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SERVING WINE

Reference Guide

STEMWARE

As important as serving wine properly and at the premium temperature there is also the type of wine glasses in which wines are served. The shape of a wine glass can impact the taste of the wine, and for this reason different types of wine are served in different glasses. Granted, the majority of corporate aircraft have a limited selection or only one size and shape, nevertheless, if your passengers request a high profile wine, it is recommended supplying the proper stemware to enhance their experience. You may also find stemless wine glasses onboard your aircraft. Although stemless glassware provide a more stability inflight, the wine connoisseurs experience will be affected.



Standard wine glass shapes:

- White wine glass: tulip shaped
- Red wine glass: more rounded and have a larger bowl



Typical style on aircraft

A suitable all-purpose wine glass should hold 10 oz, be transparent to allow the taster to examine the color of the wine and its body, and have a slight curve in at the top to hold in the bouquet. While an all-purpose wine glass is fine for serving a red wine, do not serve a white wine in a red wine glass.

Types of Wine Glasses



Cabernet

Moderates acidity by directing the wine to the center of the tongue.



Burgundy

Enhances acidity and intensity of full-bodied wine.



Bordeaux

Lets younger wines breathe, and the thin rim lets wine flow onto the tongue smoothly.



Zinfandel

Tempers the alcohol while also enhancing the fruit and spices in the wine.



Pinot Noir

Creates the perfect balance of highlighted sweetness, regulated acidity and alcohol suppression.



Chardonnay

Keeps young chardonnays tasting fresh, while enhancing a mature wine's spicy, nutty taste.



White

Goes with everything but is especially perfect with light, crisp white wines.



Champagne

Enhances the bouquet of champagne. Plus, it's fun to watch the bubbles rise to the top.

Parts of a Wine Glass

Before getting into the types of [wine glasses](#) by varietal, an understanding of the **parts of a wine glass** and the purposes they serve will help you find the right vessel for your favorite vintage. Wine glasses are designed top to bottom to elevate the drinking experience, giving each varietal its own distinct shape.

Base

Simply put, the base of the wine glass, also known as the foot, keeps it balanced. A stemless wine glass does not have a distinct base. Instead, it rests on the bottom of the bowl. Some modern wine glasses have an elongated sham, a thick layer of glass beneath the bowl of the cup, rather than a slender stem and flared foot. While shams are a common feature of highball and double old-fashioned glasses, they give wine glasses a sculptural silhouette.

Stem

The stem is the slender piece of glass that acts as a bridge between the bowl and the base. Holding a wine glass from the stem helps ensure your wine will taste how it's supposed to for a couple of reasons. First, it keeps your body heat away from the bowl, meaning you'll be able to drink the wine at its optimal temperature. Second, it puts distance between your hand and your nose as you sip. Because scents heavily influence taste, gripping a glass near the rim rather than the base means that you might smell your own lotion or perfume as you taste your wine, interfering with your ability to take in the vintage's aroma. When holding a wine glass, it's best to grip it from the bottom of the stem and as close to the base as possible. Try to avoid cupping the bowl or holding near the rim.

Bowl

The shape and size of the bowl affects how aromas are released and collected. To get a proper swirl, pour wine to roughly one third of the bowl's height. Then, swirl the wine to release its aromas, and draw the nose to the glass after swirling and before sipping. For bold reds, it's best to look for a large glass that can aerate and oxidize the wine to let the complex flavors breathe. The greater the surface area that's exposed to air, the more undesirable compounds, such as ethanol and sulfites, evaporate, letting the good scents and flavors shine. Wondering why some wine glasses are narrow? For white wines, you want to preserve their naturally crisp flavor, so preventing oxidation is ideal. Champagne flutes, the narrowest wine glasses, are slender to maintain the bubbles.

Rim

The size and shape of the rim directs the wine to the ideal area of the palate. Narrow apertures allow wine to flow to a specific part of the tongue to highlight or reduce specific notes. For instance, a small opening can enhance sweet flavors while balancing out acidity. Furthermore, narrow rims also help keep aromas inside the glass and direct your nose in to keep your sense of smell engaged. For wines with more complexity and less acidity or fewer tannins, a broad opening is often used to spread the libation across your palate. Regardless of shape, the thinnest rims allow for the best tasting experience since the wine transitions seamlessly from the glass to your palate.

CORKSCREWS

There are many different types and styles of corkscrews. Despite their differences in styles, corkscrews generally at least have a corkscrew worm, handle, and fulcrum/bootlever to remove corks. Additional features, such as foil cutters and bottle cap removers are also common components found on some styles of corkscrews.



Types of Corkscrews

What is the best corkscrew for you to use? It's simply a matter of choice and what you feel most comfortable using. The following are the most popular corkscrews used by cabin crew on business jets.

The Waiter's Friend

Extremely portable but requires moderate skill. For most, this is the best wine opener out there. A waiter's Friend has many variations, including the double-hinged model (pictured) which alleviates the brut-force required to remove a cork.



The Winged 'Butterfly' Corkscrew

This is the most commonly available corkscrew. There are many variations that are easier to use. However, the worm (the actual 'screw' part) tends to shred apart even the most well-made corks.



The 'Bunny Ears' Lever Corkscrew

This is the best corkscrew for true beginners. It's easy to use and has the satisfaction of the 'pop' of a cork included. The only real drawback to this opener is that lever corkscrews take up a lot of drawer space and storage space is at a premium on a business jet.



The Electric Wine Opener

It is very easy to use. This type of wine opener is awesome for people who have trouble opening things and what happens in the galley behind closed doors stays in the galley. No shame in that.



The Twist & Pull Corkscrew

The brut force method; hard to use but satisfying. Twist & Pull corkscrews are hard to use - period.



The Ah-So Wine Opener

Hard to use. Designed for sensitive corks. If you open a lot of older bottles that are corked with natural cork then the Ah-So might be a great type of wine opener for you. An Ah-So is an elegant design, but you have to be careful not to push the cork into the bottle.



FOIL CUTTING TOOLS

Wine foil cutters come in a variety of shapes and sizes. Usually, they are comprised of a smooth surface that easily fits in your hand. On the underside of the wine foil cutter are blades that cut the foil when the foil cutter is rotated on the top of the wine bottle.

Using a wine foil cutter leaves a nice clean cut on the wine foil. It may also a less intimidating approach than using a foil cutting knife.





OUR CHOICE

Waiter's Friend/Wine Key Corkscrew

Corkscrew Worm: a single metal helix that drives into a wine cork to remove it from the bottle. The helix grabs the cork as it is twisted in so that the cork can be fully removed from the wine bottle.

Corkscrew Handle: provides the leverage and grip necessary to remove corks from the wine bottle. Handle styles, lengths, and materials vary greatly across the different types of corkscrews.

Corkscrew Fulcrum/Bootlever: provides additional leverage to pull wine corks out of wine bottles. These are primarily found on **waiter's corkscrews**.

Foil Cutter: generally small, serrated blades or wheels that are used to slice open the protective foil covering at the top of the wine bottle.

Bottle Cap Remover: transforms a corkscrew from simply being able to open wine to popping the tops off beer or soda bottles. Bottle cap removers are available on many styles of corkscrews.

Why do we need a foil cutting tool?

The Capsule

Most wine bottles have a foil covering over the top of the bottle that's called a capsule. Wineries place capsules on top of the corks for two reasons: to keep the cork protected and clean, and to create a fetching look for their bottles.

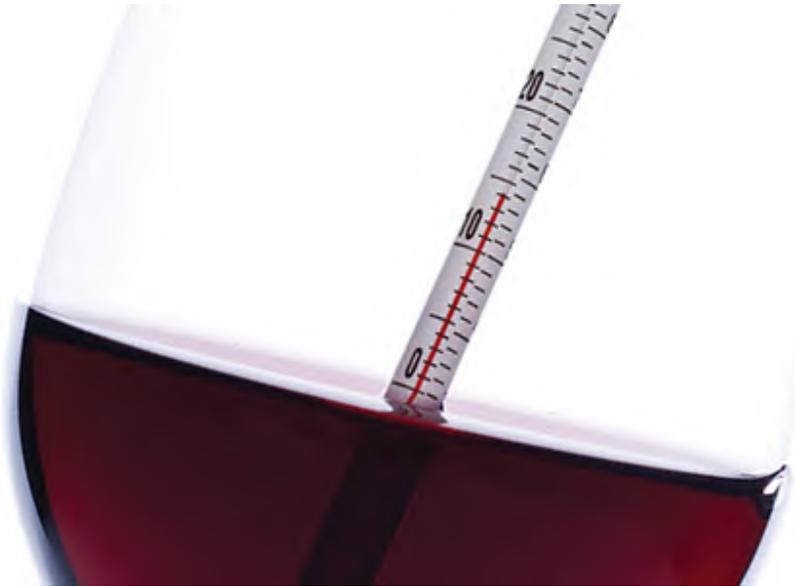


Wine etiquette states that you should remove the foil capsule so no wine can come into contact with the covering while pouring. It's appropriate to use a foil cutter however, not all are created equal. Make sure it cuts the capsule low enough to prevent wine from touching any of the foil while pouring into the glass. Otherwise, the wine will absorb a metallic taste from the capsule.

We recommend using a corkscrew knife to cut below the second lip of the neck (approximately 3/4" from the top) and remove the capsule. Some capsules have logos, vintages, or company crests on them so try to keep it in tact – otherwise, remove it entirely.



WINE SERVING TEMPERATURES



ROOM TEMPERATURE

When you hear the expression serve at room temperature, what number comes to mind?

While the Oxford English Dictionary states that room temperature is conventionally taken as about 68°F (20 °C), it might actually surprise you to discover that what's referred to as 'room temperature for wines' might leave you reaching for a sweatshirt, as it's actually, a bit cooler 59°–64 °F (15 to 18 °C).

“Room Temperature” actually equates to cellar temperatures. Therefore, serving temperatures are much cooler than what many assume as room temperature.

General Rule:

Red wine ~ taken OUT of refrigeration/ice drawer 30 minutes prior to serving.

White wine ~ placed IN refrigeration/ice drawer no less than 30 minutes before serving. Ideally refrigerate an hour before serving to insure proper temperature.

SERVING TEMPERATURES per WSET and The Court of Masters:

Type of Wine	Fahrenheit (°F)	Celsius (°C)
Sparkling Wine	40°-50°	4.4°-10°
Rosé Wine	44°-55°	7°-13°
White Wine	44°-55°	7°-13°
Red Wine	54°-65°	12°-18°

POPULAR WHITE WINES

Chardonnay

Chardonnay is the regal grape for its role in producing the greatest dry white wines in the world, white burgundy's, and for being one of the main grapes of Champagne. Chardonnay grapes grow in practically every wine-producing country of the world and it's relatively adaptable to a wide range of climates. Chardonnay itself has fruity aromas and flavors that range from apple, in cooler regions, to tropical fruit, especially pineapple, in warmer regions. Because the flavors of Chardonnay are compatible with those of oak, several Chardonnays receive oak treatment either during or after fermentation. Oaked Chardonnay is so common that some wine drinkers confuse the flavor of oak with the flavor of Chardonnay. If your wine smells or tastes toasty, smoky, spicy, vanilla-like, or butterscotch-like ~ that is the oak ~ not that Chardonnay.

Chablis wines are produced exclusively from the Chardonnay grape variety and are made in a style rather different from those produced elsewhere in Burgundy. They are drier and fresher, rather than more weighty and richly flavored. Most basic Chablis is fermented and aged in stainless steel, with use of oak barrels more common in higher-level wines, though used larger barrels are more likely to be employed than new barriques, and wines will spend a shorter time in them than in the Côte d'Or.

Pinot Gris / Pinot Grigio

Pinot Gris is one of the several grape varieties called Pinot. There's Pinot Blanc (white Pinot), Pinot Noir (black Pinot), Pinot Meunier (don't know how this one translates), and Pinot Gris (gray Pinot), which is called Pinot Grigio in Italian. Pinot Gris is believed to have mutated from the black Pinot Noir grape. Although it's considered a white grape, its skin color is unusually dark for a white variety. Wines made from Pinot Gris can be deeper in color than most white wines. Pinot Gris wines are medium to full bodied, usually not oaky, and have rather low acidity and fairly neutral aromas. Sometimes the flavor and aroma can suggest the skins of fruit such as peach skins or orange rind. Pinot Gris is now having good success in the Oregon region and California is now producing.

Riesling

The great Riesling wines of Germany have put the Riesling grape on the charts as an undisputedly noble variety. Riesling shows its real class only in a few places outside of Germany. However, Alsace region of France, Austria, and the Clare Valley region of Australia are among the few. Riesling wines are far less popular today than Chardonnay. While Chardonnay is usually gussied up with oak, Riesling almost never is. Riesling is more light-bodied, crisp and refreshing. The most common misconception is that Rieslings are sweet in taste, which some are but plenty of them are not.

Sauvignon Blanc

Sauvignon Blanc is a white variety with a very distinctive character. It's high in acidity with pronounced aromas and flavors. Besides herbaceous character (sometimes referred to as grassy), Sauvignon Blanc wines display mineral aromas and flavors, vegetal character, or, in certain climates, fruity character, such as ripe melon, figs, or passion fruit. Wines are light to medium bodied and usually dry. Most of them are unoaked, but some are oaky. France has two wine regions for the Sauvignon Blanc grape: Bordeaux and the Loire Valley, where the two best known. Sauvignon wines are called Sancerre or Pouilly-Fumé. Sauvignon Blanc is also important to Northeastern Italy, South Africa, and parts of California, sometimes labeled as Fumé Blanc.

POPULAR RED WINES

Cabernet Sauvignon

Cabernet Sauvignon is a noble grape variety that grows well in just about any climate that isn't very cool. It became famous through the age-worthy red wines of Médoc district of Bordeaux. Today, California is an equally important region for Cabernet Sauvignon – not to mention Washington, southern France, Italy, Australia, South Africa, Chile, and Argentina.

The Cabernet Sauvignon grape makes wines that are high in tannin and are medium to full bodied. The textbook description for Cabernet Sauvignon's aroma and flavor is black current or cassis; the grape can also contribute vegetal tones to a wine when or where the grapes are less than ideally ripe. Because Cabernet Sauvignon is fairly tannic, winemakers often blend it with other grapes, usually Merlot (being less tannic) and its considered an ideal partner.

Merlot

Deep color, full bodied, high alcohol, and low tannin are the characteristics of wines made from the Merlot grape. The aromas and flavors can be plummy or sometimes chocolaty, or they can suggest tealeaves. Some wine drinkers find Merlot easier to like than Cabernet Sauvignon because its less tannic. Merlot makes both inexpensive, simple wines and, when grown in the right conditions, very serious wines. Merlot is actually the most planted grape variety in Bordeaux, where it excels in the Right Bank districts of Pomerol and St. Emilion. Merlot is also important in Washington, California, the Long Island district of New York, Northeastern Italy, and Chile.

Pinot Noir

The late Andre Tchelitschelf, the legendary winemaker of some of California's finest Cabernets, once told us that if he could do it all over again, he'd make Pinot Noir instead of Cabernet. Cabernet is the sensible wine to make – a good, steady, reliable wine that doesn't give the winemaker too much trouble and can achieve excellent quality – and Pinot Noir is finicky, troublesome, enigmatic, and challenging. But a great Pinot Noir can be one of the greatest wines ever. The prototype for Pinot Noir wine is red Burgundy from France, where tiny vineyards plots yield rare treasures of wine made entirely from Pinot Noir. Oregon, California, New Zealand, and parts of Australia and Chile also produce good Pinot Noir. Its production is rather limited, because this variety is very particular about climate and soil.

Pinot Noir wine is lighter in color than Cabernet or Merlot. It has relatively high alcohol, medium to high acidity and medium to low tannin. Its aroma and flavors can be very fruity – often like a mélange of berries – or earthy and woody, depending on how it is grown and/or vinified. Pinot Noir is rarely blended with other grapes.

Syrah / Shiraz

The Northern part of France's Rhône Valley is the classic home for great wines from the Syrah grape. Rhône wines such as Hermitage and Côte-Rôtie are the inspiration for Syrah's dissemination to Australia, California, Washington, Italy, and Spain. Syrah produces deeply colored wines with full body, firm tannin, and aromas/flavors that can suggest berries, smoked meat, black pepper, tar, or even burnt rubber. In Australia, Syrah (called Shiraz) comes in several styles – some of them charming, medium bodied, vibrantly fruity wines that are quite the opposite of the Northern Rhône's powerful Syrahs.

Syrah doesn't require any other grape to complement its flavor, although in Australia it is often blended with Cabernet, and in Southern Rhône it is often part of a blended wine with Grenache and other varieties.

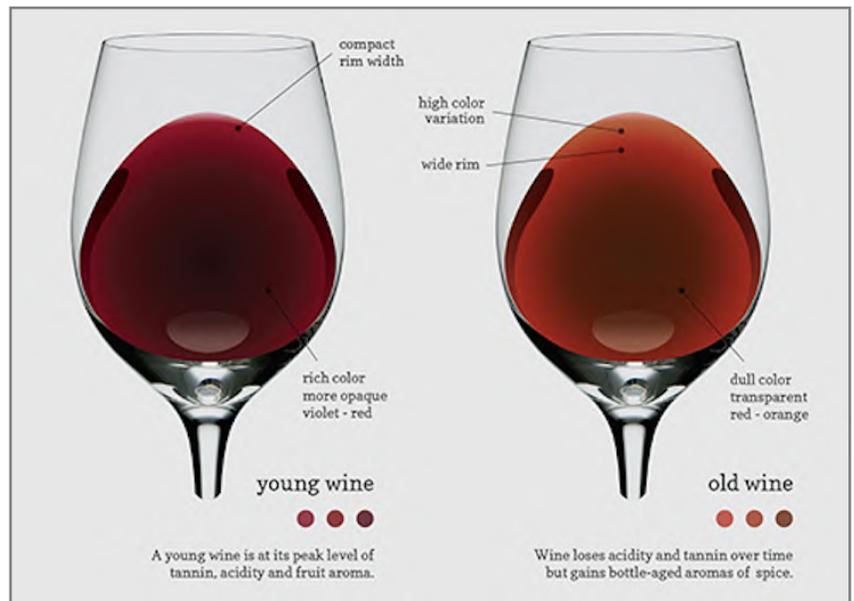
Zinfandel

White Zinfandel is a very popular wine – so much better known than the red style of Zinfandel. Fans may argue that the Zinfandel grape is white but it's really red. Zinfandel is one of the oldest grapes in California, and it therefore enjoys a certain stature there. Its aura is enhanced by its mysterious history. Although Zinfandel is clearly a vinifera grape, for decades authorities were uncertain of its origin. They have finally proven that Zinfandel's origin is an obscure Croatian grape.

Zinfandel makes rich, dark wines that are high in alcohol and medium to high in tannin. They can have blackberry or raspberry aroma and flavor, a spicy or tarry character, or even a jammy flavor.

Colors of Wine

Reds



Whites



Diagram illustrating the color spectrum of white wine based on body:

- Light-bodied:** pale yellow-green silver glow. Light bodied white wines tend to have high acidity and are best enjoyed ice-cold. e.g. Pinot Grigio, Albariño, Muscadet.
- Medium-bodied:** pale gold platinum glow. Medium bodied white wines tend to have moderate acidity. Most white wines fall into this category. e.g. Sauvignon Blanc, Trebbiano, Chenin Blanc.
- Full-bodied:** rich yellow-ochre copper glow. Full bodied white wines have lower acidity and rich creamy flavors. e.g. Chardonnay, Viognier, Semillon.

WINE FOLLY



Diagram illustrating the color change of white wine with aging:

- Young wine:** saturated color bright glow yellow to green. Most white wines are meant to be enjoyed young with higher acidity and fresh flavors.
- Old wine:** dull color more faded yellow to brown. Aging is best suited for full-bodied and sweet wines. It lowers acidity but adds tertiary nutty aromas.

WINE PRONUNCIATIONS

Beaujolais	(Boe-zho-lay)
Bordeaux	(Bore-DOH)
Brunello	(Bru-NEH-lo)
Cabernet Sauvignon	(Cab-air-nay So-veen-yawN)
Chablis	(Shah-blee)
Champagne	(Sham-pain)
Chardonnay	(Shar-dah-NAY)
Chateau	(Shat-toe)
Chateneau-neuf-du-Pape	(Shot-toe-noof-duh-pop)
Chenin Blanc	(Shay-naN BlaN)
Chianti	(Ki-AHN-tee)
Claret	(CLARE-it)
Fume Blanc	(Foo-may BlahN)
Malbec	(Mal-bek)
Merlot	(Mare-low)
Moscato	(Mohs-KAA-toh)
Nouveau	(Noo-Voe)
Pinot Blanc	(Pee-noe BlahN)
Pino Gris	(Pee-noe Gree)
Pino Grigio	(Pee-no Gree-joe)
Pino Noir	(Pee-noe Nwahr)
Pouilly Fuisse	(Poo-yee Fwee-SAY)
Riesling	(REESE-ling)
Rose	(Roe-zay)
Sauvignon Blanc	(So-veen-yawn BlahN)
Shiraz	(Shee-rahz)
Syrah	(See-rah)
Vouvray	(Voo-vrey)
Zinfandel	(Zin-fahn-DELL)



Wine Presentation/Serving

Presenting

The bottle should not be open at this stage.

Proper etiquette is to always present the bottle on the right of the person who ordered the wine. However, onboard business jets, the seating configuration doesn't always make this possible. Therefore, present the bottle to the client facing toward the them, practicing open hand service.

Cradle the bottle with a nice folded linen napkin (serviette) and make sure the label is facing the client and repeat the year, the winery, and the type of wine to verify it is the correct one. Await approval before opening.

If your aircraft has a decanter set, if the wine requires decanting, you may offer this service at this time.



Opening

Most wines are sealed with a natural cork although many bottlers are now choosing an artificial cork due to some advantages that they offer. If the bottle has a foil capsule covering the lip, a knife or foil cutter should be used to cut the foil about 1/4 inch below the lip of the bottle and then the top portion removed.

If the bottle has a wax seal at the top of the cork in lieu of a foil capsule (now frequently found on white wines), the seal does not need to be removed.

A corkscrew, cork puller, or air injection device must be used to remove the cork. The simplest device is a corkscrew with some mechanism for leverage. After the cork is removed the lip of the bottle should be wiped to remove any residue or cork pieces.



Pouring

As important as serving wine properly and at the premium temperature there is also the type of wine glasses in which wines are served. The shape of a wine glass can impact the taste of the wine, and for this reason different types of wine are served in different glasses. Granted, the majority of corporate aircraft have a limited selection or only one size and shape, nevertheless, if your passengers request a high profile wine, it is recommended supplying the proper stemware to enhance their experience. You may also find stemless wine glasses onboard your aircraft. Although stemless glassware provide a more stability inflight, the wine connoisseurs experience will be affected.

