

Chapter 1 : How To Choose The Right Wine For You | Vinomofa

Edit Article How to Choose Wine. In this Article: Choosing Wines in the Store Choosing Specific Reds Choosing Specific Whites Community Q&A Picking out a bottle of wine or ordering wine at a restaurant seems like it should be a simple process, but it often isn't.

Certain wines go best with certain meals and deciding on the right wine for you includes sampling many. The following tips will help you find the wine you prefer. While there are many types of wines available including blush, rose, sparkling, dessert or champagne, the most common wines are red and white. The main difference between red and white wine is that the juice used to make red wine includes the skins, stems and seeds of red or black grapes. White wines can be made from any color grape, as only the juice, which is clear, is used. The juice and the woody bits used in the production of red wine contain tannins which give reds more complexity. The general rule of thumb is that red wines tend to be heavier than white wines while white wines are usually sweeter. Knowing the difference between red and whites will help you choose the right wine for you. When choosing a wine to drink with a meal, choose a white if you are eating something light with subtle tastes. Drinking something too heavy will overshadow the taste of the food. Pick a red when eating a heartier meal as the food will be complimented by a strong wine with a flavor of its own. Most people remember that white meats, such as fish and chicken, should be eaten with white wine and red meats and sauces go better with red wine. When in a restaurant, order your wine after you have decided on your meal however, do not feel as though you must drink white if you prefer red, or vice versa. The only thing that truly matters is that you enjoy the wine and the food; the rules are there merely to guide. The taste of wine is referred to as either sweet or dry. While it seems odd to consider a liquid dry, when it comes to wine, the word simply means the opposite of sweet. Dryness is usually scaled between 00 very dry to 5 or 6 very sweet. Chardonnay is considered a refined wine, whereas Sauvignon Blanc is more refreshing. When it comes to reds, Cabernet is sweeter than Merlot. Merlot is a smoother, lighter red while Cabernet is a rich wine that accompanies heavy foods well. While not as popular as other reds, Syrah is particularly well done in Australia where it is known as Shiraz. Zinfandel is a full flavored, robust red wine and the Zinfandel grapes can be used to make a sweet white wine called White Zinfandel. In addition to dryness, wines are also categorized by their weight. Weight refers to the amount of alcohol present. The term "body" refers to the thickness of wine and the weight of it in your mouth. To choose the right wine for you, taste test different kinds and determine which taste, weight and body you prefer. While many of the finest wines come from France, Italy and the U.S. A California in particular, many notable wines come from other countries such as Chile, Australia and Canada Ontario. While region is of interest, do not limit yourself by only choosing wines that come from well-known vineyards. Experimenting with different kinds of wines may result in finding a favorite you may not normally have considered. When determining which wine to choose, another factor involved is the vintage. Vintage simply refers to the year the wine was made. Because weather cooperates better in some years than in others, certain years will produce better wines than others. The amount of rain that falls close to harvest time typically determines the amount of sugar in the grapes and thus, will affect the taste. A small tip is that was a great year for all wine, so if you are looking to impress and are in doubt, order a bottle from this vintage and you will be sure to choose the right wine. Although vintage is considered important to those who know how to choose a wine, remember that older wine does not necessarily mean better wine, especially if the older bottles were from a bad vintage. While there are many guides involved to help you choose the right wine, the most important guide of all is your own taste buds. Sip many and enjoy. Rate this Article Click on the stars below to rate this article from 1 to 5.

Chapter 2 : The Perfect Pour: How to Choose Wine For Your Wedding

While learning how to choose wine, it's helpful to know some of the major wine regions and the grapes they are best known for: Most Popular Regions and Grapes.

Most consumers choose wine based on the label. Does the increased influence of marketing decrease the importance of the substance in the bottle? I trust that wine lovers have the discerning palate to choose wines that they love, but lack the language to detail their preferences. There are no yelp reviews for wine, no amazon ratings, which leaves a lot of mystery for most consumers to begin finding the right wine. These few steps can lead you in the right direction. Wine has its own lingo, like accounting or coding. Learning a few basic words that describe the palate and aroma of a wine empowers you to accurately explain which of those components suite your palate. The structure of a wine is broken down by the following attributes. Beware of the common misnomers that may confuse the person trying to help you. Be aware that this gives the wine more body. Also, a higher ABV may not be a bad thing if the wine is balanced by high acid and tannin. This is probably the most commonly misunderstood component of wine, as it is often confused with fruitiness. A wine can smell fruity but be completely dry on the palate. Jen likes to compare sweetness of wine to sweet tea- it may have a tropical fruity aroma but is actually dry until sugar is added to it. Also, there are wonderful and complex wines with a kiss of RS residual sugar , which balances the high acidity on the wine and softens the texture. The way it feels on your palate. Do you like your wines juicy, gritty, lean, rich, silky? Finish: This is one indication of quality. If the aromas fall off quickly, it may be poorly constructed or simply not complex. Balance is also a big dividing line for quality. Often, poor wines are out of balance. Using the accurate lingo will allow the wine professional to best assist you in finding the wine that best suits your palate. Go beyond the grape Given that American wines usually label with a grape varietal, many people become comfortable with a handful of grapes that are familiar to them. Be ready to be surprised! This allows you to move laterally through the wine regions of the world. A Cabernet from Bordeaux may not be your friend, but a dry Touriga Nacional blend from the Douro would be right up your ally! Which leads to the next point 3. Be flexible to find value We all want a good value. There is still value to be had on wine shelves, but I find that many people start with a backwards approach. To discover excellent wines at great prices, get out of your comfort zone refer to Step 2. Look at Italy, Germany, Argentina. Discovering your wine palate preferences allows you the flexibility to discover the world of wine. I know a lot about wine. But when I have my taxes done, I go to an accountant. More than a few wine shoppers avoid the local wine retail professional or sommelier out of fear of being upsold or embarrassed due to their lack of wine knowledge. These professionals are here to help you and should be hospitable. Tell them a few things about what you normally like to drink and how much you want to spend. They can point you to new wines or old favorites. Be nice to them and they will be nice to you, no matter how little you know about wine.

Chapter 3 : 4 Steps: Choose Wine - AskMen

Choose easy pairings. Pairingsâ€™ this is when things get interesting. As Turley notes, there are two schools of thoughts when it comes to wine and food pairings: complementary and contrasting.

Choosing the right yeast is important for two reasons. First, different yeasts produce different flavor and aroma profiles to finished wines. The second reason your choice of yeast is so important is that not all strains have the same alcohol tolerance. Many wild yeasts have tolerances of only five to six percent alcohol. This guide breaks down what yeast strains give what flavor and aroma profiles for different grape varieties. For each variety they list the most common yeasts used along with the different flavors and aromas that can be expected from using them. This may be because that particular strain does not offer very much flavor but really packs in the aromas. These yeasts are best paired with another strain in either a mixed fermentation or a split fermentation. A mixed fermentation is where you pitch more than one yeast strain at the same time in the same must. After fermentation you blend them back together. I use it all the time to plan my wine making efforts. Be sure to correct it for temperature using the specific gravity temperature correction calculator. Assume that your wine finishes with a specific gravity of 0. Take your measured specific gravity and your estimated final gravity and plug it into the following equation: Instead pitch the yeast you have and refer back to the Lallemant chart and the Yeast and Grape Pairing Guide to find a strain that is strong enough to ferment to your estimated alcohol content. Purchase that yeast and keep it on hand in the event your fermentation gets stuck. Your preferred yeast that you used first will do the bulk of the fermenting and therefore provide more of the flavor and aroma. The second yeast will have some impact on flavor of course but it will be minimal. Mostly we just need something to complete the fermentation process. Follow this three-step procedure and you should do just fine.

Chapter 4 : How to Choose Wine Infographic | Wine Folly

The former is blended from a variety of young wines and aged just a few years, resulting in a wine with juicy, fruity flavor. The latter is aged for many years, developing a nutty flavor and caramel color, and tends to be more expensive.

Even subtle differences in glass design can significantly impact how you experience a wine. But when it comes to enjoying wine, does your wine glass really matter? The answer is an absolute yes! Because wine glass shape and style impact how much air comes in contact with the wine, how much aroma is released from the wine and reaches your nose, and especially where the wine first hits your tongue. All these elements together ultimately impact the flavor you taste. The moral of our comparative glass tasting story? Many years ago, my Mom and I did our first comparative glass wine tasting. We tasted several different wines, each one in several different glasses, to taste the impact that different glass elements have on how you taste the wine. Truly, the glass can completely change how you experience the wine. You may just find you love it once you switch. Because different glasses are shaped to enhance different aspects of wines. The three things to consider in your wine glass are: Ultimately the best wine glass choice for any particular wine is the one in which the wine tastes best to you. Then give consideration to stemmed versus stemless, and to the thickness of the rim. Before you blame the wine, give it a try in a different glass! With wide bowls, much of the wine is exposed to air and a lot of aroma reaches your nose. With narrower bowls, less wine is exposed to air and less surface area is present to release aroma to your nose. So which bowl size and shape go with each type of wine? Choose a Wide Bowl for Reds Red wines typically require a large wide bowl to best allow their bigger bolder aromas and flavors to emerge. Choose a Narrower Bowl for Whites Because most white wines have more delicate flavors and aromas, a narrower glass helps channel these subtler aromas more toward your nose. Sparkling wine loses its carbonation once exposed to oxygen. So to keep those bubbles dancing as long as possible, choose a tall narrow fluted bowl that minimizes the amount of air touching the surface area of the wine. This will best preserve all those beautiful bubbles. When in doubt, choose a medium-sized all-purpose wine glass designed for use with both red and white wines. With plenty of room to allow the wine to breathe, these versatile glasses will provide an adequate drinking experience for most wines. I pour it into my globe-shaped round glass, for sure. Stemmed glasses do seem a bit more formal whereas stemless are a bit more casual. Hosting a cookout in your backyard, for example? Stemless may be the way to go. So stemless glasses may not be the best choice for white wines that are served chilled if you like to keep the chill on your wine. But truly, when it comes to stems choose what you prefer for your wine drinking experience! A more thinly cut rim with no lip like on the glass in the photo above allows wine to flow smoothly onto your tongue. Thicker, more rolled rims like that on the glass in the photo below inhibit smooth flow onto your tongue and can accentuate acidity and harshness in the wine. Personally, I prefer to drink from a glass with a thin rim It may just change your whole flavor experience with that wine.

Chapter 5 : Choose The Right Wine

The perfect wine for the moment you get off work is different from the one you'll choose for your obligatory social gathering. There are, of course, a few moments when wine is just not appropriate. Fellow enthusiasts are welcome to share How to Choose Wine, just credit authors with a link back.

Chapter 6 : Wine Basics - A Beginner's Guide to Drinking Wine | Wine Folly

Choose fruity, sweet, and light white wines for spicy food. The challenge when pairing wine with spicy foods is that the wine can accentuate the heat, rather than complementing the flavors.

Chapter 7 : Restaurant wine lists: how to choose a good bottle

DOWNLOAD PDF HOW TO CHOOSE WINE

If you're looking for a few pointers on wine tasting, AM has a number of comprehensive articles on the topic, including a feature on how to taste wine. So here are our 4 steps on how to choose wine.

Chapter 8 : How to choose wine in a restaurant | Food | The Guardian

Wine critics who taste thousands of wines a year are a great source for value bottles. Wine magazines usually showcase inexpensive value wines; most of their online databases are only available by paid subscription, but Wine Enthusiast's Online Buying Guide is free.

Chapter 9 : 3 Ways to Choose Wine - wikiHow

When choosing your wine glass, it's best to first and foremost take bowl shape into consideration, matching the bowl to the type of wine. Ultimately the best wine glass choice for any particular wine is the one in which the wine tastes best to you.