



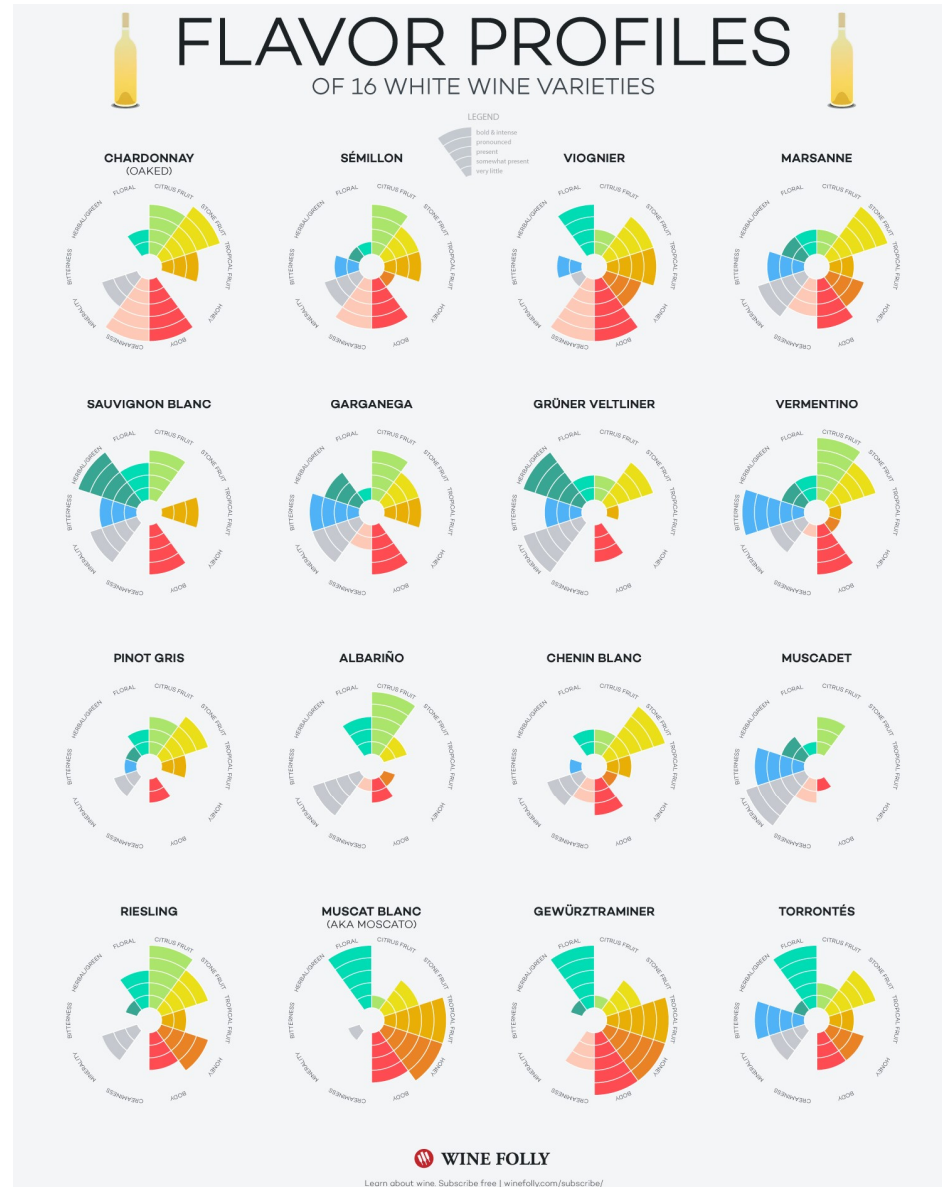
WINE BASICS & TASTING

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

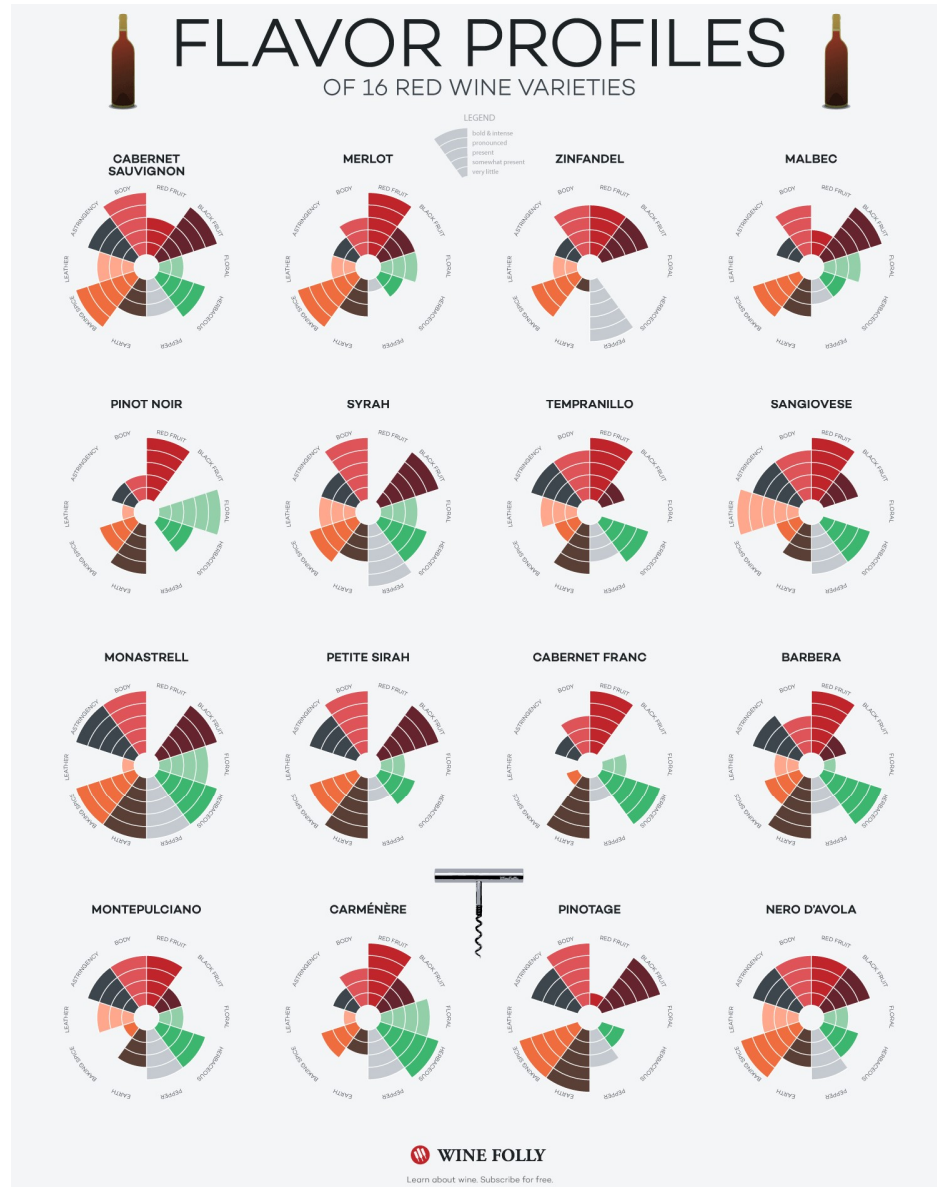


WINE BASICS

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



THE LODGE:
SPARKLING WINES

WHITE WINE

TASTING NOTES



BRAND / NAME

Mionetto

VARIETAL

Prosecco

APPELLATION

Treviso

TASTING NOTES

This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and its emphatic yet stylish mousse. The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach, and honey.



THE LODGE:
WHITE WINE

WHITE WINE TASTING NOTES



BRAND

Sea Glass

VARIETAL

Sauvignon Blanc

APPELLATION

Central Coast, CA

TASTING NOTES

Exhilarating aromas of lemon, lime, grapefruit and fresh cut grass. Crisp and clean flavors of gooseberry and tangerine with a hint of minerality. Balanced acidity with a mildly tart finish.

WHITE WINE TASTING NOTES



BRAND

Kim Crawford

VARIETAL

Sauvignon Blanc

APPELLATION

Marlborough, New Zealand

TASTING NOTES

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

WHITE WINE TASTING NOTES



BRAND

Wente Morning Fog

VARIETAL

Chardonnay

APPELLATION

Central Coast, California

TASTING NOTES

Aromatics of citrus and green apple complemented by hints of toasty oak and vanilla from barrel-aging. Balanced by a lingering minerality and natural acidity.

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 / NAME

Mirassou

VARIETAL

Moscato

APPELLATION

California

TASTING NOTES

Opens with light floral and fresh fruit aromas before transitioning into a palate of sweet peach, ripe pineapple, and refreshing citrus.

WHITE WINE TASTING NOTES



BRAND / NAME

Kosicek

VARIETAL

Chardonnay

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Stainless steel fermented to retain the purity of the Chardonnay character. Flavors of fresh, crisp apple, pear, tropical fruit, and minerals.

WHITE WINE

TASTING NOTES



BRAND / NAME

Ferrante

VARIETAL

Chardonnay

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Tank fermented and partial barrel aging provide aromas and flavors of pear and melon with a buttery finish.

WHITE WINE TASTING NOTES

LAURELLO
Vineyards

BRAND / NAME

Laurello

VARIETAL

Pinot Grigio

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Delicately fragrant, mildly floral with lemon-citrus notes.

WHITE WINE TASTING NOTES



BRAND / NAME

Ferrante

VARIETAL

Riesling

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Regionally grown grapes are cool fermented and natural sugars retained. Aromas and flavors of peach, apricot, and citrus fruits.



THE LODGE:
RED WINE

RED WINE

TASTING NOTES



BRAND

Joel Gott

VARIETAL

Cabernet Sauvignon

APPELLATION

California

TASTING NOTES

Aromas of raspberries, blackberries, plum and mocha with notes of cinnamon and cedar. The wine opens with red fruit flavors, followed by velvety tannins on the mid-palate and notes of black pepper on the long, textured finish.

RED WINE

TASTING NOTES



BRAND

Rickshaw

VARIETAL

Cabernet Sauvignon

APPELLATION

California

TASTING NOTES

Food friendly, approachable Cabernet Sauvignon. Black cherry, black currant and blueberry aromas lead into flavors of dark fruit and vanilla with hints of cedar.

RED WINE

TASTING NOTES



BRAND

Meiomì

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

The Seeker

VARIETAL

Pinot Noir

APPELLATION

Vin de Pays, France

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

14 Hands

VARIETAL

Merlot

APPELLATION

Columbia Valley, Washington State

TASTING NOTES

Round and structured packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly.

WHITE WINE TASTING NOTES



BRAND / NAME

Kosicek

VARIETAL

Cabernet Sauvignon

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Medium tannins, with flavors of fresh cherries and berries with a touch of French oak.

WHITE WINE TASTING NOTES



BRAND / NAME

Ferrante

VARIETAL

Cabernet Franc

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Aromas of black currant, blackberry and raspberry with spicy clove and licorice. Flavors of dark berries with great body and a balanced finish.

WHITE WINE TASTING NOTES

FERRANTE

BRAND / NAME

Ferrante

VARIETAL

Red Blend

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Off-dry wine full of dark berry aromas and flavors with a soft finish.

WHITE WINE TASTING NOTES



BRAND / NAME

Grand River Winehound Red

VARIETAL

Sweet Red Blend

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Sweet red blend with strong flavors of Concord grapes.

WHITE WINE TASTING NOTES

FERRANTE

BRAND / NAME

Ferrante

VARIETAL

Summer Sangria

APPELLATION

Grand River Valley, Ohio

TASTING NOTES

Medium-sweet wine made from a blend of Vidal Blanc grapes and natural Sangria flavors.