

Wine Portion Control Examined



An odd portion is 187ml or 6.3oz and will yield 4 glasses. This portion is challenged because it is an odd size for any portion control device. We often see wine lists that claim 6oz pours.

A 250ml or 8.4oz pour is the maximum size that yields an equal portion and potential profit. 250ml pours produce 3 glasses per 750ml. This size is referred to as a 9oz pour, but is actually less. This portion size makes it difficult to aerate by swirling to release aromatics.

A 150ml or 5oz pour is the ideal to maximize yields per bottle and retail price points. A bottle of wine will have 5 glasses at this yield size.

Portion control is mandatory in a restaurant to maintain costs and profitability. Every menu item can be connected to a POS system for P&L analysis and vendor ordering. Without portion control, your food and beverage items can never be analyzed to determine sell

thru, cost analysis or reordering. We highly recommend utilizing some type of portion control in your wine by the glass program, just as you do with your beer and liquor sales. Once customers realize the value of your wine program, your sales will increase.

I look forward to helping you find profit improvement opportunities in your Wine by the Glass program.



5oz/150ml	5	10	20	40	80	120
6.3oz/187ml	4	8	16	32	64	96
8.4oz/250ml	3	6	12	24	48	72

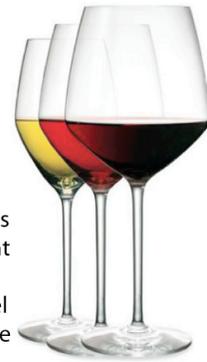
www.fizzdog.com

Copyright Fizz 2011



Wine Facts

- A 750ml bottle of wine contains 25.3oz
- A 5oz pour yields 5 glasses from a 750ml bottle
- Glassware should be free of odors and oil based cleaners
- Decanting wine improves scents and optimizes taste
- Wine should be stored at cellar temp approx 58F or 15c
- Corked wine will have the smell and taste of wet dog/old socks
- Light can affect wine and light colored bottles allow more light
- Brettanomyces is a bacteria infection in wine: Band-Aid odor
- Wine should be stored at a constant temp and humidity level
- Cork comes from the bark of a tree and is a renewable resource
- Once opened, wine can grow bacteria and oxidize quickly
- A butter or buttered popcorn odor or taste comes from oak
- Diacetyl can impart nutty or caramel characters



800-253-6610



WINE BY THE GLASS PROFIT ANALYSIS

750 ml (Standard Wine Bottle Size)	COST/ GLASS	\$20 COST PER BOTTLE	\$20 COST PER BOTTLE
		2X MARKUP RETAIL/GLASS	3X MARKUP RETAIL/GLASS
150 ml portion (5 glass yield)	\$4	\$8.00	\$12.00
187 ml portion (4 glass yield)	\$5	\$10.00	\$15.00
250 ml portion (3 glass yield)	\$6.67	\$13.33	\$20.00



Fizz
Dispense Optimization Group

Your Local Representative

Fizz Dispense Optimization Group, LLC

T/800-253-6610 F/678-792-7784

Box 1003 Adairsville, GA 30103

Copyright 2010

PN 31111

www.fizzdog.com