

Wine Glassware

You're prepping for the evening and purchase the perfect wine. Now does it matter what type of glass you put it in when you're ready to enjoy? There is much debate about it. Well, each type of glass is specifically designed to enhance aromas and flavors in different ways. There are grape-specific glasses, too, but generally any red or white style will do in a pinch.



From Riedel to Spiegelau to Kate Spade, the thin, tall nature of a Champagne glass helps maintain the bubbles in the wine.

The unique shape of wine glasses is for a reason -- to help you notice the wine's aromatics and flavors. The shape of a wine glass is meant to direct aroma to your nose and the stem keeps you from altering the temperature of the wine in the glass. The shape of a glass also allows you to swirl the wine to release aromatic compounds that contribute to the flavor.

Sparkling Wines or Champagnes do best in glasses that hold in the bubbles, not ones that let them escape. The best option is a thin, tall -shaped flute, (with a smaller surface area) because it keeps bubbles in. Ever pour bubbly in a wide wine glass? What happens - the bubbles dissipate faster. Also bubbles disappear with you swirl Champagne.

Red Wine glasses typically have a rounder, wider bowl which increases the surface area of the wine that is exposed to air, and thus increases its rate of oxidation. This wider base allows for more aggressive swirling that you might want with reds. We love the more bulbous nature of a Pinot Noir style-glass, and if different styles of red glasses aren't in the budget then we pick the wide one that allows the wine to aerate more.

White Wine sizes vary from flute to the wide and shallow glasses used often to drink Chardonnay. Different shaped glasses are used to accentuate the unique characteristics of different whites. Wide-mouthed glasses function like red wine glasses, promoting oxidation which alters the flavor of the wine. For instance, aged Chardonnay is great in wide-rimmed glasses that allow it to open up more. Riesling for instance can be best out of a slim glass that has less surface area, and maintains its slight effervescence.

Is there a use for Stemless glasses? Stemless glasses are utilitarian and have other purposes - juice, cocktail or water glass, and fit well in a dishwasher. But if you want to keep the bowls clean and white wine cold, then you may want to stick with stems.

In the end, it's whatever makes you happy - drink what you like out of what you like.