
The Technique of Wine Enjoyment

- Opening wine
- General pairing techniques
- When (and how) to send a wine back
- Preserving wine for later enjoyment

Opening wine

- Tools: corkscrew, serviette, glasses, sometimes decanter
- Wine is opened, cork is presented, taste is poured
- Swirl, sniff and taste wine
 - What you're looking for: flaws, temperature, whether you'd like to decant

General pairing techniques

- What grows together goes together
- Pair fuller, richer foods with fuller, richer wines; lighter, fresher foods with lighter, fresher wines
- Pair earthier, more minerally foods with earthier, more minerally wines
- Spicy food goes better with lower alcohol wines, especially those with a touch of sweetness
- Tannins in wine cut fat in richer food
- Sparkling wine's bubbles and acidity cut nicely through fried foods

When (and how) to send a wine back

- Be clear about what you're looking for, any likes/dislikes
- Be honest if you do not like something
- Bring up an issue to your server as soon as it becomes an issue; it's okay to ask if you don't know
- Flaws in wine
 - TCA (corkiness)
 - Oxidized
 - Maderized

Preserving wine for later enjoyment

- Before opening: cool (55-60 degrees), dark, humid, stable
- Natural wine preservatives: acid, tannin, sugar
- After opening: re-cork or vacuum seal and refrigerate

