

WINE PRODUCTION & CATEGORIES

Wine is the oldest form of alcoholic beverage, its origins pre-dating written history. Some scholars think wine originated around 4,000 B.C. in the Mediterranean area.

The wine-making process depends upon a great number of factors that make it impossible, despite modern scientifically controlled methods, to produce the exact same wine from different vineyards from year to year. Some of the many factors include the grape, the soil, the weather during growth and harvest, sugar content of the grapes, wine-making technique, blending, aging, aging containers, and, of course, the skill and tastes of the vintner. What this means practically speaking is that wine is an incredibly complex beverage whose intricate color, aroma, and taste, can provide something for everyone.

Wine production process:

- Grapes are harvested in the fall, the exact time depending upon the variety of grape and weather.
- Grapes are put into a crusher-stemmer which crushes the grapes and removes the stems. The result of this process is called "must."
- The "must" is pumped to a presser which separates the skins from the juice. For red wines, the skins are left in during the fermentation process.
- The juice is pumped into a settling tank and then on to a fermentation tank where yeast is added and fermentation begins. The juice is allowed to ferment for two to three weeks, producing wine.
- If desired, the wine is then aged. Traditional wine-making called for aging in wooden casks where the wine picked up flavors and aroma of the wood.

After aging, the wine is filtered and bottled.

(Continued on Reverse)

Wine Serving Temperatures

Red wines are best served at room temperature or about 65 degrees F.

White wines, rosés, and light reds are best served chilled or between 50 and 55 degrees F.

Champagnes and sparkling wines are best served cold or about 45 degrees F. to maintain their effervescence. Avoid very cold temperatures, as it will cause delicate flavors to be lost.

Service Tip of the Day

Table or Clearing Clatter

One of the most annoying sounds in a dining room, particularly one that prides itself on quality and service, is the sound of "table or clearing clatter." This clatter is the sound of tables being cleared and is characterized by careless (usually mistaken for speedy and efficient) handling of glassware, flatware, and chinaware. The noise is particularly noticeable when bus tubs are used for clearing tables. The server or busperson slings the dirty flatware into the bus tub and carelessly stacks and piles chinaware. The resultant noise is better suited to a cheap diner than to a dining room of a private club.

If you think this is an exaggeration, pay attention the next time you go to a restaurant to see how much noise is made in clearing tables. In most restaurants the noise is excessive and is due to one primary cause - poor server training.

While it's impossible to clear tables noiselessly, it is the hallmark of a quality establishment to clear conscientiously, taking the time and care to stack dirty dishes quietly and to place soiled flatware into the bus tub instead of slinging it.

Whenever you clear a table, focus on what you're doing and be aware of the noise you are making. The care you take will enhance your members' dining experience.

Sales Tip of the Day

Champagne is one of the most delicate and delightful of all wines, but because it takes so long and is so costly to produce, it can never be cheap. This puts it in a class by itself as the "glamor" wine. It is indispensable at weddings, receptions, and formal banquets, but it is not limited to special occasions. Champagne is just as much at home with oysters as it is with ham or dessert, if a Champagne of the proper sweetness is chosen.

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Wines are usually categorized broadly as:

- White, which can be sweet and fruity or dry.
- Red, either medium or full-bodied.
- Rosé, a pink table wine whose grape skins are removed from the must prior to fermentation.
- Sparkling wines/Champagne.
- Dessert wine (sweet).
- Sherry, either dry or sweet.

Distilled Spirits

Listed below the definitions of various distilled spirits. Can you identify them?

1. A potable spirit, often aged in wood, obtained by distilling wine or a fermented mash of fruit.
2. A potable spirit, suitably aged in wood, usually oak, obtained from the distillation of a fermented mash of grain.
3. A potable spirit, suitably aged in wood, obtained from the distillation of a fermented mash of sugarcane juice or molasses.
4. A flavored beverage obtained by redistilling a high-proof neutral spirit in the presence of juniper berries and other flavoring agents.
5. As made in America, neutral spirits so distilled or so treated after distillation with charcoal or other material, as to be without distinctive character, aroma, taste, or color.
6. Flavored beverages whose flavor is obtained either by infusion or by distillation of the flavoring agent, to which is then added simple syrup for sweetening. They may be artificially colored.

1. Brandy 2. Whisky 3. Rum 4. Gin 5. Vodka 6. Liqueur

D a i l y R e v i e w

- Specials
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- Reservations
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