

# A Quick Class in Glass

## Big Reds



### Cabernet

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

Vineyard Cabernet



### Burgundy

Enhances acidity and intensity of full-bodied wine.

Vineyard Burgundy



### Bordeaux

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

Vineyard Bordeaux



### Zinfandel

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

Vineyard Zinfandel

## Light Reds



### Pinot Noir

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

Vineyard Pinot Noir

## Big Whites



### Chardonnay

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

Vineyard Chardonnay

## Light Whites



### White Wine

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

Vineyard White Wine



### Champagne

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

Vineyard Champagne