



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

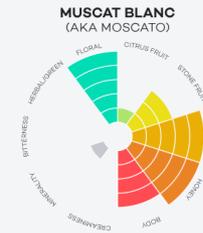
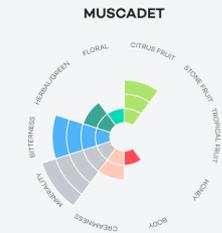
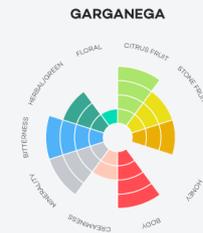
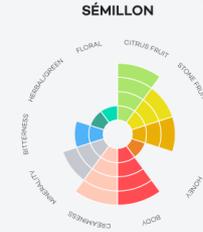
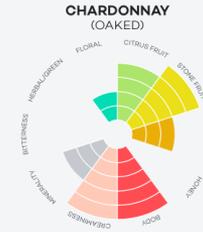


FLAVOR PROFILES

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



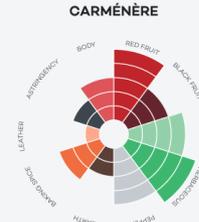
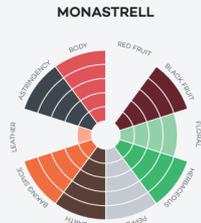
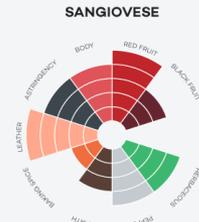
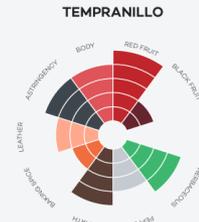
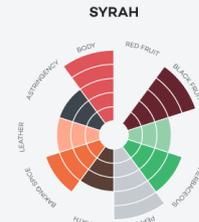
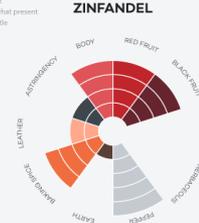
FLAVOR PROFILES

OF 16 RED WINE VARIETIES



LEGEND

- bold & intense
- pronounced
- somewhat present
- present
- very little



WHITE WINE TASTING NOTES



BRAND:

La Marca (187 mL)

VARIETAL:

Prosecco

APPELLATION:

Prosecco DOC

TASTING NOTES:

Pale, golden straw color and sparkles with lively effervescence.

Aromas of citrus and honeysuckle blossoms.

Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

WHITE WINE TASTING NOTES



BRAND:

M. Chapoutier “Belleruche”

VARIETAL:

Rose

APPELLATION:

Cotes-du-Rhone

TASTING NOTES:

Pale pink in color with bluish tints.

Aromas of red currant, raspberry and grapefruit, complemented by exotic fruits.

Flavors on the palate which are fresh, delicate, and fruity with strawberry notes.

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:

Kim Crawford

VARIETAL:

Sauvignon Blanc

APPELLATION:

Marlborough, NZ

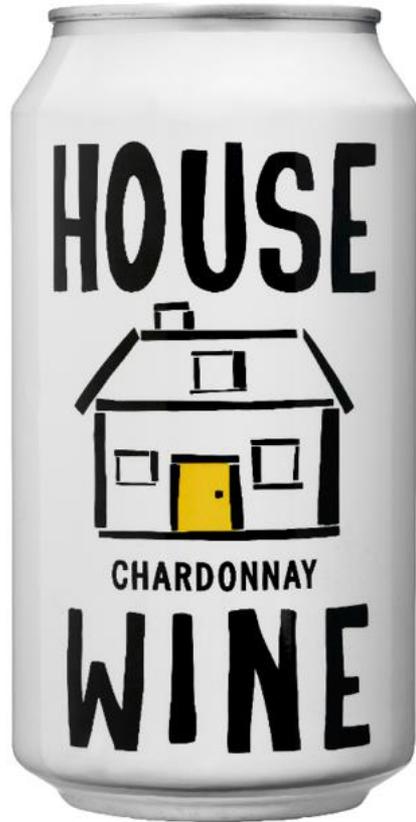
TASTING NOTES:

Pale yellow in look.

Aromas of passion fruit and guava with intense citrus notes of grapefruit, lemon, and a zesty concentration.

Tastes of a fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

WHITE WINE TASTING NOTES



BRAND:

House Wine

VARIETAL:

Chardonnay

APPELLATION:

N/A

TASTING NOTES:

Aromas of creamy apple backed y dry citrus.

Flavors of peach and ripe Asian pear, complemented by hints of toasty vanilla, finishes crispy with a burst of pineapple.

WHITE WINE TASTING NOTES



BRAND:

Proverb

VARIETAL:

Chardonnay

APPELLATION:

California

TASTING NOTES:

Layered flavors of baked apple and pineapple with whispers of vanilla and caramel.

WHITE WINE TASTING NOTES



BRAND:

Clos du Bois

VARIETAL:

Chardonnay

APPELLATION:

California

TASTING NOTES:

Brilliant silver straw yellow in color.

Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream.

Tastes of bright, juicy ripe apple and pear.

WHITE WINE TASTING NOTES



BRAND:

Chateau St. Jean

VARIETAL:

Chardonnay

APPELLATION:

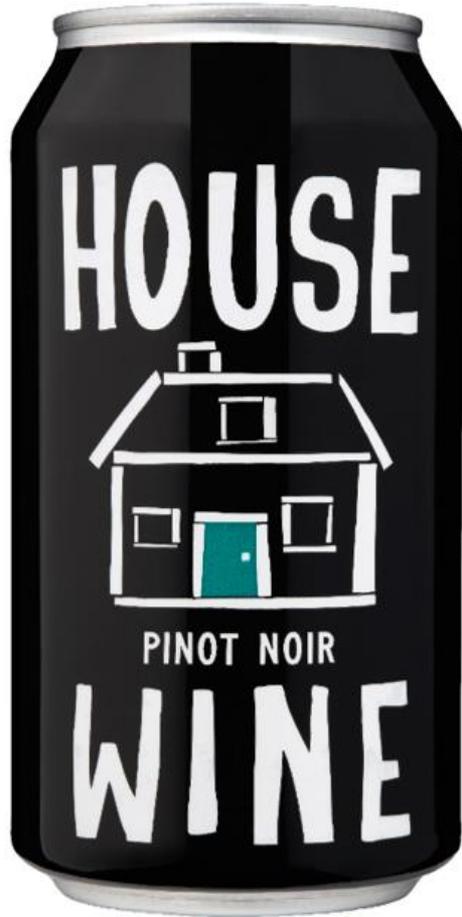
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TASTING NOTES:

Aromas of apple and pear with tropical notes of pineapple topped with lemon and lime zest.

Flavors of oak spice notes with hints of hazelnut.

RED WINE TASTING NOTES



BRAND:

House Wine

VARIETAL:

Pinot Noir

APPELLATION:

Valle Central, Chile

TASTING NOTES:

Aromas of black cheery, cocoa, and clove.

Flavors of black plum, cherry, and brown sugar.

RED WINE TASTING NOTES



BRAND:

Mark West

VARIETAL:

Pinot Noir

APPELLATION:

California

TASTING NOTES:

Aromas of dark berry and cassis with notes of sweet baking spice and savory oak.

A pleasing mix of black cherry, cola, strawberry, plum, and soft tannins balanced out by a round mouthfeel.

RED WINE TASTING NOTES



BRAND:

Erath Winery

VARIETAL:

Pinot Noir

APPELLATION:

Oregon

TASTING NOTES:

Aromas of plum, fragrant violet and an alluring hint of caramel.

Tastes of Bing cherry and pomegranate with smooth caramel.

RED WINE TASTING NOTES



BRAND:

Proverb

VARIETAL:

Cabernet Sauvignon

APPELLATION:

California

TASTING NOTES:

Flavors of rich blackberry meld with hints of mocha, vanilla, and oak.

RED WINE TASTING NOTES



BRAND:

Sterling Vintner's Collection

VARIETAL:

Cabernet Sauvignon

APPELLATION:

California

TASTING NOTES:

Aromas of blackberries, with accents of caramel and mocha.

Smooth, balanced flavors of plum, blackberry pie, and toffee

RED WINE TASTING NOTES



BRAND:

Storypoint

VARIETAL:

Cabernet Sauvignon

APPELLATION:

California

TASTING NOTES:

Expressive notes of dark fruit and fragrant baking spices.

Rich layers of blackberry, dark cherry, mint, sage, and black tea and finished with unique oak signature of cocoa, molasses, and gingerbread.

RED WINE TASTING NOTES



BRAND:

House Wine

VARIETAL:

Original Red Blend

APPELLATION:

N/A

TASTING NOTES:

Aromas of red currants.

Flavors of juicy red fruits, with a lengthy, velvety finish

RED WINE TASTING NOTES



BRAND:

19 Crimes

VARIETAL:

Red Blend

APPELLATION:

N/A (Australia)

TASTING NOTES:

Bright red to crimson in color.

Aromas of vanilla balanced with riper red to dark berry fruits.

Flavors of vanilla complemented by subtle flavors of chocolate and a cedary spice with a soft, fruity finish.

RED WINE TASTING NOTES



BRAND:

The Prisoner

VARIETAL:

Red Blend

APPELLATION:

Napa Valley, California

TASTING NOTES:

Enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig.

Flavors of ripe raspberry, boysenberry, pomegranate, and vanilla.