

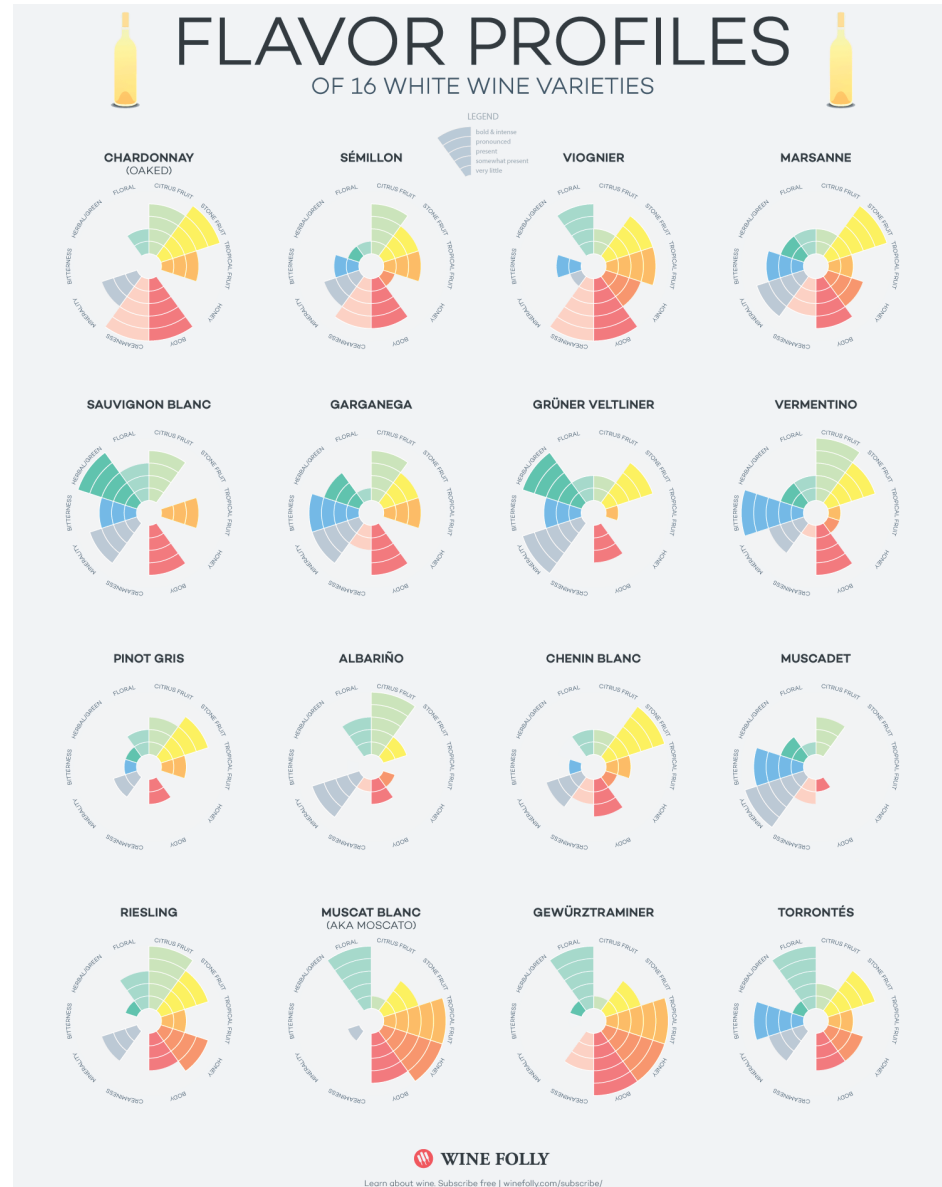


WINE BASICS & TASTING

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

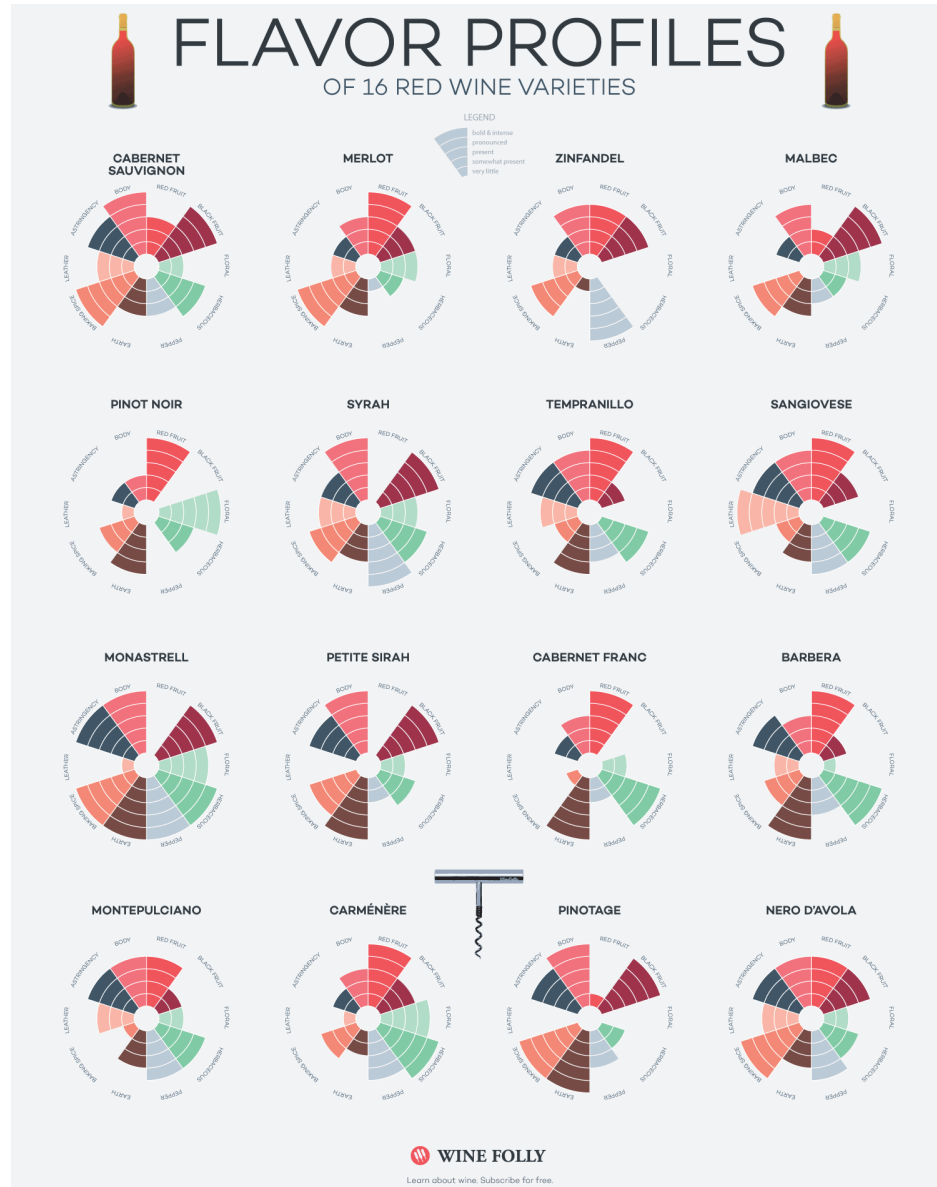


WINE BASICS

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 45° angle in the center of the cork. Pierce the cork while slowly twisting the corkscrew and straightening 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 straight from the bottle, but do not pop.
5. Unscrew the cork from the corkscrew being careful not to break it. Inspect cork to ensure 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 guest who ordered the wine.



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 facing the host. "Present" the bottle to them by standing at their right side and restate the name of the wine including the varietal, brand, and year.

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. They 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



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

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



SQUIRE RESORT:
SPARKLING WINES

WHITE WINE TASTING NOTES



BRAND / NAME
Mionetto Avantgarde

VARIETAL
Prosecco

APPELLATION
Treviso

TASTING NOTES
This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black licorice, and acacia blossom.



SQUIRE RESORT:
WHITE & ROSÉ

WHITE WINE TASTING NOTES



BRAND
La Jolie Fleur

VARIETAL
Rosé

APPELLATION
Provence, France, Méditerranée

TASTING NOTES
Soft, smooth and beautifully balanced on the palate, fruit-forward notes of white peach, raspberry, strawberry and watermelon blend with refreshing hints of sea spray and herbs.

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
Frenzy

VARIETAL
Sauvignon Blanc

APPELLATION
Blenheim, New Zealand

TASTING NOTES
Crisp, refreshing, vibrant, aromatic and energetic with hints of peach, grapefruit, lime, melon and fresh cut grass.

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.



SQUIRE RESORT:
RED WINES

RED WINE TASTING NOTES



BRAND
Inscription by King Estate

VARIETAL
Pinot Noir

APPELLATION
Willamette Valley Oregon

TASTING NOTES
Bright cherry, raspberry and strawberry notes on the nose along with baking spices and a hint of earth. Bright acid, red fruit forest floor and toast on the palate

RED WINE TASTING NOTES



BRAND
Sebastiani

VARIETAL
Cabernet Sauvignon

APPELLATION
North Coast, California

TASTING NOTES
Vanilla, cocoa powder, herb tea and black cherry
on the nose with a medium body, well rounded
tannins and a lingering finish