



The Art of Enjoying Wine



HiCOUP
COMMITTED TO QUALITY AND COMMITTED TO YOU

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In 2014, HiCoup Kitchenware introduced its first product, a professional rosewood waiter's corkscrew. And although HiCoup Kitchenware may be a relatively young company, it has been making people across North America stand up and take notice as we provide them with some of the finest wine accessories and cookware products found anywhere in the world.

We started our small family business with the belief that customers deserve a value-added shopping experience that exceeds their expectations – every time they purchase one of our products. And we have achieved that by taking exceptional pride in the quality that goes into every product we sell and by providing exceptional service that few can match.

We take the time and care that's needed to make sure every product delivers outstanding performance, good looks, ease of use and durability. And if for any reason you are not 100% satisfied with your product, we will stand behind it with our lifetime "no questions asked" warranty. Just contact us and we will personally take care of your needs and offer personalized assistance.

Not bad for a little family owned company from Toronto, eh!



Pictured from left to right – John, Lori and Alex Dechane

THE ART OF TASTING WINE



When tasting a wine, you must think and use your three sensory evaluation centers in a harmonious combination and arrive at a complete picture of the wine. Your sensory evaluation centers of sight, smell and taste are critical in wine tasting. Each adds its own distinctive element to the overall evaluation of the wine. The following information will provide you with a better understanding of how all three sensory evaluation centers work and how you can enhance your enjoyment of wine immensely by putting them to proper use.

Sensory Evaluation of Wine

1. Eye - Color, Clarity and Body

Color

Wine is organic and constantly changing, and its color changes as it becomes more mature. To gain an appreciation for the color of the wine, simply tip the glass and examine the edge of the wine against a white background. The range of colors that you observe will depend on whether you are tasting a red or white wine.

Clarity

All wines should be clear and bright, with no cloudiness present. Haziness in a wine should serve as a warning that the wine is troubled. But, do not confuse haziness with sediment. The sediment in a bottle of wine is a natural product of aging and will settle out.

Sometimes in white wine, you will find white crystals on the bottom of the bottle or on the cork. Disregard them, they are inert, tasteless, tartrate crystals, and are no cause for concern.

Body

To determine the body (viscosity) of the wine, swirl the glass, then look at the drippings, or legs, coming down the side of the glass. A dry light wine should have thin legs that flow freely. A heavy bodied wine should have more condensed solid looking legs.

2. Nose- Aroma and Bouquet

The nose is a very reliable tool for measuring the degree of quality in a wine. Just as no two wines have exactly the same color, neither will two wines ever have exactly the same smell. Each wine has its own personalized scent which, depending upon the level of quality, can be recognized with the nose. These scents come from the varieties of grapes used in making the wine. Some grapes give strong, perfume like aromas to wine. Others impart more subtle, yet less distinctive qualities. These scents are reminiscent of wood, such as cedar or pine, and spices, such as clove, cinnamon, or vanilla, for instance. Your nose is a reliable determining device in distinguishing between scents.

Because wine is constantly changing as it ages, so does its smell. Two words are used to describe how a wine smells:

Aroma

The aroma is the fruity scent of the grape variety, and is more pronounced in its youth. A wine's aroma, or nose, is the smell of the wine. It can be floral, citrusy, woody, buttery, oak, vanilla or any number of familiar scents depending on the grapes used, the winemaking process and the storage conditions.

Bouquet

The bouquet is used to describe a wine after it has matured to some degree. A wine can possess aroma and bouquet at the same time. As a wine's aroma becomes more developed from bottle aging, the aroma is transformed into a bouquet that is hopefully more than just the smell of the grape.

In essence, a wine should smell like the variety of grape from which it is derived.

“Off”

Whether you are smelling a simple, everyday table wine, or a fine Chateau-bottled Bordeaux, it is important that there are no off odors.

“Off” odors are produced, most typically, when air leaks into the bottle, thus causing the wine to oxidize. The wine appears to be darker than usual. Its smell is reminiscent of Sherry or Madera. As such, a wine because of this odor is said to have Maderized. This can be due to faulty corks, improper storage, or excessive age.

In some cases the smell of vinegar can be detected. All wines have some vinegar-like qualities in them. This is referred to as volatile acidity. When it is present in excess and produces a harsh unpleasant smell, the wine is defective. Sometimes a sulphur smell is present in wines. Sulphur is used in most wines for its antioxidant properties. Occasionally, it will create a slight burning sensation in the back of one's nose.

Another “off” odor is corkiness. Corkiness is due to a diseased cork which, after a certain period of time, releases a very unpleasant smell that is likened to wet mold. This particular smell is unmistakable when it is encountered.

3. Mouth - Physical and Chemical Interaction in the Mouth.

We taste wine with our tongues. Liquids in the mouth flow into the taste buds where special nerves send messages to the brain. Different parts of the tongue are sensitive to different tastes.

When you taste a wine, chew, or swish the wine around your mouth to expose all of the taste buds. Be aware of the most important sensations to taste, and where they occur on your tongue and in your mouth.

- Sweetness and dryness are measured by the tip of your tongue.
- Acidity, or sourness, is revealed by the taste buds along the sides of your tongue.
- Bitterness, or tannin, is sensed at the back of the tongue or on the sides of the cheeks.

Remember that excessive acidity is unpleasantly tart, yet too little acidity makes wine taste dull. Balanced acidity gives a pleasant, lively sensation.

Tannin in young wines shows up in a “puckerish” quality which will diminish as the wine gains balance with age. Tannin is essential for the proper development of any good red wine.

When tasting a wine, you can also feel the density or weight of the wine and how the wine lingers in your mouth afterwards.

Tasting is Your Subjective Judgment

After you've had a chance to taste a wine, take a moment to sit back and savor it. Think about what you've just experienced and ask yourself the following questions to focus your impressions:

- 1) Was the wine light, medium or full-bodied?
- 2) For a white wine, evaluate the level of acidity. Was it very little? Just right? Too much?
- 3) For a red wine, evaluate the level of tannin. Was it too strong or astringent? Pleasing? Missing?
- 4) Did you notice the aftertaste? How long did it last?
- 5) Most importantly, did you like the wine?

Putting the pieces together.....

Essentially, there are three elementary tastes responsible for a wine's flavor:

- Sweetness
- Acidity
- Bitterness

It is precisely the amount of harmony between these components that makes or breaks a wine. The winemaker attempts to create an excellent wine by blending in enough sweetness to counteract the sourness and bitterness.

All red wines, for example, have some sourness (from the grape acidity) and bitterness (from the grape tannins). Without the neutralizing effect of sweetness (grape sugars and alcohol), red wines would taste sharp and biting. When these elements are in good balance, you have an excellent wine. In some years, grapes do not ripen adequately due to a lack of sunshine. Wines created in those years will lack sufficient sweetness to balance out the acidity and tannins present.

The region and climate where the grapes are grown have a large impact on how the wine will taste in the end.

	COOL CLIMATE	WARM CLIMATE
ACIDITY	Crisp and tangy	Soft and smooth
BODY	Light	Full
FRUIT STYLE	Land and tart	Ripe and luscious

Tasting: Remember the Five "S"

See – Color, depth of color, clarity

Swirl – Aerate, examine density, viscosity

Sniff – Smell fruit, aroma, bouquet

Savor – Dryness, sweetness, taste of acidity, tannin, weight

Swallow – Aftertaste, finish, balance

TASTING NOTES

Product name:		Vintage:	
Varietal:		Region or appellation:	
Producer:		Country:	
Price:			

Visual Observation – Color (Evolution)

WHITE WINES



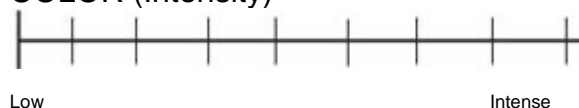
RED WINES



ROSÉ WINES



COLOR (Intensity)



Olfactory Observations – Aromas (Intensity)

Aromas (intensity)



Aromas

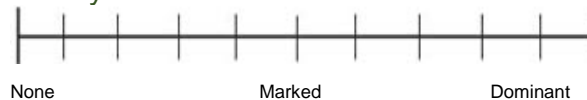
- Animal _____
- Balsamic _____
- Woody _____
- Chemical _____
- Empyreumatic _____
- Spicy _____
- Floral _____
- Fruity _____
- Mineral _____
- Vegetal _____

The bouquet is

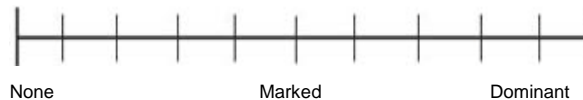


Tasting Observations - Structure

Acidity



Bitterness



Sweetness



Texture



A horizontal line with 11 vertical tick marks. The first tick mark is labeled 'None', the fifth is labeled 'Marked', and the last is labeled 'Dominant'.

Light Medium-bodied Full-bodied

A horizontal number line with 10 tick marks. The first tick mark is labeled 'Short', the fifth is labeled 'Medium', and the tenth is labeled 'Long'.

Animal
Balsamic
Woody
Chemical
Emphyreumatic
Spicy
Floral
Fruity
Mineral
Vegetal

[illegible]

RED WINE TASTING SHEET

Tasting Selection #:

Selection:	Retail:
Appellation:	Vintage:
Varietal(s):	Producer:

Color: Purple, Ruby, Garnet, Mahogany, Tawny

Aroma/Bouquet: Highly aromatic, Inviting, Pleasant, Average, Light

Aromas Detected: _____ Nose Intensity Score (5):

Flavor Intensity: Powerful, Bountiful, Abundant, Lots of, Ample Flavor Intensity Score (25):

Style: Elegant, Fresh fruit, Intense fruit, Highly concentrated

Flavors:

Red Fruit: Cherry, Strawberry, Raspberry, Currant
 Dark Fruit: Blackberry, Cassis, Blueberry, Plum, Raisin
 Oak Flavors: Oak, Cedar, Smoky, Vanilla, Spice, Pepper
 Other Flavors: Chocolate, Coffee, Tobacco, Earth, Herb
 Additional Flavors: _____

Flavor Characteristics Score (10):

Sweetness: Dry, Off-dry, Semi-sweet, Sweet
 Acidity: High, Medium, Low
 Complex: Yes/No
 Body: Light, Medium, Full
 Balance: Harmonious, Perfect, Nice, Proportional

Balance Score (5):

Finish: Everlasting, Lingering, Lengthy, Long, Solid Length Score (5):

Total Assessment: Highly recommend, Recommend, Great value, Good, Fair Total Score (50):

Nose Intensity	Fruit Intensity	Taste Characteristics	Balance	Length
1 - None or totally off	1-10 None	1-2 Awful, undrinkable	1 - Completely off	1 - None
2 - Noticeable but light	11-15 Barely noticeable, soft	3-4 Drinkable, ordinary	2 - Slightly off	3 - Fades quickly
3 - Nice and appealing	16-18 Ample, nice	5-6 Good, enjoyable	3 - Nice	3 - Average (30 secs)
4 - Strong and alluring	19-20 Abundant, powerful	7-8 Very good, delicious	4 - Harmonious	4 - Long (up to 1 minute)
5 - Amazingly powerful	21-23 Powerful	9-10 Outstanding	5 - Perfect	5 - Everlasting (> 1 minute)
	24-25 Intense, overwhelming			

Notes:

Suggested Food Pairings:

WHITE WINE TASTING SHEET

Tasting Selection #:

Selection:	Retail:
Appellation:	Vintage:
Varietal(s):	Producer:

Color: Water, Pale, Lemon, Straw, Gold, Amber

Aroma/Bouquet: Highly aromatic, Inviting, Pleasant, Average, Light

Aromas Detected: _____ Nose Intensity Score (5):

Flavor Intensity: Powerful, Bountiful, Abundant, Lots of, Ample Flavor Intensity Score (25):

Style: Crisp, Oak, Elegant

Flavors:

Tree Fruit: Apple, Pear, Peach, Apricot
 Tropical Fruit: Pineapple, Melon, Banana, Mango
 Citrus Fruit: Grapefruit, Orange, Lemon, Lime
 Oak Flavors: Oak, Smoky, Vanilla, Spice, Butterscotch
 Other Flavors: Almond, Grass, Herbs, Mineral
 Additional Flavors: _____

Flavor Characteristics Score (10):

Sweetness: Dry, Off-dry, Semi-sweet, Sweet

Acidity: High, Medium, Low

Complex: Yes/No

Body: Light, Medium, Full

Balance: Harmonious, Perfect, Nice, Proportional

Balance Score (5):

Finish: Everlasting, Lingering, Lengthy, Long, Solid

Length Score (5):

Total Assessment: Highly recommend, Recommend, Great value, Good, Fair

Total Score (50)

Nose Intensity	Fruit Intensity	Taste Characteristics	Balance	Length
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5 - Amazingly powerful	21-23 Powerful	9-10 Outstanding	5 - Perfect	5 - Everlasting (> 1 minute)
	24-25 Intense, overwhelming			

Notes:

Suggested Food Pairings:

MAJOR CHARACTERISTICS OF WINE AND FOOD PAIRINGS

BODY

The relative weights of the wine and food are among the first elements to consider. A big, heavy wine will swamp delicately flavored food, like grilled trout. Wines from hotter regions tend to be heavier than those from colder regions.

ACIDITY

Think of vinegar with fish and chips or squeezing a lemon on fish. In much the same way, an acidic wine will cut through the oiliness of food to bring out more flavor. Except for wines made in the hottest years, wines with good acidity can be found from the following areas: California, Chablis, Champagne, Alsace, Loire Valley, and Germany.

A fresh, acidic wine makes a great contrast to rich foods made with butter, oil and cream.

TANNIN

Tannin is extracted from red grape skins (sometimes seeds and stems, too) as the grapes are crushed and fermented. White wines can also have some astringency. It can make wine taste rough, often very hard, especially in young red wines, but provides the vital backbone necessary for optimal maturing.

Big, astringent red wines like a powerful young California Cabernet may taste unappetizing alone, but can be delicious with heavier foods, like a rich meat lasagna or steak.

FRUIT

All wines need fruit to taste good, and any well-made properly stored wine that has not been kept past its peak will have some fruit. Fruit becomes less vibrant as it matures; so, if you want something really fruity, young wines are the best. Fruitiness in an accompanying wine is especially important for dishes that contain fruit in their sauce (duck with orange sauce) or sweetened with honey or sweet wine.

SWEETNESS

Sweet wines go well with desserts, but it is important to match the level of sweetness accurately.

If the dessert is sweeter than the wine, the wine may taste dry and dull or tart. Sweet wines go very well with the contrasting salty flavors of some cheese (like Roquefort) and traditional English cheeses (like Cheshire), and the intense richness of Foie Gras.

CONSIDER THIS WHEN MATCHING FOOD AND WINE

Consider these elements in both the food and the wine:

- Temperature
- Texture
- Weight/Complexity
- Spiciness
- Sweetness
- Acidity (tartness), Bitterness
- Effervescence

TEMPERATURE

Spicy food is best with a cold white wine.

TEXTURE

Consider the contrast between poached fish and a chewy steak.

WEIGHT

Substantial dishes like lasagna or a creamy seafood casserole need a full-bodied wine. Angel hair pasta with fresh tomato and basil needs a light wine.

ACIDITY

Fish paired with a lightly acidic white wine (Sauvignon Blanc) will act much like a lemon wedge you squeeze over the fish cutting through the fishy taste and the oiliness. Also, matching foods prepared with rich cream sauce with acidic wines will help subtle flavors to emerge and cleanse your palate.

EFFERVESCENCE

The tingle of bubbles in sparkling wine perks up the tongue and excites the palate. It is ideal as an aperitif.

FOOD AND WINE MATCHING GUIDELINES

“If food is the body of good living, wine is the soul” – Sir Winston Churchill

APPETIZERS

Since the concept of appetizers is to taste and please the palate before a meal, dry or medium dry, light bodied acidic white wines are usually good choices because they have a refreshing quality that tends to stimulate one's appetite. The carbonation in a sparkling wine is great with many hors d'oeuvres.

FISH/ SEAFOOD

Dry White Wine (Chardonnay, Sauvignon Blanc) usually pair best with seafood because the wine's crispness allows the food's subtler flavors to surface. Also, light-bodied red wines with little tannin (Gamay, Beaujolais or Pinot Noir) are delicious with firmer-fleshed fish, like swordfish and Salmon that are grilled or prepared with tomato in the sauce.

POULTRY/ PORK

Poultry and pork are the chameleons of food: depending on how they are prepared, their tastes, textures and appearances vary, as do the choices for a perfect wine match. Carefully consider the sauce to help you select the right wine. A white, blush or red may be appropriate.

VEAL

The leanness and delicate flavor of veal is complemented by lighter red wines, well-aged red wines or dry white wines. Be careful to not overwhelm the flavor of the meat and consider the flavors in the sauce.

BEEF/LAMB

Both beef and lamb are higher in fat and require wines with sufficient tannin to cut through the full flavor of the food. Fine cuts of meat pair wonderfully with complex or aged red wines (Cabernet Sauvignon, Merlot). Meats that are braised in tomatoes or are highly seasoned or have been marinated need an aggressive younger red (young Cabernet or Zinfandel).

HAM

Cured ham with wine takes careful matching of the contrast of the saltiness and sweetness of the meat. If the ham glaze is sweet, a fruity rose or blush (White Zinfandel) can be a nice match for both taste and color.

A WINE AND FOOD PAIRING GUIDE



	Sauvignon Blanc	Chardonnay	Riesling	Pinot Noir	Syrah	Merlot	Cabernet Sauvignon	Zinfandel
Cheese/ Nuts	Feta Chèvre Pine Nuts	Asiago Havarti Almonds	Havarti Gouda Candied walnuts	Goat cheese Brie Walnuts	Sharp cheddar Brie Roquefort Hazelnuts	Parmesan Romano Chestnuts	Cheddar Gorgonzola Walnuts	Ripe brie Aged cheese Roasted pecans
Meat/ Fowl	Chicken Turkey	Veal Chicken Pork loin	Smoked sausage Duck	Lamb Sausage Filet mignon Roasted chicken	Roast game Pepperoni Spicy sausage	Grilled meats Steak	Venison Rib-eye Beef stew	Pork Spicy Sausage Beef Duck
Seafood	Sole Oysters Scallops	Halibut Shrimp Crab	Sea bass Trout	Orange rough Tuna	Salmon	Grilled swordfish Tuna	Grilled tuna	Cioppino Blackened fish
Veggies/ Fruits	Citrus Green apples Asparagus	Potato Apple Squash Mango	Apricots Chili peppers Pears	Mushrooms Dried fruit Figs Strawberries	Currants Stewed tomatoes Beets	Caramelized onions Tomatoes Plums	Black cherries Broccoli Tomatoes	Cranberries Grilled peppers Eggplant
Herbs/ Spice	Chives Tarragon Cilantro	Tarragon Sesame Basil	Rosemary Ginger	Nutmeg Cinnamon Clove	Oregano Sage	Mint Rosemary Juniper	Rosemary Juniper Lavender	Pepper Nutmeg
Sauces	Citrus Light	Cream Pesto	Sweet BBQ Spicy Chutney	Mushroom Light medium Red sauce	Heavy Red BBQ	Bolognese Béarnaise	Brown Tomato	Spicy Cajun Salsa
Desserts	Sorbet Key lime pie	Banana bread Vanilla pudding	Apple pie Caramel sauce	Crème brûlée White chocolate	Black forest cake Rhubarb pie	Dark chocolate Fondue Berries	Bittersweet Chocolate Espresso gelato	Spice cake Ginger bread Carrot cake

WHITE GRAPE VARIETALS



BOURBOULENC is an extremely old grape variety which is believed to have originated in Greece where it was known as the Asprokondoura. A late-ripening variety, it tends toward leanness and neutrality, but when picked at optimum maturity it retains high natural acidity and shows fresh citrus qualities with floral notes.

CHARDONNAY is a classic white wine grape known best for the wines produced in Burgundy, France. Widely planted throughout the world today, Chardonnay wines can range from clean and crisp with a hint of apples, figs and tropical fruit flavors to a rich, creamy style wine with complex, oak-aged buttery aromas. Regarded as the most-noble grape in the world for dry white wine, Chardonnay is responsible for all of the great white Burgundies, Meursault, Montrachet, Pouilly-Fuisse and Chablis. It is one of the grapes used in Brut Champagne and the only grape used to make Blanc de Blancs Champagne. Chardonnay wines can have exceptional aging potential.

CHENIN BLANC is best known for its production of Vouvray and sparkling wines of the Loire Valley in France. A grape capable of making wines that range from bone dry to very sweet, Chenin Blanc retains a well-defined fruitiness, often suggestive of pear and apple. Its high degree of acidity lends a pleasant crispness to its wines. Chenin Blanc is also widely grown in California where it tends to be best at an early age.

CLAIRETTE is a hot-climate variety native to the Mediterranean basin. It was once widely planted throughout southeastern France. Suited to hot, arid conditions and poor, dry soils, it is a late-ripening vine with fragile, thin skinned berries highly susceptible to rot and a tendency to coulure, or the failure of the vine flowers to remain on the vine long enough to develop into berries. Careful vinification results in light, fruity, floral, fleeting wines.

GERWURZTRAMINER is a highly aromatic grape, which yields spicy, flavorful wine with hints of orange zest and strong floral aromas such as those of dried rose petals. Most often the wine is lively, fresh and dry, however, it can produce off-dry, sweet and very sweet desert wines. An important grape in France's Alsace region, Gewurztraminer is also grown in Germany, California and Washington State.

GRENACHE BLANC is native to northeast Spain. It is planted throughout the French and Spanish Mediterranean basin. It thrives in hot, arid, windy conditions on rocky soils but in this environment is threatened by a naturally low acidity. Properly vinified at low temperatures and without malolactic fermentation, it yields an attractive, fleshy, generously fruity wine with a fragrance of flowers and dill.

MARSANNE is widely planted in the northern Rhone Valley. It has migrated outside of France but not to any great extent. It is not allowed in the blend of Chateauneuf-du-Pape. Under optimum conditions and with care in production, it can yield an unusual, weighty, extracted wine of deep color, high alcohol, dense texture, and flavors and aromas of stone fruit and flowers with a touch of minerals.

MUSCADET is best known as a perfect match with fresh raw oysters. It is also known as Melon de Bourgogne where it is native to the Loire Valley. This grape produces a fresh, light, delicate white wine accented by floral aromas and a subtle citrus flavor. Muscadet is best drunk when young.

PINOT BLANC makes an elegant white wine with aromas of apples and melon and a clean, delicate finish. Grown mainly in Alsace, France, Pinot Blanc is closely related in taste and aroma to Chardonnay, although subtler and slightly more tart. The grape is known as Pinot Bianco in Italy and as Weissburgunder in Germany and Austria. In California and Australia the wine is vinified in oak barrels creating a fatter, more luscious style of wine. Pinot Blanc is often described as a "cousin" to Chardonnay, but it is in fact a clone derived from the red grape, Pinot Noir.

PINOT GRIS is a grape varietal found in Alsace, France where it is also known as Tokay d'Alsace. The grape is also known as Pinot Grigio in Italy, Rulander in Germany, Pinot Beurot in Burgundy, etc. The style of wine produced from Pinot Gris can vary from robust, mouth-filling and dense to light, crisp and dry. Oak is an option of the winemaker and is not often used in Alsace and Italy.

RIESLING, the classic white varietal of Germany, is capable of producing wine with an extraordinary balance of sweetness and acidity. The wines are characterized by a flowery, fragrant aroma and distinctive fruity acidity. Riesling can be dry, or it can produce some of the world's greatest naturally sweet wines with apricot and peach aromas and rich, honeyed, nectar-like flavors. These desert wines, which are the result of late harvesting and botrytis, are labeled as Auslese, Beerenauslese and Trockenbeerenauslese depending upon sweetness level.

ROUSSANNE is one of half-dozen principal white wine varieties of the Rhone Valley. It is the only one which figures in red and white appellations of both the northern and southern Rhone. When conscientiously produced as a stand-alone varietal, Roussanne yields elegant, complex wines of considerable finesse, with good acidic balance and flavors of melon, sweet white fruit, pears, tree blossoms and herbs.

SAUVIGNON BLANC is a white wine grape with many styles. Used often as a blend with Semillon in the Bordeaux region, they produce light, crisp, dry wines which are noted for high acidity and grassy, herbaceous aromas. In the Loire Valley the grape is used exclusively to produce the wines of Sancerre and Pouilly Fume, where their signature is the unforgettable aroma of citrus and a crisp, smoky style. Also known as the Fume Blanc in California, these wines are often vinified in oak offering a softer, fuller style than its French counterpart.

SEMILLION is a white grape variety most commonly known for its blending capabilities. Used in France with Sauvignon Blanc for the white wines of Bordeaux, Semillon offers softness, roundness, low acidity and an aroma described as lemony and lanolin-like. Today, it is grown in California, Washington State, and Australia and is often blended with Chardonnay to make a softer, lighter style wine. It has become known as a flexible variety with a special affinity with oak.

TREBBIANO is a principal white grape varietal of Italy. It is used in the making of the Soave, Orvieto and Frascati, and is generally blended with one or more grape varieties. The main characteristic of Trebbiano, also called Ugni Blanc in France, is its high yield. The wine produced is generally light, in color and body, with high acid and medium alcohol.

VIOGNIER origins are not clear, but the vine is thought to have been brought from Croatia to the Rhone Valley, along with Syrah in 281 A.D. It yields lush, seductive, exotically perfumed, golden wines with an intense bouquet of honeysuckle, ripe apricots, peaches and spice refreshed by a subtle touch of acidity.

RED GRAPE VARIETALS



CABERNET SAUVIGNON is considered by many to be the best grape variety in the world. It is the easiest to grow and harvest and adapts admirably to different environments. This late ripening grape produces wines that are tannic, astringent and highly colored with complex aroma of black currants, cedar, mint and leather. This superb and noble grape is largely responsible for the great clarets of Bordeaux, particularly those of the Medoc and Graves areas. Cabernet Sauvignon can have incredible aging potential.

CABERNET FRANC is a late ripening variety, budding just before the Cabernet Sauvignon. Its wines are less tannic, very aromatic (violet, raspberry, black currant, and licorice) and are more refined. It is almost always blended, often with Cabernet Sauvignon and is often used in wine of the Bordeaux region,

MERLOT is a grape that produces not deep, but nicely colored wines, soft in fruit, but capable of great richness. A distinguished grape of Bordeaux, Merlot is often blended with Cabernet Sauvignon in the Medoc and Graves regions to give softness, grace and a velvety texture to the more austere Cabernet. In other parts of Bordeaux namely Pomerol and St. Emilion, Merlot is the principal grape producing rich and silky wines. Single varietal Merlot wines are soft, fruity, fragrant, and should be consumed fairly young. Merlot grapes are now widely planted worldwide.

PINOT NOIR, a very old traditional grape of Burgundy, produces rich, delicate, velvety smooth wines with great finesse. Pinot wines are usually more acidic than those of Cabernet Sauvignon, but less tannic. This delicate varietal yields wines that are rich ruby in color with aromas of the red soft fruits, violets, peppermint or truffles. Pinot Noir is responsible for the glorious wines of the Cote de Nuits, Corton, Volnay and Pommard among others. It is also a leading grape of the region of Champagne. Pinot Noir grapes have a vast aging potential.

MOUVEDRE is an excellent quality grape variety that is grown extensively throughout the Rhone, the Midi of France and under the name off Monastrell, in Spain. Mouvedre wine is usually highly colored, well-constructed and very tannic. It has a spicy bouquet that has a hint of earthiness. This varietal is often blended with Grenache and adds to the wine's superb color, structure, and complexity.

GAMAY, the famous grape of the Beaujolais is early ripening and suitable for planting practically everywhere. Good Gamay wines are light, fresh, emit a pleasant bouquet and should be consumed young.

ZINFANDEL, California's widely planted grape, is a very late ripening varietal. The Zinfandel grape produces highly colored wines with spicy, black pepper, raspberry and blackberry aromas. This fruity, adaptable grape can be gloriously lush, producing medium-bodied wines similar in style to Cabernet Sauvignon, and can age nicely. Most Zinfandel now goes into making "blush" wine called White Zinfandel.

SYRAH produces wine which is strong in color and alcohol (11-13%), tannic and endowed with the bouquet of violets highlighted by cherry and black currants. This late ripening grape, which has been grown in the Rhone Valley for over 1000 years, is the exclusive grape of red Hermitage, the major grape of Cote Rotie and of the grapes used in Chateauneuf-de-Pape. Today it is successfully cultivated in California, Australia (called Shiraz) and South Africa. Syrah wine is deep purple in color, peppery and black fruit in flavor, generally tannic, but can mature to a big velvety, generous wine that is generally long lived.

MALBEC or **COT** is a primary grape varietal in the Cahors region of France. This early ripening grape produces wine that is highly colored, dense and markedly tannic, however, the aroma is somewhat feeble. Often used in blending, Malbec is used in the making of roses and uncomplicated reds.

GRENACHE is Spanish in origin and is one of the principal varieties in the wines of Rioja where it is known as Garnacha. This late ripening grape requires much warmth and is used extensively in Australia and California, most often to make roses. Grenache is also used in the Rhone and Southern France regions primarily as a blending grape. This variety produces fleshy, ripe wines which are high in alcohol, offer a deep fruity flavor, but lack in color.

CARIGNAN is the most common grape of France where it occupies nearly 220,000 hectares of French Soil. A late ripening varietal, it is dark in color, very harsh in its youth and is frequently bitter even when mature. For this reason, Carignan is seldom made as a single variety wine, but instead is used for blending often with Cinsault and Grenache.

CINSAULT is both a table grape and a wine grape. It hails from Southern France, but is being more widely cultivated elsewhere as growers come to appreciate its versatility. Cinsault lends finesse and softens, producing wines, which are usually full-colored, low in tannin and quickly maturing with elegantly floral aromas. It makes an excellent complement to the great varietals, but should not be used on its own.

BARBERA is the most widely planted grape variety in the Piedmont region of Italy. This soft grape produces medium-bodied, fresh, fruity wines which normally peak 3-7 years after bottling. More California wine producers have begun cultivating Barbera because of the grapes rich depth and mellow fruitiness.

NEBBIOLO is the noble grape of Piedmont's greatest red wines. It is the Nebbiolo which is responsible for the magnificently rich and smoky Barolo and the refined, slightly more gentle, very elegant Barbaresco. Wines produced from this grape have an immense potential for aging.

SANGIOVESE is the mainstay of all Tuscan DOC red wines (Chianti, Montalcino and more), and is one of Italy's most widely planted vines. The principal variety used in Chianti, Sangiovese can produce fine, smooth, fruity red wines with an aging range from 1-25 years.

WINE TERMINOLOGY

ACETIC	Wine which has gone sour or vinegary caused by extensive contact with the air.
ACIDITY	Essential for the life and vitality of the wine. Too little acidity makes a wine dull, flat and short; too much and it is sharp and raw.
AFTERTASTE	The taste that stays in the mouth after the wine has been swallowed. It may be pleasant or unpleasant and may disappear instantly or linger.
ALCOHOL	Found in concentrations of 9-15% usually in table wines. Wines of low alcohol are said to taste light or weak, and those high in alcohol are said to be strong or alcoholic.
APPLES	A fruit smell associated, with the presence of malic acid which is apparent in many white wines.
AROMA	The part of the wines nose or smell that can be attributed to the grape variety used. Not to be confused with the bouquet.
ASTRINGENT	A wine containing too much tannin and with a “clawing” feeling. An astringent wine will cause a puckering effect in the mouth. Wine loses astringency with age. Not to be confused with dryness.
AUSTERE	A wine that lacks fruit and is dominated by harsh acidity and/or tannin.
BAD	Unsound or spoiled wine.
BAKED	The flavor resulting from grapes grown in a hot climate; a warm, cooked, or roasted smell or flavor.
BALANCE	The harmonious relationship between acid, alcohol, fruit, tannin, and other natural elements in wine.
BIG	Strong, rich flavored and full-bodied wine.
BITE	Wines that possess a high acidity level and/or excessively astringent wine.
BLACK CURRANTS	A blackberry fruit smell found in many reds, particularly Cabernet Sauvignon.

BODY	The level of fruit and alcohol strength that together give an impression of weight in the mouth.
BOTTLE AGE	The length of time a wine spends in the bottle before it is consumed.
BOUQUET	The part of a wine's nose or smell that is attributed to aging in the cask or bottle.
BRIGHT	Said of wine's color which is clear.
BROWNING	The brownish tint of a well-aged red wine which can be noticed at the wine's edge in the glass.
BURNT	Highly cooked flavor.
BUTTERY	A rich, fat and delicious character found in some Chardonnay wines, particularly if produced in a great vintage or warm climate.
CHARACTER	Wine with distinguished qualities.
CHARM	Attractiveness. Often said of light, fruity wines.
CLARET	English term for a red Bordeaux wine.
CLEAN	A well-made wine with no "off" aroma or taste.
CLOUDY	Hazy or murky wine.
CLOYING	Used to describe wine with a sweet, heavy or tiresome taste; often has an unclean finish.
COARSE	A sound wine though usually crudely rough or harsh. Also, a young wine lacking finesse.
COMPLEX	Wines offering a subtle blend of various scents and flavors. Great wines in their youth may have a certain complexity, but only bottle maturity will enable a wine to achieve its full potential in terms of complexity.
CORKY	Odor and flavor imparted to wine by a flawed cork recognized by a musty, woody smell.
CREAMY	Used to convey the impression of cream flavor.
CRISP	A clean wine with good acidity, yielding a fresh finish.

CRUSTY	Containing deposits on the inside of the bottle; sediment.
DEEP	A wine is said to have good depth when the flavor and the nose have several levels; used most often when referring to rich red wines.
DELICATE	Applies to wines that are light, usually white, young and fresh.
DISTINCTIVE	Positive recognizable characteristics of wine.
DRY	A wine without the impression of sweetness, a wine with little or no residual sugar.
EARTHY	Scents or flavors reminiscent of fresh earth.
ELEGANT	Well balanced with finesse; a truly fine wine usually not overtly rich and lush.
FINISH	The quality and enjoyment of a wine's aftertaste and length of time it continues in your mouth.
FLAT	A wine lacking acidity.
FLESHY	A wine with plenty of fruit and extract.
FLINTY	Dry, steely, stony or mineral in taste nuance in the scent or taste, often used to describe a Chablis.
FLOWERY	An appealing fragrance, almost perfume or flower-like.
FRAGRANT	A wine offering a highly scented nose.
FRESH	Used to describe young, fruity wines that are clean and still vital with youth; the opposite of tired.
FRUITY	Ripe fruit scents and flavors; not always simply grape.
FULL	Usually refers to body weight, but a wine can be light bodied and full of fruit.
GENEROUS	A full-bodied wine having a high quality and rich in body.
GRAPEY	A fruity wine with a fresh grape smell.
GRASSY	The smell of grass or freshly mowed hay often used to describe a Sauvignon Blanc.

GREEN	Unique, unbalanced acidity, has a raw taste.
HARD	Indicates a certain severity, often due to excess tannin and acidity.
HARSH	Is an extremely astringent or acidic wine.
HEAVY	A full-bodied wine.
INTENSE	Wine with highly concentrated qualities.
JAMMY	Commonly used to describe a fat, drinkable red wine rich in fruit, but lacking elegance.
LEGS	The apparent drips on the inner walls of the wine glass which reveal the viscosity of the wine.
LEMONY	Many dry and medium-sweet wines have a tangy, fruity acidity that is suggestive of lemons.
LENGTH/LONG	Refers to a wine in which the flavor lingers in the mouth for a long time after swallowing.
LIGHT	A wine low in alcohol and subsequently not as viscose.
LITTLE	Wine with little nose flavor or body.
LIVELY	Usually implies youthful freshness or fruit due to good acidity and an above average carbonic gas content.
LUSCIOUS	A wine that is rich and voluptuous.
MATURE	Refers to a wine's development in a bottle, as opposed to ripe, which describes the maturity of the grape itself.
MEATY	Suggests a wine so rich in body and extract that it feels chewy in the mouth; often has a high tannin content.
METALLIC	A tin-like flavor found in dry white wines.
MOLDY	An unpleasant smell and taste from rotten grapes.
MUSTY	An unpleasant smell, like that of a dank cellar.
NEUTRAL	An indistinctive wine.

NOSE	The smell or odor of a wine, encompassing both aroma and bouquet.
NUANCE	A subtle flavor or odor trace.
NUTTY	The flavor of nuts sometimes found in rich, mature white wines.
OFF	A wine that is partially or completely spoiled or defective.
OLD	A wine past its peak.
OXIDIZED	Wine with noticeable Sherry-like odor caused by excessive contact with the air.
QUAFFING WINE	Unpretentious wine that is easy and enjoyable to drink.
RICH	Wine possessing a balanced wealth of fruit and good depth on the palate and finish.
RIPE	Wine with the richness that only ripe grapes can give; applies to ripeness of grapes, not maturity of the wine.
ROUND	A wine that has rounded off all its edges of tannin, acidity, extract, etc... through bottle-aging.
SHARP	Biting acidity.
SHORT	Said of a wine with a quick finish.
SMOKY	Flavor or aroma of smoke produced by certain grapes or by oak casks.
SILKY	Possessing of a smooth texture.
SOFT	Wine low in acidity.
SOUND	Not a judgment of quality, but rather a chemical state of wine properly made and stored.
SPICE	A spicy flavor or aroma derived from certain grape varieties (Gewurztraminer) or bottle-age after time in wood.
STALKY	Green, woody scent.
STRONG	Descriptive word used for alcoholic wines.

SULPHURY	Chemical taste due to excessive sulphur added to the wine.
SUPPLE	A quality of wine with smooth or few tannins; easy to drink.
SWEET	Opposite of dry; caused by the presence of fructose and glucose.
TANNIN	The astringent substance found in grape skins, seeds and stems; found in young red wine and softens with age.
TART	Refers to noticeable acidity.
THIN	A wine lacking in body and fruit; watery.
TIGHT	A firm wine of good extract and significant tannin, with fruit that has not yet opened and reached its full potential.
VANILLA	Often used to describe the nose and sometimes palate of an oak-aged wine.
VEGETAL	Applied to wine of a certain maturity that have taken on a bouquet reminiscent of vegetation.
VELEVETY	A wine which is mellow, fine and soft as velvet on the palate.
WOODY	Quality of wine kept too long in wood; wood-like taste.
YEASTY	Young wines tasting of yeast; as in fresh bread; a common characteristic of Champagne.



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