



Pairing Wine with Restaurant Meals

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Introduction

We've probably all had the experience of flipping through a restaurant's wine list and feeling a little overwhelmed by the sheer number of unfamiliar wines. Even if you have strong varietal preferences you may be uncertain about ordering a bottle you've never tried before. Let our suggestions help you make the most of your next wine-ordering opportunity.

1. Ask lots of questions

Restaurants with extensive wine lists may employ a wine steward or sommelier to manage the list and assist their customers in navigating it. However, if the eatery you've chosen doesn't have this option or maintains a smaller wine selection, your waiter should be able to offer advice about good wine and food combinations. When you've decided what you'd like to order, tell the waiter or wine steward what you're eating and (this is very important) what qualities you prefer in a wine, and ask him or her for a recommendation.

2. Know what to look for on the wine list

The majority of wine lists are organized in a straightforward way: By price, for example, or by color or varietal. Orient yourself in the list by noting its layout. Next, check for the flavor descriptions that many wine lists include. These can be helpful in determining the weight and intensity of a wine, and what foods it might complement. A wine described as "spicy", for example, is likely to be able to hold its own with a spicy dish; a "buttery" wine might taste nice with a buttery or creamy entrée. Don't hesitate to order a less expensive wine, as delicious wines can be found in every price category. Finally, be sure to take note of the selection of wines by the glass. Ordering a few different glasses of wine to complement the various stages of your meal provides you with the opportunity to try a greater variety of new wines, and to enjoy experimenting with different flavor combinations.

3. Recognize a quality cork

When the bottle of wine you've chosen arrives, first check the label to make sure it's the one you ordered. If you're offered the cork, check it for any disintegration. It should be fully intact and wet at one end, signifying that the wine has been stored correctly. You might also choose to smell it and see if you can detect an odor of must or decay, another sign that the bottle may be spoiled.

4. Take your time with the taste

If you ordered the wine, the waiter will probably offer you the first taste of the bottle. When he or she pours a small amount of the wine into your glass, take a moment to swirl the wine and inhale its aromas. Now, take a sip and carefully consider the flavor. This is your opportunity to voice any hesitations you have about the wine. If you detect spoilage or decay in the smell and taste of the wine you should not hesitate to send it back. The restaurant staff wants you to have the best dining experience possible and should be able to offer another more pleasing option.



About Us

K.D. Imports, LLC is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several “Wine Spectator Award of Excellence” wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast “Toast of the Town” wine tasting galas. Our San Giulio Prosecco has even been featured on NBC’s “Today Show.”

For more information on our company, our products, or opportunities to partner with us, please visit www.kdwineimports.com or visit us on [LinkedIn](#) or [Facebook](#).

