

Opening a Bottle of Wine

1.7.1

Fill in the blank.

In order to open a bottle of wine successfully, you need a great tool called a

_____.

This tool has a few important parts including the:

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

For older wine you need special tools, but you'll use this technique almost

_____ percent of the time.



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Serving Temperatures

1.7.2

Fill in the blank.

Wine is best enjoyed at different temperatures depending on type. Sparkling, rosé, light whites and dessert wines are best enjoyed at _____°F.

For full-bodied white wine and light red wines, serve at _____°F.

And for full-bodied red wines and heavier dessert wines, try serving at _____°F.

Think about the following and feel free to write your response.

Why might it be better to serve wines on the colder side of their temperature range?



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Preserving Wine

1.7.3

Fill in the blank.

Wine begins to lose its freshness in a few _____ after opening.

During decanting, we are adding oxygen into the wine. However, too much oxygen leads to the wine tasting _____.

Most wines you purchase at a store should not be kept at _____ temperature for more than a few days.

If you can, store your wine at _____ °F, cooler than your house and warmer than your fridge.



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Glassware

1.7.4

Fill in the blank.

A wine glass has three parts:

1. _____
2. _____
3. _____

Holding a glass by the stem helps you avoid raising the wine's

_____.

The right glassware can enhance your wine experience, but you don't need the _____ glass for each type of wine.



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