

WINE GLASSES

101



WHAT'S SPECIAL ABOUT WINE GLASSES?



Hefeweizens

Pour it into this specially shaped glass that locks in the citric aromas and enjoy your wheat that much more.



Pilsners

Get the perfect head and body distribution of pilsners and lagers in this curvaceous glass.



Lagers

The shape locks in carbonation so you can watch more bubbles float up the beautiful tall glass.



Craft Beers

A thinner base keeps aromas locked inside the glass so you taste every perfectly picked hop.



Ales

Get a good grip on this classic pub pint. It's perfect for IPAs, stouts and ales.



Blondes

For rye beers, Kölsch and bocks. Any delicate beer works because the slender shape kicks up the malt flavor.



Stouts

This sturdy glass is perfect for stouts and ales, as well as clanking, cheering, swaying and singing.

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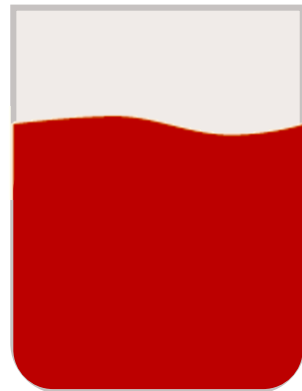
WHAT'S SPECIAL ABOUT WINE GLASSES?



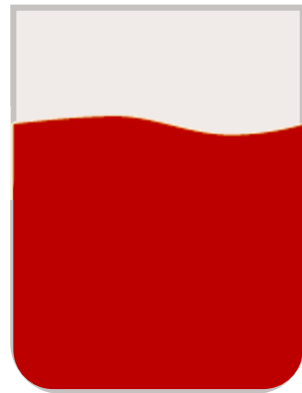
WE RARELY FILL WINE GLASSES
TO THE RIM!



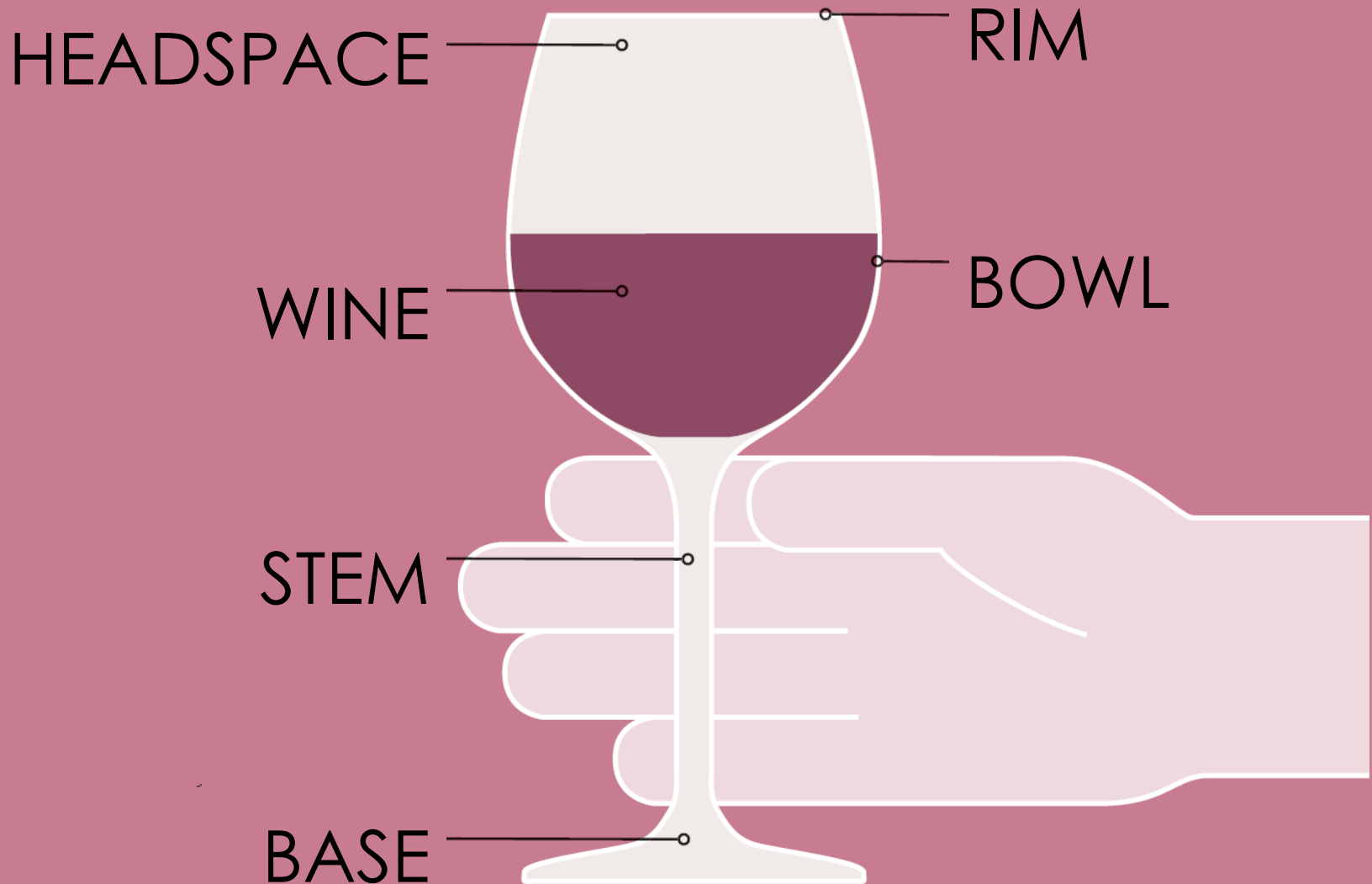
YOU CAN ENJOY THE TASTE
OF WINE FROM ANY GLASS



BUT THE TYPE OF GLASS YOU USE
WILL AFFECT THE WINE'S TASTE



WINE GLASS ANATOMY



WINE GLASS ANATOMY

EMPTY HEADSPACE

Provides room
for swirling and
collects aroma
compounds



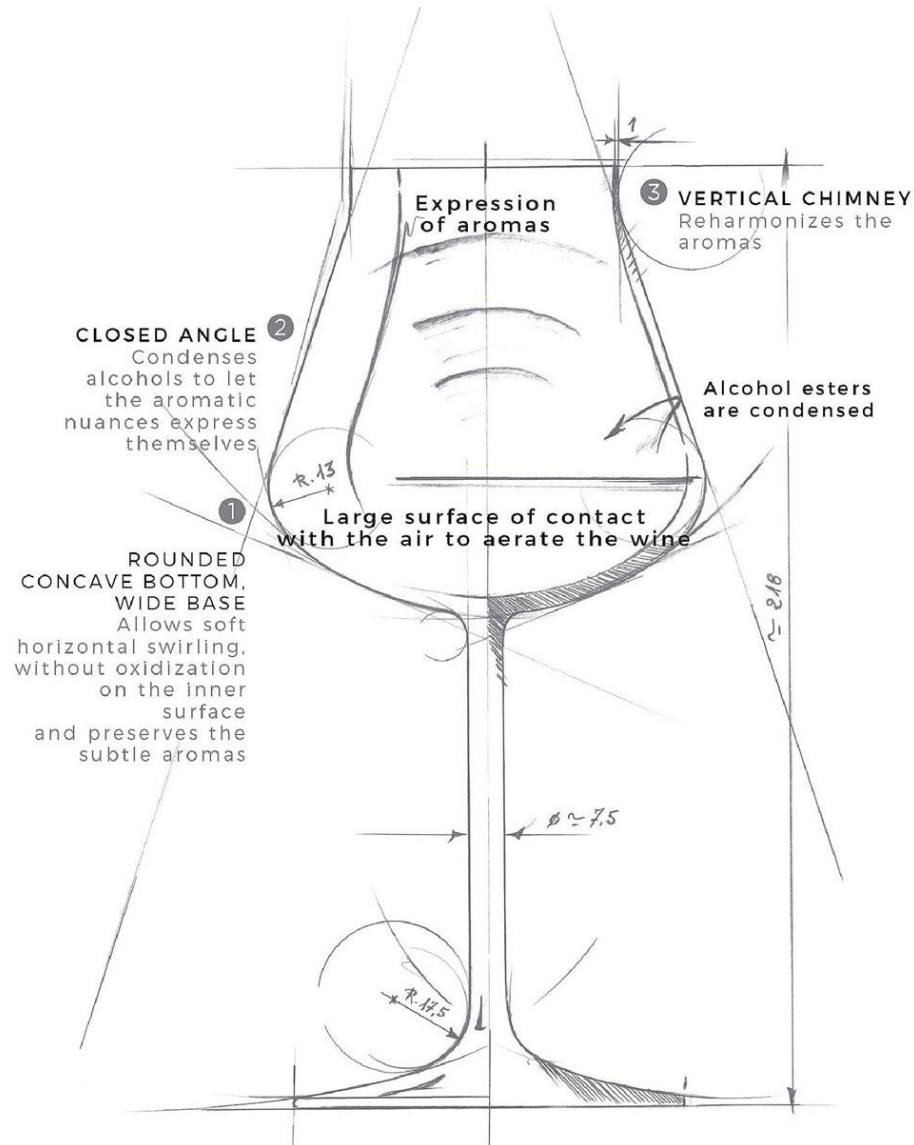
BOWL

Narrows at top
and can hold
5 ounce portion
below midpoint

STEM

For swirling and
maintaining
temperature

WINE GLASS ANATOMY



WINE GLASS TYPES



White wine style



Red wine style



**Sherry glass and
Champagne flute**

WINE GLASS TYPES

WHITES ARE
USUALLY SMALLER
AND NARROWER



White wine style



Red wine style



**Sherry glass and
Champagne flute**

WINE GLASS TYPES

REDS ARE
USUALLY LARGER
AND WIDER



White wine style



Red wine style



**Sherry glass and
Champagne flute**

WINE GLASS TYPES

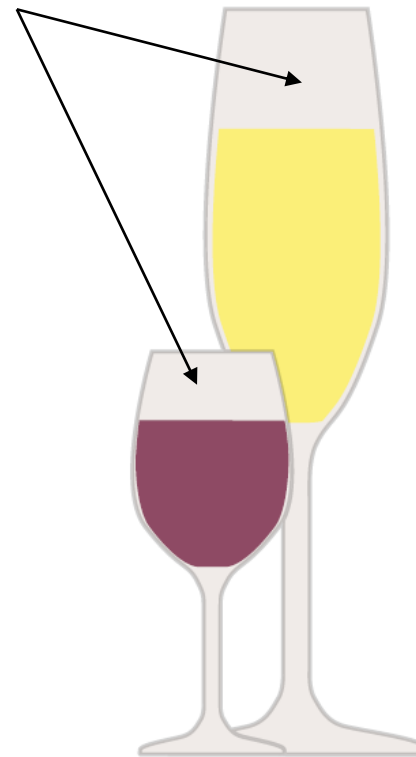
SPARKLING & DESSERT
ARE OFTEN FILLED
MORE THAN HALFWAY



White wine style



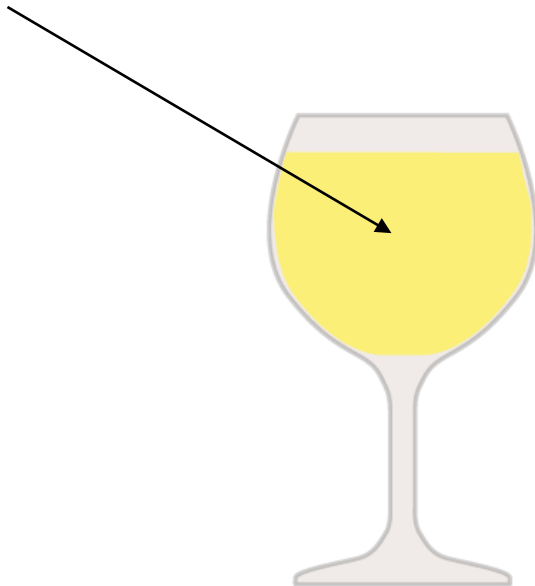
Red wine style



**Sherry glass and
Champagne flute**

WINE GLASS SIZES

AFFORDABLE
“BISTRO-STYLE” GLASSES
ARE QUITE SMALL,
TYPICALLY 7oz -10oz IN
TOTAL CAPACITY



WINE GLASS SIZES

AMBITIOUS PREMIUM
LUXURY WINE GLASSES
ARE MUCH LARGER,
TYPICALLY 12oz -30oz
IN TOTAL CAPACITY



SOME HOLD MORE THAN A BOTTLE



WINE GLASS QUALITY FACTORS

SMALLER GLASSES ARE ALWAYS MORE AFFORDABLE AND MORE PRACTICAL, BUT DON'T ALWAYS DO JUSTICE TO FINE WINES



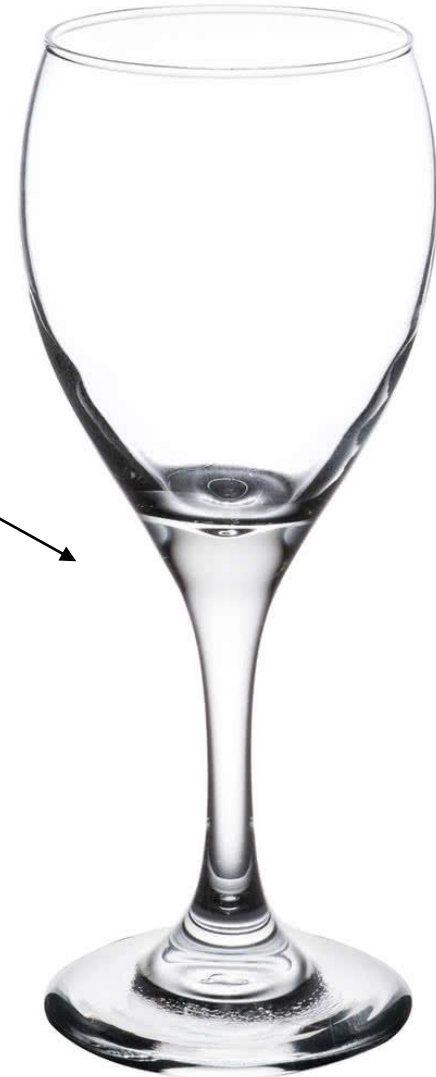
WINE GLASS QUALITY FACTORS

THICK “ROLLED RIMS”
MAKE GLASSES STURDIER
AND HARDER TO BREAK,
BUT THEY CAN FEEL
CLUNKY AND INHIBIT
THE FLOW OF WINE
ONTO THE PALATE



WINE GLASS QUALITY FACTORS

TEMPERED GLASS,
THICK BONDED STEMS
AND HEAVY BASES ARE
ALL SIMILARLY PRACTICAL
(ESPECIALLY FOR
DISHWASHER USERS)
BUT CAN BE LESS
AESTHETICALLY
PLEASING THAN
THINNER, LIGHTER
AND MORE FRAGILE
DESIGNS MADE OF
REAL CRYSTAL



WINE GLASS QUALITY FACTORS

THIN “CUT RIMS”
ARE FAR MORE FRAGILE,
BUT THEY FEEL
DELIGHTFULLY SHEER
AND WEIGHTLESS
ON THE LIPS AND
ALLOW WINE TO
FLOW SMOOTHLY
ONTO THE TONGUE



WINE GLASS QUALITY FACTORS

REAL CRYSTAL,
THIN ONE-PIECE STEMS
AND DELICATE BASES ARE
ALL MORE PLEASING
AESTHETICALLY, BUT DO
COST MORE TO
PRODUCE AND INCREASE
THE RISK OF BREAKAGE



RIEDEL WINE GLASSES



RIEDEL STYLE-SPECIFIC GLASSES: FOR “POWERFUL” CABERNETS



Sommeliers 4400/00

Ideal for highly tannic red wines of moderate acidity.
Directs the wine to the center of the tongue, creating a
harmony of fruit, tannin and acidity.

RIEDEL STYLE-SPECIFIC GLASSES: FOR “ELEGANT” RED BURGUNDIES



SOMMELIERS 4400/16

Perfect for red wines with high acidity and moderate tannin.
Directs the wine to the tip of the tongue, highlighting the
fruit and balancing the naturally high acidity.

RIEDEL STYLE-SPECIFIC GLASSES: FOR “VIVACIOUS” YOUNG WHITES



SOMMELIERS 4400/1

Designed for light fruity white wines that are high in acidity.
Guides the wine to the tip of the tongue, accentuating the
fruit and de-emphasizing the naturally high acidity.

RIEDEL STYLE-SPECIFIC GLASSES: FOR “VOLUPTUOUS” CHARDONNAYS



SOMMELIERS 4400/O

Created for full bodied white wines with moderate acidity. Directs the wine to the center of the tongue, bringing all of the components into perfect harmony.

RIEDEL 'DEGUSTAZIONE' GLASS: IDEAL "ALL PURPOSE" GLASS

