



Wine Cellar Design

If you like wine and have some space available, consider constructing a place to store and preserve the bottles you buy that gives you easy access to them. A wine cellar can be the size of a closet if space is limited, it can be a place you hang out in to drink your wine, or a place to just retrieve bottles that will be served in the dining room.

Air Conditioning

A wine cellar needs its own air conditioning system because of its unique temperature needs plus the fact that humidity must be maintained at a higher level than elsewhere in the house.

A ducted cooling system has remotely located equipment and is only visibly evident in the cellar as registers. A ductless unit is located in the cellar itself. It takes up valuable storage space and takes away from the aesthetics of the room but can be a good choice if a cellar isn't a showroom.

Drinking Temperature

Below are ideal drinking temperatures for the main wine types. An air conditioning system keeps the wine at 55° F, the ideal temperature for storage of both red and white wines, but that's not necessarily the ideal temperature for drinking, depending on what type is being served. The typical refrigerator temperature is 35° and can be adjusted upward. You may want to install a wine refrigerator in the cellar to store bottles of white wine subsequent to drinking.

66°	Vintage Port	54°	Beaujolais, rose
64°	Bordeaux, Shiraz	52°	Viognier, Sauternes
63°	Red Burgundy, Cabernet	48°	Chardonnay
61°	Rioja, Pinot Noir	47°	Riesling
59°	Chianti, Zinfandel	45°	Champagne
57°	Tawny/NV Port, Madeira	43°	Ice Wines

Racks

There are many configurations and types of wine storage racks in a wide range of prices. A modular wine cellar, like kitchen cabinetry, is made up of individual storage units that are grouped together to form a system that fits the shape and dimensions of the room. Like kitchen cabinets, the wine racks can be stock, semi-custom, or custom. However, unlike kitchen cabinets, the materials from which the racks are made need to withstand fairly high levels of humidity, so finish choices must be made with that in mind.

Some options for rack design:

1. Buy stock components and fit them into the room as efficiently as possible and achieve a custom look by supplementing with crown and base moulding so that they look built in.
2. Send the wine cellar plans and elevations to a company that specializes in wine cellar design and is a dealer for a variety of wine rack manufacturers who will then ship the components to be installed by your contractor.
3. Send the wine cellar plans and elevations to a local cabinetmaker who will fabricate and install them in much the same way as he/ she would your kitchen cabinets.
4. Combine stock units and custom cabinetry to get a system that uses the space most efficiently but makes use of high quality prefabricated components to keep costs down.

The level of craftsmanship should be dictated by the function of the room. For example, you might want to buy wine rack kits in unfinished pine if you'll use the cellar primarily as a wine storage room. You might want the wine racks to have the finish and detailing of fine cabinetry if the cellar is going to be a room in which you'll drink wine in a social setting. If you consider a wine bottle a work of art, then get racking that will allow you to see choice labels fully. If you have lots of bottles but not a lot of variation, get "plainer" storage such as bulk bins and cubes.

The wine racks should have the electrical, plumbing, and air conditioning components of the room integrated by the rack supplier and the contractor.