

LESSON ONE

(FRONT)

(BACK)

WINE CLASS IN A BOX

Our EZ Wine Class will turn you into the next office or neighborhood Sommelier!

Welcome to Lesson 1, "Wine Class 101." Let's start with the basics! The proper way to uncork and decant wine. Our wine color chart will give you needed terminology for rating. Next what are the Big 4 factors we need to consider when tasting wine? What's with these wine glass shapes? What glass is best for each variety of wine and why are the shapes different? What's the best order to serve taste wine? Lastly, what's the ideal temperature for storing wine?

OPENING WINE



VARIOUS CARAFE SHAPES AND SIZES



LOOK WINE COLOR CHART



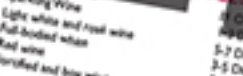
SMELL 45° ANGLE



TASTE



STORING WINE BOTTLES



CELLARING WINE

The ideal temperature to store wine is 55° - 59° F • Ideally between 55 - 75% humidity, in a cool dark place.

WINE SPOILS
Wine spoils about four times faster when it is stored or cellared in ambient temperatures versus a controlled environment. If you do not have a cellar, store your wine in a cool dark place on its side.

WINE CLASS IN A BOX
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CHAMPAGNE SWEETNESS LEVELS



TYPES OF GLASSES



RED WINES



WINE TASTING SEQUENCE



STORING TEMPERATURES



CELLAR



COLD



VERY COLD



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