



OUR HISTORY

AN AWARD-WINNING WINE CELLAR BUILDER

Based out of Scottsdale, Arizona, Heritage Vine has been the innovation thought-leader in wine cellar design and construction.

With over fifty years of combined experience, the Heritage Vine team has been creating masterpieces of design while providing expertise in hospitality wine storage and display internationally and across the United States.



/02 **The Pines Modern Steakhouse**
Yaamava’ Resort & Casino at San Manuel

OUR PARTNERS



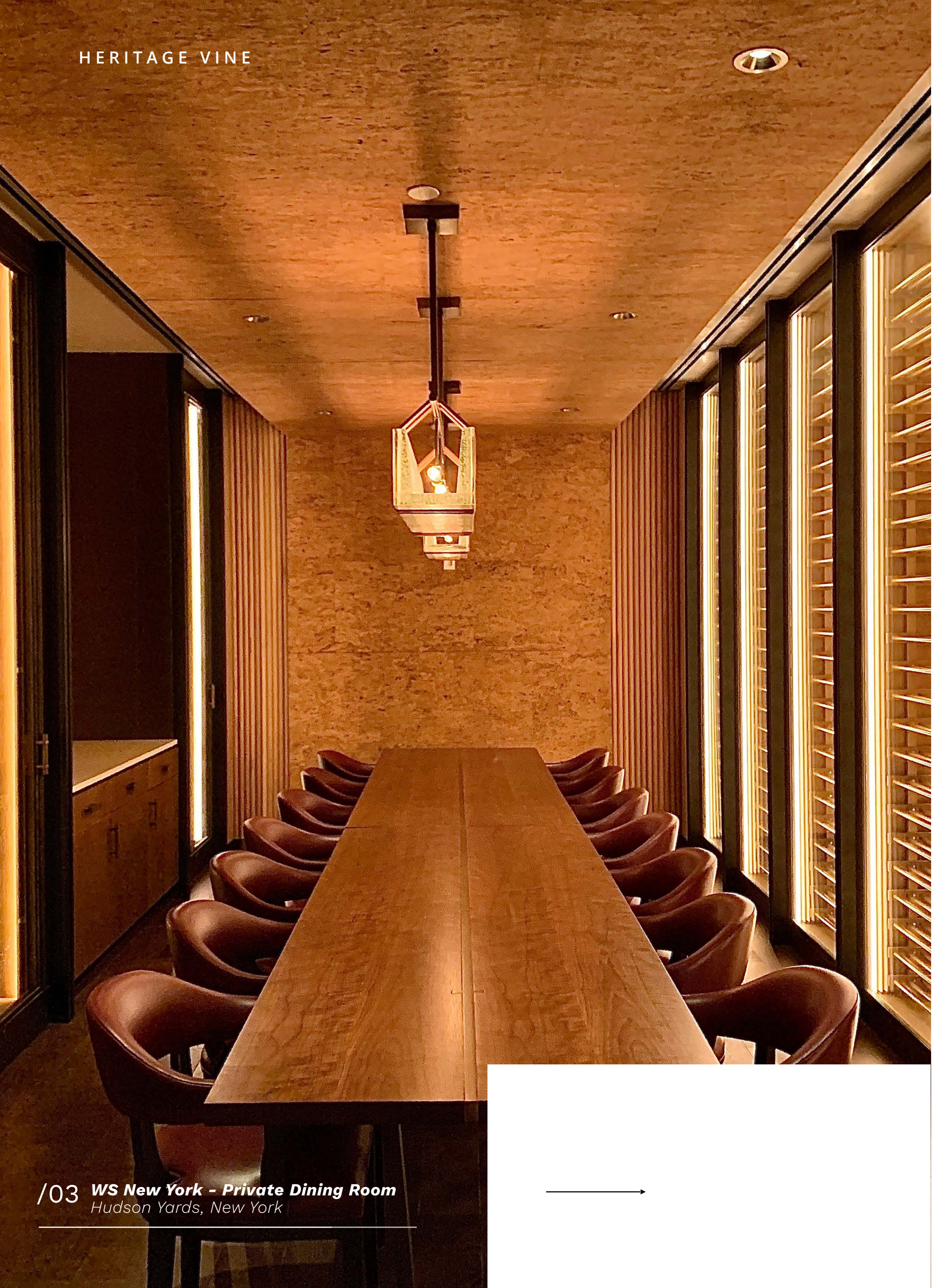
ACCOLADES & MAJOR PROJECTS

Restaurant & Bar Design Award 2021 - Peak Restaurant
Wine Spectator Grand Award July 2019 - San Ysidro Ranch
Golf Inc.’s Clubhouse Renovation of the Year Runner-up 2021 - Mirabel Golf Club

Blackstone Country Club, Arizona
Paradise Valley Country Club, Arizona
Tahoe Beach Club, California
Clear Creek Tahoe Country Club, California
DC Ranch Clubhouse. Arizona
San Ysidro Ranch, California
Peak Restaurant at Hudson Yards, New York
The Tavern by WS at Hudson Yards, New York
TAK Room by Thomas Keller, New York

Porter Steakhouse, New York
Avec Nous Beverly Hills, California
Eddie V’s, Nationwide
Capital Grille, Nationwide
Steak 48, Nationwide
Ocean 48, Nationwide
San Manuel Casino - The Pines Restaurant, Arizona
Allison Janney Celebrity IOU, California

Mirabel Country Club, Arizona
Peterson Automotive Museum, California
American Express Carbon Lounge, New York
Angelini Restaurant - Pacific Palisades, California
Fixe Restaurant Dallas, Texas
TheAmericano Restaurant, Arizona
Three Forks Ranch, Colorado / Wyoming
Kierland Wine Bar, Arizona



OUR PROCESS

01 DISCOVERY

No two cellars are the same. From location, access, and bottle capacity to technical requirements for refrigeration, expertise in all aspects of the unique vision for a cellar is something we pride ourselves in.

02 DESIGN

Where art meets science. Whether seamlessly integrating into an existing concept or partnering to create a new design, our decades of experience marry design aesthetics with technical expertise to develop the ideal storage and access solutions.

03 SOURCING

The right materials are a strong foundation for success. Our network of supply partnerships across the United States and internationally provides artisan-level craftsmanship and innovative technology to expand the possibilities for custom creations.

04 FABRICATION

From accurately cutting and machining to polishing and etching, beautiful concepts become reality as our in-house workshop turns its deep expertise to crafting custom pieces for the most complicated designs.

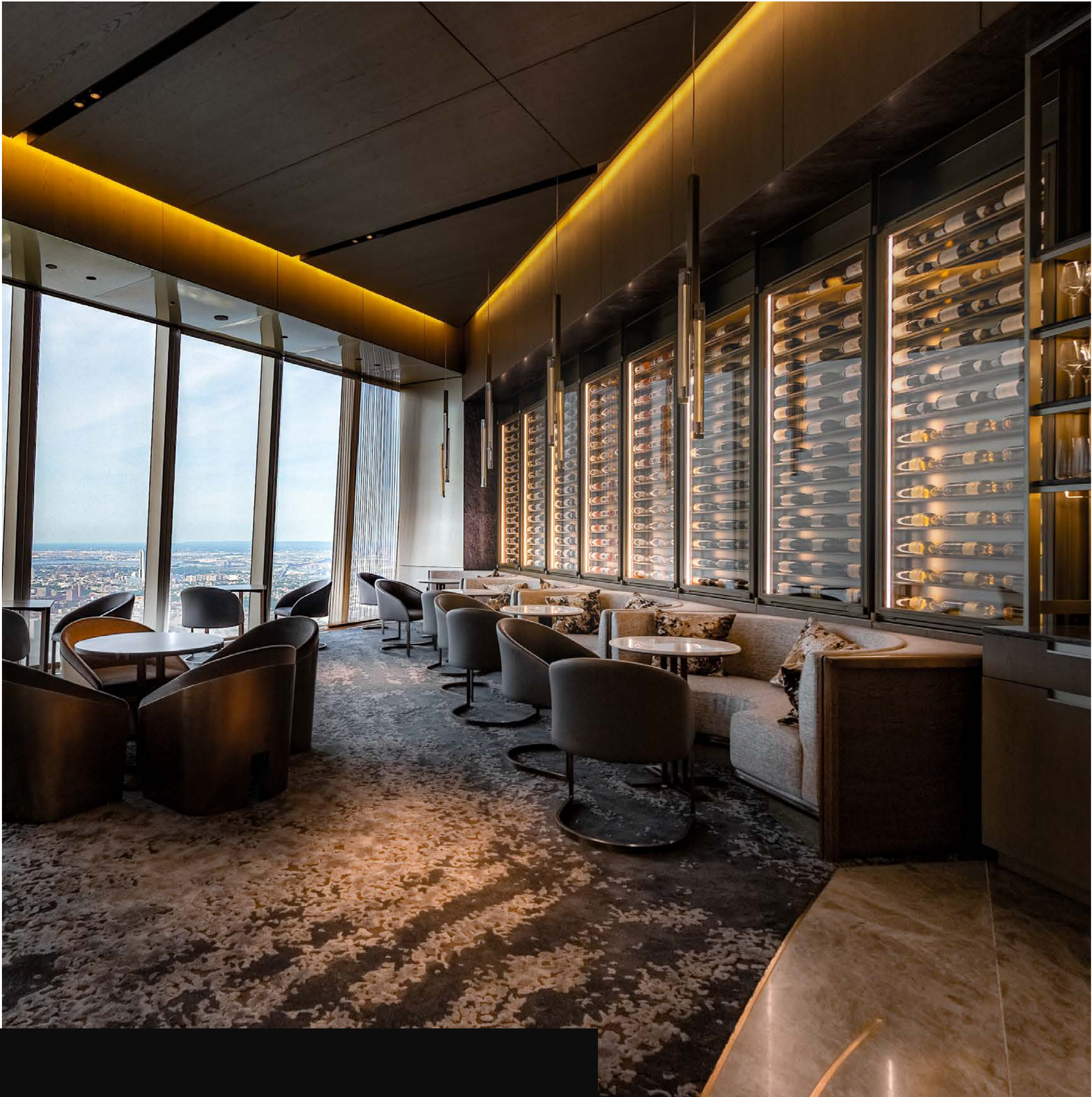
05 INSTALLATION

Where expertise matters most. Each location brings its own challenges. From navigating tightly spaced skyscrapers and difficult schedules to coordinating with vendors and builders, our team brings meticulous hand-finished attention and precision to the completion of each project.

WINE CELLAR & WHISKEY WALL
450-SEAT DINING
101 FLOORS UP
1 LOADING ELEVATOR.

PEAK NYC
HUDSON YARDS OBSERVATION DECK, NEW YORK CITY
RELATED / THE ROCKWELL GROUP
Restaurant & Bar Design Award Winner 2021

Building a wine cellar fit for a Michelin-standard restaurant is hard enough, getting it up to the top floor of the sixth tallest building in downtown Manhattan is a monumental task.



RISING TO THE CHALLENGE

DESIGN INTEGRATION

In the discovery process, it was important for us to clearly understand the objectives and the challenges to overcome for success.

The Vision

- **Design** understanding comes first. The Rockwell Group expressed a vision of luxurious minimalism that remains warm and inviting. From the leading lines in the window frames extending across the ceiling to the wall panels, meticulous attention was given to every connecting line and panel, including the two wine cellars and whiskey wall that Heritage Vine was tasked with creating.

- **Capacity** considerations at Peak restaurant required sufficient wine storage for hospitality in its 155-seat primary dining room and bar, 14-person private dining room and 300-seat event space above the Hudson Yards Observation Deck.

The Challenges

- **Space** was limited surrounding the cellars, so cooling had to be discreet, compact and nearly silent due to the proximity to patrons.

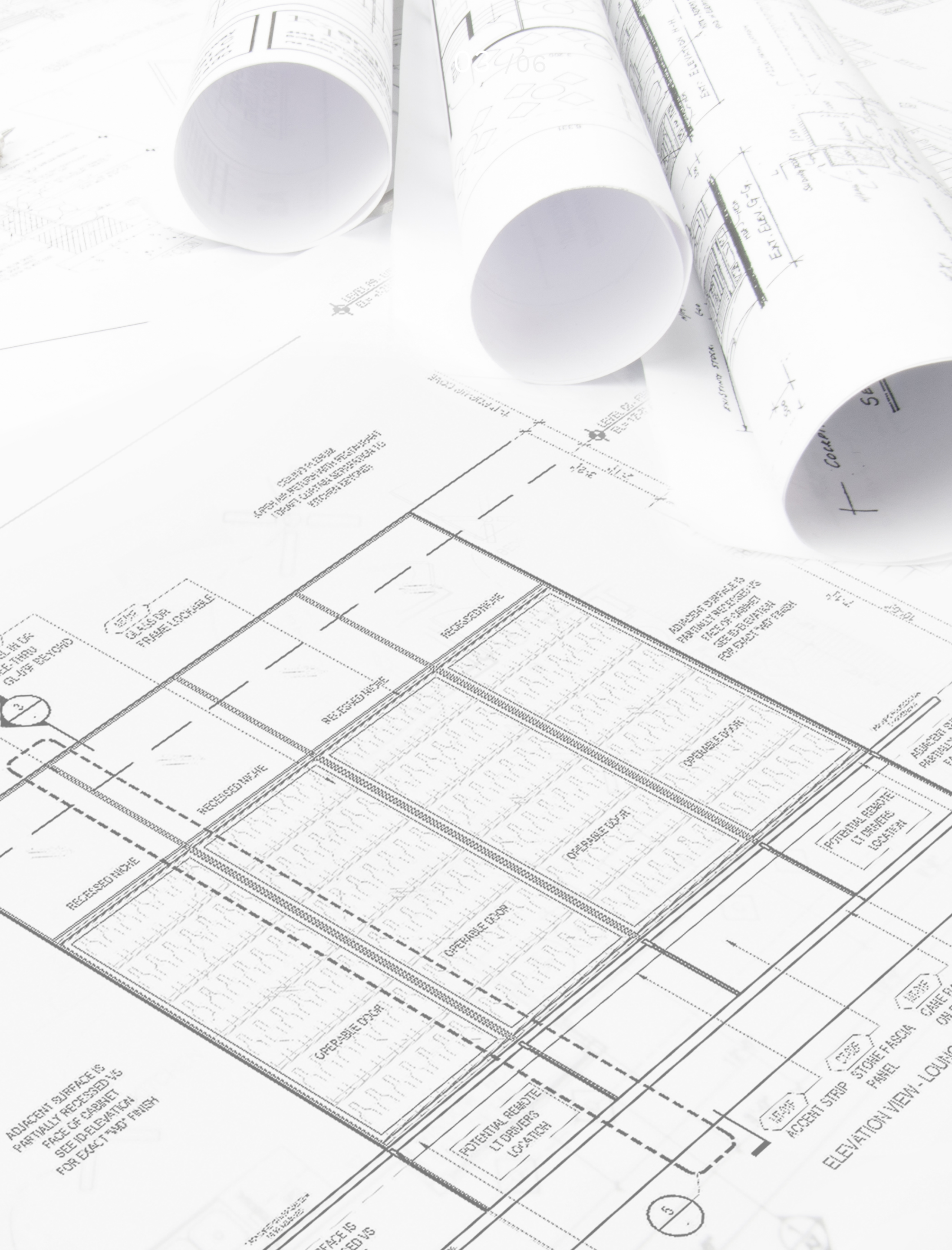
- **Access** to the one-hundred-and-first floor ran through only one loading elevator, so any technical design or panel, whether it be glass, framing or stone needed to fit inside there.

PLAN TWICE, INSTALL ONCE

While unexpected obstacles invariably arise, rigorous planning and research ensure the technical drawings are as comprehensive as possible. Refrigeration planning balances both the space available and the cooling requirements to keep the anticipated quantity of wine at the optimal storage temperature of 55 degrees.

Shelving types, materials and layout are planned to seamlessly flow with the design vision and provide ample beverage support and access.

And for Peak, all of this was done while making sure every part fit inside a single loading elevator.



HAND-FINISHED

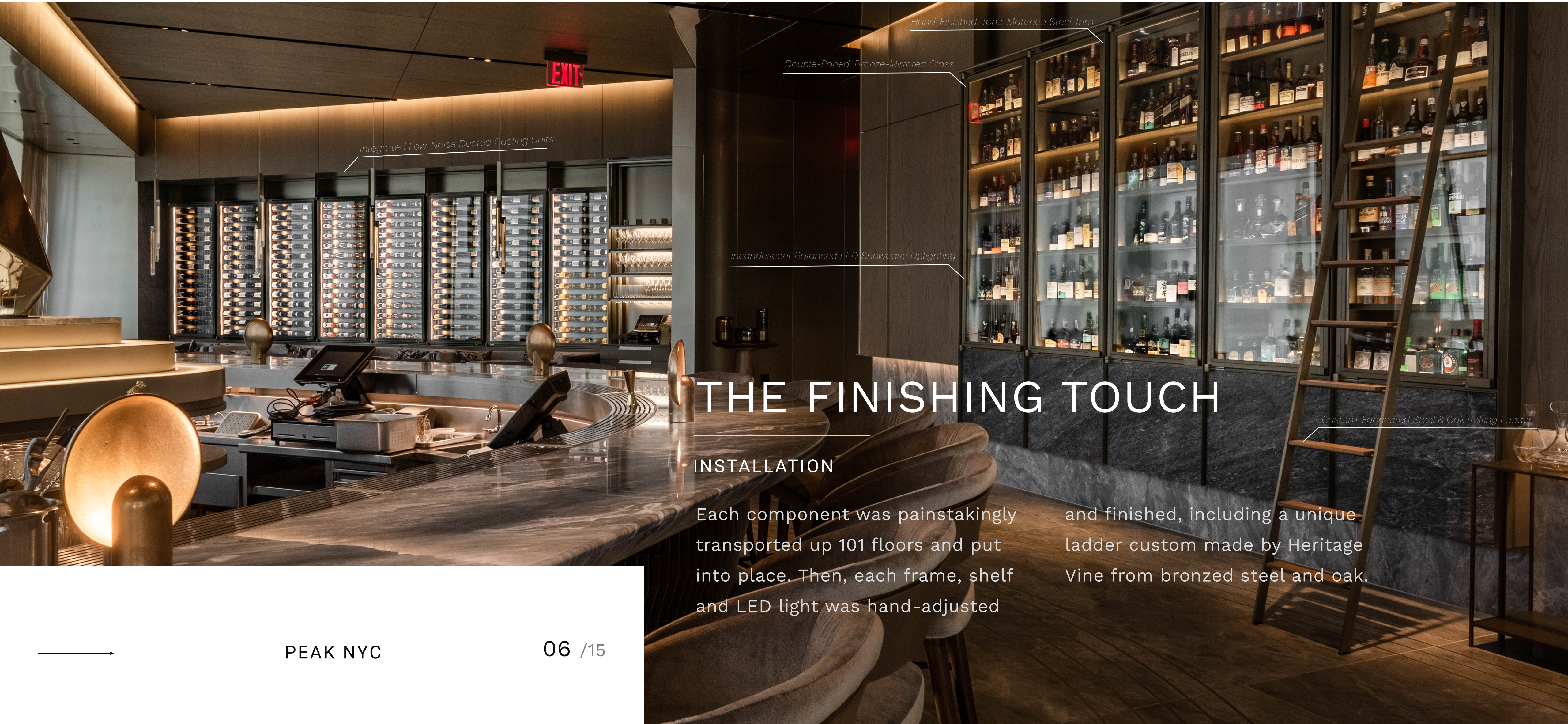
Ensuring cohesive precision with overall aesthetic

ART OF LIGHTING

Temperature matched to blend effortlessly

A STEP ABOVE

Custom-built one-of-a-kind rolling ladder



Integrated Low-Noise Ducted Cooling Units

Double-Paned, Bronze-Mirrored Glass

Hand-Finished, Tone-Matched Steel Trim

Incandescent Balanced LED Showcase Uplighting

Custom-Fabricated Steel & Oak Rolling Ladder

THE FINISHING TOUCH

INSTALLATION

Each component was painstakingly transported up 101 floors and put into place. Then, each frame, shelf and LED light was hand-adjusted

and finished, including a unique ladder custom made by Heritage Vine from bronzed steel and oak.



WINE CELLAR & PRIVATE COLLECTION HOUSING

6,000 BOTTLES

2 FLOORS

2 REFRIGERATION CLIMATE ZONES

WINE SPECTATOR NYC

RELATED / THE ROCKWELL GROUP
HUDSON YARDS, NEW YORK CITY

Tucked away on the ground-floor of a New York City skyscraper is a two-story wine nirvana housing over 450 different selections of wine to indulge, a private tasting room and individual storage lockers with the private collections of many of its members.



+

WINE BAR & PRIVATE COLLECTION
Commercial



A TALE OF TWO CELLARS

SPLIT PERSONALITY

When premier wine authority Wine Spectator decided to open its first in-person restaurant, it had two purposes: serving its curated selection of more than 450 wines in The Tavern, while housing the private collection of members at WS New York. They needed a cellar solution to match.

The Vision

- **Design** centered around the wine. It was all about the wine. Their hand-selected collection was on show, walls upon walls of glass. Industrial minimalism of steel and glass balanced with leather, warm wood tones of the wine shelves and incandescent lighting.



- **Capacity** needed to be around 6,000 bottles, much of it showcased label-out, and needed to encompass two different temperatures — one for storage and one for serving.

The Challenges

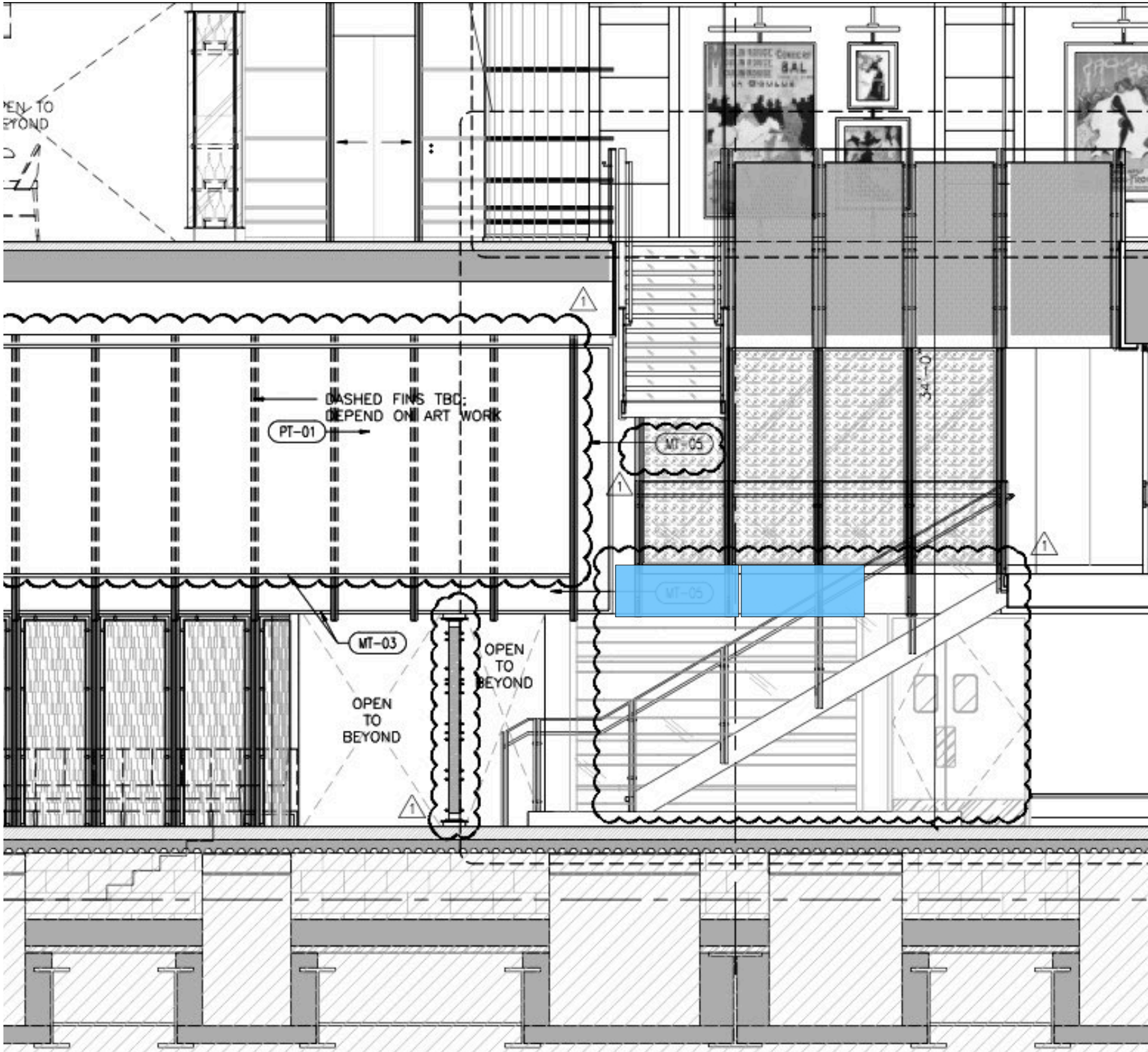
- **Glass** cabinets featured heavily in the design provide much less insulation than traditional cabinetry, especially those with glass on two sides, adding an increased likelihood of condensation, particularly in the lower temperature cellar sections.
- **Location & Access** presented several challenges to the split-level and split-temperature design. The spaces located on the ground floors of an 101-story skyscraper had no room for additional mechanical ductwork for air-cooled refrigeration. In addition, the electrical, fire suppression and indoor air management had already been settled.
- **Temperature** separation between 55 degrees for wine storage and the 42-degree temperature for serving white or sparkling varieties required implementing two separate sets of refrigeration units.
- **Refrigeration** normally cooled by air would not be possible due to space constraints, so an alternative solution of using water cooling had to be developed.
- **Water Supply** descending 101 stories from a tower on the roof came in at a pressure too high for water-cooled refrigeration systems, requiring engineering to a safer level.



COOL UNDER PRESSURE

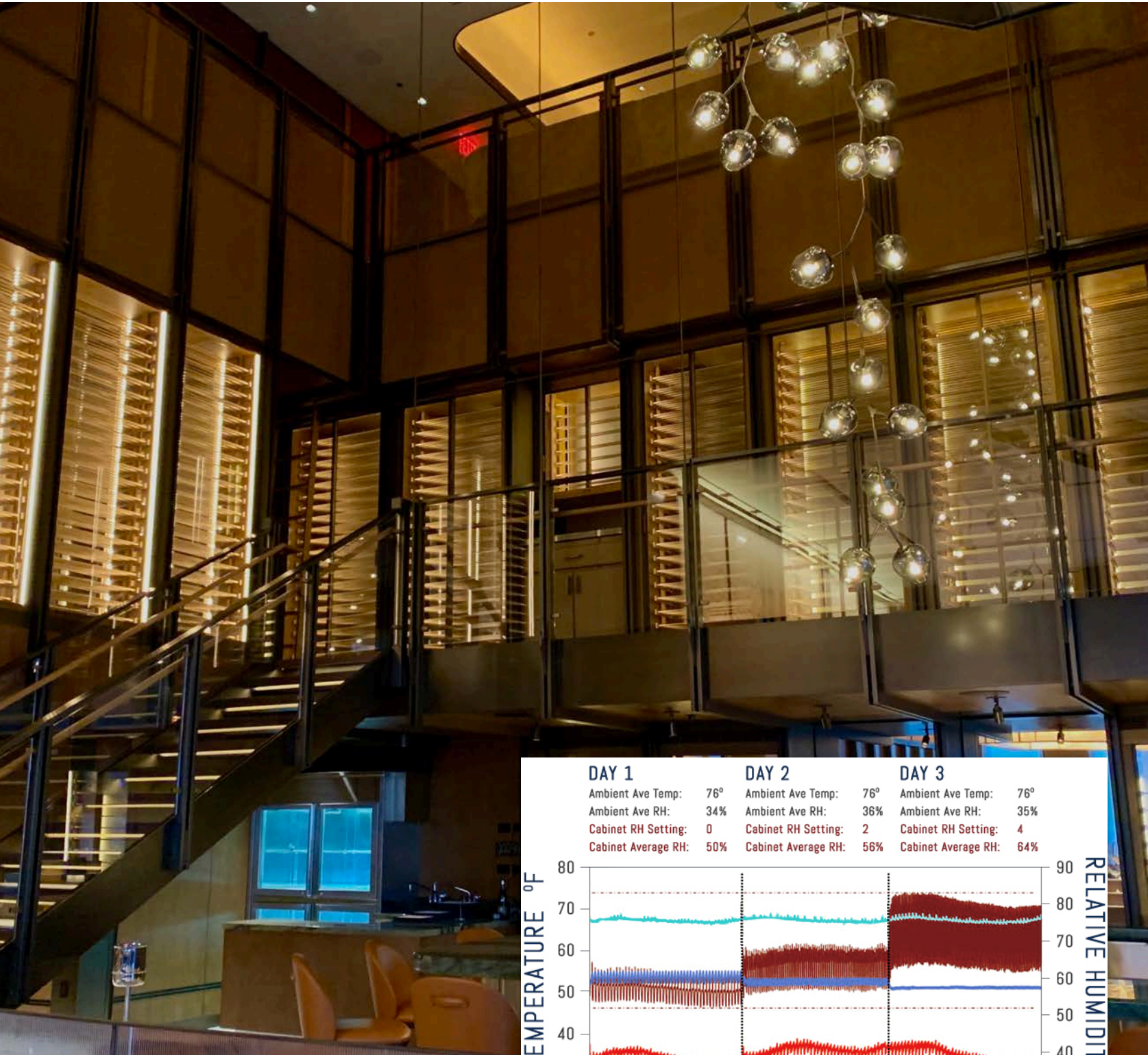
To accommodate the varying refrigeration requirements from different types of glass doors, tight spaces, types of wine and storage temperatures, six independent cooling units were installed:

- Several self-contained refrigeration units were installed for keeping wine at serving temperature into the two-foot cavity between floors one and two.
- The upper floor housed the bulk of the collection, with three units for independently powered wraparound cooling for each of the cabinets.
- All of these units were engineered and retrofitted to substitute the standard air cooling with water used as an alternative coolant.



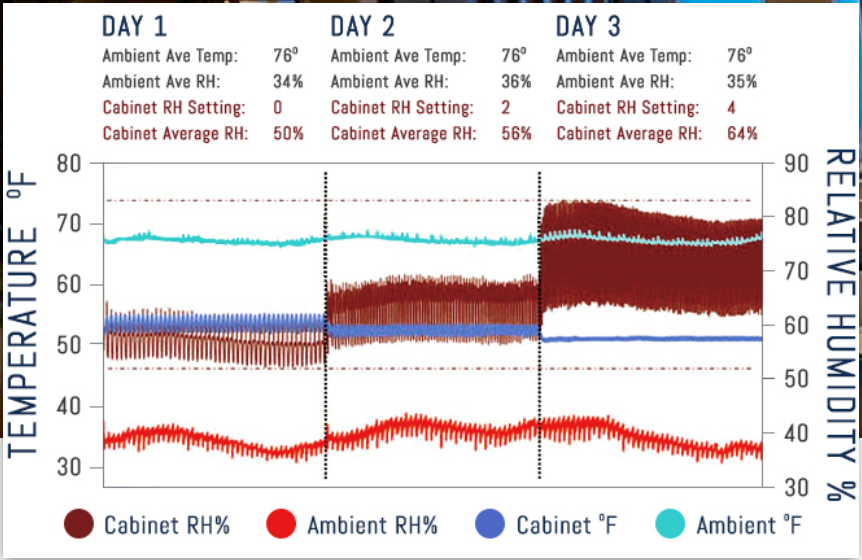
LET IT FLOW

With water coming down more than 1,000 feet from a reservoir sitting atop the Hudson Yards skyscraper, various pressure reduction adapters were installed to regulate the gravity-propelled water pressure to provide consistent and controlled supply to the six refrigeration units for safe operation.



WELL OVER DEW

One of the primary design goals was that the wine is in the spotlight, so keeping the glass windows clear became a dominant focus. For proper temperature regulation, varying degrees of insulation and refrigeration power were tested thoroughly to control the humidity level, keeping it below the dew point for maximum clarity.



WINE CELLAR

HERITAGE CENTERPIECE

1,600 BOTTLES

BALANCED DESIGN FOCUS

MIRABEL GOLF CLUB

SCOTTSDALE, ARIZONA

Golf Inc. Best Clubhouse Renovation Runner-up 2021

A floating jewel box of glass, white oak and brass stands as a timeless centerpiece in the newly remodeled clubhouse restaurant.



+

CLUBHOUSE RESTAURANT
Commercial



FROM CONCEPT TO COMPLETE

A HOLE IN ONE

An empty space on the schematics of the remodel for the Mirabel Golf Club’s clubhouse dining room was simply marked “wine cellar” — a blank slate for Heritage Vine to create a concept for the wine-forward golf community. The cellar would be a focal point for the space and a conversation piece for members and diners alike. In the *Discovery* process, however, discussions emphasized the importance of the cellar still providing enough capacity to supply a working restaurant.

The Vision

– **Design** revolved around Frank Lloyd Wright’s concept of “organic architecture” with a mixture of materials, from metals to woods to glass, and use of repeated patterns. But importantly, the space also needed to flow and be flexible and adaptable.



– **Capacity** needed to be over 1,600 bottles and provide ample room for staff to prepare and select wine. A section was also to be dedicated to a label-out display showcasing bottles from the founding club members.

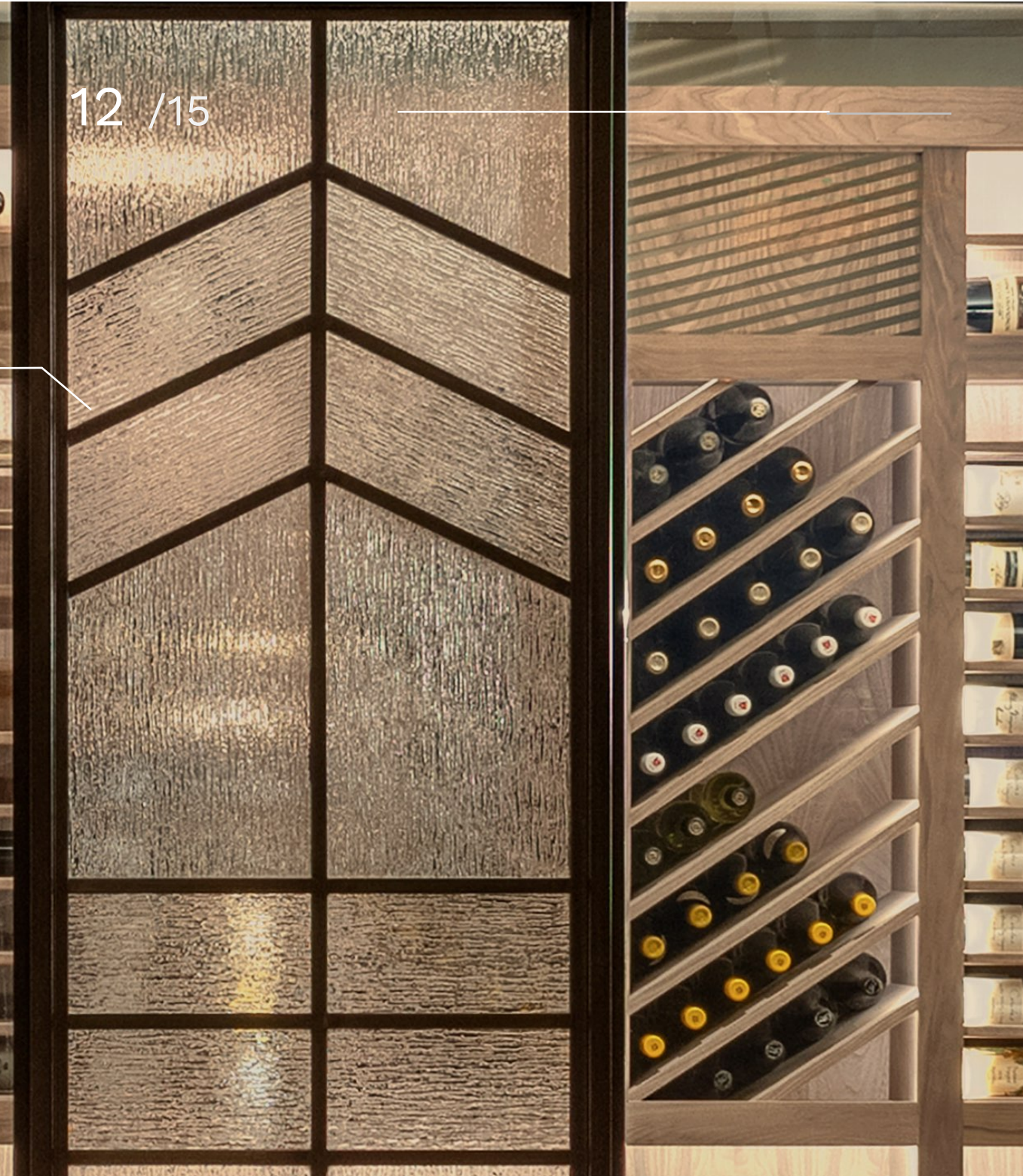
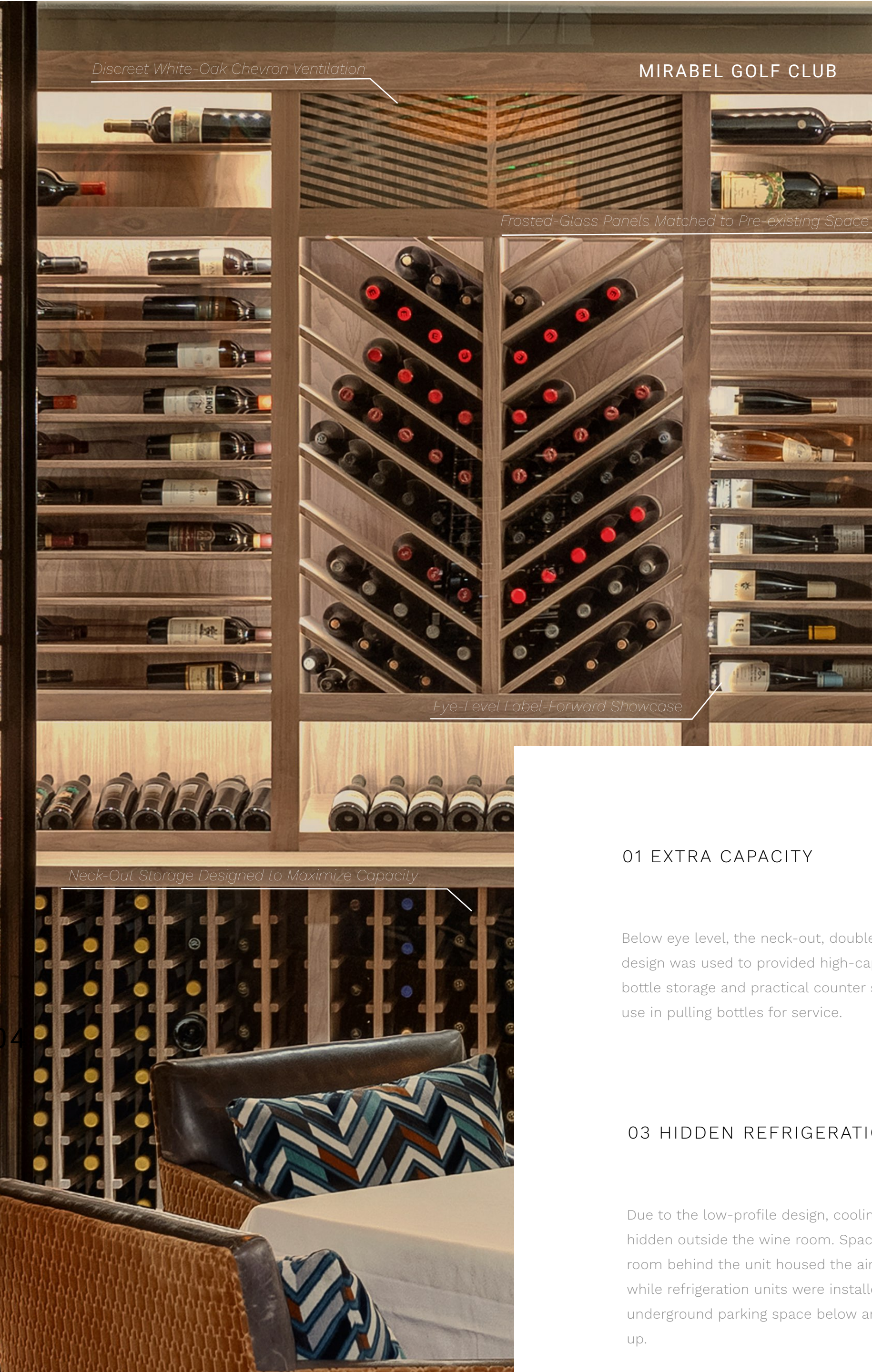
The Challenges

– **Space** above the cellar location needed to be left open so as to not to obstruct window light or hide the exposed wooden rafters that inspired much of the design. This also meant no refrigeration could be hidden above the cellar.

– **Layout** of the shelving plays a significant role in all aspects of a cellar. Whether bottles faced label-forward or neck-forward equates to the amount of material required, fitting the capacity inside a small overall space and minimalistic form. On top of that, it would dictate the amount of refrigeration required.

– **Refrigeration** for a 1,115 ft³ wine room, with 1,600 bottles and two walls made of glass can be difficult to hide. Without the ability to put refrigeration above or behind, an alternative solution had to be engineered.





01 EXTRA CAPACITY

Below eye level, the neck-out, double-deep design was used to provided high-capacity bottle storage and practical counter space to use in pulling bottles for service.

03 HIDDEN REFRIGERATION

Due to the low-profile design, cooling units were hidden outside the wine room. Space from the room behind the unit housed the air handler, while refrigeration units were installed in the underground parking space below and vented up.

02 COHESIVE DESIGN

Chevrons crafted into the upper shelving mirrored the architecture and interior design, while the frosted glass, panels and materials used all reflected the same organic unity.

04 INVISIBLE DUCTS

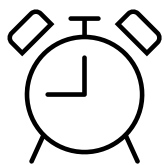
Ducts were hidden behind the cabinetry and penetrated into the below-ground garage to the cooling units.





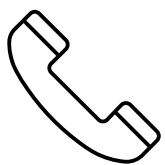


CONTACT US



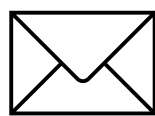
OFFICE HOURS

Monday - Saturday
09.00 – 16.00 MST



GET IN TOUCH

(480) 347-0980



FOLLOW US

heritagevine.com
info@heritagevine.com
t: [@heritagevine](https://www.instagram.com/heritagevine)
i: [@heritagevine](https://www.facebook.com/heritagevine)



OUR ADDRESS

16071 N 76th St
Suite 100
Scottsdale, AZ 85260