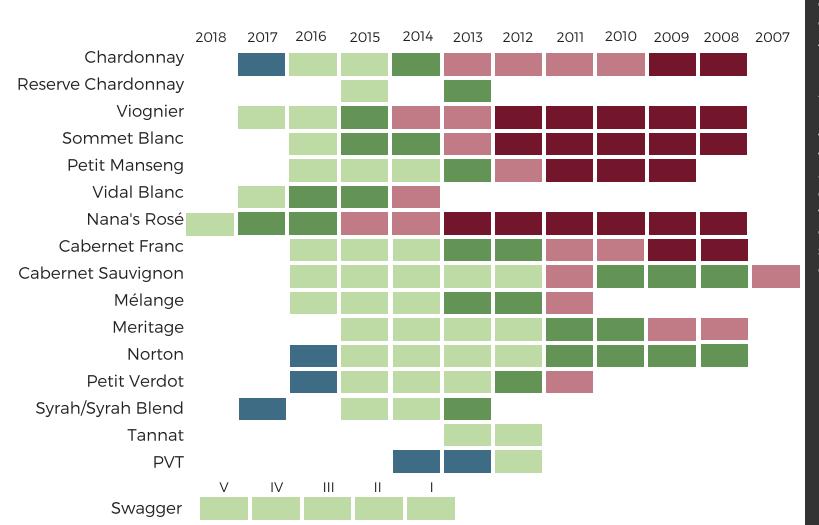
PARADISE SPRINGS WINERY

VINTAGE CHART

Have you been aging a special bottle of Paradise Springs wine in anticipation of the perfect opportunity to drink it? This Vintage Chart is not based on exact science, however it is designed to help you better organize your cellar and enjoy our wines the way they were intended.



The science of aging wine.

Wine aging is not an exact science, contrary to popular opinion. In reality, it is an often romanticized aspect of wine appreciation. That being said, complex chemical reactions do take place during the lifespan of a bottle of wine, continually altering aroma, color. mouthfeel and taste. Aging a bottle of wine doesn't necessarily make it better, but it will affect the taste in a way that most drinkers will find pleasant. Factors such as varietal, region and winemaking style all affect the ability of a wine to age. The quality of an aged wine even varies from bottle to bottle. each uniquely affected by storage, temperature and the quality of the bottle and cork.



Hold Drinkable, approaching peak Ready, at peak maturity Drinkable, may be past peak Mature, may be in decline