



Kosher for Passover Wines

(*Passover begins Friday Evening, March 30, 2018*)

Congregation Beth Shalom of the Blue Hills

2018 / 5778

<u>WINE</u>	<u>PRICE</u>	<u>#</u>
Butcher's Daughter La Fille Du Boucher Pinot Noir	\$13.50	—
Cantina Gabriele Malvasia	\$13.50	—
Barkan Classic Merlot	\$13.50	—
Baron Herzog Chenin Blanc	\$12.50	—
Bartenura Moscato	\$16.99	—
Teperberg Vision Cabernet Sauvignon	\$12.50	—
Manischewitz Concord 1.5 ltr	\$ 9.00	—

Total \$_____ Please make check payable to Congregation Beth Shalom of the Blue Hills

ORDERS DUE TO THE TEMPLE OFFICE BY March 16, 2018

617-698-3394 office@bethshalombluehills.org

Name _____

Phone _____ Email _____

*Pick-up at the synagogue office
Sunday, March 25^h 9am – 12:00
March 26th - 29th 9am – 3pm*

PLEASE TURN OVER



Instructions

How to taste wine

Step 1. Begin by twirling the glass around. The gentle action helps oxygenate the wine inside the glass to fully release its flavor.

Step 2. Appreciate its color. The bright ruby of a deep red wine, or golden yellow of a crisp white wine is a natural beauty to behold. Is it clear or cloudy? Does the color permeate the entire glass or does it fade near the top? (*A rich Cabernet Sauvignon, for example, should be darker than a lighter Pinot Noir, therefore the color should be appropriate for the type of wine you are tasting.*)

Step 3. Lean over the glass and inhale deeply through your nose. This step is where beginners come to fully realize the complexity and character of wines. Is the aroma fruity, earthy, musty, oaky? Now twirl the glass around again (See Step 1) and note additional aromas you may be picking up. There may be sensations similar to chocolate, lavender, lemon, apricot, or dozens of other aromas depending upon the wine grapes used and where they were grown, harvested, or blended.

Step 4. Finally, how does it *taste*? Smooth and sweet or rough and acidic? What other flavors are you noticing? Do you think it will blend or pair well with the food you are planning to serve?