



# 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

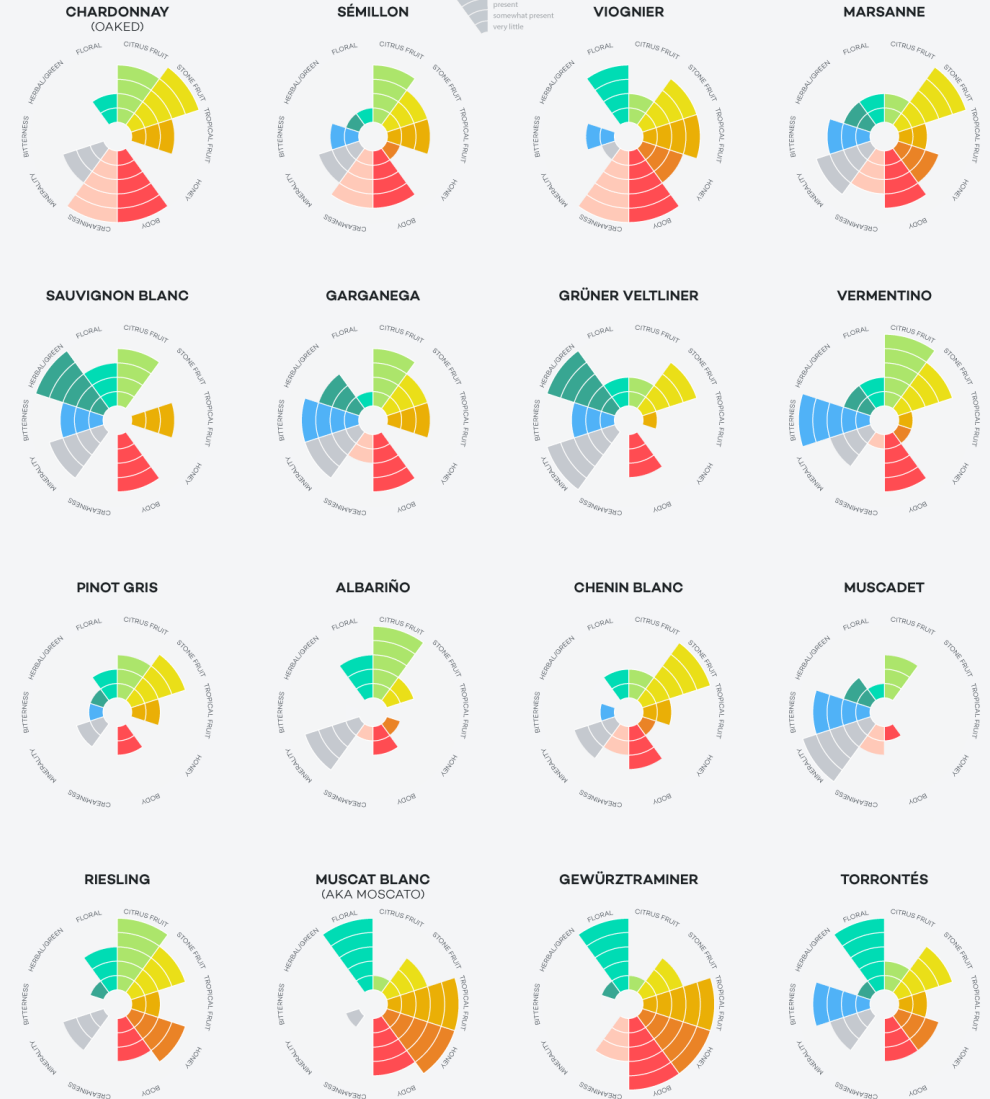


# FLAVOR PROFILES

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

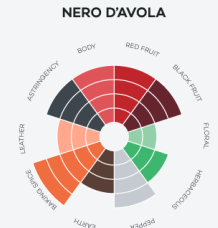
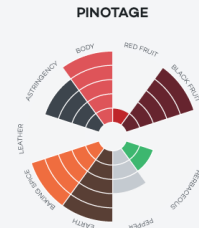
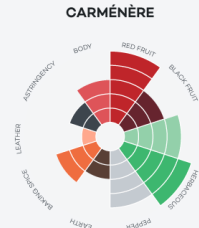
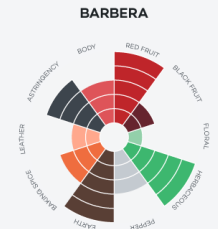
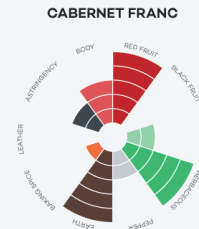
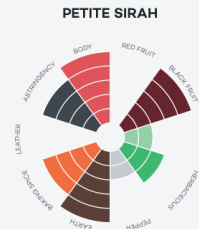
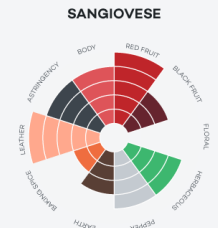
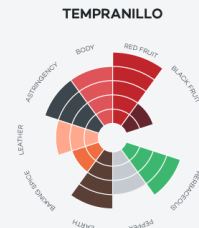
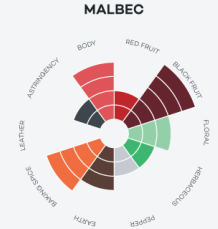
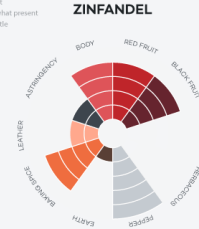


# FLAVOR PROFILES

OF 16 RED WINE VARIETIES



LEGEND



# WHITE WINE TASTING NOTES



## BRAND:

Franciscan

## VARIETAL:

Sauvignon Blanc

## APPELLATION:

Napa Valley, California

## TASTING NOTES:

Bold and bright with notes of grapefruit, lime zest, and guava. Bright acidity with flavors of lime and pear with subtle minerality. A round palate of lychee gives way to a clean, lifted finish.



# WHITE WINE TASTING NOTES



## **BRAND:**

Robert Mondavi Winery

## **VARIETAL:**

Reserve Chardonnay

## **APPELLATION:**

Napa Valley, California

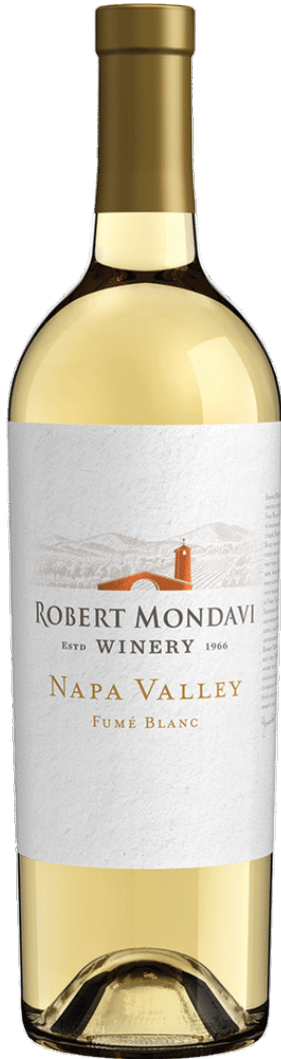
## **TASTING NOTES:**

Rich, vibrant essence of Chardonnay: Bright, enticing fruity aromas – juicy honey crisp apple, citrus-laced Asian pear, ripe melon and fresh quince are intermingled with vanilla-scented crème brûlée, subtle minerality and traces of warm hazelnut and clove.





# WHITE WINE TASTING NOTES



**BRAND:**

Robert Mondavi Winery

**VARIETAL:**

Fume Blanc

**APPELLATION:**

Napa Valley, California

**TASTING NOTES:**

Lime sherbet, peach and dried mango flavors are succulent and intense, with details of dried ginger, green tea, lemon zest and tangerine. Powerful and focused through the finish.



# WHITE WINE TASTING NOTES



## **BRAND:**

Clos du Bois

## **VARIETAL:**

Chardonnay

## **APPELLATION:**

California

## **TASTING NOTES:**

This wine exhibits ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel. A medium-bodied wine, approximately 70% is barrel-fermented to integrate fruit and oak flavors. Partial malolactic fermentation adds a rich texture and buttery component.



# WHITE WINE TASTING NOTES



**BRAND:**

Robert Mondavi Private Selection

**VARIETAL:**

Pinot Grigio

**APPELLATION:**

California

**TASTING NOTES:**

Medium-bodied white wine with honeydew, ripe melon, and a hint of minerality.



# ROSE WINE TASTING NOTES



## **BRAND:**

Meiomì

## **VARIETAL:**

Rosé

## **APPELLATION:**

Sonoma County, California

## **TASTING NOTES:**

Bursting with vibrant, floral aromas and mouthwatering fruit flavors of strawberry, cranberry and watermelon. This off-dry Rose offers a touch of honey and silkiness on the palate, complimented by bright acidity.



# RED WINE TASTING NOTES



**BRAND:**

BV Coastal

**VARIETAL:**

Merlot

**APPELLATION:**

California

**TASTING NOTES:**

Dark ruby color. Fully ripe plummy aromas with hints of dark chocolate, subtle herbs and black cherry herald similarly intense fruit flavors. Medium-full bodied, with a velvety texture and ripe, lush fruit balanced by subtle acidity and mild tannins.



# RED WINE TASTING NOTES



**BRAND:**

Robert Mondavi Winery

**VARIETAL:**

Pinot Noir

**APPELLATION:**

Napa Valley, California

**TASTING NOTES:**

Vibrant flavors of black cherry, red plum, and red cherry fruit are lifted by a zesty hint of tart cranberry and made complex by fresh nutmeg spice and forest floor earthiness.



# RED WINE TASTING NOTES



**BRAND:**

The Dreaming Tree Crush

**VARIETAL:**

Red Blend

**APPELLATION:**

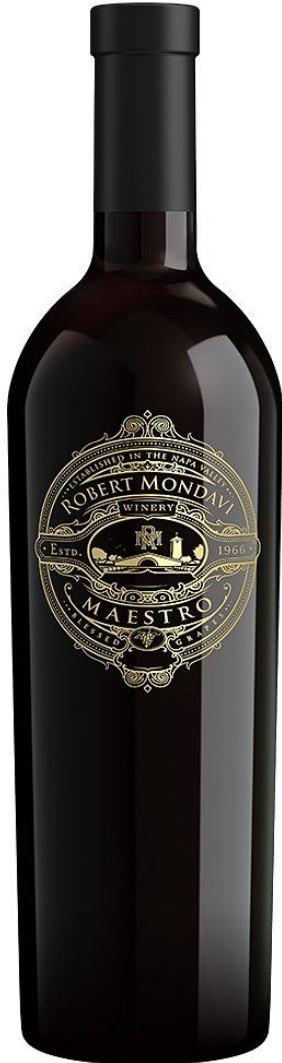
North Coast, California

**TASTING NOTES:**

A blend of the North Coast's finest varieties, this wine has some great caramel oak and mixed berry characters on the nose, juicy raspberry flavors, and approachable tannins.



# RED WINE TASTING NOTES



## BRAND:

Robert Mondavi

## VARIETAL:

Maestro Red Blend

## APPELLATION:

Napa Valley, California

## TASTING NOTES:

This blend of Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Malbec starts off with aromas of black fruit, spices and dried herb flavors. The full-bodied medley is full of fine tannins and finishes with lengthy spice notes.





# RED WINE TASTING NOTES



## **BRAND:**

Robert Mondavi

## **VARIETAL:**

Bourbon Barrels Chardonnay

## **APPELLATION:**

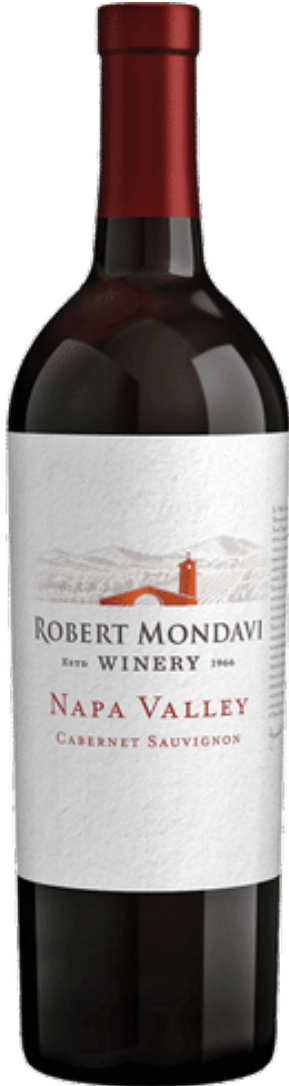
Monterey County, California

## **TASTING NOTES:**

Crafted with grapes from cool, coastal California vineyards, imparting aromas of ripe pineapple and toasted coconut and rich and creamy flavors of ripe pineapple and juicy peach, balanced by bright acidity. Select lots are then aged in Bourbon Whiskey barrels selected from a renowned Kentucky distillery, delivering a twist of caramel, vanilla and subtle toasted oak when added to the blend.



# RED WINE TASTING NOTES



**BRAND:**

Robert Mondavi

**VARIETAL:**

Cabernet Sauvignon

**APPELLATION:**

Napa Valley, California

**TASTING NOTES:**

Dark fruits of black cherry, plum and blackberry are layered seamlessly with sweet spice, herbal, dark earth and a touch of sweet tobacco. Silky tannins and a long finish round out this Cabernet.



# RED WINE TASTING NOTES



**BRAND:**

Simi

**VARIETAL:**

Cabernet Sauvignon

**APPELLATION:**

Alexander Valley, Sonoma, California

**TASTING NOTES:**

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry. These aromas led to flavors of red plum, cassis, blackberry and cherry.



# RED WINE TASTING NOTES



## BRAND:

Meiomi

## VARIETAL:

Pinot Noir

## APPELLATION:

Sonoma County, California

## TASTING NOTES:

This beautiful Pinot Noir carries aromas of tobacco, dark red fruits and fresh berries. The rich cherry flavor is complemented by notes of cedar, raspberry and strawberry



# RED WINE TASTING NOTES



**BRAND:**

Robert Mondavi Private Selection

**VARIETAL:**

Heritage Red Blend

**APPELLATION:**

Monterey, California

**TASTING NOTES:**

Dark ruby in color. Deep, rich flavors of jammy boysenberry, gingerbread, cinnamon, and nutmeg. Ripe chocolate tannins and smooth, subtle smoke on the finish.



# RED WINE TASTING NOTES



**BRAND:**

Tom Gore

**VARIETAL:**

Cabernet Sauvignon

**APPELLATION:**

California

**TASTING NOTES:**

This Cabernet Sauvignon is dark red in color with aromas of currant, plum, and wonderful hints of mocha and coffee on the palate. Fruit forward with a supple mouthfeel and medium body.

BTG