



# 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

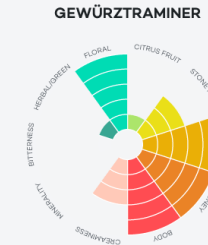
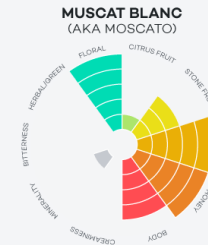
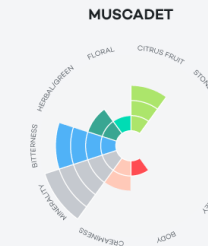
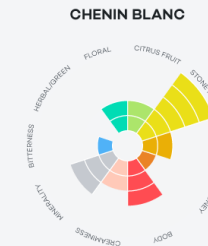
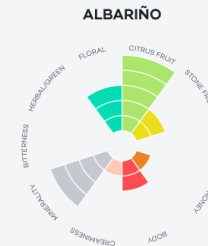
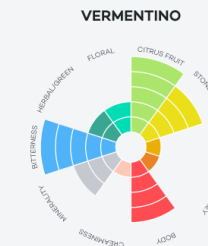
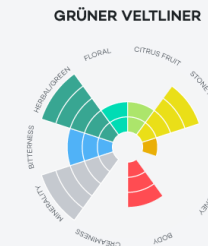
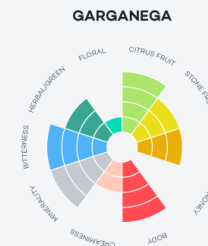
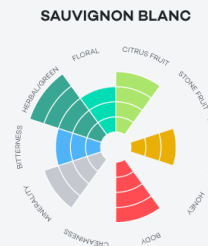
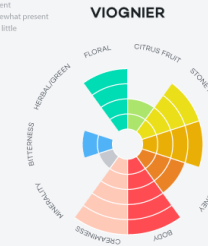
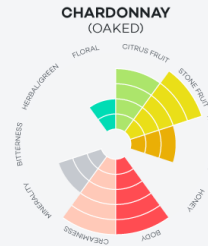


# FLAVOR PROFILES

## OF 16 WHITE WINE VARIETIES



LEGEND  
 bold & intense  
 pronounced  
 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

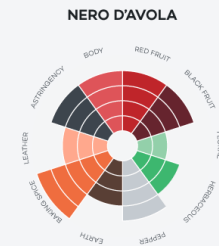
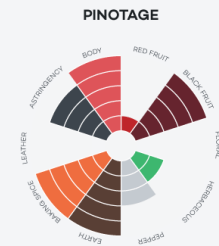
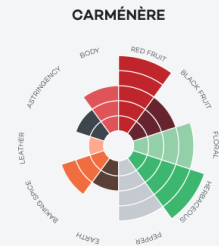
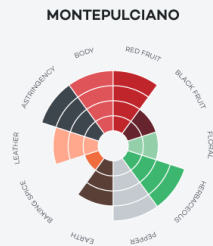
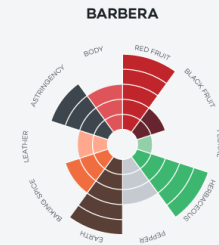
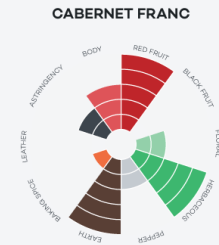
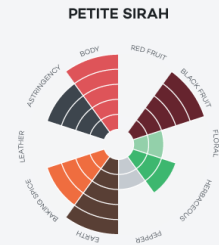
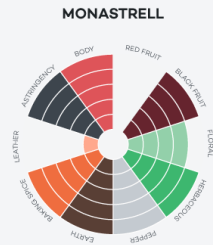
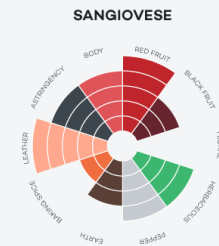
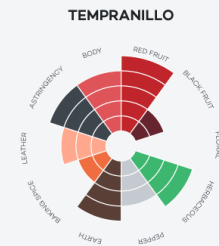
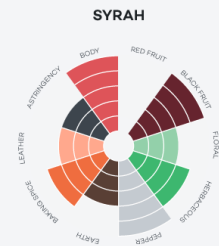
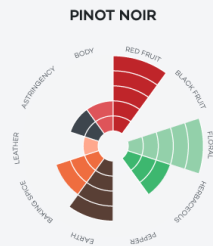
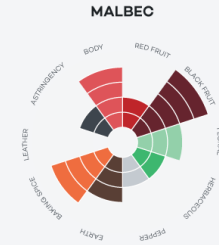
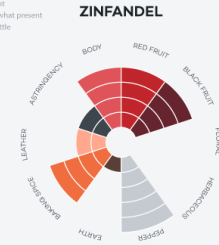
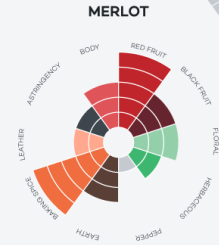
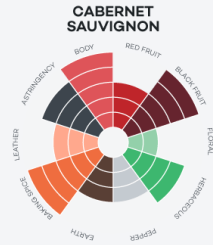


# FLAVOR PROFILES

OF 16 RED WINE VARIETIES



LEGEND  
 bold & intense  
 pronounced  
 somewhat present  
 very little



# 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



# DENVER INTERNATIONAL AIRPORT 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.





# DENVER INTERNATIONAL AIRPORT WHITE WINES

# 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**

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**

Sea Sun by Caymus

### **VARIETAL**

Chardonnay

### **APPELLATION**

California

### **TASTING NOTES**

Bright citrus, apricot, toasted oak, honeysuckle blooms and moderate salinity on the nose. The palate is a perfect balance of creaminess and natural acidity – giving this wine both a soft texture and a backbone. Flavors of stone fruit, apricot, and citrus echo the nose. A hint of bright minerality

# 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**

Jaques Dumont

### **VARIETAL**

Sauvignon Blanc

### **APPELLATION**

Loire Valley, France

### **TASTING NOTES**

Round and lush, followed by bracing citrus and exotic fruit flavors and the signature minerality of Loire Valley Sauvignon Blanc.

# WHITE WINE

## TASTING NOTES



### **BRAND / NAME**

Mirassou

### **VARIETAL**

Moscato

### **APPELLATION**

Central Valley, California

### **TASTING NOTES**

The wine opens with light floral and fresh fruit aromas before segueing into a palate of sweet peach, ripe pineapple, and refreshing citrus.





# DENVER INTERNATIONAL AIRPORT RED WINES

# 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**

Decoy

### **VARIETAL**

Cabernet Sauvignon

### **APPELLATION**

California

### **TASTING NOTES**

Rich blackberry and blueberry aromas with hints of baking spice and black pepper. Full-bodied and bursting with juicy fruit, it has strong tannins for structure.

# RED WINE

## TASTING NOTES



### **BRAND**

Banshee

### **VARIETAL**

Pinot Noir

### **APPELLATION**

Sonoma, California

### **TASTING NOTES**

An exciting, yet friendly wine, bursting at the seams with aromas of dried cherry, earthy peat moss and Redwood forest with notes of hyacinth, sandalwood and confectioners' sugar.

# RED WINE

## TASTING NOTES



### **BRAND**

Cline Seven Ranchlands

### **VARIETAL**

Pinot Noir

### **APPELLATION**

Sonoma, California

### **TASTING NOTES**

Enticing nose with layers of cherry, strawberry, and raspberry and secondary notes of oak, bramble, and mushroom. The palate is smooth and refined, elegant and enthralling, with bright flavors on the entry and layers of complexity on the finish.