

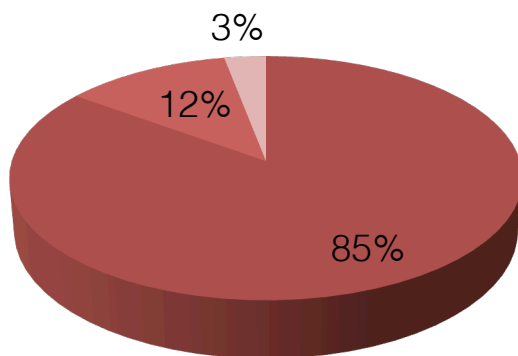
- Principles of wine: Why do we age it?  
How long does it continue to get “better”?
- Buying strategy: Determine your budget and goals — and what you like
- Wine Storage: Temperatures and Techniques
- Wine Service: Tools and Tips

### Principles of Wine

- Why do we age it?
- How long does it continue to get “better”?
- Tannin, Acid, Sugar and Alcohol play together in a wine and contribute to its overall structure and longevity
- Oxygen: highly reactive; can be good in small amounts (aeration) or bad in excess (oxidation)
- The beauty of the cork

### Composition of Wine

- Water
- Alcohol
- Acids, Phenols, Minerals, Esters, Glycerol



## Buying Strategy: Taste, Budget, Goals

- Trust your palate, learn what you like, and enjoy it!
- Review budget and goals
  - Consider aging potential of wines you like
  - Consider short-term v. long-term goals
- If long term: look for wines with structure to age
  - Whites with high acid and/or sweet wines
  - Reds with high tannin and/or high acid
  - Fortified wines (high alcohol)
- Provenance is everything

## Wine Storage, Temperature and Techniques

- Provenance is everything
- Ideal Cellar Temperature = 55°F
- Humid, dark, sturdy, clean
- Store bottles on their sides (for cork and sediment)
- Original containers if reselling
- Cupboard, home wine refrigerator or professional cellarage?

## Wine Service: Tools and Tips

- Tools for aged wine service:
  - Cradle
  - Corkscrew or Ah-So
  - Funnel and Strainer
  - Serviette
  - Decanter
  - Glassware
- Tips for aged wine service
  - Handle the wine carefully so as not to disturb the sediment
  - Avoid getting cork or sediment into the glass
  - Pairings: look for more subtle, delicate, earth-driven flavors

