



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

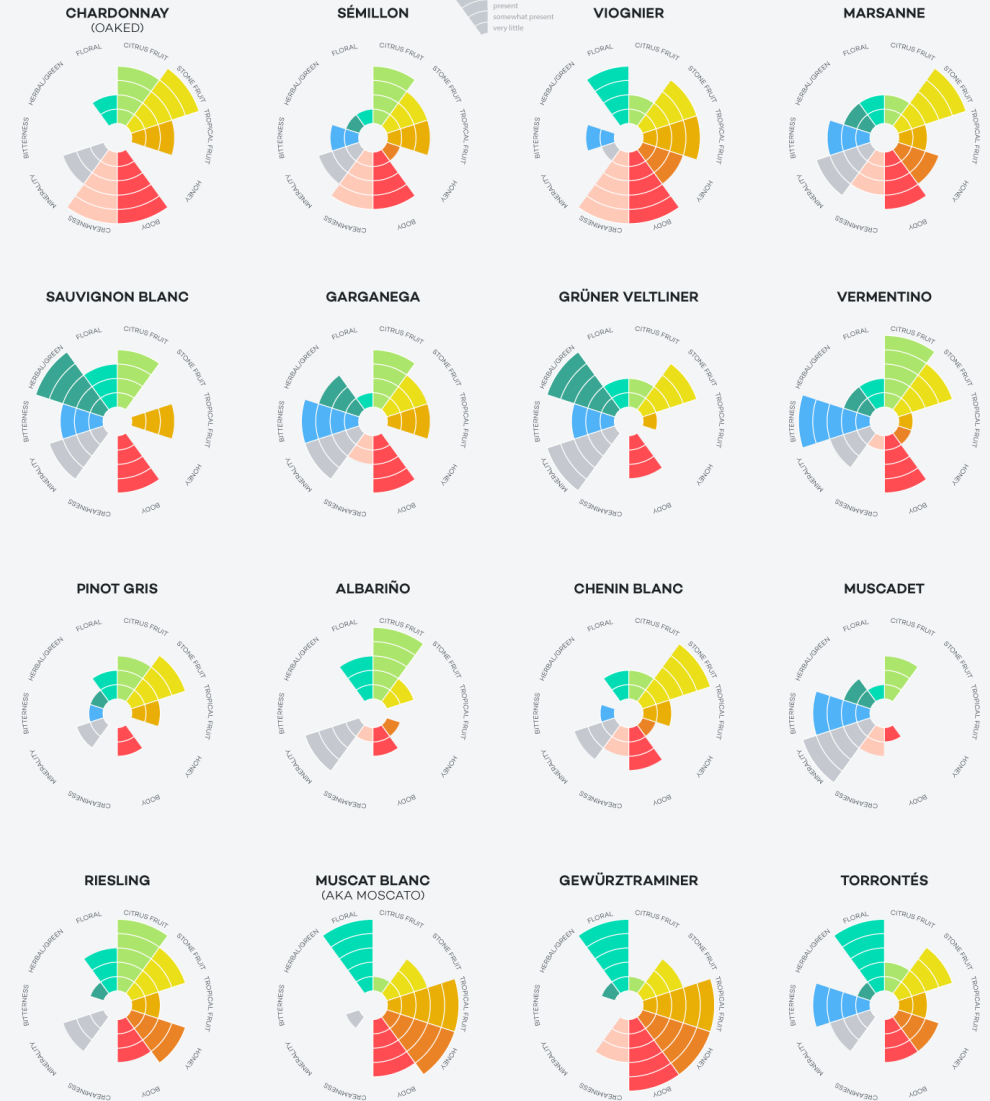


FLAVOR PROFILES

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



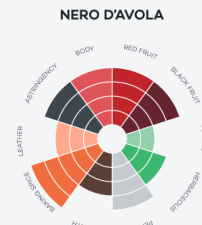
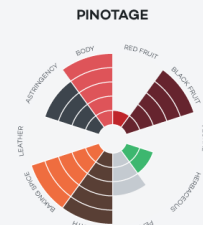
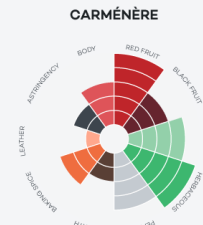
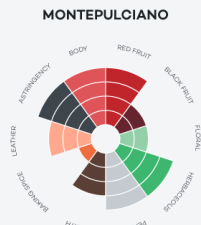
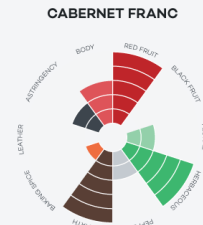
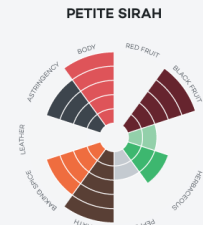
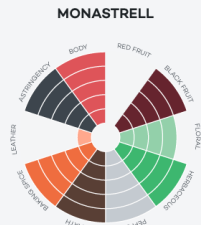
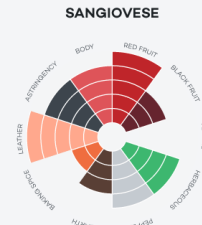
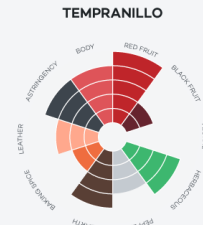
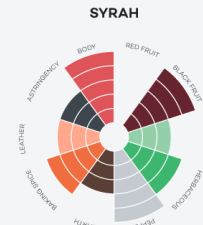
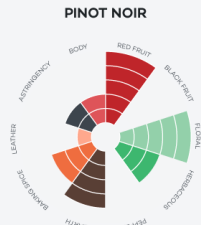
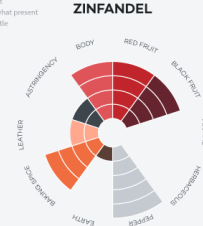
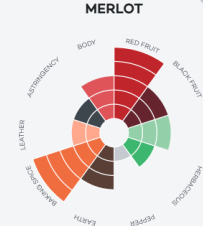
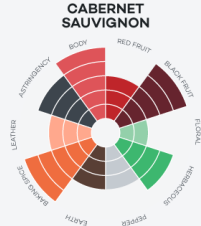
FLAVOR PROFILES

OF 16 RED WINE VARIETIES



LEGEND

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



SPARKLING WINE

TASTING NOTES



BRAND:

Mionetto Prosecco DOC Brut

VARIETAL:

Glera

APPELLATION:

Prosecco, Italy

TASTING NOTES:

Light straw color with bright yellow highlights, aromas of golden apples, honey and white peach

Well-balanced acidity and lively mouthfeel and clean dry finish

SPARKLING WINE TASTING NOTES



BRAND:

Freixenet Cordon Negro Cava Brut

VARIETAL:

35% Macabeo, 25% Xarel-lo, 40% Parellada

APPELLATION:

Penedes, Spain

TASTING NOTES:

Fresh and fruity style, with lingering aroma

Notes of apple, pear, citrus and a touch of ginger

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:

Chateau Ste. Michelle Riesling

VARIETAL:

Riesling

APPELLATION:

Columbia Valley, Washington

TASTING NOTES:

Aromas of crisp apple, white peach and jasmine

Off-dry leaning with sweeter stone fruits on the palate, minerality and a sense of acidity throughout

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:

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

WINE

TASTING NOTES



BRAND/NAME

STUDIO Rosé by Miraval

VARIETAL

Rosé

APPELLATION

La French Riviera

VINTAGE

2019

TASTING NOTES

A pale pink color with great clarity. The nose is an explosion of freshness with notes of citrus and fresh fruit. Its elegant palate offers plenty acidity with floral and iodized notes supported by grapefruit zest on the finish.

RED WINE TASTING NOTES



BRAND:

The Seeker

VARIETAL:

Pinot Noir

APPELLATION:

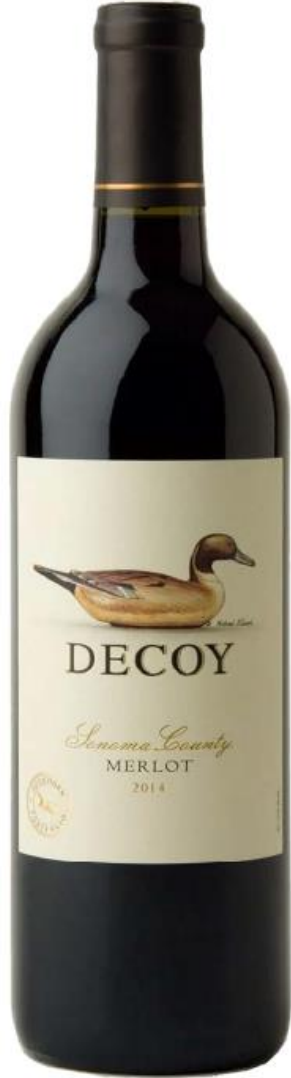
Vin de Pays

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 County, California

TASTING NOTES:

Layers of black cherry, raspberry and plum

Refined tannins and a fruit forward finish

RED WINE TASTING NOTES



BRAND:

Bodega Norton 1895 Coleccion Malbec

VARIETAL:

Malbec

APPELLATION:

Vin de Pays

TASTING NOTES:

Sweet and spicy aromas, reminiscent of black pepper

Ripe fruit on the palate with smooth, harmonious tannins

RED WINE TASTING NOTES



BRAND:

Campo Viejo Rioja

VARIETAL:

Tempranillo

APPELLATION:

Rioja, Spain

TASTING NOTES:

Cherries, black plums and ripe blackberries on the nose

Palate is full of ripe fruit, spices, tobacco and toasted oak