

# 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 vented 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 BURGANDY.

## 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 the variety, and in many cases, careful blending of other grapes by wine-maker 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:

750ml bottle 5-5 oz. glasses

1.5 liter bottle 10-5 oz. glasses

3.0 liter bottle 20-5 oz. glasses

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

# MAPLE LAKE LIQUORS

## Pocket Guide to Wine & Food



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 taste the food with every bite.

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

## White wines

**Chardonnay** (shar-do-nay) A medium to full-bodied dry wine, it tastes of butter, butterscotch, and oak. Can age but generally not as long as red wines. Consider matching it with saltwater fish, shellfish, pork, ham, pasta with butter, chicken, fowl, or even duck.

**Sauvignon Blanc or Fume Blanc** (so-vin-yon-blanc or fu-mayblonc) Not as dry as Chardonnay, this wine has a lower alcohol content and therefore is not as heavy. Among the New World wine-producing countries, New Zealand makes the best Sauvignon Blancs hands down. Matches well with poached, grilled, or sautéed freshwater fish, chicken, turkey, or roast pork loin.

**Chenin Blanc** (shen-nin-blanc) A dry to medium dry wine that tastes of melon, peach, citrus, and spice. It can be a stand-alone wine or matched with cold cuts, crab salad, grilled trout, or swordfish. Sweeter styles match well with fresh fruits like strawberries (and cream), fruit flan, and cheesecake.

## White wines

**Gewürztraminer** (geh-vurztrah-me-ner) Uniquely spicy and floral/fruity. Light to medium-bodied: usually semisweet, occasionally off-dry. Can also be made into an intriguing dessert wine. Matches well with duck, smoked fish, and almost all foods from India and South-East Asia.

**Riesling** (rees-ling) Delicate mix of floral/fruity scents. Light to medium-bodied: semi-sweet to off-dry. The classic grape for the luscious, late harvest dessert wines. Try Riesling with your favorite Chinese or Asian food and hold on!

## Red wines

**Cabernet Sauvignon** (cab-ernay-so-vin-yon) Rich fruit/berry flavor. Medium to full-bodied: tannic and dry. Great with steak, chicken, lamb, or beef.

**Merlot** (mer-lo) Softer, fruitier than Cabernet, dry. Goes well with grilled meats, fowl, chicken, and pork.

**Zinfandel** (zin-fan-dell) Spicy and berry-like. Medium to full-bodied., but is made by some producers in a lighter style: dry. Matches well with turkey, steak, hamburgers, and beef.

**Pinot Noir** (pe-no-nwahr) The wine has a silky texture and leaves a lingering freshness in the mouth. Medium to light bodied: dry. Matches well with pork loin, ham, swordfish, veal, chicken, roast beef, and beef stew.

## Specialty wines

**Pink Wines** (Rose, White Zinfandel, Cabernet Blanc, Blush, Blanc de Noirs) A rose is a rose... These wines vary in color from white to light red, in aroma from fruity to herbal, in taste from dry to sweet. At their best choose the most current vintage. These wines are the most versatile, food-friendly wines. Their most serious purpose is simple pleasure.

### Sparkling Wines/Champagne

(methodechampenoise/fermented in this bottle) The joy of bubbles! The wines are marked by a lively crispness, and a constant stream of bubbles which should crowd into a pretty, foam collar around the glass's rim. Champagne goes great with appetizers, but really, goes well with almost anything.

**Brut** (broot) Traditionally a blend of Pinot Noir and Chardonnay, though varietal character is not emphasized. Dry: the standard.

**Blanc de Noirs** (blonc-dehnwahr) Made from Pinot Noir separated quickly from the skins. More fruity in taste than Brut, though still dry

**Blanc de Blancs** (blonc-dehblonc) All white grapes, usually Chardonnay. More delicate than Brut.