HOW TO SERVE

Similar to wine growing and winemaking, how to serve wine in the best manner is the product of some details which can add up to either a spectacular wine experience or a ho-hum glass of wine. Focusing on a few environmental and service factors can make all the difference.

Selecting the Appropriate Stemware

<table>
<thead>
<tr>
<th>Type</th>
<th>Stemware</th>
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<tbody>
<tr>
<td>Champagne Flute</td>
<td>sparkling wines</td>
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<tr>
<td>Chardonnay/White Wine</td>
<td>whites</td>
</tr>
<tr>
<td>Burgundy Balloon</td>
<td>medium-bodied reds</td>
</tr>
<tr>
<td>Bordeaux</td>
<td>full-bodied reds</td>
</tr>
<tr>
<td>Dessert Wines</td>
<td>port</td>
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</tbody>
</table>

Storage
- Store bottle horizontally to keep the cork moist in a dark, still place with a consistent temperature of 50-55°F.
- Opened bottles with an airtight closure can be stored in a refrigerator for 1-2 days for reds, 2-3 days for whites.

Serving Temperatures
- Put reds in and take whites out of the refrigerator 15 minutes before serving.
- Whites served too cold will have muted aromas and flavors; serve chilled but not freezing. Light-bodied reds benefit from being chilled.
- Served too warm, reds will show “hot” alcohol and acidity; served cooler they will fully express delicate aromas and flavors.
- A bottle cools 4°F for every 10 minutes in the refrigerator and warms at the same rate at room temperature.

Ideal Serving Temperatures
- Sparkling wines: 40°-45°F
- White wines: 45°-50°F
- Red wines: 50°-55°F
- Sweet white wines: 40°-45°F
- Port wines: 60°-65°F

Glass Placement
- Top right of the place setting, to the right of the water glass.
- If needed, a white wine glass goes right of the red, a champagne flute would go above and between red and white glasses.

Opening the Bottle
- Young or robust red wines: open one hour prior to serving to aerate.
- Mature reds: stand upright for one day to allow sediment to settle before serving.
- White wine: serve immediately.
- Cut the foil under the rim of the neck and remove.
- Use a good quality corkscrew to remove the intact cork. Older bottles require a gentle touch.

Pouring
- Begin with host. Once the host approves, serve guests clockwise.
- Serve from the right.
- Pour still wine into glass’ center and sparkling on the side of the glass to preserve bubbles.
- Fill the glass no more than ⅓ to ⅓ full to allow swirling.

Quantity
- Serving size: 4-5 ounces
- Pours per bottle:
  - 750ml = 5-6 pours
  - 1.5L magnum = 10-12 pours
  - 3L bottle = 22-24 pours

Taste Progression
- Dry before sweet.
- Young before old (unless the young wines are overwhelmingly robust).
- More delicate wines with finesse before bold, structured wines.
- Good before exceptional; more simple wines before more complex.

Decanting
- Older Wines and Ports: should always be decanted if sediment has developed.
- Young Reds and Full-bodied Whites: may also be decanted to aerate the wine and soften tannins.
- Most wines can sufficiently aerate in their serving glass.
# IDENTIFYING WINE FAULTS

The following are the most common wine faults, along with the aroma profiles that can identify them and their potential causes. It’s important to note that sometimes, a small amount of “brett” or oxidation can add to a wine’s complexity and is then not a fault in the wine.

<table>
<thead>
<tr>
<th>Identifying Aromas</th>
<th>Fault</th>
<th>Common Causes</th>
<th>Susceptible Wines</th>
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</thead>
<tbody>
<tr>
<td>Vinegar</td>
<td>Acetic Acid (a Volatile Acid)</td>
<td>Ullaged barrels or tanks, damaged fruit, poor storage conditions</td>
<td>May afflict any wine and cause a sharp, hot taste. This is the most common volatile acid in young wines.</td>
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<tr>
<td>Band-aid, barnyard</td>
<td>Brettanomyces (“Brett”)</td>
<td>Low SO2, low acidity, poor storage or poor winery hygiene.</td>
<td>Prevalent among reds. Can benefit a wine’s complexity if subtle.</td>
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<tr>
<td>Cooked fruit</td>
<td>Cooked Wine</td>
<td>Excessive heat during storage or transportation</td>
<td>Can affect any wine.</td>
</tr>
<tr>
<td>Nail polish remover</td>
<td>Ethyl Acetate (a Volatile Acid)</td>
<td>Ullaged barrels or tanks, damaged fruit, poor storage conditions.</td>
<td>Can affect all wines, though it is acceptable in reds at low levels and is not considered a fault in botrytis wine styles.</td>
</tr>
<tr>
<td>Sherry, brown apple</td>
<td>Oxidation</td>
<td>Low sulfur dioxide and high dissolved oxygen at bottling or faulty cork.</td>
<td>All, particularly light-bodied whites. Can benefit a wine’s complexity if subtle</td>
</tr>
<tr>
<td>Boiled eggs, garlic,</td>
<td>Hydrogen Sulfide (H₂S)</td>
<td>Lack of amino acids at fermentation.</td>
<td>All, particularly reds.</td>
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<tr>
<td>burnt rubber</td>
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<tr>
<td>Struck match</td>
<td>Sulfur Dioxide (SO₂)</td>
<td>Excessive addition of sulfur dioxide, particularly at bottling.</td>
<td>Most prevalent in whites, particularly light-bodied.</td>
</tr>
<tr>
<td>Musty or mildewed,</td>
<td>Trichloroanisole (TCA)</td>
<td>Presence of chlorine during vinification.</td>
<td>Can affect any wine.</td>
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<tr>
<td>wet cardboard</td>
<td>&quot;corked&quot;</td>
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