The 7 Habits of
Highly Satisfied Wine Lovers

1 Feel the cork; don't smell it!

A gummy cork may indicate that the wine is 'off.' A healthy cork is moist to the touch – not to dry or too wet.

2 Use proper wine glasses; treat your wine with respect.

A quality glass is narrower at the rim than at the bowl.

3 Hold your wine glass by the stem or base.

Grasping the middle, at the bowl, will warm up the wine.

4 Look at the wine.

Stretch out your arm to get a good look. It should be bright and clear.

5 Put your nose in the glass; let the rim touch your brow. Take a gentle whiff.

White wines generally smell like citrus fruits (lemons and limes), hard fruit (apple and pears), tropical fruit (bananas or kiwi) or dried fruit (apricots or raisins).

Red wines generally smell like berries: strawberries, blackberries or raspberries.

6 Taste the wine; swish it around in all areas inside your mouth.

Is the wine light-bodied like water? Medium-bodied like juice? Or full-bodied like milk? What fruit varieties do you taste?

7 Assess the wine's finish.

Great wines are like great coffee; the longer they last on your palate after swallowing them, the better the quality of the wine.