

GENERAL WINE TIPS

When tasting wine, follow the 5 S's of wine.

SEE

Look at your wine. The color can tell you a lot about the wine—such as age, concentration, body and overall style. For example, white wines gain color as they age and red wines lose color.

SWIRL

Go ahead and give it a swirl! Make sure to use a big glass to avoid spillage from the sides. Swirling releases the aromas of the wines — this is where the floral aromatics or the earthy tones will shine through. White wines typically are lighter and more floral while the red wines will smell more savory and robust.

SMELL

Now that you have examined and swirled the wine, give it a big sniff. Smelling the wine is the step that prepares your brain for what you are about to taste and helps you experience the wine's flavors better. Keep in mind that there are no wrong answers. Your brain can only pick up scents that are in your memory, meaning they are scents you've smelled before.

SIP & SAVOR

It's finally time to taste! Give it a swirl again and take a sip. The fruit and floral flavors should follow right where the aromas left off. Your taste buds are also able to determine if the wine is sweet or savory. There is no single formula for tasting wines but there should always be balance between the flavors. Remember that taste is subjective.

DID YOU LIKE THE WINE?

Good! Time to shake it up — use what you liked about a particular wine to explore similar wines that you have never tried before. This is a fun way to expand your wine knowledge and appreciation.

WINE & FOOD PAIRING

Wine and food pairing is a great way to bring out the flavors of both the wine and the food. Try bright and crisp wines like Pinot Grigio alongside appetizers and pair sweeter wines like the Moscato and Sweet Cuvée with spicy foods or strong cheeses such as blue cheese. Bolder whites such as Chardonnay offer the perfect balance for seafood. Robust Cabernets bring out the best in hearty foods including steaks, lamb, heavy sauces, and chocolate desserts. Bolder red wines such as my Old Vine Zinfandel work well with turkey, barbecue and smoked cheeses. Remember, if you like it, drink it, and try it with different foods. *Cheers!*

KEVIN O'LEARY FINE WINES

GUIDE TO ENJOYING WINE

"I created O'Leary Fine Wines to help give Americans access to amazing wine at an amazing price. I have sourced these wines from the finest vineyards throughout California, Washington, and Italy and have created wines that are approachable to enjoy every day. I can't wait for you to try O'Leary Fine Wines and see for yourself. I'm confident that as soon as you take your first sip, you'll agree it's spectacular."

Kevin O'Leary





MR. WONDERFUL'S TIPS:

- There are no rules to enjoying wine!
- Trust your instincts and personal taste. Don't overanalyze.
- You don't need a special occasion to serve a glass of wine.
- Experiment with various wine and food pairings — remember, anything goes!
- Have confidence in your selection and my advice — *I've got your back!*

SOMETHING SWEET



MOSCATO

Aromas: Peach blossom, ripe pear, bright honeysuckle

Flavors: Melon, lush peach, baked apple pie

Pairings: Curry dishes, cioppino, BBQ shrimp, cheesecake

Winemaking: 8 months in stainless steel tanks

Also try: Gewürztraminer, Riesling, or Sauterne



SWEET CUVÉE

Aromas: Flower bouquets, honeysuckle, toasted almond

Flavors: Wildflower honey, apricots, nectarine

Pairings: Cheese and charcuterie board, spicy noodles, mussels

Winemaking: 8 months in stainless steel tanks

Also try: Sweet Sparkling Rosé, Grenache Rosé, or White Zinfandel

BRIGHT WHITES



PINOT GRIGIO

Aromas: Wildflowers, rose petals, Italian lemon, white nectarine

Flavors: Honeysuckle, stone fruit, wild honey, tropical melon

Pairings: Roast duck, bruschetta, homemade pasta, gelato

Winemaking: 8 months in stainless steel tanks

Also try: Albariño, Grüner Veltliner, or Sauvignon Blanc



CHARDONNAY

Aromas: Green apple, ripe mango, vanilla creme, allspice

Flavors: Yellow peach, nutmeg, cloves, Gala apple

Pairings: Charcuterie, roast chicken, tortellini pasta salad

Winemaking: 6 months in neutral oak barrels

Also try: Viognier, Chenin Blanc, or Roussanne

BOLD REDS



CABERNET SAUVIGNON

Aromas: Dark currant, ripe blackberry, baking spice

Flavors: Dark cherry, star anise, figs

Pairings: Grilled tri-tip, Cajun dishes, starters or sides using

Gouda or gruyère cheese

Winemaking: 10 months in neutral oak barrels

Also try: Tempranillo, Mourvèdre, or Malbec



OLD VINE ZINFANDEL

Aromas: Wild blackberry, plum and cherry compote, white pepper

Flavors: Black raspberry, toasted vanilla, chocolate covered strawberries

Pairings: Prime rib, roast turkey, grilled burgers, veggies

Winemaking: 14 months in neutral oak barrels

Also try: Merlot, Grenache, or Petite Sirah