

# Our Wine Lists



## Things Wine Lovers SHOULD DO When Tasting Wine:

- Use your SIGHT – See the difference in color. A bright red wine usually means it's younger. A brown edge to the wine means it has some age. How much light passes through the glass? Less light will likely indicate a thick wine packed with flavor.
- SWIRL the glass – Swirling causes wine to vaporize, creating a wine cloud that releases aromas, and flavors burst out of the glass.
- SNIFF the wine – The wine is packed with great aromas that often account for at least half of the enjoyment of the wine.
- SLURP for a long time – Roll the wine around in your mouth, and let it come into contact with the warmth of your mouth. It will evaporate, and the vapors will head up into your nasal passages, allowing you to both taste and smell the wine at the same time.
- SPIT in the bucket – You'll wreck your palate if you try and swallow every wine at a tasting! Don't be afraid to spit.

## Things Wine Lovers SHOULD NOT DO:

- Don't keep wine for special occasions only. It's ready to enjoy today and with any meal.
- Don't depend on the wine press alone to pick your next wine. Have your own taste-test and trust your palate first.
- Don't believe the myth that more expensive wines are always better tasting than inexpensive wines. Blind tastings often say otherwise.
- Don't try to "milk your wine." Finish a bottle soon after it is uncorked, or you'll find the wine has spoiled.

## 3 Ways to Get More For Your Wine Dollar:

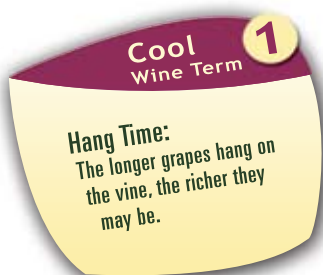
1. Rather than ordering expensive marquee labels, try ordering from the "alternative" section of a wine list, where great values are often just waiting.
2. Order wine by the glass, and you can try two wines for only about a dollar more than two glasses from the same bottle. More restaurants are selling great wines by the glass these days.
3. Know your wine math. Divide your wine by your guests. You should get 5 glasses from each bottle, and 60 glasses from a case. Champagne bottles might offer as many as 7 glasses (if poured into flutes).

## Secrets of Wine Labels:

- Winemakers can blend up to 15% from regions other than those stated on the label.
- Winemakers can add up to 15% of older vintages to new wine releases.
- A "solo" varietal label might still be a blend; up to 25% of other varietals is allowed.
- The term "reserve" means whatever the winemaker wants it to mean.
- European labels stress the region, but U.S. labels highlight the grape.

## 4 Great Value Wines (Varietals & Regions):

1. Riesling from Australia's Clare Valley
2. Bordeaux Satellite Appellations
3. Chilean Cabernet Sauvignon
4. Malbec from Argentina



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## **Important Wine Temperatures:**

- Serve your white wines at 45 degrees, not straight from the fridge. Any wine that is too cold is lifeless and compressed. Give the bottle 30 minutes at room temperature before serving.
- Don't serve your red wine too warm; 60 degrees is usually ideal, preserving fruit and controlling alcohol. Put your reds in the fridge before serving, just for 15 minutes.
- Avoid the Wine Danger Zone. Store your wine between 40 and 78 degrees, and avoid both sunlight and very cold air.

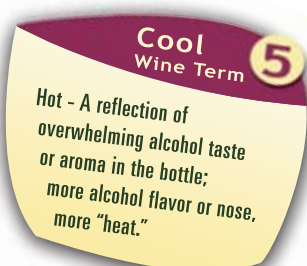
## **3 Things You Have To Know About Zinfandel:**

1. Don't be confused by the color. "White" Zinfandel is often pink or rosé – even though all Zin is made from the same red grape.
2. Red Zin comes in two styles: Elegant and versatile, great with many meals, or "Monster," big, powerful, brawny, worthy of its own solo consumption. Ask your wine dealer which releases exhibit which style.
3. Red Zin is the American wine for everyday favorite foods like burgers, pasta, chicken and pizza.



## **"Bankable" Wines – Wines That Are Like Money In The Bank:**

- Investment Grade: Some wines are very expensive, but good for building a cellar. Their increasing value over time will pay for many more bottles.
- Second-Label Wines: These are great values and highly dependable purchases. Second-label releases come from top vintners, but may be younger, or from newer vineyards.
- Consistent Wineries: These wine producers strive for high quality in each and every vintage. These range wildly in price, but deliver each and every time.



## **Cool Wine Tools:**

- Waiter's Friend corkscrew with knife – simple, inexpensive and very effective!
- Reusable Mylar pouring foil – prevents drips as you pour.
- Duck-shape decanter – gives the wine a chance to breathe.
- Traditional wine glass (not a goblet) – easier to swirl, unlocking the aromas.
- A pen for tasting notes – record and remember what you've tasted!

## **5 Great Steak Wines (Regions & Varietals):**

1. Napa Valley (Cabernet Sauvignon)
2. Australia (Shiraz)
3. Spain (Tempranillo)
4. Rhone Valley (Côtes Du Rhône)
5. Argentina (Malbec)



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