



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



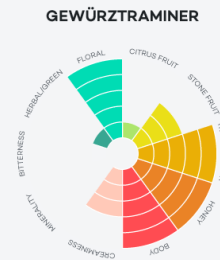
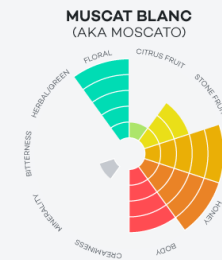
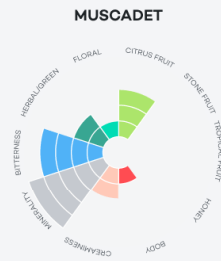
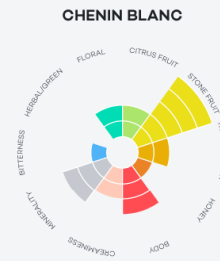
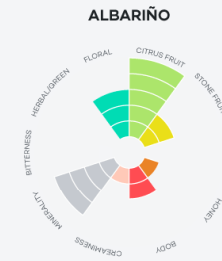
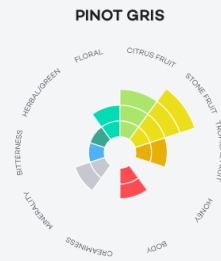
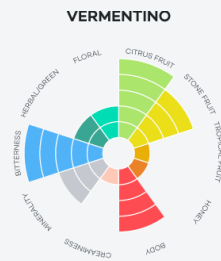
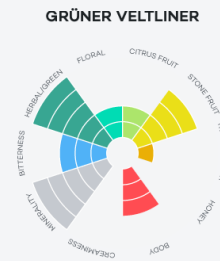
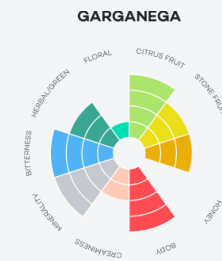
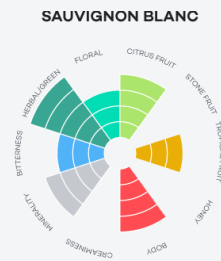
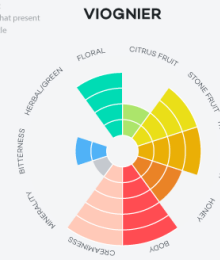
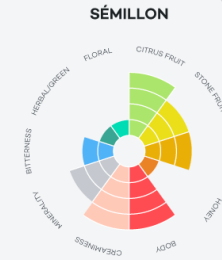
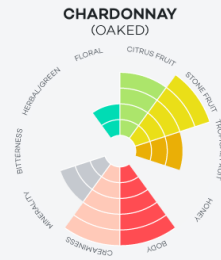
FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND

bold & intense
pronounced
present
somewhat present
very little

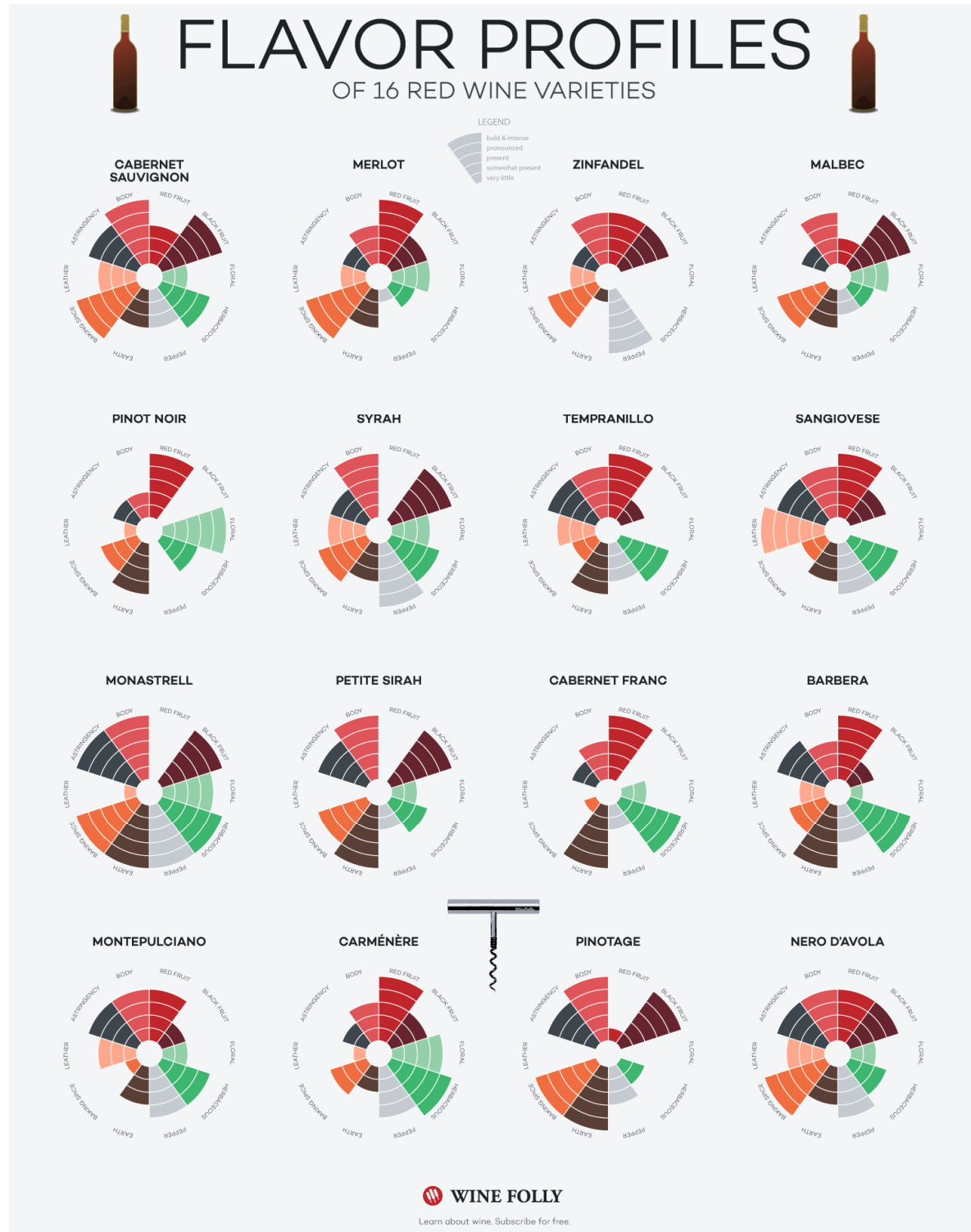


WINE BASICS

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



YAVAPAI LODGE: SPARKLING WINES

WHITE WINE TASTING NOTES



BRAND

J Rogét

VARIETAL

American Sparkling

APPELLATION

American (NY)

TASTING NOTES

J. Rogét American Champagne Brut White Sparkling Wine is a medium-dry champagne that offers balanced aromas with a bouquet of toasty yeast notes and floral nuances. A sparkling white wine with crisp fruit flavors.

WHITE WINE TASTING NOTES



BRAND

Tott's Sparkling

VARIETAL

Sparkling

APPELLATION

California

TASTING NOTES

Tott's Brut is a semi-sweet sparkling wine with soft, balanced acidity that is approachable and easy to enjoy. It is sweeter, softer and less formal than traditional champagne. Tott's Brut has layers of fresh green apple and pear, and a bright effervescence with soft sparkling bubbles

WHITE WINE TASTING NOTES



BRAND

Mumm Napa Cuvee

VARIETAL

Sparkling

APPELLATION

Napa Valley

TASTING NOTES

The winemaking philosophy of Mumm Cuvee Napa is derived from the Champagne region of France, and this traditional style of sparkling wine production is reflected in the classic elegance of their sparkling wine. Mumm Napa draws from the rich heritage of Champagne Mumm of Reims, France while integrating a unique Napa Valley style to make internationally respected wines of excellent quality.



YAVAPAI LODGE:
WHITE WINES

WHITE WINE TASTING NOTES



BRAND

Ecco Domani

VARIETAL

Pinot Grigio

APPELLATION

Delle Venezie

TASTING NOTES

On the palate, it is a complex wine that offers delicate floral and tropical fruit notes of pineapple, passion fruit and mango. On the finish, an intense aroma of Williams pear complements the bright acidity.

WHITE WINE TASTING NOTES



BRAND

Wente Vineyards Estate Grown

VARIETAL

Chardonnay

APPELLATION

Central Coast

TASTING NOTES

Bursts with aromatics of citrus and green apple complemented by hints of toasty oak and vanilla from barrel-aging. This wine is balanced by a lingering minerality and natural acidity to create a beautiful wine.

Slide 35

AS0

For formatting, try to position the top of the text box where "brand" leads, by positioning it in the same place on the slide, across all slides

Angelica Schmitz, 2023-05-10T17:25:43.060

WHITE WINE TASTING NOTES



BRAND

Chalk Hill

VARIETAL

Chardonnay

APPELLATION

Sonoma Coast, CA

TASTING NOTES

Bright, forward, balanced and approachable. Enticing aromas of bright pear, peach, spice and vanilla lead into a broad-textured, and creamy palate. With its cool-climate influences, this chardonnay has remarkable varietal intensity, balanced acidity and mineral notes that complement the rich and full flavors of fresh pear, orange peel, and toasted almond.

WHITE WINE TASTING NOTES



BRAND

Eos

VARIETAL

Chardonnay

APPELLATION

Paso Robles, CA

TASTING NOTES

Fruit-forward aromas of nectarine, apricot and tropical fruit are accompanied by the exotic flavors of tangerine, green apple and fresh kiwi on the palate

WHITE WINE TASTING NOTES



BRAND

SeaGlass

VARIETAL

Sauvignon Blanc

APPELLATION

Santa Barbara County

TASTING NOTES

This Central Coast Sauvignon Blanc has exhilarating aromas of lemon, lime, grapefruit and fresh cut grass. A clean, crisp palate of gooseberry, tangerine and a touch of minerality paves the way for mouthwatering acidity and a lightly tart finish.

WHITE WINE TASTING NOTES



BRAND

DAOU

VARIETAL

Rosé

APPELLATION

Paso Robles, CA

TASTING NOTES

This wine is delightfully fragrant and floral, showing lovely aromas of fresh strawberry, sliced peach, and watermelon with nuances of hibiscus, cherry and clover honey. The palate is refreshingly crisp yet lusciously smooth, revealing juicy flavors of nectarine, orange, strawberry parfait, and golden delicious apple. These primary flavors are underlain by plush, pleasing notes of papaya and honeydew melon, accented with a suggestion of rosehip tea. A long, clean finish lingers with impressions of peach, citrus zest and Barbados cherry.



YAVAPAI LODGE: RED WINES

RED WINE TASTING NOTES



BRAND

The Seeker

VARIETAL

Pinot Noir

APPELLATION

France / Puy de Dôme and
Méditerranée Regions

TASTING NOTES

Full of red fruit and spice, this wine showcases Pinot Noir's signature silky texture and food-friendliness. Sweet cherry fruit melds with earth and spice, balanced acidity and ripe, fine tannin, giving a long, smooth finish.

RED WINE TASTING NOTES



BRAND

Rickshaw

VARIETAL

Cabernet Sauvignon

APPELLATION

California

TASTING NOTES

Black cherry, black currant and blueberry aromas lead to flavors of dark fruit, vanilla, and hints of cedar.

RED WINE TASTING NOTES



BRAND

Sebastiani

VARIETAL

Cabernet Sauvignon

APPELLATION

North Coast, CA

TASTING NOTES

Opens with aromas of black cherry, coconut and Cabernet-spice. The palate is medium-bodied and led with juicy flavors of blackberry, plum, currant and a toasty oak.

RED WINE TASTING NOTES



BRAND

Decoy

VARIETAL

Merlot

APPELLATION

Sonoma County, CA

TASTING NOTES

Flavor is polished and pure, filled with alluring layers of juicy black cherry, raspberry and plum. Refined tannins provide a mouth-coating texture, leading into a luxurious fruit-filled finish.

RED WINE TASTING NOTES



BRAND

Norton

VARIETAL

Malbec

APPELLATION

Mendoza Province

TASTING NOTES

Dusty plum and berry aromas are generic and easygoing. A plump and jammy palate is chunky and a bit scratchy, while this everyday Malbec tastes of saucy plum and berry fruits prior to a finish that leaves lighter raspberry and red plum notes.