The secrets of secret societies: The case of wine

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Basic Info
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- White Wine
- Red Wine
- Dessert Wine
Red vs White Wine

Red
- Grapes with pigmentation
  - Red or black grapes
  - Fermented with skins
  - Tannins
  - Cause dry puckering sensation in mouth and back of the throat

Both

White
- Grapes with no pigmentation
  - White or black grapes
  - Skins removed

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Red

Grapes with pigmentation
- Red or black grapes
- Fermented with skins
- Tannins
  - Cause dry puckering sensation in mouth and back of the throat

Both

Grapes from grapes
- Grapes are crushed
  - Fermented
- May or may not be aged

White

Grapes with no pigmentation
- White or black grapes
- Skins removed

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Wine-Tasting

- Usually 1 to 2 ounces of wine
- Drink from your lightest to biggest flavor filled wines - the order this year will surprise you.
- Drink driest to sweetest
- Observe the wine
  - Color
  - Legs
  - Swirl and smell
- Taste
  - Pull air in
- In between wines
  - Dump any left over wine (does it exist?)
  - Rinse glass with water between bottles
  - You can rinse your mouth out as well!
**The 100-point System**

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 – 96</td>
<td>Incredible!</td>
</tr>
<tr>
<td>95 – 90</td>
<td>Great!</td>
</tr>
<tr>
<td>89 – 85</td>
<td>Very Good!</td>
</tr>
<tr>
<td>84 – 80</td>
<td>Good</td>
</tr>
<tr>
<td>79 – 70</td>
<td>Average</td>
</tr>
<tr>
<td>69 – 60</td>
<td>Below Average</td>
</tr>
<tr>
<td>59 – 50</td>
<td>Not Recommended</td>
</tr>
</tbody>
</table>
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We want your opinion:
We will be online voting for our favorites throughout the night.

Text YAMLC008 to 37607