



COMBATING THE ENEMIES OF **WINE**



QUALITY & INNOVATION
THAT **INSPIRES**





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.



THE SOLUTION? **RAPIDCOOL**

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 state-of-the-art digital temperature control so that you can program the unit to the appropriate temperatures for your specific wine.





ENEMY: **VIBRATION**

Wine is a 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.

THE SOLUTION? **UNPARALLELED CONSTRUCTION**

Frequent disturbances and movements will agitate wine, as vibration interferes with the biochemical process of maturation. Perlick combats this common 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 adjustable, full-extension, pull-out wine shelves are vinyl-coated to smoothly and gently access bottles.





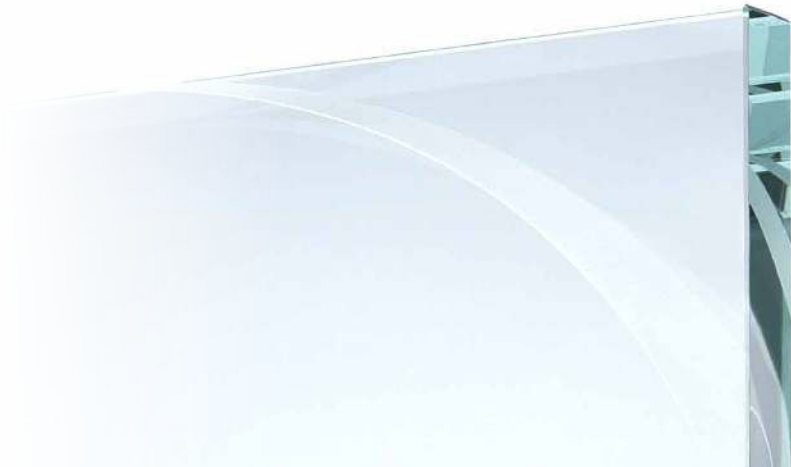
ENEMY: **LIGHT**

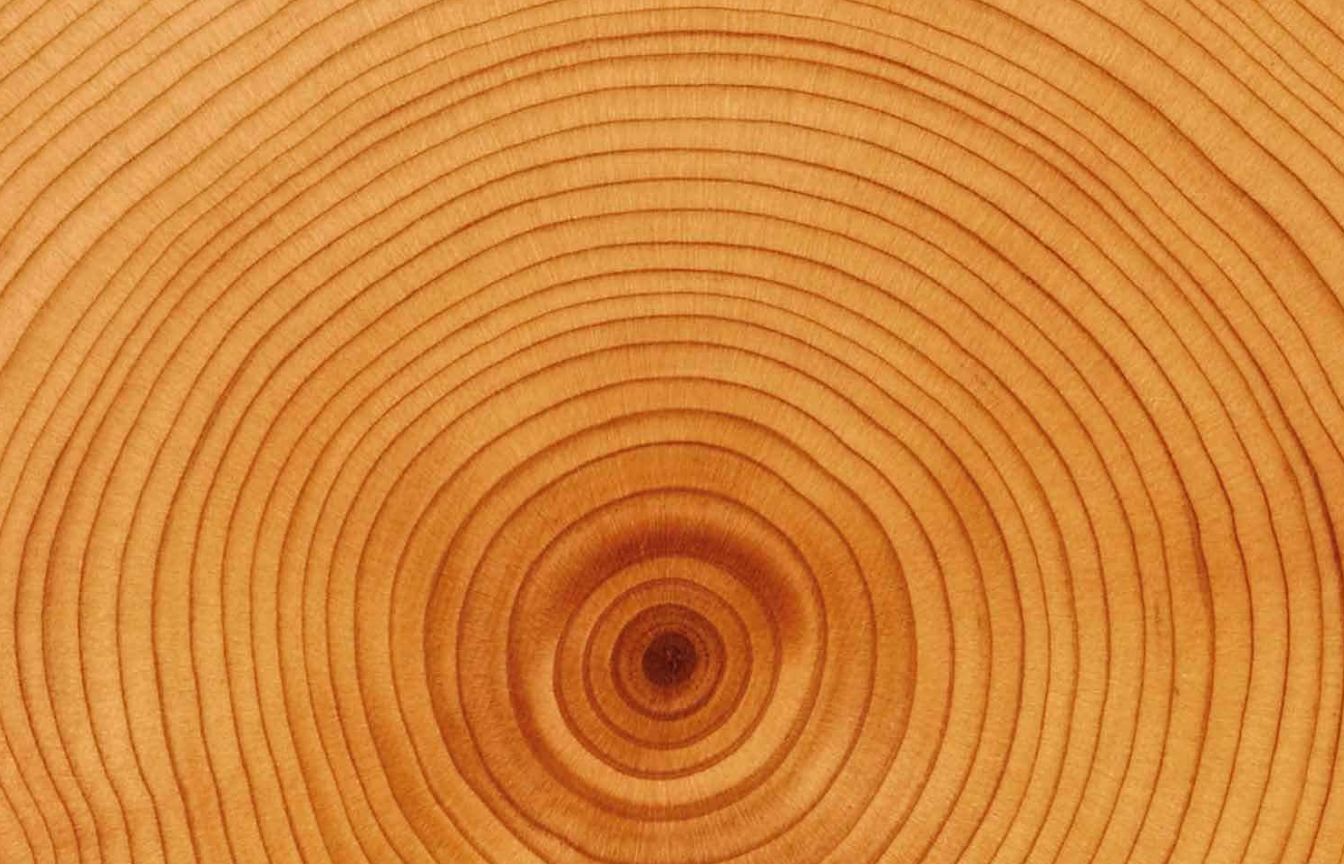
Exposure to light will prematurely age and damage wine, compromising its delicate flavor profiles and overall quality. Wine that is exposed to ultraviolet light can cause the wine become cloudy, give off strong odors and off-flavors – quickly ruining your favorite bottle of wine.



THE SOLUTION? **PREMIUM GLASS**

Every Perlick glass door wine reserve features the highest quality glass specifically manufactured to protect interior and increase strength. Dual-pane Low-E glass is specially coated with UV-resistant protection to provide 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.

THE SOLUTION? **STAINLESS STEEL**

Every Perlick cabinet, including wine reserves, features commercial-grade stainless steel interiors. Stainless steel provides a nonporous, sanitary interior that resists odor and stains unlike plastic and 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.



THE SOLUTION? **POSITION AND POWER**

By keeping the proper – and consistent – 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 the temperatures drop and rise.

Perlick's exclusive RAPIDcool™ forced-air refrigeration system is powered by a robust variable-speed compressor, and works to firmly hold consistent temperature at your chosen set point. The system ramps up when the temperature rises (opening the door to stock, for example) to ensure proper temperature is maintained.





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.



COLOR

SERVING TEMP

GLASS TYPE

PAIRINGS TO TRY

Cabernet Sauvignon Known to be dry in style with complex dark fruit and spice notes



61° - 64°F
16° - 18°C



Gorgonzola, beef, duck, walnuts, dark chocolate

Chardonnay Medium to medium dry in style with citrus and pear notes. When aged in oak, it becomes buttery with vanilla and oak



48° - 52°F
9° - 11°C



Mild cheeses, hummus, scallops and other light seafood

Merlot A complex blend of fresh red fruits (currants, plums, cherries) with a hint of cedar when aged in oak



61° - 63°F
15° - 17°C



Antipasto, veal, aged cheeses, eggplant, dark berry desserts

Pinot Grigio Dry light to medium bodied with crisp fruit flavors like pear or lemon



44° - 47°F
7° - 8°C



Ceviche, quiche, crab, lobster, risotto, apple tart

Pinot Noir Velvet and complex, they blend red fruit, spice, and chocolate flavors. When aged in oak it takes on cedar notes



50° - 55°F
10° - 13°C



Creamy cheeses, roasted vegetables, game dishes, berry tart, creme brulee

Riesling A sweet German wine that boasts bright floral and fruit notes with a touch of honey



43° - 46°F
6° - 8°C



Light seafood, roasted chicken, grilled pork, light cake and cream-based pies

Sauvignon Blanc Dry white wine that features distinct melon, fig, citrus and herb flavors



45° - 50°F
7° - 10°C



Shellfish, goat cheese, chicken, grilled vegetables, sorbet

Syrah/Shiraz A rich, spicy red wine with distinct dark berry, pepper and coffee notes



63° - 65°F
17° - 18°C

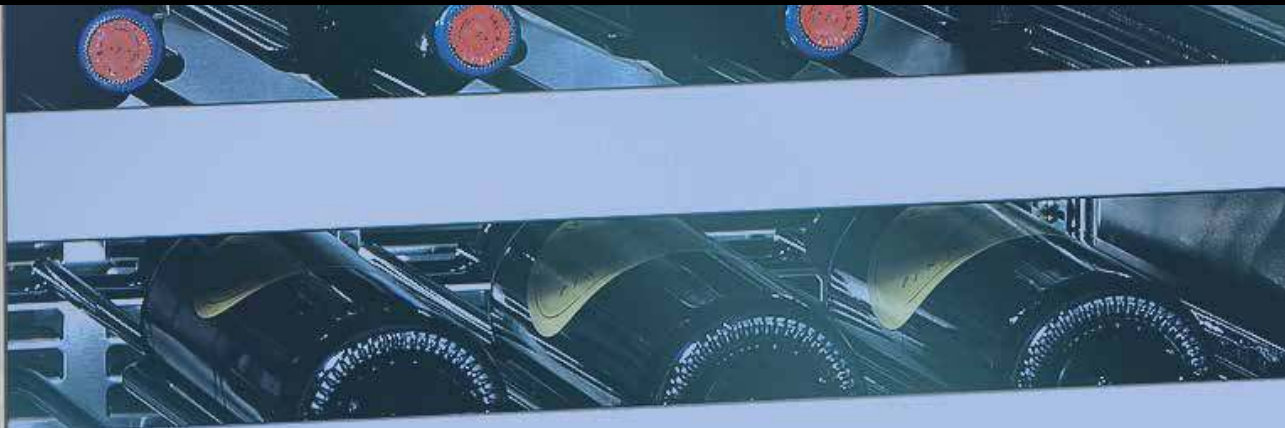


Bruschetta, tapenade, red meat, barbeque, chocolate mousse



PERLICK PERFECTED **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.



WHY TRUST **PERLICK WINE RESERVES**

- All models are powered by **Perlick's exclusive 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 temperatures
- 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 glide smoothly in and out of the unit on ball-bearing slides
- Glass door model wine reserves have **Low-E, UV-resistant glass** that provides industry-leading protection without sacrificing the ability to display your collection.
- Perlick products are backed by a **Full Three Year Warranty** plus an additional three years on the sealed system – the industry's best warranty.

MEET YOUR **PERLICK WINE RESERVE**

Perlick offers the industry's widest selection of wine storage options in the industry. Available in a variety of sizes, Perlick has the storage solution for your collection – indoors or out.


15" SIGNATURE SERIES
15" W x 34-1/4"H x 24"D



Wine Reserve
Solid Door



Wine Reserve
Glass Door

 Capacity 20 wine bottles
(on five shelves)


24" SIGNATURE SERIES
24" W x 34-1/4"H x 24"D



Wine Reserve
Solid Door



Wine Reserve
Glass Door

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


48" SIGNATURE SERIES
48" W x 34-1/4"H x 24"D



Wine Reserve (Single or Two Temp)
Solid Door



Wine Reserve (Single or Two Temp)
Glass Door

 Capacity 80 wine bottles
(on 10 shelves) + room on floor

24" SIGNATURE SERIES
24" W x 34-1/4"H x 24"D



Dual-Zone Wine Reserve
Solid Door



Dual-Zone Wine Reserve
Glass Door



Capacity 14 wine bottles (*in top zone*) +
18 wine bottles (*in bottom zone*)

SIGNATURE SERIES SOTTILE
24" W x 32"H x 18"D



Wine Reserve
Solid Door



Wine Reserve
Glass Door



Capacity 20 wine bottles
(*on four shelves*)

24" C-SERIES
24" W x 34-1/4"H x 24"D



Wine Reserve
Solid Door



Wine Reserve
Glass Door



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

24" ADA-COMPLIANT SERIES
24" W x 32"H x 24"D



Wine Reserve
Solid Door



Wine Reserve
Glass Door



Capacity 32 wine bottles
(*on four shelves*) + room on floor

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