

Wine-Libs

Fill in the requested words, then transfer them to the text on the next page to get some “tips” on how to sell, decant, and serve a bottle of Bordeaux.

1. Direction _____
2. Exclamation _____
Noun _____
3. Verb _____
Color _____
Different color _____
Adverb _____
4. Verb _____
5. Number _____
Abstract noun _____
6. Celebrity _____
First name _____
Number with four digits _____
Transitive verb _____
7. Adjective _____
8. Abstract noun _____
Adverb _____
Noun _____
9. Noun _____
10. Adjective _____
Noun _____
11. Body part _____
Different body part _____
Piece of clothing _____
Adverb _____
Insect _____
Adverb _____
Verb _____
12. Transitive verb _____
13. Verb _____
Body part _____
14. Noun _____
Verb _____
Noun _____
15. Sense _____
Noun _____
Abstract noun _____
Census category, plural _____
Animal, plural _____
16. Piece of furniture _____
Emotion _____
Adjective _____

1. When you approach a table in your restaurant, it is important to always stand to the _____ [direction] of the host.
2. You can start the conversation by saying “ _____ [exclamation], can I be of any assistance with the wine _____ [noun]?”
3. Try to ascertain what the guest wants, with questions like: “What sort of wine do you normally _____ [verb]? Do you feel like _____ [color] wine or _____ [different color] wine tonight? Are there any grapes that you _____ [adverb] dislike?”
4. Make sure you know what the guest will be eating, in case you're asked what would _____ [verb] well with their meal.
5. Try to figure out what price range to make recommendations in. Depending on the guests, you can simply just state a number (i.e. “Is something around \$ _____ [number] what you're looking for?”) or point to a few different price points to gauge their _____ [abstract noun].
6. Take the order, repeating back to the host the name of the producer, bottling (if applicable), and vintage, i.e. “Excellent, I'll go get for you the Château _____ [celebrity] Saint-_____ [first name] from the _____ [number with four digits] vintage.” Offer to _____ [transitive verb] the wine list away.
7. Set _____ [adjective] glasses for each of the guests.
8. Make sure you handle the bottle with the utmost _____ [abstract noun]. If it needs to be decanted, place it _____ [adverb] in a cradle as to not disturb the _____ [noun].
9. When presenting the bottle, repeat back the producer, bottling, and vintage. Wait for a _____ [noun] from the host that it is the bottle they ordered.
10. If decanting tableside, set up a gueridon with the _____ [adjective] tools you need. This includes several coasters, torchons, a wine key, a decanter, a candle, and don't forget the most important tool of all, a _____ [noun].
11. Wheel the gueridon over, with the bottle still in its cradle. Cut the foil at the second _____ [body part]. You will have to flip your _____ [different body part] to cut all the way around without moving the bottle. Remove the foil and put it in your _____ [piece of clothing]. Wipe down the cork with a torchon. _____ [adverb] drill the _____ [insect] of your corkscrew into the cork. Just as _____ [adverb], pull the cork out. Use your torchon to _____ [verb] down the bottle again.
12. _____ [transitive verb] the cork to the host.
13. Light the candle. Being careful not to _____ [verb] the sediment, pick up the bottle and begin to pour the wine from the bottle into the decanter. The candle should be right below the _____ [body part] of the bottle, allowing you to see any sediment that might be approaching the top.
14. Pour as much wine as you can, while not allowing the _____ [noun] to flow into the decanter. Now you can _____ [verb] down the bottle, which may have accumulated _____ [noun] on its surface while aging in the cellar.
15. Pour a _____ [sense] of the wine for the host. When they approve, move _____ [noun]-wise around the table, pouring the guest of _____ [abstract noun] first, then the _____ [census category, plural], then the _____ [animal, plural].
16. Leave the bottle and the decanter on coasters at the _____ [piece of furniture]. Watch in _____ [emotion] as the _____ [adjective] guests enjoy the spoils of your wine service!