

# WHAT'S IN A WINE GLASS... OTHER THAN WINE?

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Wine glasses have long been a topic of controversy. Some people will argue that the shape and design of the glass matters a great deal and reflects in the taste of the wine. Others will argue the shape and design of the glass has no deciding factor in the taste. The truth is the glass does matter. People have been drinking wine since 425 B.C. and through the years the wine glass has evolved so that it lends itself to the wine.

If each of us kept a different glass for every wine our cabinets would be overflowing. It is best to determine which wines you enjoy most and pair your stemware accordingly.

White wine glasses trend toward a taller bowl than red wine glasses. The tall shape of the white wine glass reduces the surface area exposed to outside air temps allowing the wine to stay chilled longer. White wine glasses come in many different ounce capacities, shapes and sizes but a common characteristic is the tall bowl. The tall bowl with the narrow opening places the wine to the back of the mouth where the mature bolder flavors of the wine can best be tasted.

Red wine glasses trend toward a larger rounded bowl with an open mouth. The wider and more open mouth allows for increased rate of oxidization by revealing a larger surface area of wine



to the air. It also allows the wine to warm faster due to the increased surface area exposed to room temperature air. The wider bowl and larger opening allows plenty of room for the nose, thus aiding in the detection of the complex aromas associated with red wine. The shape places the wine to the front and sides of the mouth where delicate and subtle flavors are best detected.

Dessert wines trend toward a small upright narrow mouth glass. These wines are normally very sweet, and the upright narrow bowl forces the wine to the back of the mouth. This allows you to better enjoy all the flavors of the wine without being overtaken by the sweetness.

At ACS, we have years of experience helping individuals select the perfect custom imprinted stemware as well as working with wineries to select the perfect glass for their tasting rooms. Our record of customer satisfaction includes timely distribution to maintain the customer's stemware inventory and to meet event related deadlines. Our strategic focus is to continue to offer the most competitive programs throughout the industry.

ACS looks forward to helping you pick the perfect glass and customizing it to suit your tastes! For additional information on ACS and its products, visit their website at [www.brandmybeverage.com](http://www.brandmybeverage.com)