



Vigilant

Protecting Your Passions

**Building a
wine cellar?
Let us help...**

Vigilant® wine cellars and components are built using the highest quality materials and craftsmanship and are backed by the best design and customer service in the industry.

This ensures the highest level of customer satisfaction and is what makes a Vigilant wine cellar superior to all others.



Vigilant, Inc.

85 Industrial Park Drive

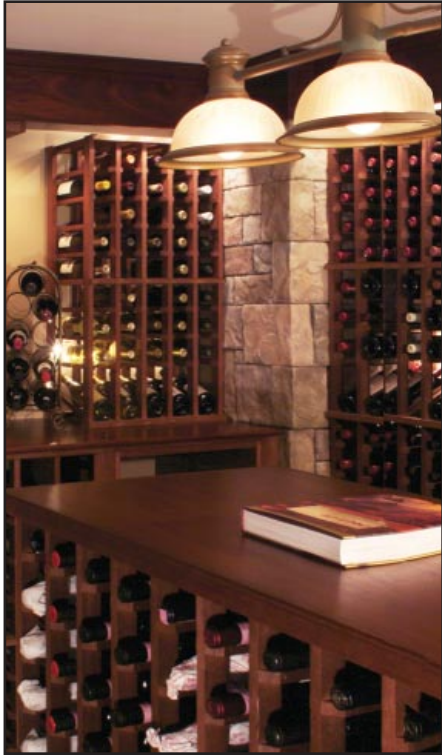
Dover, NH 03820-4332

P: 866.742.9367

F: 603.285.0420

www.vigilantinc.com

Construction Specifications for Wine Cellars



The Ideal Environment

A temperature of 50 to 55 degrees Fahrenheit and a Relative Humidity of 60 to 70% are ideal for long-term wine storage. The cool temperature slows the aging process, while the high humidity prevents moisture inside the wine bottle from moving into the cork and eventually evaporating into the air. Ultraviolet light exposure should be kept to a minimum. While some basements in northern climates may naturally provide these conditions, it is more likely that you will need to actively condition your wine cellar using a wine cellar cooling unit.

Actively Conditioned Wine Cellars

The basements of most modern homes are too warm and dry to passively provide the ideal conditions for wine storage. Wine cellars installed above ground will require active conditioning to achieve the ideal wine cellar environment. Should you choose to actively cool your wine cellar using a wine cellar cooling unit, you will need to follow the construction guidelines below. Failure to properly follow these guidelines may result in cooling system failure and moisture damage to areas surrounding the wine cellar.



Lighting, Odors and Vibration

As with many other decisions facing you with your wine cellar project, the lighting you choose needs to be functional and attractive. You will need enough light to be able to read labels, but too much light can create unwanted heat and may ruin the ambience of your wine cellar. Recess lighting works, but make sure that you install them at least 18" off all walls to avoid contact with the wine racking. The same rules apply to track and surface lighting. Sconces work well if you have wall surfaces that you are not planning to cover with wine storage racking. Recessed lighting should be insulated and have a vapor barrier behind it.

Although, the technology and advancement of wine packaging has improved greatly and the screw cap debate continues, we still have to assume that the majority of wine bottles being stored use corks. Your wine breathes through the cork and as a result, strong odors should be avoided in your wine cellar.



Vibrations should also be avoided in or near wine cellars. Wine needs to be kept still to avoid throwing off their sediment too soon. Washing machines, refrigerators and compressors are all examples of appliances/machinery that could contribute to excessive vibration.

Construction of Wine Cellars

In order to maintain the ideal environment for your wine, your conditioned wine cellar must be constructed according to the specifications below. This will guarantee that your wine cellar cooling unit will be able to provide the proper temperature and humidity and prevent possible moisture damage to areas adjacent to the wine cellar. Check your local building codes.



| | |
|---------------------------|---|
| Framing Walls | 2" x 6" @16" on center |
| Framing Ceiling | 2" x 8" @16" on center |
| Vapor Barrier | 6 mil polyethelene on warm side of walls and ceilings. Check your local building codes. |
| Insulation Walls | R-19 minimum |
| Insulation Ceiling | R-30 minimum |
| Sheathing | 1/2" moisture resistant green board with mildew resistant paint or tongue and groove wood paneling such as mahogany |
| Flooring Moisture | resistant material such as brick, tile or stone |
| Wine Cellar Door | Exterior grade insulated door with complete weather stripping or Double insulated glass exterior grade door |

Built In Cigar Humidors

Vigilant can design and manufacture a built-in humidor cabinet in any size, shape or configuration. We have turned 5 1/2" deep drawers and 8' high bookcases into electronically controlled and humidified cigar humidors. The most requested style of cabinet is a humidor insert into an existing piece of furniture, a bar, wall, closet or kitchen cabinet.



Since 1995, it has been our mission to carry on that legacy of enduring quality in craftsmanship and design in the making of our wine cellars, wine racks, cigar humidors and cigar cabinets. Vigilant has grown tremendously over the years, but we have not lost sight of what is most important – our customers. We take pride in our ability to provide our customers with the best service possible and strive to Protect Your Passions with the most beautiful wood and craftsmanship.



Vigilant, Inc.

85 Industrial Park Drive
Dover, NH 03820

P: 866.742.9367 F: 603.285.0420

www.vigilantinc.com