

SIXTEEN TRUTHS WINE PROS KNOW Aug. 19/2013

- A systematic approach to tasting is critical to understanding wine and being able to remember what you tasted.
- Perceptions can be skewed by eating snacks before tasting.
- The first sip is not always reliable.
- At least 80 percent of taste is smell.
- Swirling the wine in the glass helps you smell and taste it better.
- You continue to smell a wine once it is in your mouth.
- Light, medium, and full-bodied wines feel in the mouth like skim milk, whole milk, and half-and-half, respectively.
- A full body is no guarantee of an intense flavour.
- To get the total impact of flavour, you must hold the wine in your mouth for a few seconds.
- The world's best wines all have long finishes.
- White wines get darker in colour as they get older.
- Red wines get lighter as they get older.
- We drink our Reds too warm (rm. Temp.) & our whites too cold (from the refrig.) Many bars serve whites too cold as this can mask the poorer flavours of an inferior or inexpensive wine.
- Serve Reds at 18, 15, & 13 C. for Full, med, light bodied reds
- Serve Whites at 12, 11, 10 C. “ “ “ “ “ whites
- Serve Sparkling wines at 9 C for vintage and at 7 C for non vintage