

# WINE GLASSWARE

## Table Wines

**Generics:** Named for district in which originally produced    **Varietals:** Named for principal variety of grape

### Red Wines

To accompany roasts  
steaks, chops, game,  
Mexican food, pastas,  
casseroles, cheese dishes,  
barbecues

#### Generics

Burgundy } Dry, pleasantly tart,  
Chianti } with medium to  
Claret } full body  
Mountain Red }

Barberone } Mellow, slightly sweet,  
Vino Rosso } with medium body

#### Varietals

Cabernet }  
Gamay } Rich, with medium  
Gamay Beaujolais } to full body  
Grignolino }  
Pinot St. George }  
Ruby Cabernet }  
Zinfandel }

Barbera }  
Cabernet Sauvignon } Dry, fruity, aromatic,  
Charbono } with light to  
Merlot } medium body  
Petite Strah }  
Pinot Noir }

### Rose Wines

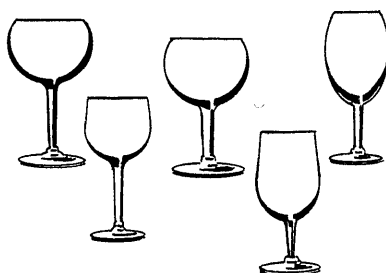
To accompany ham, pork,  
veal, lamb, poultry, fish  
salads, picnics

#### Generics

Vin Rose } Light, medium  
Rose } dry, fruity

#### Varietals

Cabernet Rose } Light, fruity, dry,  
Grenache Rose } slightly sweet  
Grignolino Rose }  
Zinfandel Rose }



### White Wines

To accompany seafood,  
poultry, veal, ham, cheese  
or creamed dishes, souffles, eggs

#### Generics

Rhine }  
White Chianti } Rich, dry, fruity  
Light, medium dry }  
Dry Sauterne }  
Mountain White }

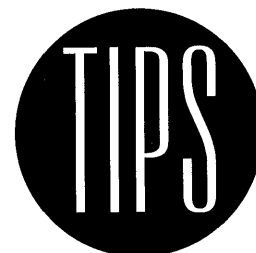
#### Varietals

Emerald Riesling } Light, dry,  
Gewurtztraminer } hint of sweetness  
Green Hungarian }  
Grey Riesling }  
Johannisberg Riesling }  
Sylvaner }  
Traminer }

Chardonnay }  
Chenin Blanc } Rich, dry,  
Dry Semillon } with fuller flavor  
Pinot Blanc }  
Sauvignon Blanc }

### Serving Pointers Wine Servings Per Bottle (U.S. Bottles)

Bottle Size	Total Fluid Ounces	Table Wine or Champagne	Appetizer or Dessert Wine
Fifth (4/5 qt.)	25.6	4-6	8-12
Tenth (4/5 pt.)	12.6	2-3	4-6
Split	6.4	2	
Pint	16.0	3-4	5-7
Quart	32.0	6-8	10-14
Half Gallon	64.0	12-16	20-30
Gallon	128.0	24-32	40-60



**Appetizer Wines**  
Sherry, Vermouth, Natural Flavored Wines

**Red Wines**  
Burgundy (Pinor Noir), Claret (Cabernet, Merlot, Zinfandel), Chianti, Rose

**White Wines**  
Sauterne (Semillon, Sauvignon Blanc), Rhine (Riesling, Sylvaner), Chablis (Pinot Blanc, Chardonnay)

**Dessert Wines**  
Port, Muscatel, Tokay, Sherry

**Sparkling Wines**  
Champagne, Cold Duck

### Wine Calorie Chart

Wine	Percent Alcohol (by vol., avg.)	Calories per oz.
Red table wine	12%	24-25
White table wine	12%	22-26
Champagne	12%	24-25
Dry sherry	17-20%	33-38
Dessert wines	18-20%	41-48

### Tips for Wine Storage

1. Cool (> 32° F. < 70° F), between 50°-60° F, minimal temperature change
2. No vibration
3. No light
4. Horizontal to keep cork moist (stack 4" hexagonal clay drain pipe for a quick wine rack)
5. Vertical for jugs/bottles with metal/plastic caps
6. Refrigerate leftover jug wine

Consult your rental center for additional equipment and accessories for your event.

### UNDERSTAND YOUR RENTAL CONTRACT KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote wine glassware. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of wine glassware. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.