

Riedel Glassware Kit Information

If you are interested in participating during the Riedel sensory workshop with a glassware kit please place your order no later than **Monday, November 8th** to ensure it arrives before the event.

- [Click here](#) to access the Riedel website to purchase the kit.
- At checkout use the 20% off discount code: **firstrepublic**

Wines needed for the tasting:

- Unoaked Sauvignon Blanc – aromatic white wine, stainless steel fermented, fruit driven
- Oaked Chardonnay – alcohol 13.5 or higher, full-bodied, oak aged, malolactic fermentation
- Pinot Noir – New World (Central Coast or Oregon), bright acidity, fruit driven
- Cabernet – New World, well-structured yet approachable

To purchase wines from the San Francisco Wine Trading Company, please visit their [website](#).

How to set up your kit prior to the event:

Place all wines (including reds) in the refrigerator, unopened a minimum of 4 hours prior to the start time of the event.

You will also need (4) 9oz clear plastic cups which will be used as part of the workshop.



No less than 30 minutes before the webinar, set up your tasting station

- Remove the "tasting mat" found inside the box, unfold, and place each Riedel glass on the corresponding circle on the mat.
- Place the 4 plastic cups above the Riedel glasses,
- Open the wines and have them ready at your workspace. **Do not pour or taste them yet!**
- Enjoy the History of Riedel presentation and get ready to answer the question: Does the size and shape of the glass really matter?