



SERVING WINE

1. At least one hour before serving, remove wine from your cellar and stand the bottle upright. This allows any sediment to settle at the bottom so you can easily prevent it from being poured into your guest's glass.
2. The next thing to consider is the temperature of the wine. Red wine should be served at room temperature or 65°F. White and rosé wine should be served at 52°F. If your wine has been sitting in the refrigerator, it is best to remove the bottle and let stand at room temperature for about 15 minutes before serving. Sparkling wines should be served at 40° - 45°F. (Quick tip - if you're short on time and need to chill your bottle of wine, fill a bucket with ice and water and submerge the bottle in it. This should get the wine down to serving the temperature in under 15 minutes.)
3. Now it is time to open the bottle. Using a traditional waiter's corkscrew, carefully remove the cork from the bottle. Once you have the cork pulled about two thirds of the way out, grasp it with your hand and slowly pull the cork out of the bottle to prevent spilling.
4. Fill the glass about half full, leaving room for wine to be swirled, releasing the aromas without spilling.
5. Enjoy!

For recipes and more entertaining tips and ideas, visit us online at www.williamhillestate.com.

SERVING AND STORING YOUR WINE

STORING WINE

1. Store wines in a cool, dry place that maintains a temperature between 50° - 60°F.
2. Make sure you keep the cork wet by laying wines on their side. If the cork dries out, it may crack, allowing oxygen to enter the bottle.
3. If you are planning to age a wine, visit us online to learn about its aging potential.

THE BASICS OF FOOD & WINE PAIRING

1. Identify the weights of the food and wine.
2. Match the weight of the food and wine.
3. Identify the dominant flavor of the food.
4. Select wines with aromas and flavors that enhance the flavor of the food. There are two common methods of selecting wines: either those that complement the meal with similar aromas and flavors, or contrast it instead.

	Beef/Lamb/ Veal	Pasta	Chicken/ Pork/Turkey	Seafood	Vegetarian
Cabernet Sauvignon	X	X	X		
Petit Verdot	X				
Malbec	X	X	X		X
Cabernet Franc	X		X		X
Merlot		X	X	X	X
Chardonnay		X	X	X	X

* These are basic pairing recommendations; for more detailed information, visit us online.