



WINE BASICS & TASTING

WINE BOTTLE OPENING

1. Cut below the neck of the bottle in a circular fashion while the label continues to face the guest.
2. Press your thumb against the neck of the bottle opposite the knife. Use a scraping motion to peel the foil upwards and away from the bottle. Once you have separated the foil sufficiently from the bottle, finish removing the top portion of it with your hands.
3. Hold the bottle firmly with one hand. Use the other to place the tip of the corkscrew at a slight angle in the center of the cork. Slowly twist the corkscrew and straighten while applying downward pressure. Continue twisting the corkscrew into the cork being careful to keep it travelling down the center of the cork. DO NOT twist the bottle or place the bottle on the table!
4. Place the first step of the corkscrew onto the lip of the bottle. Use sufficient pressure with one hand to leverage the cork out of the bottle as pictured. Raise the cork straight without bending. Set the second step of the corkscrew onto the lip of the bottle and continue to pull the cork out straight from the bottle, but do not pop.
5. Unscrew the cork from the corkscrew being careful not to break it. Check cork to make sure there are no puncture marks on the side or bottom that would cause cork to flake off and contaminate the bottle. Set the cork in front of the guests.



WINE BOTTLE SERVICE

All bottled wines should be presented using these steps, regardless of the cost or perceived wine knowledge of the guest.

TAKING THE ORDER

When a glass or bottle of wine is ordered, repeat the order back to the guest. Be clear and succinct. Be sure that you understand the varietal and brand desired.

PRESENTING THE BOTTLE

Treat the bottle gently, as though it were special and delicate. Tip the bottle's top back, toward your body, with the body of the bottle cradled in your arm, label side facing the host. "Present" the bottle to him or her by standing at his or her right side and restate the name of the wine including the varietal and brand.

OPENING THE BOTTLE

Follow the steps of "Wine Bottle Opening" from the previous page. Once the cork is removed, it is placed to the right of the host's place setting. He or she may choose to keep or leave the cork altogether.

DECANTING THE WINE

Typically, rich or robust wines known for sediment are on this list, among a few others that are hand selected for this process. Decanters offer a chance for wines to "breathe" and oxygenate at a faster pace than in the bottle, thus hyper-maturing the wine and readying it for drinking.

POURING THE WINE

Pour roughly one ounce into the host's glass. Step back, away from the table, and allow the host to swirl, smell, taste, and nod. Pour for each guest in turn, from the right side with the right hand, beginning with the ladies and then the men, moving clockwise around the table. The host's glass is the last to be filled.

WINE BASICS

We use wine Vac-u-Vins to ensure fresh wine

Open wine has a 5-day shelf life

Write the date on bar code

Write the date when bottle is opened

If Vac-u-Vin'd properly, the spoilage date is 5 days from that date

EXAMPLE: Opened = 8/23, then wine must be thrown out 8/28



TERMS

ACIDITY

The lively or crispness in wine that activates salivation

BODY

The weight of the wine in your mouth

OAK INFLUENCE

Gives flavors of vanilla, baking spices

TANNIN

Often causes the mouth to feel dry



All glasses of wine are a 5 oz pour

Measure and mark a glass to ensure proper pour levels

8 oz pours must be served in a carafe

Measure and mark a carafe to ensure proper pour levels

WINE BASICS

WHITE WINE

KEY TERMS

1. Citrus Fruit
2. Stone Fruit
3. Tropical Fruit
4. Honey
5. Overall Body
6. Creaminess (Oiliness)
7. Minerality (Astringency)
8. Bitterness
9. Herbaceous Aromas
10. Floral Aromas

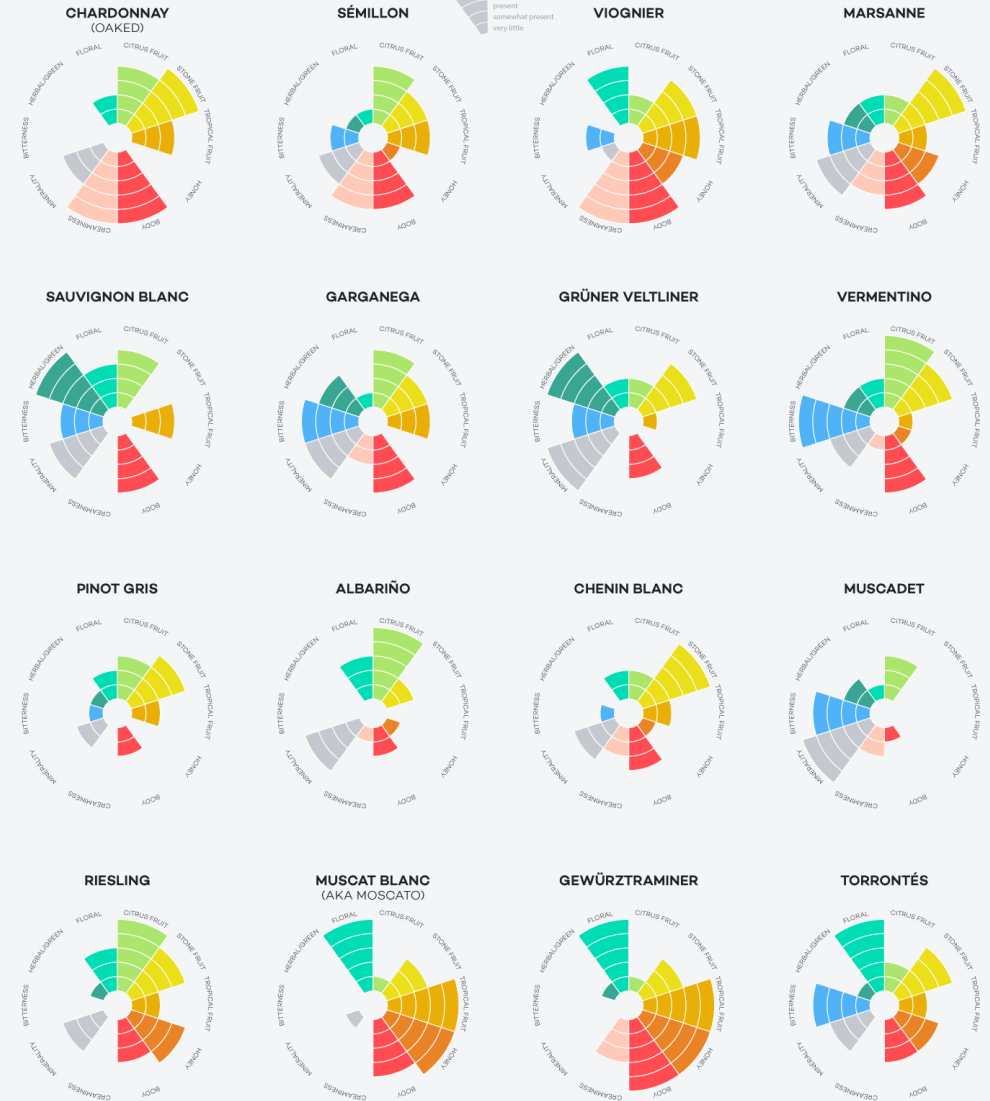


FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND



WINE BASICS

RED WINE

KEY TERMS

1. Red Fruit
2. Black Fruit
3. Floral Aromas
4. Herbaceous
5. Pepper & Spice
6. Earthiness
7. Baking Spices & Vanilla
8. Leathery Flavors
9. Astringency
10. Body



FLAVOR PROFILES

OF 16 RED WINE VARIETIES



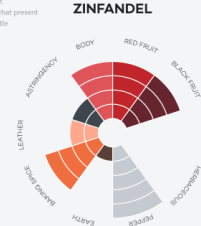
LEGEND



CABERNET SAUVIGNON



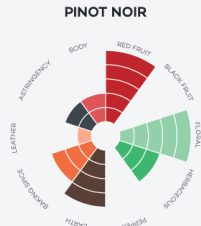
MERLOT



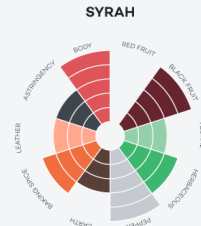
ZINFANDEL



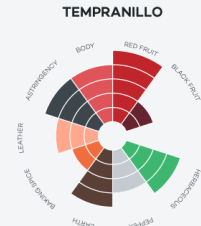
MALBEC



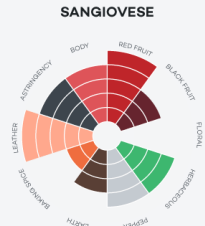
PINOT NOIR



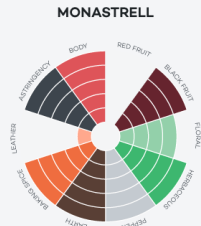
SYRAH



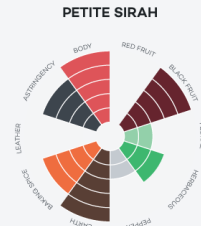
TEMPRANILLO



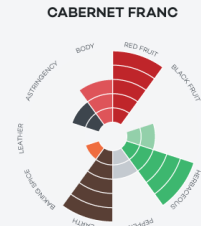
SANGIOVESE



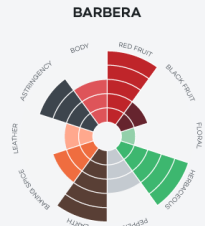
MONASTRELL



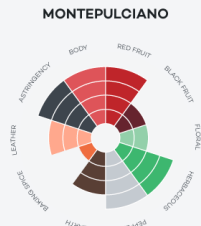
PETITE SIRAH



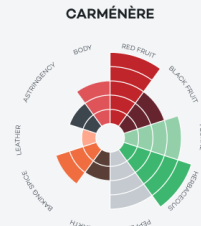
CABERNET FRANC



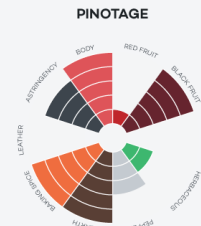
BARBERA



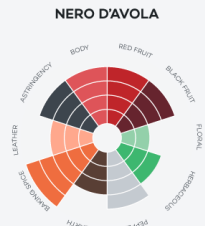
MONTEPULCIANO



CARMÉNÈRE



PINOTAGE



NERO D'AVOLA



WHITE WINE TASTING NOTES



BRAND:

Caposaldo

VARIETAL:

Glara

APPELLATION:

Veneto, Italy

TASTING NOTES:

Fruity aroma with citrus, green apple and acacia flower.
Palate has a fine and persistent perloage, pleasant acidity
and a soft, round mouthfeel

WHITE WINE TASTING NOTES



BRAND:

STUDIO by Miraval Rose

VARIETAL:

Cinsault, Grenache, Rolle, Tibouren

APPELLATION:

French Riviera

TASTING NOTES:

Delicate notes of grapefruit and white flowers. Fresh and well-balanced, the palate is lively and reveals aromas of citrus

WHITE WINE TASTING NOTES



BRAND:

Ecco Domani

VARIETAL:

Pinot Grigio

APPELLATION:

delle Venezie IGT

TASTING NOTES:

Delicate floral aroma and a crisp, refreshing finish

Fruit complexities on the palate of lemon, apple, apricot and pineapple

WHITE WINE TASTING NOTES



BRAND:

Mirassou Moscato

VARIETAL:

Moscato

APPELLATION:

California

TASTING NOTES:

Aromas of fresh fruit and floral notes

Palate of sweet peach, ripe pineapple and refreshing citrus

WHITE WINE TASTING NOTES



BRAND:

Chateau Ste. Michelle

VARIETAL:

Riesling

APPELLATION:

Columbia Valley Washington

TASTING NOTES:

Notes of white peach, apricot, pear and grapefruit on the palate

WHITE WINE TASTING NOTES



BRAND:

Seaglass Sauvignon Blanc

VARIETAL:

Sauvignon Blanc

APPELLATION:

Santa Barbara County, California

TASTING NOTES:

Aromas of lemon, lime, grapefruit and fresh cut grass

A clean and crisp palate of tangerine and a touch of
minerality with a mouthwatering acidity

WHITE WINE TASTING NOTES



BRAND:

Giesen Sauvignon Blanc

VARIETAL:

Sauvignon Blanc

APPELLATION:

Marlborough, New Zealand

TASTING NOTES:

Aromatic with a generous amount of cut herbs and tropical fruit

WHITE WINE TASTING NOTES



BRAND:

Wente Estate Grown

VARIETAL:

Chardonnay

APPELLATION:

Livermore Valley California

TASTING NOTES:

Green Apple, pear and toasty oak on the nose, balanced by hints of key lime pie on the palate and a citrus finish

RED WINE TASTING NOTES



BRAND:

Inscription King Estate

VARIETAL:

Pinot Noir

APPELLATION:

Willamette Valley Oregon

TASTING NOTES:

Bright cherry, raspberry and strawberry notes on the nose along with baking spices and a hint of earth. Bright acid, red fruit forest floor and toast on the palate

RED WINE TASTING NOTES



BRAND:

The Seeker

VARIETAL:

Pinot Noir

APPELLATION:

Vin de Pays

TASTING NOTES:

Red fruit, earth and spice

Balanced acidity and ripe, fine tannins provide a long smooth finish

RED WINE TASTING NOTES



BRAND:

Decoy by Duckhorn

VARIETAL:

Merlot

APPELLATION:

Sonoma, California

TASTING NOTES:

Aromas of blueberry, raspberry and cassis with hints of French oak. Lively acidity, silky tannins and a long fruit forward finish

RED WINE TASTING NOTES



BRAND:

Rickshaw

VARIETAL:

Cabernet Sauvignon

APPELLATION:

California

TASTING NOTES:

Black currant and blueberry on the nose, palate has flavors of dark fruit, vanilla and hints of cedar

RED WINE TASTING NOTES



BRAND:

Sebastiani

VARIETAL:

Cabernet Sauvignon

APPELLATION:

North Coast, Sonoma County California

TASTING NOTES:

Vanilla, cocoa powder, herb tea and black cherry on the nose with a medium body, well rounded tannins and a lingering finish

LOCAL WHITE WINE TASTING NOTES



BRAND:

Fox Run

VARIETAL:

Sparkling- Blanc de Blanc

APPELLATION:

Finger Lakes, New York

TASTING NOTES:

Complex and focused with lively perlage, subtly herby edge to the taut citrus fruit. Lovely crisp, linear fruit

LOCAL WHITE WINE TASTING NOTES



BRAND:

Fox Run Vineyard

VARIETAL:

Dry Riesling

APPELLATION:

Finger Lakes, New York

TASTING NOTES:

Aromas of citrus, along with lemongrass and lime zest. The palate is perfectly balanced, with a zesty finish.

LOCAL WHITE WINE TASTING NOTES



BRAND:

Overa Vineyard

VARIETAL:

Chardonnay

APPELLATION:

Finger Lakes, New York

TASTING NOTES:

Un-oaked and fruit forward, the wine carries the flavor of green apple throughout.

LOCAL WHITE WINE TASTING NOTES



BRAND:

Dr. Konstantin Frank

VARIETAL:

Merlot

APPELLATION:

Finger Lakes, New York

TASTING NOTES:

Notes of red cherry, plum and black cherry are rounded out by cedar, oak and the lightest note of smoke