



WELCOME

# Wine & Cheese Tasting

A Social Gathering of Friends

## Quick Housekeeping Notes

- Bathrooms to your left
- Drink responsibly @ your own risk
- Some foods may have nuts or have made contact with seafood

good  
**FOOD**  
good  
**WINE**  
good  
**FRIENDS**  
good  
**TIMES**

# What Is Wine?

Wine is alcohol fermented from other fruit: an alcoholic drink made by fermenting the juice or an infusion of another fruit, a flower, or a vegetable.





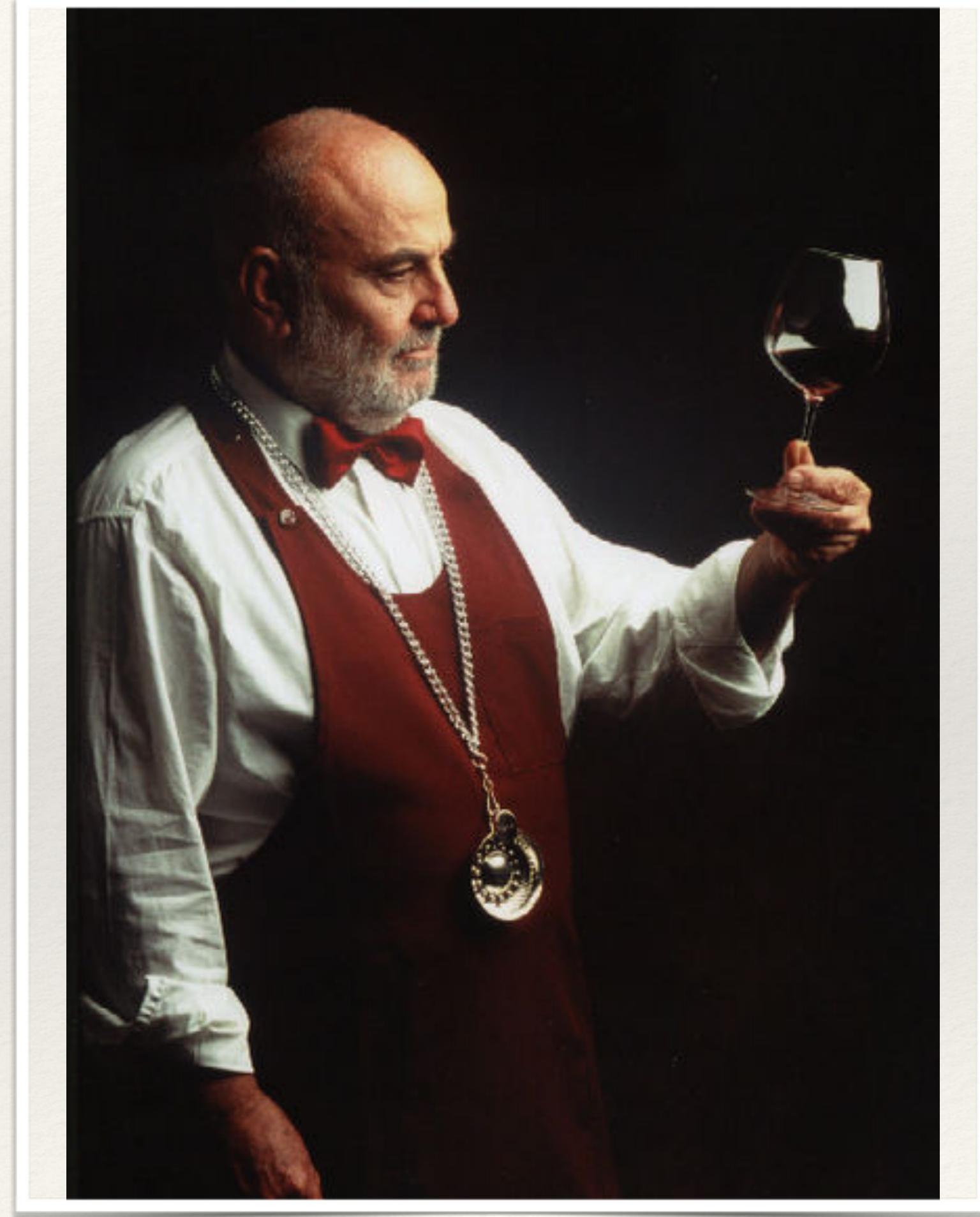
# Sommelier



**Sommelier:** A wind steward; trained and knowledgable wine professional; normally working in fine restaurants.

I AM NOT A  
SOMMELIER

Become A Sommelier:  
[https://bit.ly/  
37OJaMG](https://bit.ly/37OJaMG)



A sommelier with a tastevin around his neck

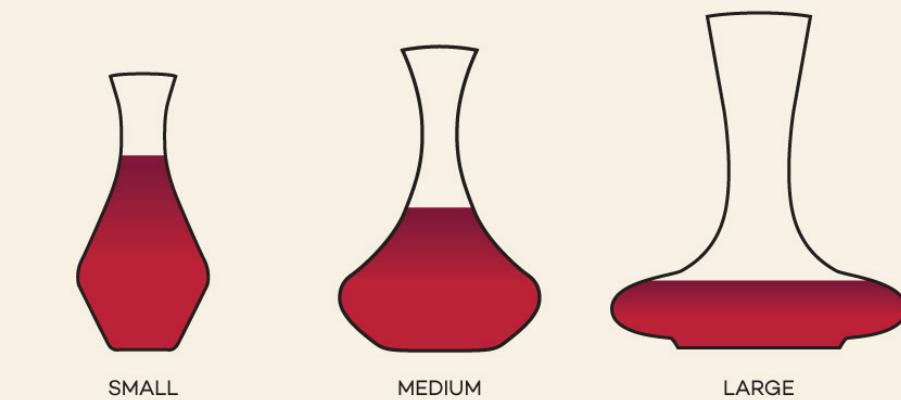
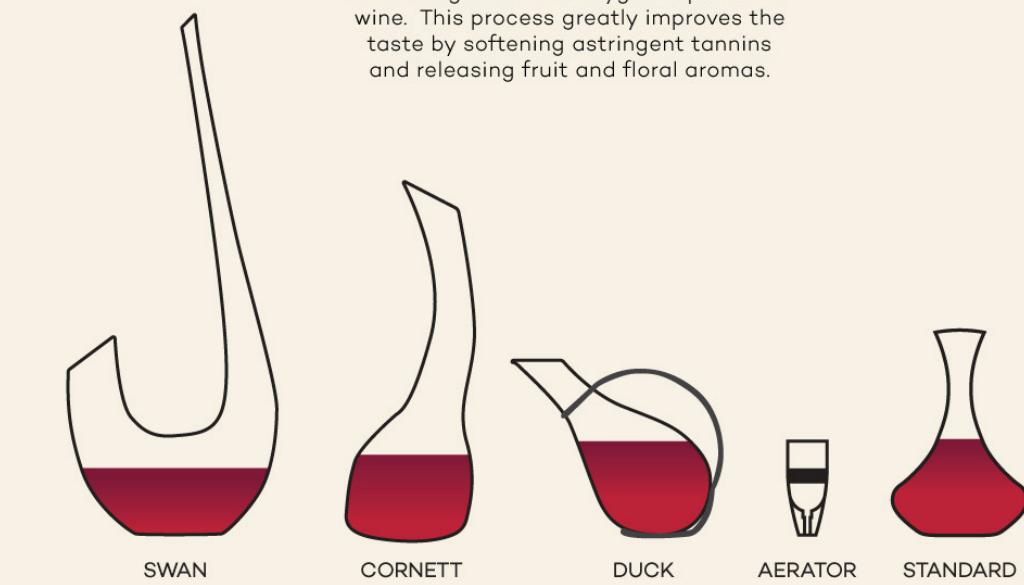
# Wine Decanter



**Decanter:** A vessel used to hold the wine. The decanter is designed to aerate the wine allowing it to “breathe”.

## DECANTERS

Decanting increases oxygen exposure to wine. This process greatly improves the taste by softening astringent tannins and releasing fruit and floral aromas.

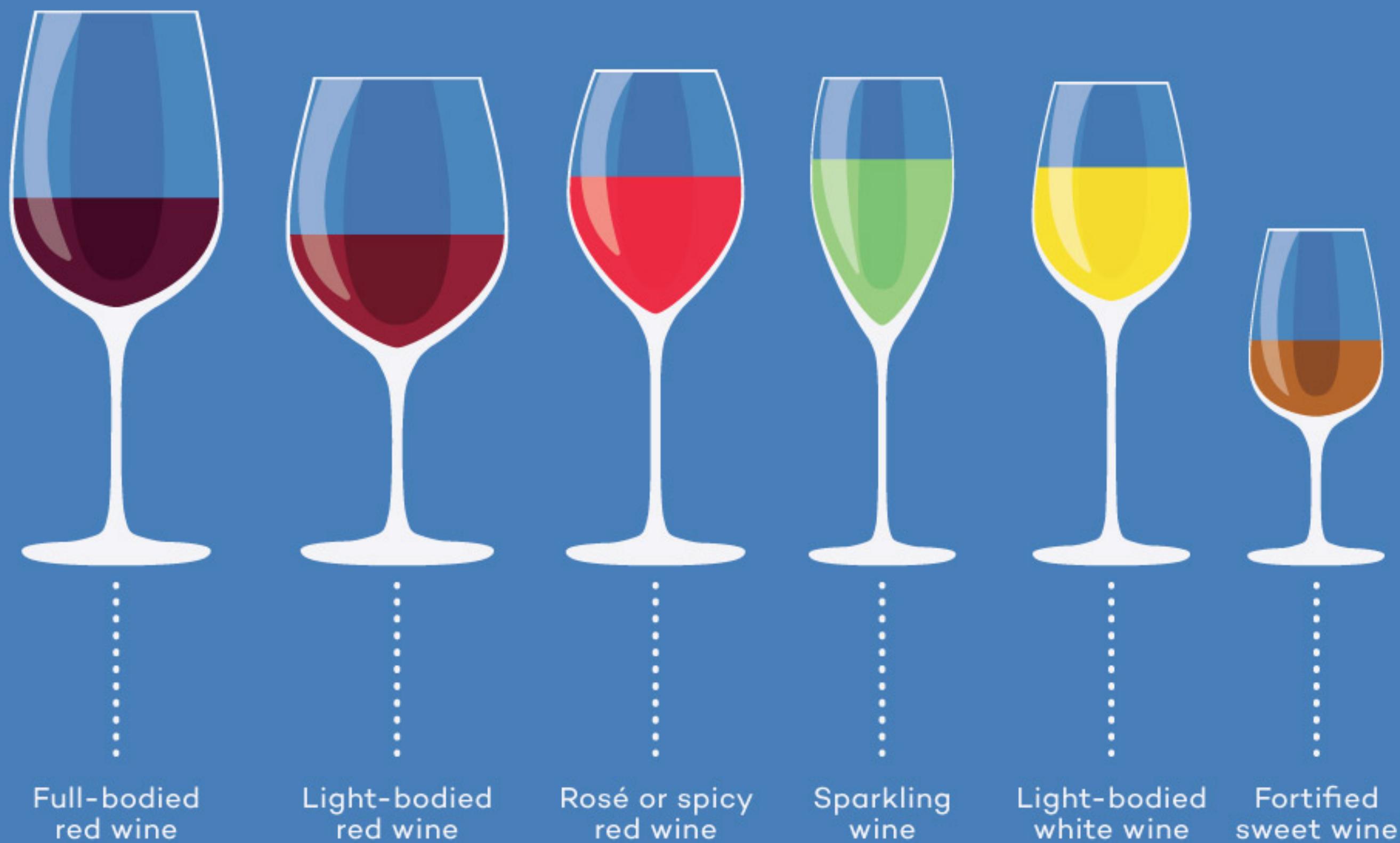


LIGHT BODIED RED, ROSÉ AND WHITE WINES  
Pinot Noir, Beaujolais

A good all purpose wine glass should have four important characteristics:

- It should have a **clear bowl**, so that you get a good look at the wine's color.
- It should also have a **long stem**, so that the warmth from your hand does not heat the wine.
- The glass should also have a **thin rim**, to make sipping easy.
- Finally, the wine glass should have enough **capacity**, to provide room to swirl the wine.

## Selecting the proper glass



# Serving Wine



## Sparkling Wine Should Be Served Ice Cold — 40 to 50 degrees

We like to put our bubbly in the freezer about an hour before we pop it – but don't forget about it or you'll have an explosion. If you're short on time, you can also place the bottle in an ice bucket for 30 minutes and have similar results. The ice cold temperature will keep the bubbles fine rather than foamy. After you open the bottle and pour the first glasses, you should place the open bottle on ice until the entire bottle is finished.

## White Wine And Rosé Should Be Served Cold — 50 to 60 degrees

The best way to get white wine and rose cold is to place it in the fridge immediately after buying it; however, if you buy the wine the same day you want to drink it, either leave it in the fridge for several hours, or you can place it in the freezer for about 30 minutes. That should do the trick! After opening the bottle and pouring everyone their first glass, we prefer not to place it on ice, but instead let the bottle sweat on the table, as the wine's aromas and character changes slightly as the temperature rises, which we love.

## Red Wine Should Be Served Cool — 60 to 70 degrees

The most common misconception with red wine is that it is ideal to serve it at room temperature, when in fact serving it cool is the best way to enjoy it. To cool red down to its proper temperature, we like to place it in the fridge an hour before serving it. For quicker results, you can put it in the freezer for just 15 minutes. After opening and either decanting or pouring the first glasses, just as with white we like leaving the wine out on the table to slowly warm.

# Storing Wine

## Quick Storage Tips:

- ❖ Store horizontally
- ❖ Store @ proper temperature
- ❖ Keep temperature steady
- ❖ Pay attention to humidity
- ❖ Limit light exposure
- ❖ Avoid movement & vibrations
- ❖ Track how long your wine stays in storage

WINE TYPE	BODY TYPE	EXAMPLES	TEMPERATURE RANGE (F)
 White Wine	<b>Sparkling</b> <b>Light Bodied, Sweet Wines</b> <b>Full Bodied</b>	Non-vintage Champagne, Sparkling Wine Pinot Grigio, Chablis, Sauvignon Blanc, Riesling, Ice Wine, White Zinfandel Chardonnay, Semillon	<b>40°- 45°</b> <b>45°- 55°</b> <b>50°- 55°</b>
 Red Wine	<b>Light Bodied</b> <b>Medium Bodied</b> <b>Full Bodied</b>	Chianti, Beaujolais Pinot Noir, Merlot Cabernet Sauvignon, Syrah, Shiraz, Zinfandel, Bordeaux	<b>50°- 55°</b> <b>55°- 60°</b> <b>60°- 65°</b>

For More Information on Storing Wine go to: <https://bit.ly/2L5xzz2>

# Does Price Matter?

Most agree that a \$20 wine tastes better than a \$10 wine.  
But as the price increases, something strange happens:

- ❖ Expensive wines are enjoyed more by wine enthusiasts
- ❖ Expensive wines are enjoyed slightly less by non-enthusiasts



# Wine Tasting Process

Once it is poured into the proper glass, it's time to evaluate and enjoy the wine. Evaluating wine involves four basic steps — looking, swirling, smelling & tasting.

**Step 1 — Look:** Begin by holding the wine glass up against a white background, such as a napkin or table cloth, to evaluate its color and clarity. Red wines should range in color from deep purple to brick red. Red wines generally fade in color with age. White wines should range in color from lemon gold to golden amber. White wines usually darken with age. If the wine is discolored or cloudy, the wine may be bad.

**Step 2 — Swirl:** Swirl the wine in your glass to aerate it and release its aroma.

**Step 3 — Smell:** To properly smell your wine, put your nose in the glass and take a deep breath. Pay attention to what the wine smells like. Older wines should have subtler aromas than younger ones. Is the wine fruity, if so, what fruit does it smell like. Is it earthy or spicy?

**Step 4 — Taste:** To taste the wine, fill your mouth about 1/2 full and subtly swish the wine around. Moving the wine in your mouth should release its aroma and coat your mouth. Think about how the wine's aroma. Does tasting the wine confirm your interpretation of the wine's bouquet.

For more tasting information: <https://bit.ly/2OBWe0r>

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# White Wines

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# Sauvignon Blanc

Crisp and snappy with grass or herbaceous tones, often rounded with a touch of oak.

Pair with sushi, pasta and poultry or just enjoy with some fresh oysters before dinner.



# Chardonnay

Rich and luscious with hints of butter and oak, or light-bodied with notes of tropical fruits.

Best paired with poultry, fish and salads or just for sipping.



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# Red Wines

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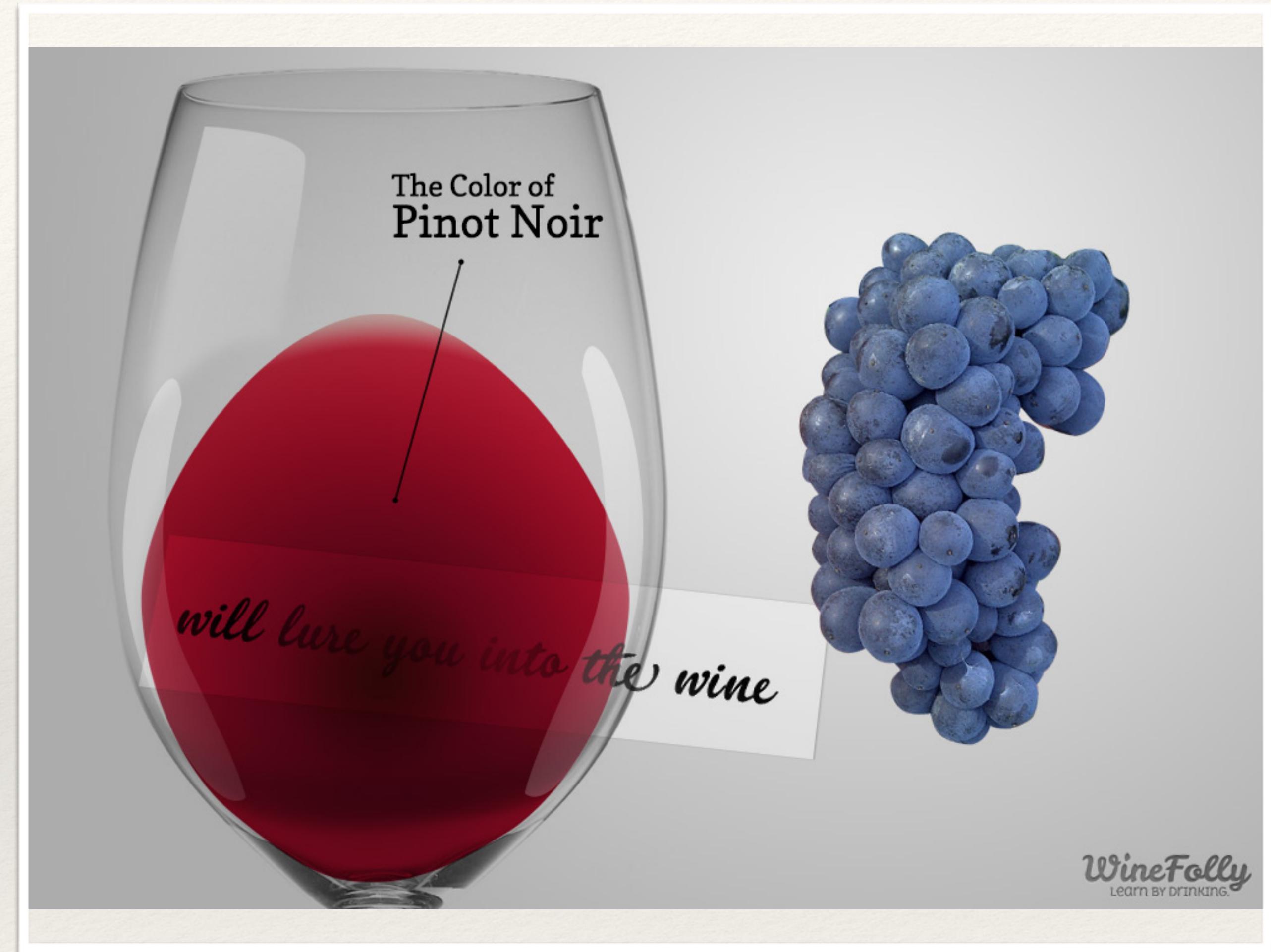


# Pinot Noir

This elegant expression of a finicky grape, can be juicy and bright or right and spicy.

American styles are much more fruit-forward.

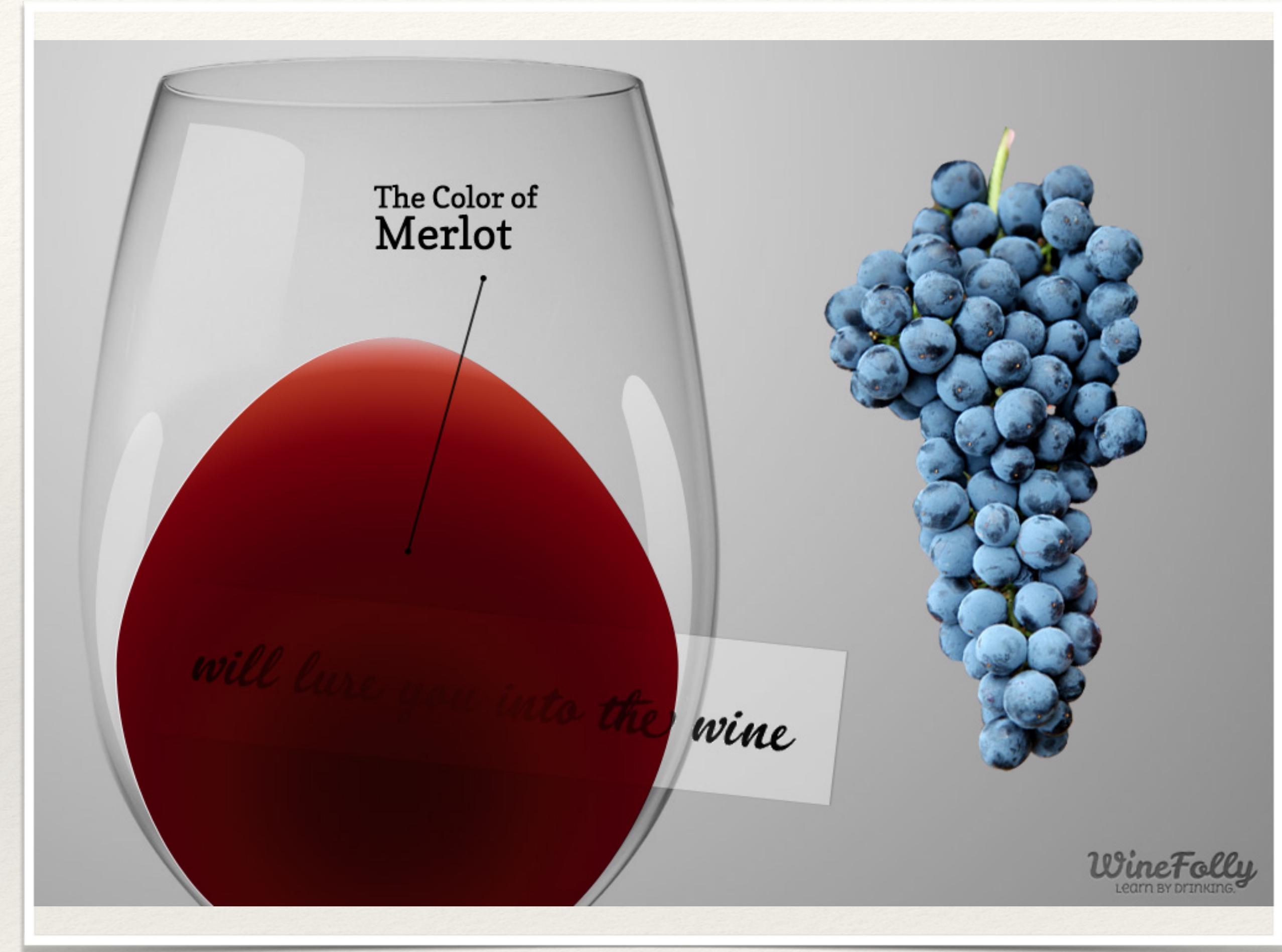
A versatile pour that pairs with ham, poultry or fish.



# Merlot

Silky, soft and succulent throughout, with a lingering finish filled with bright fruit flavors.

Pair with burgers, pizza, and grilled chicken or with some chocolate after dinner.



# Cabernet Sauvignon

Assertive and powerful, this wine fills the mouth with bright berry and rich mocha flavors.

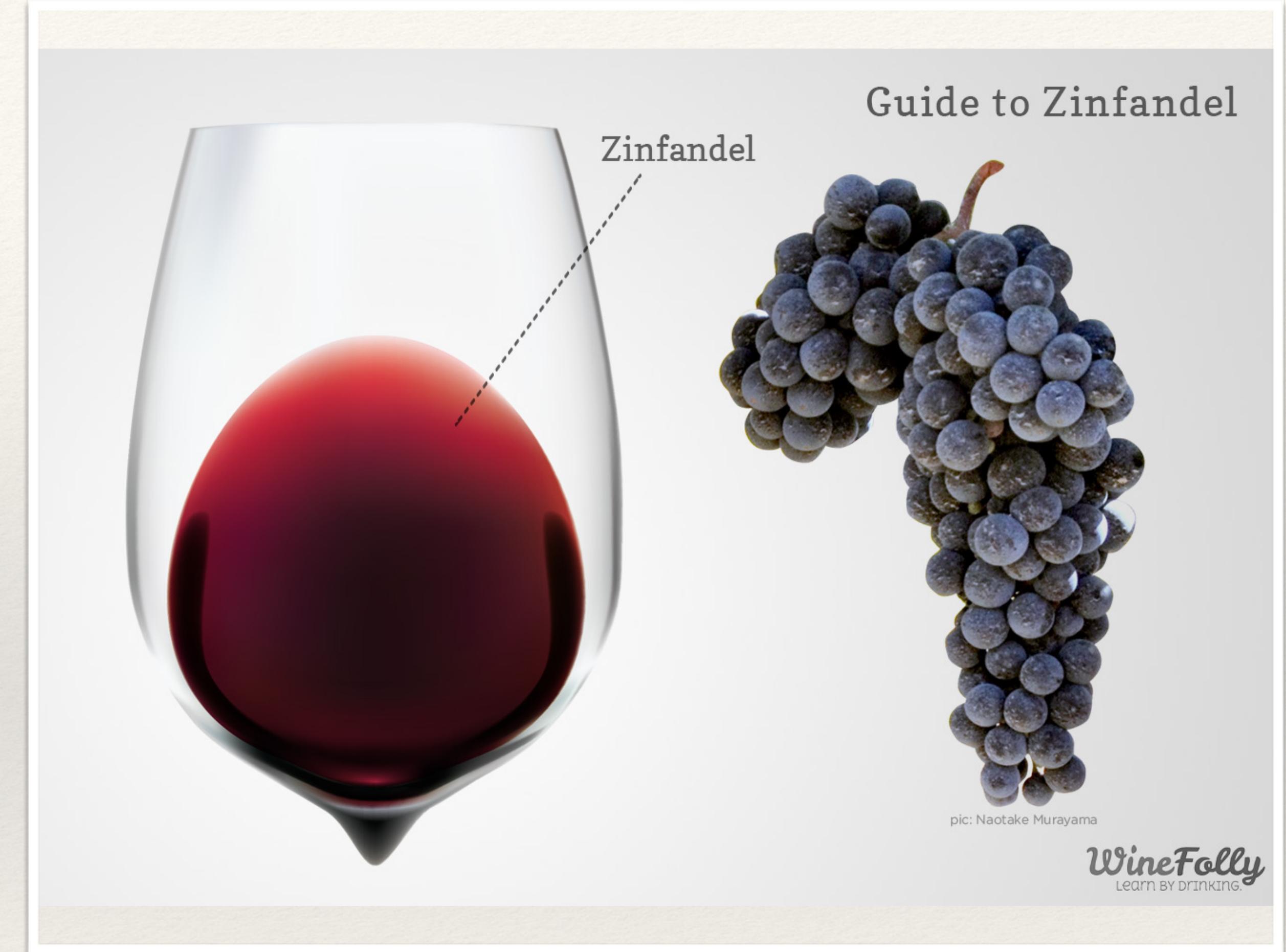
Pair with grilled meats and hearty stews or pastas in red sauce.



# Zinfandel

Depending on the style, this wine reveals waves of berry flavors or entralling layers of spice.

Pair with red meat, roast beef, grilled or blackened chicken, barbecue and tacos.



Guide to Zinfandel



pic: Naotake Murayama

**WineFolly**  
Learn BY DRINKING.

# Dessert Wines





Good Friends  
Good Food



Good Wine  
Good Times

Other Good Info

	Sauvignon Blanc	Chardonnay	Torrontés	Pinot Noir	Malbec	Merlot	Cabernet Sauvignon	Zinfandel
Serving Temp	46-48°	50-52°	48-50°	59-61°	60-62°	60-62°	62-64°	60-63°
Cheese / Nuts	teta chèvre pine nuts	asiago havarti almonds	goat cheese mozzarella toasted nuts	goat cheese brie walnuts	asiago romano gouda	parmesan romano chestnuts	cheddar gorgonzola walnuts	ripe brie aged cheese
Meat / Fowl	chicken turkey	veal chicken pork loin	smoked meats grilled chicken chorizo	lamb sausage filet mignon roasted chicken	hamburgers duck barbecued pork ribs	grilled meats steak	venison ribeye beef stew	pork spicy sausage beef duck
Seafood	sole oysters scallops	halibut shrimp crab	sushi seabass grilled mahi mahi	orange roughy tuna	grilled halibut shark swordfish	grilled swordfish tuna	grilled tuna	cioppino blackened fish
Veggie / Fruit	citrus green apples asparagus	potato apple squash mango	mango pineapple mixed green salad	mushrooms dried fruit figs strawberries	sautéed spinach baked potatoes blueberries	caramelized onions tomatoes plums	black cherries broccoli tomatoes	cranberries grilled peppers eggplant
Herb / Spice	chives tarragon cilantro	rosemary ginger	marjoram basil garlic	nutmeg cinnamon clove	rosemary black pepper	mint rosemary juniper	rosemary juniper lavender	pepper nutmeg
Sauces	citrus light	sweet bbq spicy chutney	white asian peanut	mushroom light-medium red sauce	cajun barbecue mole sauce	bolognese béarnaise	brown tomato	spicy cajun salsa
Desserts	sorbet key lime pie	banana bread vanilla pudding	cheesecake tiramisu	crème brûlée white chocolate	banana pudding chocolate dulce de leche	dark chocolate berries fondue	bittersweet chocolate espresso gelato	spice cake gingerbread carrot cake

PRIMER

# HOW TO SERVE WINE

• TWIST AS YOU FINISH  
TO REDUCE SPILLING

• FOR RED WINE  
FILL GLASS A THIRD  
OF THE WAY



# Temperature

Like soda or beer, wine also has best practices for serving temperature.



# Wine App

**Vivino: Buy the Right Wine** 17+

Buy Scan & Rate Wine  
Vivino ApS

#53 in Food & Drink  
★★★★★ 4.8, 40.9K Ratings

Free

**iPhone Screenshots**

The screenshots show the app's main interface with a red header, a search bar, and a navigation bar at the bottom. The first screen displays a featured wine with a 4.2 rating and price of \$18.68. The second screen shows a detailed product page for a Hillside Cabernet Sauvignon 2016 with a 4.2 rating and price of \$19.99. The third screen shows a wine barrel with taste characteristics sliders for Light, Smooth, Dry, and Soft. The fourth screen shows a grid of wine types: Red, White, Sparkling, and Rosé.



To Invite Marriage Refresh to Your Wine Tasting or Couples  
Social Gathering email us @  
[information@marriagerefresh.net](mailto:information@marriagerefresh.net)