



# WINE BASICS & TASTING

# 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



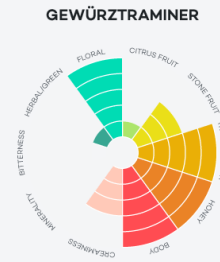
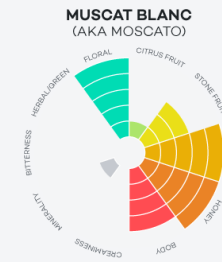
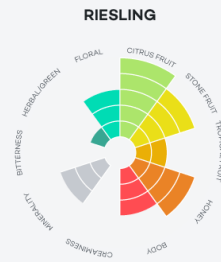
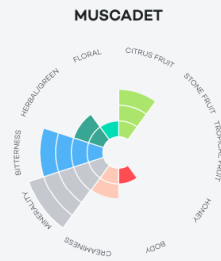
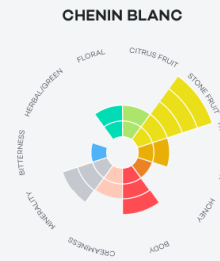
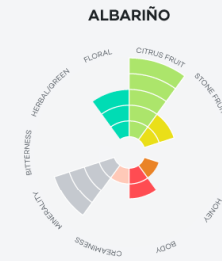
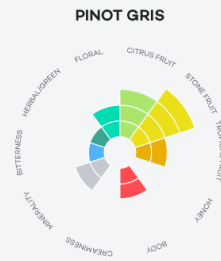
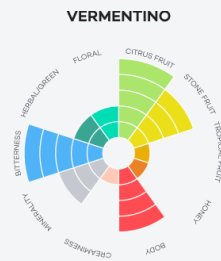
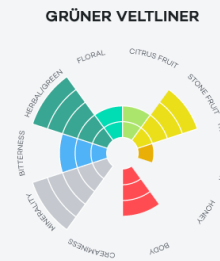
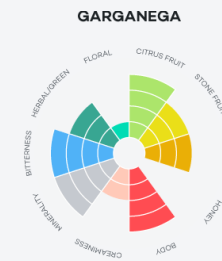
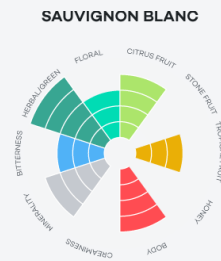
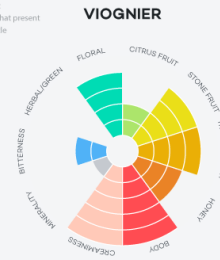
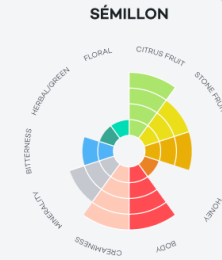
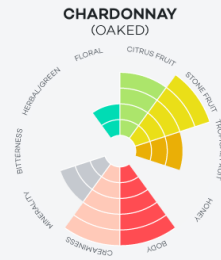
# FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND

bold & intense  
pronounced  
present  
somewhat present  
very little

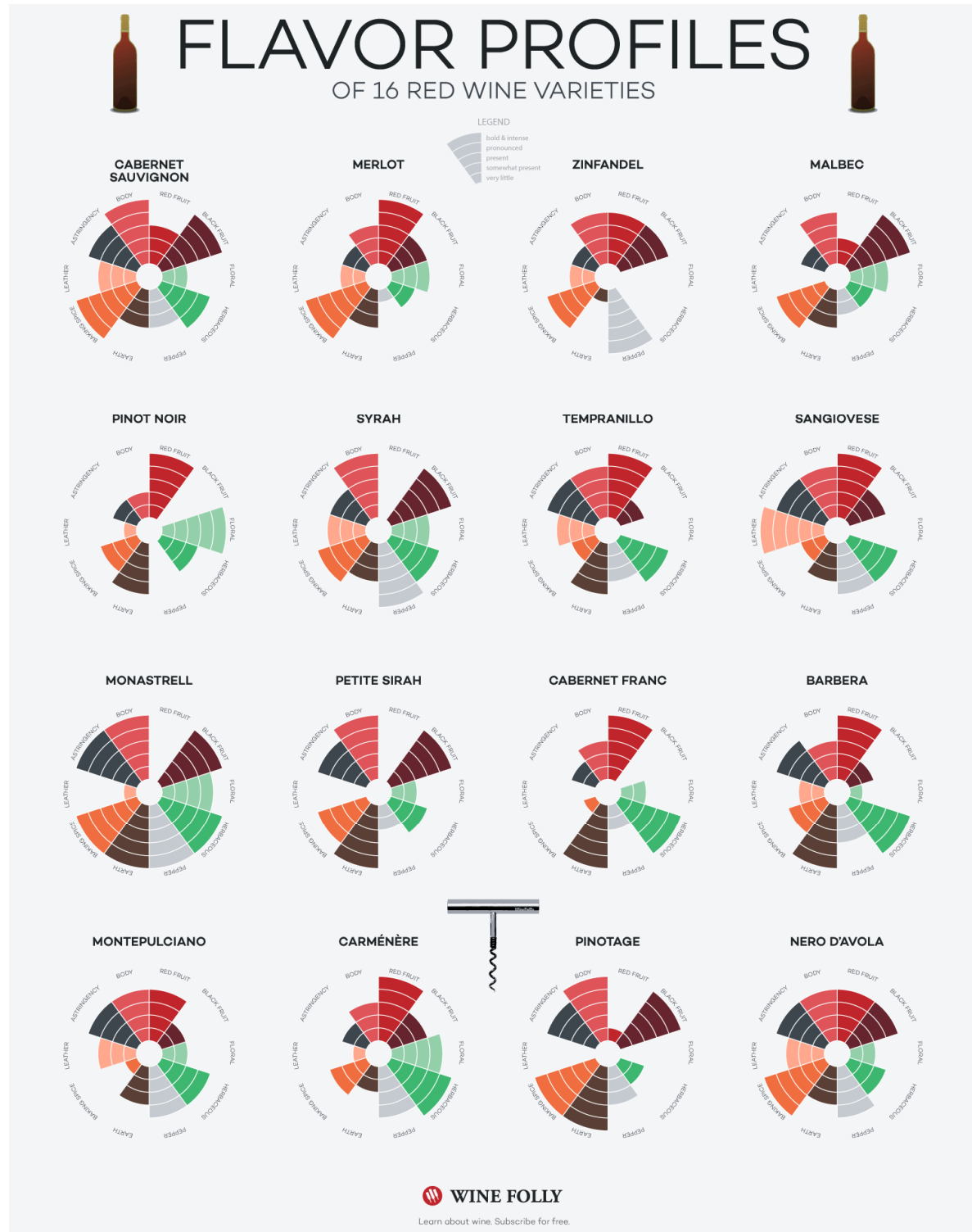


# WINE BASICS

## 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



# 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



SUMMER HOUSE:  
SPARKLING &  
ROSÉ WINES

# SPARKLING WINE TASTING NOTES



## **BRAND / NAME**

Giuliana

## **VARIETAL**

Prosecco

## **APPELLATION**

Veneto, Italy

## **TASTING NOTES**

Traditional and vibrant with balanced acidity, softness, structure and bubbles. Fresh and fruity with flavors of golden apple and pear with a light, velvety body.



# ROSÉ WINE TASTING NOTES



## **BRAND / NAME**

“Summer House”

## **VARIETAL**

Rosé Blend

## **APPELLATION**

Sonoma, California

## **TASTING NOTES**

Made exclusively for Summer House. This light bodied rosé is filled with aromas of cherry, watermelon and enticing floral notes. Lively palate bursting with the flavors of fresh berries and a mouthwatering finish.



# SUMMER HOUSE: WHITE WINES

# WHITE WINE TASTING NOTES



## **BRAND**

Giesen

## **VARIETAL**

Sauvignon Blanc

## **APPELLATION**

Marlborough, New Zealand

## **TASTING NOTES**

Offering bright, soft and fresh tropical fruit with peaches and mangos to close. Pairs great with spicy cuisine.

# WHITE WINE TASTING NOTES



## **BRAND**

Long Meadow Ranch

## **VARIETAL**

Sauvignon Blanc

## **APPELLATION**

Napa Valley, California

## **TASTING NOTES**

Crisp, clean, elegant and versatile Sauvignon Blanc. Aromas of pink grapefruit, lemon verbena, and lychee on the nose that carry flavors of lime zest, lemon curd, and guava on the palate.

# WHITE WINE TASTING NOTES



## **BRAND**

Borghi Ad Est

## **VARIETAL**

Pinot Grigio

## **APPELLATION**

Friuli, Italy

## **TASTING NOTES**

Straw yellow with copper hues. Delicate and elegant bouquet filled with notes of peach, apple and vegetal tomato leaf. Savory, gentle and balanced with a pleasing finish. Great as an aperitif - pairs well with baked or fried fish, white meat, pasta and risotto.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

Mer Soleil Silver

## **VARIETAL**

Unoaked Chardonnay

## **APPELLATION**

Monterey, California

## **TASTING NOTES**

Scents of pineapple, guava and mango mix with gardenia and other tropical flowers, while a trace of truffle adds intrigue. This wine's natural acidity and bright minerality awake the entire palate with a rousing freshness.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

Chalk Hill

## **VARIETAL**

Chardonnay

## **APPELLATION**

Sonoma, California

## **TASTING NOTES**

Bright, forward, and approachable. Enticing aromas of bright pear, peach, spice and vanilla. Balanced acidity with mineral notes that complement the rich flavors of fresh pear, orange peel, and toasted almond.



# SUMMER HOUSE: RED WINES



# 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 / NAME**

Böen

## **VARIETAL**

Pinot Noir

## **APPELLATION**

Russian River Valley, California

## **TASTING NOTES**

Raspberry tart, blueberry, dried rosemary, and molasses. Bold layers of blackberry, strawberry, and boysenberry pie, gives way to flavors of cocoa, nutmeg, and brown sugar. A full-bodied wine, balanced by refreshing acidity on the long finish.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Bodega Norton “1895 Colección”

## **VARIETAL**

Malbec

## **APPELLATION**

Mendoza, Argentina

## **TASTING NOTES**

Deep red color with hints of violet. Sweet and spicy aromas of red plum and black pepper on the nose. Ripe red fruit flavors accompanied by smooth, harmonious tannins.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Michele Chiarlo Le Orme

## **VARIETAL**

Barbera D'Asti

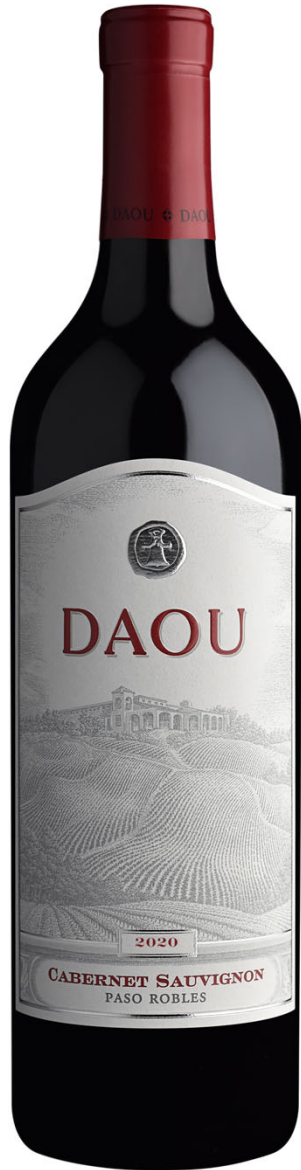
## **APPELLATION**

Piemonte, Italy

## **TASTING NOTES**

Ruby red color with hues of violet. Elegant and intense notes of mature cherry and currant on the nose. Flavor is harmonious, with a well-rounded structure, and savory finish. Pairs well with tomato sauce-based dishes, pizza, and white meat.

# RED WINE TASTING NOTES



## **BRAND / NAME**

DAOU Vineyards

## **VARIETAL**

Cabernet Sauvignon

## **APPELLATION**

Paso Robles, California

## **TASTING NOTES**

Rich and sophisticated on the nose with currant, black cherry, cedar and eucalyptus. Silky and smooth, ending on lovely notes of sweet cherry and boysenberry.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Scattered Peaks

## **VARIETAL**

Cabernet Sauvignon

## **APPELLATION**

Napa Valley, California

## **TASTING NOTES**

Intense black and red fruit aromas bolstered by hints of anise. Flavors of black cherry and cassis mingle with the essence of black licorice, violets and dark cocoa on the palate. Fine and velvety tannins and a touch of vanilla support a long, lingering finish.