



## WINE LIST

# WINE & FOOD PAIRINGS

## Guidelines for the matching of various wine and food items

- White Zinfandel** *Salads, pasta, poultry and fish*  
A subtly sweet, easy drinking blush wine. Delicate and refreshing, pairs with spicy foods, summer fare and light dishes.
- Pinot Grigio/  
Pinot Gris** *Light cheese, buttery pastas, poultry, light fare and seafood (shrimp, lobster, scrod, halibut)*  
Bright, fruity, a refreshing wine with citrus flavors.
- Sauvignon Blanc** *Poultry, fowl, fish and shellfish, wonderful with smoked fish*  
A light crisp drinking wine. Usually light in texture with balanced acidity and pleasing to the palate, with or without food.
- Chardonnay** *Fish, poultry or white meat dishes, tropical fruit and cream sauces*  
A classic white grape, full flavored. Good quaffing wine. Nuances of apple, citrus, pear or tropical fruit.
- Chianti** *Pasta dishes, tomato sauces, lighter beef dishes*  
Earthy, fruity and bright with light and dark berry notes.
- Pinot Noir** *Salmon, ahi tuna, grilled veggies, beef, game, poultry and shellfish dishes*  
A classic grape from Burgundy. A lighter red, fruit-forward wine with excellent character. Very food-friendly.
- Merlot** *Game, pork, veal, beef, pasta with red and BBQ items*  
Rich fruit aromas, elegant creaminess, supple oak flavors, and round tannins. This wine is rich, elegant, and full of luscious fruit flavors.
- Syrah/Shiraz &  
Red Zinfandel** *Salmon, beef, game, lamb, pork, smoky BBQ and spicy foods*  
Ripe, full-flavored, spicy, rich red wines with soft tannins and bright fruit.
- Cabernet  
Sauvignon** *Roasted or grilled beef, game, lamb, strong cheeses and dark chocolate*  
A well defined, full-bodied red wine, with rich dark berry fruit flavors.

Wine Variety	Cheese/Nuts	Fowl/Meat	Seafood	Veggie/Fruit	Seasoning/Herb	Other
<b>Sauvignon Blanc</b>	feta chevre pinenuts	chicken turkey	sole oysters scallops	citrus grapes asparagus	sesame tarragon cilantro	sushi salsa
<b>Chardonnay</b>	asiago havarti almonds	veal chicken pork loin	salmon shrimp crab	potato avocado mushrooms mango	sesame tarragon rosemary	pasta white beans risotto
<b>Pinot Noir</b>	goat cheese brie walnuts	lamb sausage duck	salmon tuna	potato mushrooms figs eggplant	nutmeg cinnamon cloves	rich stews paté
<b>Syrah/Shiraz &amp; Red Zinfandel</b>	triple crème aged cheeses cheddar	pork spicy sausage beef	cioppino blackened fish	tomatoes grilled pepper eggplant	pepper nutmeg	pizza stew cassoulet
<b>Merlot/ Cabernet Sauvignon</b>	cheddar strong or aged cheese	lamb wild game venison beef	grilled swordfish	black beans caramelized onions	mint rosemary juniper lavender	barbecue dark chocolate

### Kendall-Jackson Hawkeye Mountain Estate



*If food is the body of good living, wine is its soul.* Sir Winston Churchill

## BIT O' THE BUBBLY

Our progressive wine menu lists wines from stylistically light to full-bodied intensity within the varietal categories

		Glass / Bottle
<b>Bin 101</b>	<b>Korbel Brut</b> <i>California</i>	<b>\$10.75 \$43</b>
	Medium-dry, crisp wine with spicy fruit flavors with a balanced medium-dry finish. Made from Pinot Noir, Chardonnay, Chenin Blanc and French Colombard grapes.	
<b>Bin 102</b>	<b>Rosa Regale</b> <i>Italy</i>	<b>\$44</b>
	Light and crisp, with fruity flavors with hints of raspberries, strawberries, and Bulgarian rose, with crisp acidity enticing the palate with initial softness, graduating to a clean and dry finish.	
<b>Bin 103</b>	<b>Piper Heidsieck Brut</b> <i>France</i>	<b>\$80</b>
	Seductive aromas and flavors of toast, lead pencil and candied berries reflect the creamy texture and ample, full-bodied frame of this wine.	

## INTERESTING WHITE WINES:

<b>Bin 201</b>	<b>Robert Mondavi Woodbridge White Zinfandel</b> <i>California</i>	<b>\$5.50 \$22</b>
	Delicate and refreshing with vibrant notes of ripe, red apple and fresh strawberry.	
<b>Bin 202</b>	<b>Banfi Centine Rose, IGT</b> <i>Tuscany, Italy</i>	<b>\$8.25 \$32</b>
	Delightful dry pink rose with hints of woodland berries and long, crisp finish.	
<b>Bin 301</b>	<b>Kendall-Jackson Vintner's Reserve Riesling</b> <i>California</i>	<b>\$7.50 \$30</b>
	A deliciously crisp and nearly-dry wine with luscious flavors of orange blossom, apricot and peach.	

		Glass / Bottle
<b>Bin 302</b>	<b>Hogue Late Harvest Riesling</b> <i>Washington</i> Aromas and flavors of dried apricot, tangerine, and powdered sugar with hint of cocoa and mint to the finish; the wine has an excellent sugar and acid balance.	<b>\$38</b>
<b>Bin 401</b>	<b>Pepi Pinot Grigio</b> <i>California</i> This crisp, dry wine offers aromas and flavors of fresh, juicy fruit, honeydew melon, tangerine and golden delicious apple.	<b>\$7.00 \$28</b>
<b>Bin 402</b>	<b>Ecco Domani Pinot Grigio</b> <i>California</i> Clear straw yellow with light, golden reflections. Pleasant nose with tropical fruit and floral fragrance.	<b>\$33</b>
<b>Bin 403</b>	<b>Sartori di Verona Pinot Grigio delle Venezie IGT</b> <i>Italy</i> Pale straw coloring with very delicate fruit and citrus nose, well balanced, impeccably fresh and crisp.	<b>\$7.75 \$31</b>
<b>Bin 404</b>	<b>Mac Murray Pinot Gris</b> <i>Russian River, California</i> Rich aromas of white peach, honeydew melon and fig are the stars of this wine, with notes of honey and spice adding weight and interest.	<b>\$44</b>
<b>Bin 501</b>	<b>Clos du Bois Sauvignon Blanc</b> <i>North Coast, California</i> This bright, vibrant Sauvignon Blanc has classic aromas of lime, gooseberry and grapefruit. Fresh ripe melon and citrus flavors lead to a crisp, flinty, long finish.	<b>\$41</b>
<b>Bin 502</b>	<b>Nobilo Sauvignon Blanc</b> <i>New Zealand</i> Bright and lively, herbal pear and lime flavors, well balanced with zingy acidity.	<b>\$9.50 \$38</b>
<b>Bin 503</b>	<b>Murphy-Goode "The Fume"</b> <i>Sonoma California</i> Explosive fruit flavors of mango, pineapple, melon and pear, finished off with a touch of minerality for a great taste of "lip puckering goodness" says winemaker Dave Ready Jr.	<b>\$8.00 \$32</b>

		Glass / Bottle
<b>Bin 504</b>	<b>Whitehaven Sauvignon Blanc</b> <i>New Zealand</i> A refreshing full flavored, medium bodied wine with vibrant currant leaf and gooseberry aromas. Complimented with fresh herb and lemon tones.	<b>\$53</b>
<b>Bin 505</b>	<b>Grgich Hills Fume Blanc</b> <i>Napa Valley, California</i> A stunning wine, exuberant ripe pink grapefruit, spice and floral notes. Brisk acidity met with an amazing concentration of mango, passion fruit, and guava flavors.	<b>\$15.00 \$60</b>
<b>Bin 601</b>	<b>Bodegas Martin Codax Albarino</b> <i>Spain</i> A refreshing, medium-bodied white that pairs extremely well with shellfish. Rich, elegant, balanced with a touch of crisp acidity.	<b>\$9.75 \$39</b>
<b>Bin 602</b>	<b>Paco &amp; Lola</b> <i>Spain</i> Straw yellow color with hints of green in the rim. Clean and brilliant. Complex with outstanding aromatic intensity. Fine notes of fruit (citrus, green apples), herbaceous notes (basil) and floral notes.	<b>\$9.75 \$39</b>
<b>Bin 701</b>	<b>Robert Mondavi Coastal Chardonnay Private Selection</b> <i>California</i> Complex ripe apple, apricot and tropical fruit, accented with floral, mineral and cinnamon spice. Rich full flavors and creamy finish from barrel fermentation.	<b>\$9.25 \$37</b>
<b>Bin 702</b>	<b>Blackstone Chardonnay</b> <i>California</i> Aromas of light tropical fruit, lemon citrus with a touch of mineral notes and pleasing oak. This bright, well-balanced wine has a lingering finish.	<b>\$10.00 \$40</b>
<b>Bin 703</b>	<b>Carmel Road Chardonnay Monterey</b> <i>California</i> Nose of ripe lemon sorbet and notes of white peach and lilac. In the forefront are citrus and pear flavors with a bit of orange blossom. Minerality and a light nutty character highlight the finish.	<b>\$10.25 \$41</b>

		Glass / Bottle
<b>Bin 704</b>	<b>Hogue Chardonnay</b> <i>Washington</i> Aromas are of pear, citrus vanilla, cream and hazelnut with complex Chardonnay character. Bright pear and cream flavor abound on the palate with roundness acquired from the barrel fermentation.	<b>\$38</b>
<b>Bin 705</b>	<b>Kendall-Jackson Vintner's Reserve Chardonnay</b> <i>California</i> Peach, gala apple, lemon, lime and pear layered with butterscotch and subtle toasty oak. Dry and balanced with long, creamy finish.	<b>\$9.75 \$39</b>
<b>Bin 706</b>	<b>La Crema Chardonnay</b> <i>Sonoma Coast, California</i> Seasoned with citrus and fresh green apple notes, subtle honeysuckle and clove aromas. On the palate look for vanilla and caramel tones adding richness and texture on the finish.	<b>\$11.00 \$44</b>
<b>Bin 707</b>	<b>Marques de Casa Concha Chardonnay</b> <i>Maipo Valley, Chile</i> The perfume of exotic tropical fruit is met with toasty hazelnut and a rich creamy, finish.	<b>\$41</b>
<b>Bin 708</b>	<b>Francis Ford Coppola Director's Cut Chardonnay</b> <i>Russian River California</i> Seductive, round texture with quintessential flavors of green apple and honeysuckle with a touch of citrus fruits.	<b>\$11.25 \$45</b>

## WORLDLY REDS

Our wine menu is arranged progressively,  
from light to full-bodied intensity within the varietal categories

		Glass/Bottle
<b>Bin 801</b>	<b>DaVinci Chianti Classico</b> <i>Italy</i> Clear, purple-red in color, with good depth and viscosity. Spicy, with aromas of cherries and flowers, especially violets. On the palate, the wine is ripe and well balanced.	<b>\$42</b>
<b>Bin 802</b>	<b>Masi Campofiorin</b> <i>Italy</i> Deep ruby color, with hints of purple. Ripe fruit and spice reminiscent of raisins and cinnamon. On the palate, the wine offers complex aromas of ripe red fruits and berry-fruit preserve. Good acidity and soft tannins give this wine an easy drinking style.	<b>\$41</b>
<b>Bin 803</b>	<b>Banfi Chianti Classico Riserva, DOCG</b> <i>Tuscany, Italy</i> Produced from select grapes grown in the "Classico" region of Chianti, this dry, fruity and well-balanced red has a full bouquet reminiscent of violets.	<b>\$11.25 \$45</b>
<b>Bin 901</b>	<b>Mirassou Pinot Noir</b> <i>Central Coast California</i> Red berry flavors with cherry, plum and strawberry with floral notes and smoky notes with hints of menthol and cherry candy.	<b>\$7.00 \$28</b>
<b>Bin 902</b>	<b>Carmel Road Pinot Noir</b> <i>Monterey California</i> Fruit-forward, velvety style with silky tannins and aromas of strawberry and raspberry.	<b>\$11.25 \$45</b>
<b>Bin 903</b>	<b>Francis Ford Coppola Director's Cut Pinot Noir</b> <i>Sonoma, California</i> Beautiful flavors of cranberry, cherry, and dried strawberry with moderate tannins. Barrel aged for 12 months in French Oak.	<b>\$14.00 \$56</b>

		Glass / Bottle
<b>Bin 1001</b>	<b>Hogue Merlot</b> <i>Washington</i> Delivers a warm and fruity wine with aromas of crushed raspberry, cherry and lavender, this robust wine has a core of cranberry and cherry flavors with hints of vanilla and spice.	<b>\$38</b>
<b>Bin 1002</b>	<b>Blackstone Merlot</b> <i>California</i> Rich fruit aromas, elegant, supple oak character and soft tannins. Dark cherry and berry aromas with a touch of spicy clove. Soft, lingering finish.	<b>\$10.00 \$40</b>
<b>Bin 1003</b>	<b>Robert Mondavi Merlot Private Selection</b> <i>California</i> Harmonious layers of ripe plum and black cherry with mocha and spice nuances. Balanced and velvety.	<b>\$37</b>
<b>Bin 1004</b>	<b>Calina Reserva</b> <i>Maule Valley, Chile</i> Merlot grapes blended with some Cabernet for richness, delivering sweet plum aromas with scented floral notes. Soft tannins, medium body and good acidity.	<b>\$26</b>
<b>Bin 1005</b>	<b>Frei Brothers Merlot</b> <i>California</i> Medium-bodied wine with classic Merlot flavors of cherry, berry and cocoa. Pure fruit flavors with silky-soft tannins are balanced by subtle notes of vanilla and toasty oak.	<b>\$11.75 \$47</b>
<b>Bin 1101</b>	<b>Hardy's Nottage Hill Shiraz</b> <i>Australia</i> Brick-red with purple hues. Aromas of raspberries, red cherries, musk and white pepper, complemented by subtle oak. Flavors of cherry, plum, mint, white pepper and spice.	<b>\$34</b>
<b>Bin 1102</b>	<b>McWilliams Hanwood Estate Shiraz</b> <i>Australia</i> A vibrant crimson colored Shiraz with brick-red hues, fragrant pepper and black cherry, licorice and plum fruit flavors combined with spicy, coffee bean characters derived from oak. Fine and balanced tannin structure.	<b>\$8.00 \$32</b>

		Glass / Bottle
<b>Bin 1103</b>	<b>Kinton Syrah Santa Barbara <i>California</i></b> This 100% Syrah blend is composed of grapes from three premier Santa Barbara vineyards, Barham, Neely and Tepusquet, resulting in a wine that has dense, dark fruit flavors, and a luxurious silk finish.	<b>\$42</b>
<b>Bin 1205</b>	<b>Kendall-Jackson Vintner's Reserve Zinfandel <i>California</i></b> Jammy, strawberry, blackberry flavors balanced with raspberry notes and solid tannins.	<b>\$38</b>
<b>Bin 1206</b>	<b>Edmeades Late Harvest Zinfandel <i>Mendocino, California</i></b> A powerhouse port-like Zinfandel. Aromas of tobacco, cherries, honey and mountain fir. Luscious, chewy, cherry pie and candied apple flavors. Delicious dessert wine.	half bottle <b>\$34</b>
<b>Bin 1301</b>	<b>Robert Mondavi Cabernet Sauvignon Private Selection <i>California</i></b> Intense blackberry and cassis character, with mineral, violet and dark chocolate complexity. Smoky oak from aging in new barrels. Muscular tannins, balanced acidity.	<b>\$9.25   \$37</b>
<b>Bin 1302</b>	<b>Simi Cabernet Sauvignon Alexander Valley <i>California</i></b> Lush black cherry and black berry are highlighted with vanilla and a dusting of cocoa and herbs.	<b>\$11.75   \$47</b>
<b>Bin 1303</b>	<b>Estancia Cabernet Sauvignon <i>Paso Robles, California</i></b> Ripe, dark black cherry, chocolate and currant complement the spicy, peppery notes and hints of toasted sweet oak.	<b>\$39</b>
<b>Bin 1304</b>	<b>Kendall-Jackson Vintner's Reserve Meritage <i>California</i></b> "Meritage," pronounced like "heritage," is a combination of the words meritand heritage. A delicious blend of red wine exhibiting juicy "blackberry & black cherry along with cassis, espresso and pomegranate. . . well balanced with generous, round tannins" Randy Ullom, Winemaster.	<b>\$11.75   \$47</b>

		Glass / Bottle
<b>Bin 1305</b>	<b>McWilliams Cabernet Sauvignon Hanwood Estate <i>Australia</i></b> Rich palate consisting of black currant, herbal and dark chocolate flavors combined with mocha and cinnamon oak character.	<b>\$32</b>
<b>Bin 1306</b>	<b>Francis Ford Coppola Director's Cut Cabernet Sauvignon <i>Alexander Valley California</i></b> Delivers enticing aromas of cola and cherry before revealing dark, rich berry and blackberry flavors making this wine a smooth and decadent experience.	<b>\$54</b>
<b>Bin 1401</b>	<b>Don Miguel Gascon Malbec <i>Mendoza Argentina</i></b> A full-bodied wine with aromas of blackberry, plum, and hint of mocha. Elegant and rich, with a long velvety finish.	<b>\$9.00 \$36</b>
<b>Bin 1402</b>	<b>Diseno Malbec <i>Mendoza Argentina</i></b> Rich in color with flavors of berries, cherry and sweet plums.	<b>\$32</b>
<b>Bin 1502</b>	<b>Martin Codax Ergo Tempranillo, DOC <i>Spain</i></b> Medium-bodied red with rich fruit aromas, and nuances of cedar and toasty oak. Bright cherry, raspberry, and currant flavors, with a long, lingering finish.	<b>\$11.00 \$44</b>
<b>Bin 1503</b>	<b>Encyclopedia Tempranillo <i>Yecla Spain</i></b> Spain's noble grape, named for early-ripening: "temprano" means early. Aromas and flavors of ripe berries, black plums and spices, earthy minerals.	<b>\$42</b>

# CELLAR SELECTIONS

		Glass / Bottle
<b>Bin 1601</b>	<b>Arrowood Viognier Saralee's Vineyard</b> <i>Russian River Valley, California</i>	<b>\$12.50 \$50</b>
	<p>A pioneer of vineyard designate bottlings in Sonoma, winemaster Richard Arrowood produces handmade, organic wines showcasing the diversity of soils and microclimates in Sonoma County. This is an exotic wine, rich in apricot, peach, honeysuckle and a dash of honey.</p>	
<b>Bin 1602</b>	<b>Kendall-Jackson Grand Reserve Jackson Estates Grown</b> <i>California</i>	<b>\$11.25 \$45</b>
	<p>Winemaster Randy Ullom personally selects grapes from the Jackson Family's best vineyards for this rich, creamy Chardonnay. Tropical flavors accented by Fuji apple and pineapple notes. Sur-lie aged and beautifully balanced with gorgeous complexity and elegance.</p>	
<b>Bin 1603</b>	<b>Grgich Hills Chardonnay</b> <i>Napa Valley, California</i>	<b>\$19.50 \$78</b>
	<p>Inductee to the Vintner Hall of Fame, Miljenko "Mike" Grgich is a legend in the Napa Valley; crafting wines, for over 50 years, in a classic Old World tradition. This elegant Chardonnay has luscious aromas of baked pear, lychee nuts and wild honey with a full and rich mouth-feel and a long finish, with the bright acidity and balance of oak.</p>	
<b>Bin 1604</b>	<b>Cakebread Cellars Chardonnay</b> <i>Napa Valley, California</i>	<b>\$18.75 \$75</b>
	<p>For over 20 years winemaker, Julianne Laks, has made wine for the renowned Cakebread Cellars. This Chardonnay remains true to the house style, with its fragrant varietal nose of white fruits and subtle vanilla with toasty nuances. Pear, pineapple and melon fruit flavors are set in a supple, discreet oak structure.</p>	

- |                 |   | Glass / Bottle      |
|-----------------|---|---------------------|
| <b>Bin 1605</b> | <b>Mer Soleil Chardonnay</b> <i>Central Coast, California</i>   | <b>\$72</b>         |
|                 | <p>You might say that winemaking is in the blood of Charlie Wagner II, since he started making wine with his father at 16 years old for the family's winery, Caymus Vineyards, while still in high school. This chardonnay opens with tropical fruit and honeysuckle aromas and finishes with luxurious flavors of crème brûlée.</p>  |                     |
| <b>Bin 1701</b> | <b>Red Guitar Navarra Tempranillo</b> <i>Spain</i>  | <b>\$11.00 \$44</b> |
|                 | <p>A modern and stylish wine, reflecting the Spanish passion and celebration of day to day life, with its rich fruit aromas, and nuances of buttery oak with hints of cherry, raspberry, and currant flavors. Grapes for Red Guitar are sourced from select old-vine vineyards in Lerga, nestled in the very heart of Navarra, a grape growing region since the time of the ancient Romans.</p> |                     |
| <b>Bin 1702</b> | <b>Castello Banfi Rosso di Montalcino, DOC</b> <i>Tuscany, Italy</i>  | <b>\$10.50 \$43</b> |
|                 | <p>Brunello's "younger brother," made from Sangiovese grapes, this well-balanced dry wine shows vibrant dark fruit with a velvety finish.</p>   |                     |
| <b>Bin 1703</b> | <b>Franciscan Merlot Napa</b> <i>California</i>   | <b>\$10.50 \$42</b> |
|                 | <p>This Merlot grows in the cooler half of Napa Valley, from the winery's estate in the heart of the Oakville District. These cooler vineyards lend more vibrant flavors and denser structure to the finished wine which displays intense blackberry, and cherry flavors with a hint of clove accented by vanilla toasted oak and cassis; with a rich mid-palate of soft tannins.</p>           |                     |
| <b>Bin 1704</b> | <b>Atalon Merlot</b> <i>Napa, California</i>  | <b>\$50</b>         |
|                 | <p>A historic "Ghost Winery" built in 1888 by General W.S. Keyes. Tom Peffer delivers a merlot, deep purple in color with intense aromas and flavors of ripe pomegranate, plums and blackberry. Finishing herbal notes of fresh basil, dried lavender add depth and complexity.</p>   |                     |

**Bin 1705 Freemark Abbey, Cabernet Sauvignon Napa *California***

Glass / Bottle  
**\$17.50 \$70**

This limited production Cabernet comes from a winery rich in history. In 1886 Josephine Tychson, the first woman winemaker and winery owner in California, planted the first grapes on the property, one of the original 15 wineries in Napa Valley. Experience the tantalizing aromas of dark cherry, plum, juniper berry, toasted and cinnamon, reminiscent of dried cherry compote that winemaker Ted Edwards has made famous for over 26 years.

**Bin 1706 Robert Mondavi Opus One *California***

**\$195**

Opus One is a historic joint venture between wine giants, Baroness Philippine de Rothschild and Robert Mondavi; producing a proprietary Bordeaux-style blend wine with intense blackberry and dried cherry fruit complimented by nuances of dark chocolate and black licorice.

**Bin 1707 Tenuta di Arceno Prima Voce, IGT Super Tuscan *Tuscany, Italy***

**\$12.50 \$50**

PrimaVoce, (First Voice) denotes the leading voice in an opera. Produced from a 14th century Tuscan estate under the direction of knighted-vigneron, Pierre Seillan, this powerful wine is a rustic blend of Merlot, Cabernet, Sangiovese and Syrah exuding wild cherry and cassis, raspberry jam and exotic spices with a intense finish.

**Cover Photo Credit:** Kendall-Jackson Winery

CHOOSE WINE LIKE A PRO

# KNOW VINO



*The role of wine is to give  
pleasure, but it imparts  
something more...*

*Wine conveys an elemental  
message; like the changing  
seasons, it is woven into the  
fabric of the universal order.*

*Wine is subtly altered in  
its relationship with food,  
revealing special qualities at the  
table and expressing itself most  
fully when shared  
among friends.*



## THE SEVEN STEPS OF TASTING WINE

### Step #1 Examining the Wine's Color

Pour two ounces of wine into a clean, clear glass (in this case a standard tasting glass).



Hold the base of the glass so your hand does not obscure the wine, and tilt the glass so that you can see the wine's color (preferably against daylight or a white tablecloth). Examine the color to assess its hue, clarity, depth and intensity.

### Step # 2 Swirling the Wine

Holding the base, rotate the glass gently. This swirling action will expose more of the wine to air and help it release substances that form its bouquet, which will concentrate in the top of the glass.



### Step # 3 Sniffing the Wine

Lift the glass to your nose and take a sharp, shallow sniffs. This will reveal the fresh, fruity aromas of a young wine, as well as the more complex scent of an older wine.

### Step # 4 Sipping the Wine

Raise the glass to your lips and take about a teaspoon of wine into your mouth leaving enough space in your mouth to draw in some air.



### Step # 5 Sucking the Wine

Take about a teaspoon sip of wine and place it on your tongue...leaving the wine on your tongue, exhale through your nose! Then holding your tongue rigid, inhale through your mouth (make your lips round like you would be whistling, but you will be inhaling instead) this will draw air over the wine causing the essence of the wine to be exposed so that the flavors and aroma are distributed throughout your mouth.

### Step # 6 Chewing the Wine

With your lips closed, relax your tongue and move the jaw in a chewing motion so that the wine flows around your mouth and comes in contact with your tongue and membrane lining the palate. Either swallow the wine or spit it out.

### Step # 7 Giving Wine a Choppy Shake

If a young wine seems to be stubborn in releasing its bouquet, give an abrupt, rough shake. This action will help release further fruit in the wine's aroma. Sniff the wine again before tasting.

