

MO WINE & GLASSWARE

In my over 36 years in the wine industry I've been asked hundreds (if not thousands) of different wine related questions, but one of the questions most often asked—still to this day—is: “What glass should I serve this wine in?”

On the one hand, this is a pretty easy question to answer. You should serve it in a glass that DOESN'T LEAK! Duh!!!

FACT: The best wine glass is one that doesn't leak!

Believe me, I've drunk (and thoroughly enjoyed) wines out of pretty much any kind of vessel you can imagine, made from just about every kind of material (aluminum, plastic, wood, cardboard, Styrofoam, clay, glass, etc.) found on earth. Heck, I've even been known to dispense with the glasses entirely when I'm in the middle of nowhere with VERY good friends (Can you say, “Please pass the bottle?”)!

On the other hand, the size, shape, and material of your glass CAN make a difference in how the wine smells, tastes, and feels in your mouth. But do you really need to own each of the over 80 different styles promoted by one company, Riedel Glass, in order to truly enjoy what's in that bottle? NO WAY!



Learn more about Wine Glasses at
visitmodesto.com/mowine or point
your camera at the QR Code here.

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FINDING THE *right* GLASS

In our home, we USE four (4) styles of wine glasses, for the following reasons and wine types.

NOTE: The dark color of the glasses below is just to highlight the shapes—yours will be CLEAR glass.

SHAPE	WHAT THE SHAPE DOES FOR THE WINE	SUGGESTED WINES
	The “Sparkling Wine Flute” The magic of Sparkling wines is their FIZZ, so you need a tall, narrow glass that slows down the bubbles and keeps your wine from going flat too quickly.	Anything sparkling! Champagne, Prosecco, Lambrusco, and Cava —just to name a few.
	The “Standard White Wine” Glass Similar in shape to the “Bordeaux” Glass below, but smaller in overall size. Perfect for lighter bodied white and rose wines, and sweet reds.	Pinot Grigio/Gris, Riesling, Unoaked Sauvignon Blanc, Soave, Vermentino, Torrontes, Vinho Verde, etc., Dry or Sweet Rose, and Sweet Reds.
	The “Pinot Noir” or “Burgundy” Glass Fuller bodied wines (whites and reds) need glasses with bigger bowls to allow their aromas and flavors to fill the glass and expand. This shape is for full-bodied whites and low to medium tannin reds.	Oaky Chardonnays and Fume Blancs, Barrel Aged Whites, Viognier, Pinot Noir, Beaujolais/Gamay, Grenache, Carignan, etc.
	The “Cabernet Sauvignon” or “Bordeaux” Glass Another big bowled glass for fuller bodied wines, but this one is designed for higher tannin reds. The top of the glass is narrower, which directs the wine to the middle of your tongue, thereby reducing the amount of bitter/drying tannin that you taste.	Merlot, Syrah/Shiraz, Malbec, Cabernet Sauvignon, Chianti, Brunello, Barolo/Barbaresco, Nebbiolo, Petite Sirah, Zinfandel, Tannat, etc.



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