## Sula Wines: Creating A Legacy (A)







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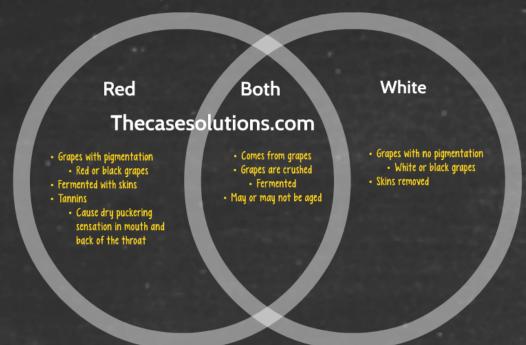
## Basic Info



- White Wine
- Red Wine
- Dessert Wine



#### Red vs White Wine



## Red Both Thecasesolutions.com

- 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

#### White

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

### Thecasesolutions.com · Usually I to 2 ounces of wine Wine - Tasting

- Drink from your lightest to biggest flavor filled wines - the order this year will surpirse 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 Thecasesolutions.com

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

## Thecasesolutions.com We want your opinion:

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

Text YAMLC008 to 37607

