



WINE GUIDE: SIPPING ESSENTIALS



WINE GLOSSARY

At WSJ Wine, we never want wine to be intimidating. However, because wine is international in nature and also technical (with hundreds of decisions made by growers and winemakers), some “wine words” can be a little tricky. Follow us on social media for the straight-forward explanations in our Wine Glossary feature, like the terms below.

Élevage

The French word for “rearing,” which describes the process of maturing a wine after fermentation—through barrel aging, fining, filtering and bottling.

Terroir

The complete natural environment in which a particular wine is produced, including factors such as the soil, topography and climate.

Tannins

Natural compounds in grape skins, seeds, stems plus wood barrels that create the “drying” sensation when you drink a wine.

Riddling

The successive turning and tilting of sparkling wine bottles. Sediment gradually settles into the neck so it can be removed prior to final closure.

WINE STORAGE, SERVING & MORE



THE BEST WAY TO STORE WINE

Believe it or not, your kitchen is actually the worst place to store wine. Try this instead:

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- **Keep wine at a consistent temperature** of 45-65°F.
- **Avoid extreme heat/cold**, sunlight and dramatic temperature changes.
- **Lay bottles horizontally** to keep the cork from drying out.
- **Top storage spots:** basement, wine fridge, pantry/closet.



KEEP IT COOL (OR NOT)

Sip your wine at the temperature that you prefer—but if you're curious, here's a pro guide to ideal serving temps:

2

- **Room temperature** (60-68°F): Medium- to full-bodied reds, such as Bordeaux, Napa Cab and Chianti.
- **Lightly chilled** (52°F): Oaky & full-bodied whites like California Chardonnay, plus lighter reds with low tannins.
- **Well chilled** (44°F): Champagne, Prosecco, rosé and most dry white wines like Pinot Grigio & Sauvignon Blanc.



DECIDE WHEN TO DECANT

There are two main reasons to decant your wine:

3

- **Reason #1:** The wine is young and its aromas/flavors will become more lively with exposure to air.
- **Reason #2:** The wine is mature (older) and you need to remove the natural sediment—and allow the aromas/flavors to “open up” from their long rest in bottle.



HOW TO PAIR FOOD & WINE



Selecting great food and wine pairings doesn't require a chef's jacket or sommelier certificate. In fact, if you know the basics, you'll always make a delicious choice. One of the simplest ways to pair dishes is by the general style of the wine. Here are some guidelines.

RICH REDS

Bold, tannic reds like Bordeaux, Châteauneuf-du-Pape and some California Cabs can stand up to the flavors of an equally rich meal:

- Braised red meat & stews
- Steaks & burgers
- Seared pork chops



CRISP WHITES

Bright, fresh, high-acid whites like French Sauvignon Blanc, Italian Pinot Grigio and Spanish Albariño are natural partners for:

- Saffron risotto with shrimp
- Chicken piccata
- Zucchini-mushroom quiche



DRY ROSÉ

Rosé is incredibly versatile when it comes to food pairing. Choose a crisp one in the Provençal style or an elegant pink bubbly with:

- Spicy Thai & Indian food
- Sushi & Japanese fare
- Literally *anything* you love



PAIRING PRINCIPLES

WINE & FOOD	BEEF & LAMB	PORK	POULTRY	FISH & SEAFOOD	VEGETABLES	CARBS	CURED MEAT	HARD CHEESE	SOFT CHEESE	SWEETS
 <p>DRY WHITE Sauvignon Blanc Pinot Grigio Albariño Dry Riesling</p>										
 <p>SWEET WHITE Sweeter Riesling Gewürztraminer Moscato White Zinfandel</p>										
 <p>RICH WHITE Chardonnay Viognier Roussanne Marsanne</p>										
 <p>SPARKLING Prosecco Champagne Cava Crémant</p>										
 <p>LIGHT RED Pinot Noir Gamay Frappato Dolcetto</p>										
 <p>MEDIUM RED Merlot Tempranillo Sangiovese Grenache</p>										
 <p>BOLD RED Cabernet Zinfandel Syrah / Shiraz Malbec</p>										
 <p>DESSERT Sauternes Port Brachetto Late Harvest</p>										

FROM THE KITCHEN OF ANNARITA MASI

Paolo Masi crafts some of our most beloved Tuscan wines and his wife, Annarita, is a gifted chef. She's shared a delicious beef tenderloin recipe with us—and now, with you. Pair Annarita's recipe with Paolo's Poggerissi Sangiovese.



BEEF TENDERLOIN WITH GARLIC & HERBS

Filetto con Aglio ed Erbe Aromatiche – Serves 4

INGREDIENTS

- 2.5 lbs organic beef tenderloin, trimmed
- Fresh thyme and rosemary
- 4-5 cloves of garlic, chopped
- Kosher salt and fresh pepper
- ¼ cup plus 3 tbs extra virgin olive oil
- 1 cup dry red wine
(Preferably a high-quality Sangiovese)

INSTRUCTIONS

1. Remove leaves from a few sprigs of thyme and rosemary. Roughly chop, along with the garlic cloves.
2. Using a sharp knife, carefully make four or five holes in the meat and fill them with equal amounts of the herbs and garlic.

3. Lightly salt and pepper all sides.

4. Coat base of a heavy-bottomed pan or skillet with 3 tbs olive oil and heat over medium-high heat. When oil begins to shimmer, place the tenderloin in the pan and brown the meat evenly on all sides.

5. When the meat is seared, slowly add remaining oil and the cup of red wine.

6. Turn heat to medium-low. Cover and simmer for about 30 minutes, turning the meat halfway through cooking. (Add more wine if sauce reduces too quickly.)

7. The filetto should stay pink and juicy inside (~130-135°F in center for mid-rare).

8. Remove filetto from the pan and let it rest at least 10 minutes before thinly slicing and serving to guests.

CHEERS!

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