



## Stemware Basics

It's not uncommon to question if the wine glass really matters. The answer is “yes” – and there are often ways to work with what you have to ensure a great wine tasting experience for all.

Here are the basics:

- ✓ **The shape** of the bowl impacts how the wine aerates and, therefore, how well the wine smells and tastes. White wines need less aeration than reds and reds have varying needs, so the shape of the glass varies accordingly.
- ✓ **The stem** is also a useful, albeit precarious, little tool. While you may want to opt for stemless glassware so breakability is less of a concern, remember that the stem keeps your fingerprints off the glass and the wine at the right temperature.
- ✓ **Sparkling wines** throw an interesting challenge into the mix. Imagine pouring champagne into a tumbler, yikes! All of those lovely little bubbles would lose their flavorful mojo as a result. Flutes channel the bubbles upward neatly to your lips where your tongue can savor all of the wine's exquisite flavors.

### So, what about stemware for a crowd?!

The good news is, with the exception of bubbly, you *don't* need to have a different glass for every different type of wine you will taste. A Bordeaux style glass can work for both reds and whites. Just make sure the lip of the glass curls almost imperceptibly inward to capture all of the wine's essential aromas. Crystal stemware (leaded or not) is designed to do just that. There are many affordable options on the market to match your budget. And don't forget... renting might be the perfect alternative, too!