

## **SERVING WINE**

**RED WINES**  
The old adage that "red wines should be served at room temperature" is misleading. The old saying refers to the drafty, unheated rooms of old manor houses and castles of Europe.

To properly serve red wine, open the bottle one hour prior to serving to allow the wine to "breathe"; then chill the opened bottle by placing it in the refrigerator for 20 minutes immediately prior to serving. The chilled bottle will cool the wine as it is poured.

### **WHITE WINES**

White wines should be chilled for 2 hours prior to serving. It is not necessary to allow breathing time for most white wines.

### **CHAMPAGNES**

Champagnes and sparkling wines should be chilled for 3 to 4 hours.

### **WINE WITH A MEAL**

Wine is best served with a meal. Leaving the bottle on the table during the meal will allow the wine to warm, releasing more of its flavor as the meal progresses. A great meal, complimented by wine becomes a fantastic meal. Drinking wine in moderation can be one of the most pleasing sensations you can experience. Most wines vinted today are made to be consumed within one year. So the wine you purchase today can be enjoyed tonight.

## **GENERIC WINES**

The word "generic" when applied to wine means that the wine has been labeled according to a particular class, type, or growing region. No particular grape need be used and it can be a blend of several grapes. Several popular generic wines are **BLUSH**, **CHABLIS**, and **BURGUNDY**.

## **VARIETAL WINES**

These wines are named for the grape variety used to make the wine. By law, at least 75% of the grapes used must be of that variety, and in many cases, careful blending of other grapes by the winemaker can result in a better, more balanced wine. Some of the more popular varietals include **ZINFANDEL**, **GRENACHE**, and **CHARDONNAY**.

## **SERVING GUIDE**

All wine bottles are sized according to the metric system. Below is an approximate rule of thumb guide to serving wine:

<b>750ml bottle</b>	<b>5-5 oz. glasses</b>
<b>1.5 liter bottle</b>	<b>10-5 oz. glasses</b>
<b>3.0 liter bottle</b>	<b>20-5 oz. glasses</b>

As a sociable drink, plan on 1 to 2 glasses per person. With a meal, 2 to 3 glasses per person.

## **WINE GLASSES**

A good glass for any wine is an 8 ounce glass that is tapered slightly at the top to help hold in the aroma.

A 5 oz. serving in an 8 oz. glass will prevent spillage and capture the bouquet of the wine.

# **A POCKET GUIDE TO WINE & FOOD PRESENTED BY:**

*(Insert your name, logo, address, and phone number, etc.)*

## **Welcome to the delightful world of wine.**

For many years, the basic rule has been that red wines go with red meat and white wines go with white meat, but ultimately, the proper wine with any meal is the wine you enjoy the most.

In general, red wines are more flavorful than whites. The flavor and character of red wines is strong enough to stand up to the spicy flavors of red meat, cleansing the palate so that the food can be tasted over again with all the flavor of the first bite.

White wines are generally more delicate and will not overpower the more subtle flavors of white meat, seafood, and poultry, yet will cleanse the palate of the butter, oils, and spices we use. Again, you will be able to retaste the food with every bite.

Wines are best when enjoyed — with food — in moderation.

# WINE/FOOD CHART

## WHITE WINES

## SPARKLING WINES

## RED WINES

	Dry Sherry	Medium Dry Sherry	Cream Sherry	Liebfraumilch	Zeller	Piesporter	Blush	Rhine	White Zinfandel	White Grenache	French Colubard	Jo Reislung	Chablis	Chenin Blanc	Chardonnay	Graves	Sauvignon Blanc	Fume Blanc	Asti Spumante	Pink Champagne	Extra-Dry Champagne	Brut Champagne	Natural Champagne	Kosher Wines	Lambrusco	Rose	Burgundy	Port	Chianti	Beaufolais	Merlot	Medoc	Red Zinfandel	Cabernet Sauvignon	Pinot Noir		
<b>SWEET</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
<b>SEMI-SWEET</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
<b>SEMI-DRY</b>																																					
<b>DRY</b>	X	X																																			
<b>NOTE:</b> Use this chart as a guide only. The best wine for you for any meal is ultimately the wine you enjoy the most. Don't be afraid to experiment with wines other than those listed. Use the blank spaces to record them.																																					
<b>Mild Cheese</b>	X	X																																			
<b>Strong Cheese</b>		X																																			
<b>Appetizers / Dips / Pates</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Oysters</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Shrimp / Crab / Lobster</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Clams / Mussels</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Seafood-Light Sauce</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Seafood-Heavy Sauce</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Poultry</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Pheasant / Duck</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Oriental Foods</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Mexican Foods</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Pork / Veal</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Pasta / Hearty Dishes</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Baked Ham</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Game</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Beef / Barbeques</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Picnics / Cold Cuts</b>				X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Fruits / Sweet Desserts</b>	X	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>Before Dinner</b>	X	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
<b>After Dinner</b>	X	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Wines are classified by sweetness. The sweeter the wine, the more residual sugar is present — the drier the wine, the less sugar. Refer to the sweetness level you enjoy at the top of the **WINE/FOOD CHART**. Once you have found a sweetness level you enjoy, try others in that level or one level drier. **NOTE:** All wines will vary in taste, sweetness, bouquet, and balance between vineyards and even years. Climate conditions have a lot to do with the quality and ultimate taste of the wine. Soil conditions, even a few miles apart in the same wine growing region will vary enough to change the taste of the grape, and each winemaker, through careful blending, can make a particular wine subtly or obviously different from others, even though they are labelled the same. So explore a variety of brands, years and qualities!