


The Wine Selling Sheet is used to educate servers about the wines offered in the dining operation. The more information and knowledge servers have about the wines offered, the better able they are to suggest options and alternatives to customers/guests/members, as well as to increase average checks.

Wine Category: <b>Red</b>	Wine Label
<p><b>Wine:</b> 2006 Vintner's Reserve Merlot</p> <p><b>Vintner:</b> Kendal-Jackson</p> <p><b>Grape(s)</b> Merlot</p> <p><b>Country:</b> United States</p> <p><b>Region/State:</b> California</p> <p><b>District/Locale:</b> Sonoma County</p> <p><b>Bottle Size(s):</b> 750 ml</p> <p><b>Descriptors:</b> dry, rich, smooth, hints of cedar, herbs, black currants</p> <p><b>Price:</b> \$62</p>	

<b>Suggested Menu Pairings</b>
<p>Aged Angus Sirloin</p> <p>Charbroiled Ribeye</p> <p>Petite Filet Mignon</p> <p>NY Strip Steak</p> <p>Rack of Lamb</p>

<b>Awards &amp; Recognition</b>
<p>San Francisco Chronicle Wine Competition, 2010: Bronze</p> <p>Los Angeles Wine &amp; Spirits Competition, 2009: Bronze</p> <p>San Francisco International Wine Competition, 2009: Bronze</p> <p>San Francisco International Wine Competition, 2009: Silver</p>