



# 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



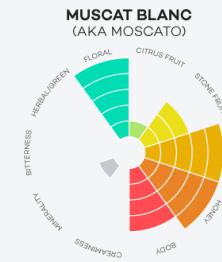
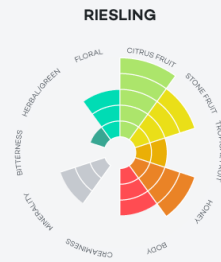
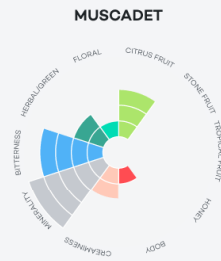
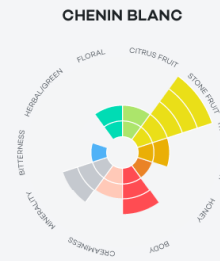
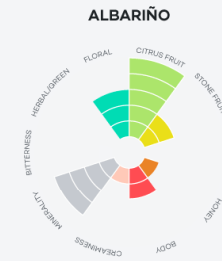
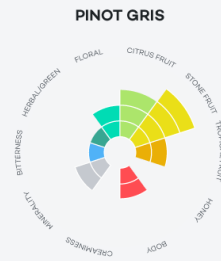
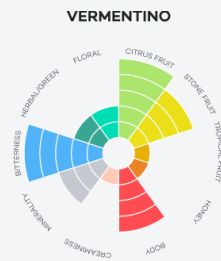
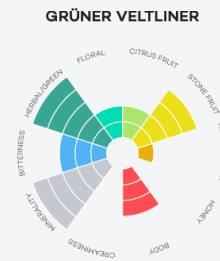
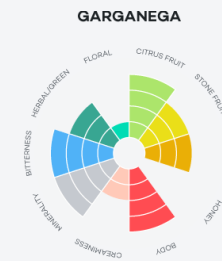
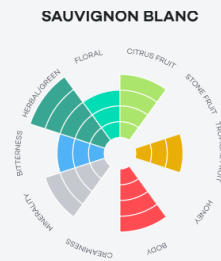
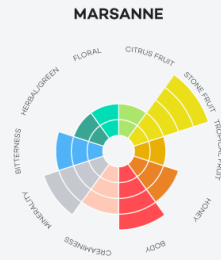
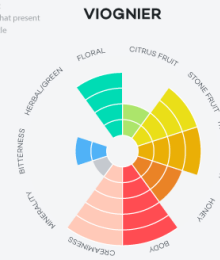
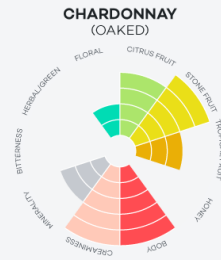
# FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND

bold & intense  
pronounced  
present  
somewhat present  
very little

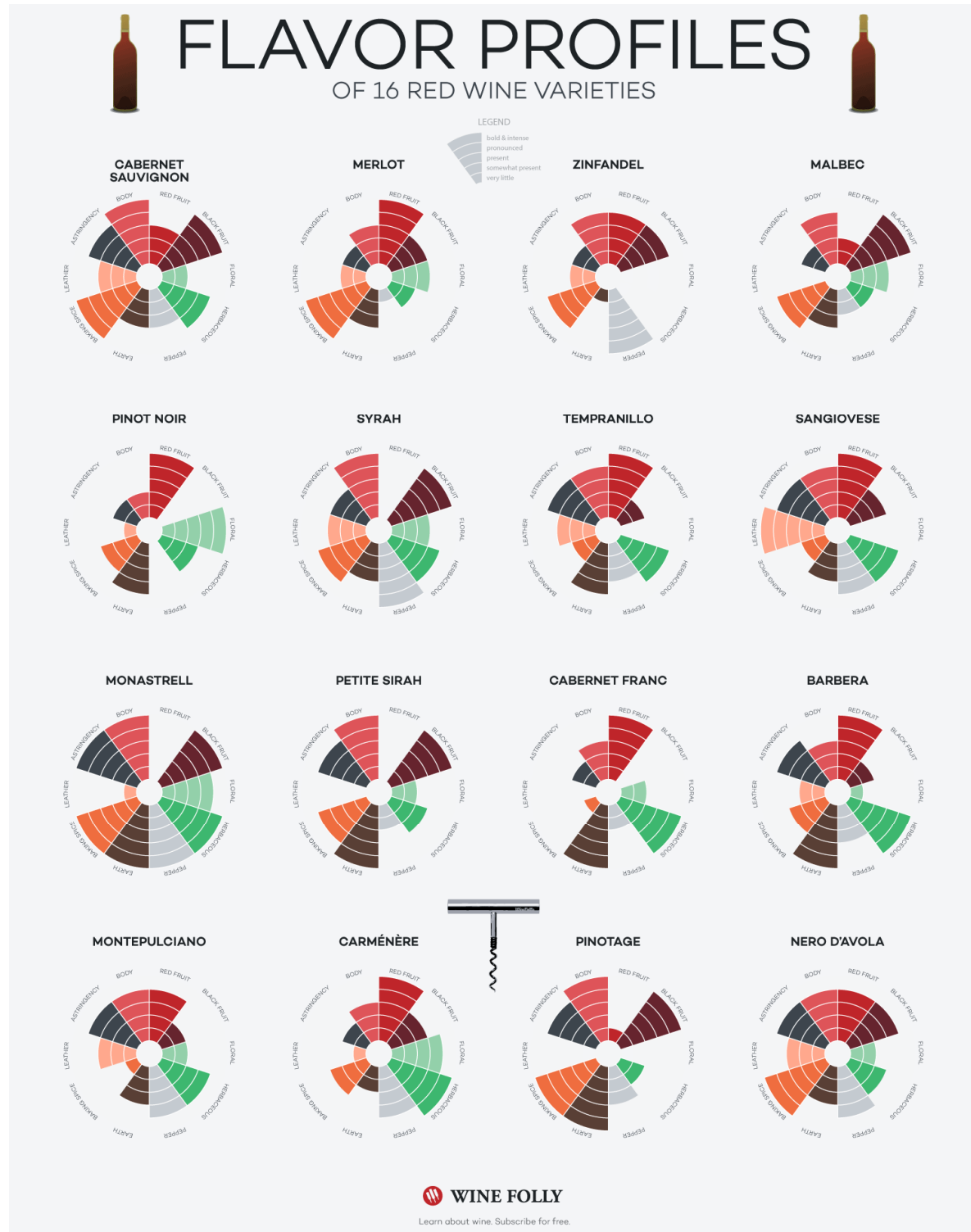


# WINE BASICS

## 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.



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# 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



# BARREL YARD: SPARKLING WINES

# SPARKLING WINE TASTING NOTES



## **BRAND / NAME**

La Marca

## **VARIETAL**

Prosecco

## **APPELLATION**

Veneto, Italy

## **TASTING NOTES**

Crisp and refreshing with aromas of green apple, juicy peach and ripe lemon. Palate is delicate with mild floral notes, hints of minerality and sweetness with a light and refreshing finish.



A black and white photograph of a wine glass filled with white wine on a bar counter. The glass is in sharp focus, showing the liquid inside. In the background, there is a beer glass with a white head of foam and several blurred bottles on a shelf. A blue rectangular box is overlaid on the left side of the image, containing white text.

# BARREL YARD: WHITE WINES

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# ROSÉ WINE

## TASTING NOTES



### **BRAND / NAME**

Malene

### **VARIETAL**

Rosé

### **APPELLATION**

Central Coast, California

### **TASTING NOTES**

Complex aromas of stone fruit, watermelon, lychee and crushed oyster shells with delicate floral notes. Palate is clean and focused with a long, lean acidity and savory minerality.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

St. Urbans-Hof

## **VARIETAL**

Urban Riesling

## **APPELLATION**

Mosel, Germany

## **TASTING NOTES**

Elegant, off-dry Riesling with dusty, salty mineral aromas and flavors of tart, juicy pink grapefruit and lemon.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

Peter Zemmer

## **VARIETAL**

Pinot Grigio

## **APPELLATION**

Alto Adige, Italy

## **TASTING NOTES**

Elegant, flowery aromas with notes of ripe pear and melon with hints of spice. Fruity, mineral flavor that is full-bodied with a crisp acidity.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

White Haven

## **VARIETAL**

Sauvignon Blanc

## **APPELLATION**

Marlborough, New Zealand

## **TASTING NOTES**

Classic aromas of pink grapefruit, lime zest and tropical fruit complimented by delicate notes of lemongrass, green pepper and tomato leaf. Palate is crisp and vibrant with notes of bright citrus, white peach, guava and passion fruit with hints of wet stone and green herbs.

# WHITE WINE TASTING NOTES



## **BRAND / NAME**

Chamisal

## **VARIETAL**

Stainless Chardonnay

## **APPELLATION**

Central Coast, California

## **TASTING NOTES**

Clean, bright and refreshing with aromas honeysuckle, green apple and hints of lime zest. Lifted notes of citrus and white peach on the palate with hints of salinity balanced by a crisp acidity and a long, vibrant finish.

# 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.



BARREL YARD:  
RED WINES



# RED WINE TASTING NOTES



**BRAND / NAME**

J Vineyards

**VARIETAL**

Pinot Noir

**APPELLATION**

Monterey, California

**TASTING NOTES**

Smooth and approachable with flavors of ripe berries, red and black cherries, pomegranate, and plum layered with aromas of cocoa, earth and toast.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Seghesio Angela's Table

## **VARIETAL**

Zinfandel

## **APPELLATION**

Sonoma County, California

## **TASTING NOTES**

Aromas of sarsaparilla, dried sage and pastry crust. Palate is rich with vibrant acidity and fine tannins with lingering purple plum and blackberry flavors.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Banshee

## **VARIETAL**

Cabernet Sauvignon

## **APPELLATION**

Sonoma County, California

## **TASTING NOTES**

Approachable, medium bodied cabernet with densely layered flavors of dark plum with rustic notes of forest floor and spice.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Roth

## **VARIETAL**

Cabernet Sauvignon

## **APPELLATION**

Alexander Valley, California

## **TASTING NOTES**

Bold, full-bodied and rich. Intense aromas of black cherry, spice, cassis and black currant. The rich, round mouthfeel of this wine is full of flavors of dark fruit and dark chocolate with hints of black tea. Smooth tannins, with a lingering finish.

# RED WINE TASTING NOTES



## **BRAND / NAME**

Banshee

## **VARIETAL**

Red Blend

## **APPELLATION**

Sonoma County, California

## **TASTING NOTES**

Enticing aromas of pepper, violets, cigars and cassis. Palate is a mouthwatering blend of red berry and plum flavors with earthy and herbal notes leading to a spice laden finish.