



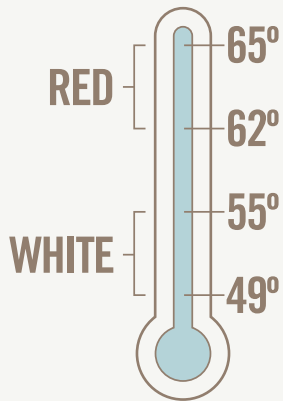
TIPS FOR *Serving Wine*

TEMPERATURE

Generally the lighter the wine, the cooler you should drink it.

QUICK CHILL BOTTLE:

Wrap bottle in a wet paper towel and BURY it 5-10mins in freezer.



Wine will last longer in the fridge after opened:

WHITE	RED
2-5 DAYS	3-10 DAYS

TIMING

SUMMER

LIGHT COLORED WINES, ROSÉ AND WHITE

FALL

FULL BODIED WHITES

WINTER

FULL BODIED REDS AND ROSÉ



Put wine in a decanter and swirl like crazy, pour and serve!

To shop for wine, use a wine app (such as Vivino) to save your favorites.



THE PROPER FILL

You can use a Bordeaux or Burgundy glass for all wine.



Pair any wine with any food but when in doubt, bubbles!



use a wine charm for parties

fill glass with 5-6 oz. of wine and don't refill until the first glass is gone.

Hold wine glasses at the base of the stem