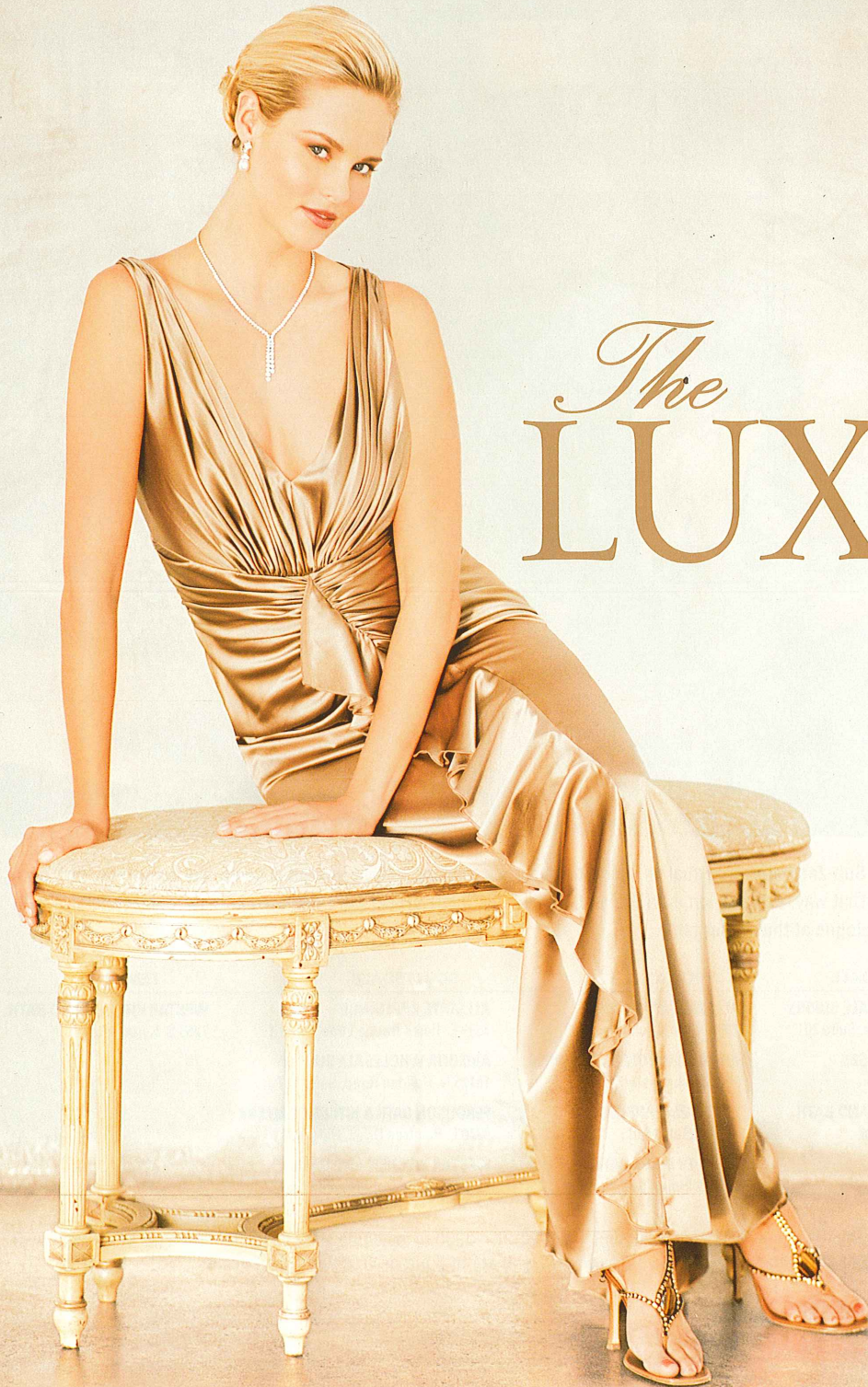


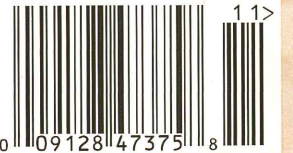
# Arizona Foothills

THE LIFESTYLE MAGAZINE FOR AFFLUENT DESERT LIVING



## *The* LUXURY *Issue*

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# Sipping Sanctuary

After Cathedral Development designed this 10,800-sq.-ft. Paradise Valley estate, they called on Sandy Horwitz, owner of Innovative Wine Cellar Designs, to build a wine cellar fit for a king. Horwitz, who's been designing wine storage systems since 2001, used cutting-edge engineering to create dual climate-controlled chambers. One stores up to 2,200 bottles (both reds and whites); the second allows the homeowners to sip wine and savor a cigar in a regal setting—all tucked behind a stunning, \$16,000 handcrafted door.

## Grotto Greatness

Creating wine cellars for new homes accounts for the majority of his business, however, Sandy Horwitz and Innovative Wine Cellar Designs also build custom wine storage spaces inside existing homes.

If you're building a new home, determining the wine cellar layout prior to construction will save headaches and create greater freedom for unique refrigeration and electrical components.

In remodel projects, selecting a location that's visible from the social areas inside the home (i.e. the dining room or den), will add to the wine cellar's appeal.

Don't skimp on size. "Most people go on to build a second wine cellar as their collection outgrows the initial space," Horwitz says. Doubling your expectations is a good rule of thumb.

## Solved in 8 steps

1. Before starting construction, Horwitz drew up two- and three-dimensional renditions of the space to help formulate the overall design and ensure a visually pleasing product.
2. The cellar's final size and bottle capacity were built to exceed the homeowner's current collection. "We want to build enough storage for current and future collections," Horwitz says.
3. To determine which refrigeration system was needed to keep the cellar at a constant 55-degrees with 40- to 70-percent humidity (the best conditions for storing wine), radiant heat, lighting and the effects of human interaction were all taken into consideration.
4. A custom exhaust and air return system provides fresh oxygen and removes lingering odors from the cigar lounge and tasting area.
5. Recessed lighting was built into the ceiling, and an accompanying row of lights was built into the racks—showcasing the high-reveal display row halfway up the walls.
6. Innovative Wine Cellar Designs installed both an insulated glass door and dividing wall to separate the cellar room from the cigar lounge and tasting area.
7. To provide a more rustic backdrop, Innovative Wine Cellar Designs installed unfinished redwood planks behind both the flat wall racks and the rounded corner racks.
8. Complementing the two sets of diamond bins and the space designed for magnum bottles, a waterfall of storage racks cascade from the back wall into the center of the cellar room, ending with a decanting table.

BY: JASON KERKMANS PHOTOGRAPHY: JERRY PORTELLI



