

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



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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!



Our Five Wines



The secrets of secret
societies: The case of
wine

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Basic Info

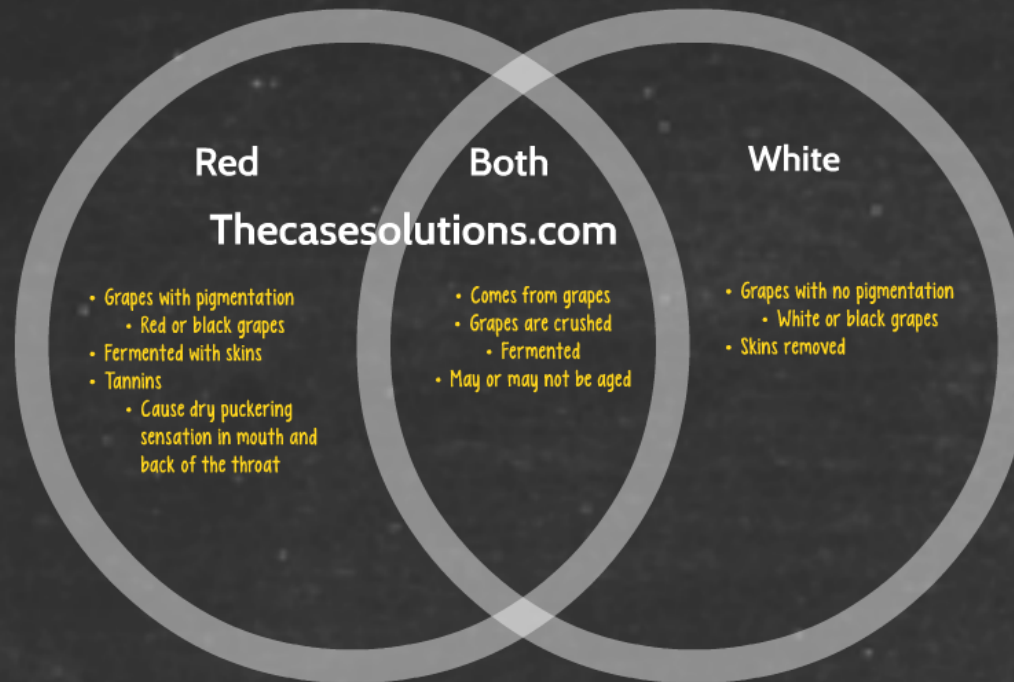
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- White Wine
- Red Wine
- Dessert Wine



Red vs White Wine



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Red

Both

White

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

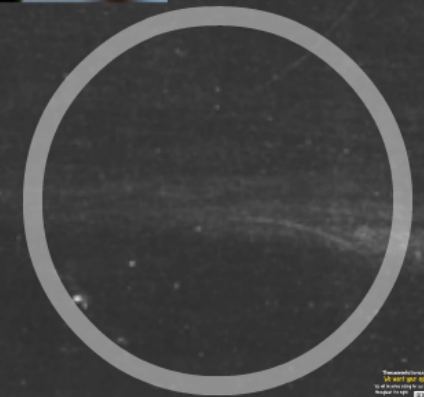
- Comes from grapes
- Grapes are crushed
 - Fermented
- May or may not be aged

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

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Wine Tasting

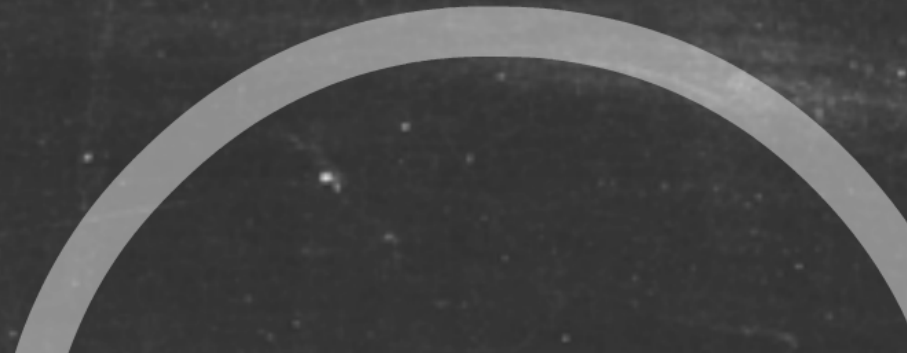
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as many



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THE 100-POINT SYSTEM

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100 – 96	Incredible!
95 – 90	Great!
89 – 85	Very Good!
84 – 80	Good
79 – 70	Average
69 – 60	Below Average
59 – 50	Not Recommended

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We want your opinion:

We will be online voting for our favorites throughout the night.



Text

YAMLC008 to 37607