

KAREN MACNEIL™

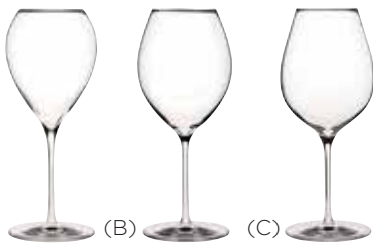
FLAVOR FIRST®

WINE GLASSES



Conduct your own
Wine Glass Tasting
in **4 EASY STEPS.**

Many of us have experienced a wine tasting. But have you ever done a wine glass tasting? It's easy and fun—and comparing glasses will reveal just how much the right glass can enhance the wine you're drinking.



(A)

(B)

(C)

One each of the following **FLAVOR FIRST™** Wine Glasses (included in this Variety Set):

- **CRISP & FRESH™** Wine Glass (A)
- **CREAMY & SILKY™** Wine Glass (B)
- **BOLD & POWERFUL™** Wine Glass (C)

NOTE:

The glass names are etched on the foot of the glasses.

You'll Need:



One bottle of your favorite wine. We suggest one of the following:

- a sauvignon blanc or other light-bodied white wine
- a chardonnay or other medium-bodied white wine
- a cabernet sauvignon or other big, bold red wine

See instructions on back side.

How to conduct a *Wine Glass Tasting*

STEP 1. Line up the glasses from left to right in this order: **CRISP & FRESH™**, **CREAMY & SILKY™**, **BOLD & POWERFUL™**.

STEP 2. Open the bottle of wine and pour about three ounces of wine into each glass. (Helpful note: three ounces should come to about an inch below the widest part of the **CREAMY & SILKY™** glass).

STEP 3. Give each glass of wine a good swirl.

STEP 4. Smell and taste the wine in each glass. Think about how the aroma and flavor of the wine changes.

- If you're tasting a sauvignon blanc or light-bodied white, in which glass does the wine seem most expressive and vibrant?
- If you're tasting a chardonnay or medium-bodied white, in which glass does the chardonnay seem most harmonious and round?
- If you're tasting a cabernet sauvignon or another big, bold red, in which glass does the cabernet seem most soft and generous?

Because everyone's palate is a bit different, there's no absolute right answer. But in our experiments, we've found that the sauvignon blanc (a crisp and fresh wine) tastes best in the **CRISP & FRESH™** glass; the chardonnay (a creamy wine) tastes best in the **CREAMY & SILKY™** glass; and the cabernet (a powerful wine) tastes best in the **BOLD & POWERFUL™** glass.

For Even More Fun

Invite a friend and have a glass tasting of all three different wines (or three different wines of your choosing).

Once you discover the glass you like best, consider getting an entire set of them so you can share your favorite wine with friends.

FLAVOR FIRST™ Wine Glasses are available at major national retailers in sets of six or four: **CRISP & FRESH™**, **CREAMY & SILKY™**, and **BOLD & POWERFUL™**.

You can follow me on social media @karenmacneilco
#karenmacneil #flavorfirst #wineglasses #glasstasting

Happy tasting!

Karen MacNeil, Best-Selling Author of *The Wine Bible*

FLAVOR FIRST®

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STEP 1.



STEP 2.



STEP 3.



STEP 4.



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