

# HOLIDAY WINE CELLAR PULL WORKSHEET

| Pulled?                  | Wine Name / Producer       | Vint. | Type | Qty | Size   | Occasion     | Special Service Note |
|--------------------------|----------------------------|-------|------|-----|--------|--------------|----------------------|
| <input type="checkbox"/> | Williams Selyem Pinot Noir | 2018  | Red  | 2   | 750 ml | Thanksgiving | Decant 1 hr prior    |
| <input type="checkbox"/> |                            |       |      |     |        |              |                      |
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A curated cellar inventory & service log for holiday hosting and occasions.  
Log planned cellar bottles, mark as pulled when retrieved, reference the holiday wine service guide below.

## WINE SERVICE & DECANTING CHEAT SHEET

| Wine Category & Style          | Ideal Temp  | Decant Time     | Holiday Course & Pairing                  | Sommelier Service Tip                                          |
|--------------------------------|-------------|-----------------|-------------------------------------------|----------------------------------------------------------------|
| Sparkling & Champagne          | 40°F – 45°F | None (Chill) ▾  | Guest Arrival, Oysters, Midnight Toast    | Chill in 50/50 ice bucket 20m; serve in tulip flutes           |
| Crisp & Aromatic Whites        | 45°F – 48°F | None (Chill) ▾  | Kitchen Prep, Appetizers & Light Bites    | High acidity refreshes palate during prolonged cooking         |
| Full-Bodied Cellar Whites      | 50°F – 55°F | 15 – 20 min ▾   | Seafood Starters, Roasted Poultry, Sides  | Do not over-chill; cellar temp reveals aromatics               |
| Elegant & Medium Reds          | 55°F – 60°F | 45 – 60 min ▾   | Turkey Feast, Glazed Ham, Rich Stuffing   | Low tannin and bright acidity pair dynamically with sides      |
| Bold Cellared Reds             | 60°F – 65°F | 1.5 – 2 hours ▾ | Prime Rib, Beef Tenderloin, Lamb, Brisket | Stand upright 24h prior; decant gently off sediment            |
| Sweet & Dessert Wines          | 48°F – 52°F | 15 – 20 min ▾   | Holiday Dessert, Pumpkin Pie, Blue Cheese | Serve chilled in small dessert glasses to accentuate aromatics |
| Fortified Wines (Port, Sherry) | 60°F – 65°F | 45 – 60 min ▾   | After-Dinner, Fireside, Dark Chocolate    | Savor quietly post-meal; serve slightly cool room temperature  |