The Correct Glass Makes All The Difference







Tasting Guide

Use all of your senses with each sip. Start with your sight. Take your time. Think about and discuss your expectations for the wine before you smell or taste it. Then consider and discuss its smell, perhaps take notes. Finally, taste the wine in its correct glass and be sure to breathe as you sip so that the smell can inform your palate. Hold the wine in your mouth to taste it with every part of your tongue as it warms. Discuss, take notes. Then pour the wine into any of the other glasses to compare. Try it in all of them if you like, but try the "Joker" last. Always, look, smell, discuss then taste. Now return the wine to it's correct glass for a more enjoyable "repair" sip.

Your preferences may vary, but most people find each type of wine much more enjoyable it its correct glass. Cheers!





