

WILLIAMS-SONOMA

STEMWARE

*The Williams and Riedel Vinum
Collections*





INTRODUCTION

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*F*inely crafted wineglasses do make a positive difference in the perception of a wine's flavor and aroma.

We have selected our wineglasses for their exceptional clarity, design and comfortable weight. They are crafted by premier glass-makers who produce stemware that not only offers the technical features that enhance a wine's qualities but also the aesthetic characteristics that make serving wine a pleasure.

Stemware differs in its design philosophy and style. The glasses in the Williams collection are designed to enhance the enjoyment of red or white wine, regardless of the variety. This stemware offers a more casual approach to drinking wine. On the other hand, each glass in the Riedel Vinum collection is tailored for a particular variety of wine. Riedel assumes a more formalized approach to appreciating wine.

Your choice of Williams or Riedel stemware is a matter of personal preference. Whether you're selecting glasses for white wines and red wines or for particular varieties, some considerations remain constant.

Look for stemware that offers clarity in its glass so you can experience the color and texture of the wine. Glasses with thin rims are more enjoyable for sipping. Finally, hold the wineglass in your hand. How does it feel? It should be comfortable and easy to grasp. Cheers!

Note: An ideal pour of wine, regardless of its variety, is four ounces. This enables the wine to breathe properly and allows for maximum enjoyment of its bouquet. Because the warmth of your hand will affect a wine's taste, remember to always hold a wineglass by its stem.

THE WILLIAMS COLLECTION



In 1940, a revolution of sorts occurred in the world of wine. The French Wine Institute developed an all-purpose glass that could be used for both red and white wines. The distinctive shape of this glass provided ample surface space for aerating red wines, while its curve protected the more delicate characteristics of white wines. Chuck Williams was so impressed with this practical approach to enjoying wine that he conceived the Williams collection of stemware.

The Williams collection is based on the premise that functionality and good looks are not mutually exclusive. These glasses are as appropriate for simple wines as they are for fine vintages.

Hand blown of lead-free crystal, our Williams collection glasses offer outstanding clarity, thin rims and slender stems. They are made for us by a Hungarian glassworks that dates from the 19th century. During the glass-making process, five to seven artisans work on each wineglass.

The Williams collection is our signature stemware. This collection is founded on the all-purpose balloon glass, designed for serving both red and white wines. It also includes a red wine-specific glass, the globe-shaped Burgundy, and a white wine-specific glass, the tulip-shaped Bordeaux. Though the correct pour for any wine is four ounces, the Burgundy glasses are available in two sizes and the Bordeaux glasses, in three sizes, to accommodate your personal aesthetic preference.

With their classic shapes and generous bowls, our Williams collection glasses present wine in its best light.



flute
7 oz.



burgundy
15 oz.



burgundy
23 oz.



bordeaux
11 oz.



bordeaux
15 oz.



bordeaux
19 oz.



all-purpose
13 oz.



martini
9 oz.



martini
12 oz.



pilsner
16 oz.



brandy
15 oz.



cordial
1 oz.



WINE & FOOD PAIRINGS

Due to the inherent acidity of wine, it is the perfect complement to food. When you drink wine, its acidity causes your mouth to produce saliva—literally, your mouth begins to water. The enzymes in the saliva break down the food more efficiently, so the food's flavor is enhanced exponentially.

Any wine will enhance your dining experience. Select the wine that appeals to your personal taste. However, the specific characteristics of certain varietals make them more complementary to some foods than to others. Here are a few classic wine and food pairings:

CHAMPAGNE

Caviar, Oysters, Sushi, Sashimi

CHARDONNAY

Seafood, Chicken

WHITE BURGUNDY

Pasta, Risotto

PINOT NOIR

Salmon

RED BURGUNDY

Turkey

ZINFANDEL

Beef, Venison

CHIANTI

Lamb, Pasta

RED BORDEAUX

Lamb, Beef

CABERNET SAUVIGNON

Beef, Cheese, Dark Chocolate

SYRAH

Game, Lamb

THE VINUM COLLECTION

BY RIEDEL



The Riedel family began making glass in 1756 in Bohemia and continues its innovative glassmaking tradition today in the Tyrol region of Austria.

Claus Riedel revolutionized the world of wine with his recognition of the effect of a glass shape on the perception of wine. Later, Claus' son Georg refined this concept when he discovered that the wine content dictates the wineglass shape. According to Mr. Riedel, "The proper and pleasurable delivery of a wine's 'message,' its bouquet and taste, depends upon the form of the glass."

We are proud to offer Riedel's Vinum collection, the first machine-made series of glasses based exclusively on the characteristics of grape varietals. This award-winning stemware, formed from lead crystal, ensures a perfectly balanced tasting experience. Like all Riedel stemware, Vinum wineglasses are designed to emphasize a wine's harmony, not its faults.

Riedel stemware is based on the concept that, in order to truly appreciate a fine wine, it is essential to use a glass that has been technically designed for the particular type of wine. The shape of the bowl determines the flow of wine and where it touches the tongue's various taste zones.

Once the wine comes in contact with the tongue, three messages are transmitted simultaneously: temperature, texture and taste. Riedel glasses help wine taste its best by balancing sugar, acid, alcohol and tannins so that no single component dominates. Guided by the fine-tuned shape of the proper glass, the combined sensory messages lead to optimal appreciation of wine.



champagne
8 oz.



montrachet
22 oz.



chardonnay
12 oz.



burgundy
30 oz.



zinfandel/
chianti
13 oz.



bordeaux
24 oz.



syrah
22 oz.



martini
6 oz.



port
9 oz.



cognac
hennessy
6 oz.

WINE & GLASS PAIRINGS



FLUTE

Champagne, Sparkling Wine,
Prosecco



MONTRACHET GLASS

White Burgundy (Meursault, Montrachet,
Pouilly-Fuisse), European Chardonnay,
Australian Chardonnay



CHARDONNAY GLASS

Chardonnay (American and Chablis),
Savignon Blanc (Pouilly-Fume),
White Bordeaux, Chenin Blanc,
Pinot Blanc, Pinot Gris, Viognier



BURGUNDY GLASS

Pinot Noir (Red Burgundy),
Nebbiolo (Barolo, Barbaresco, Barbera),
Gamay (Beaujolais)



ZINFANDEL GLASS

Red Zinfandel, Chianti Classico,
Beaujolais Nouveau,
Gewürztraminer, Riesling



BORDEAUX GLASS

Cabernet Sauvignon, Merlot,
Cabernet Franc, Red Bordeaux

COMPARISON OF WILLIAMS AND RIEDEL VINUM STEMWARE

— QUALITIES —

	Williams	Riedel Vinum
Hand blown	x	
Machine made		x
Lead-free crystal	x	
24% lead crystal		x
Thin, unrolled rim	x	x
Dishwasher safe (top rack only)	x	x
Hand washing recommended	x	x

— TYPE OF GLASS / CAPACITY IN OZ. —

	Williams	Riedel Vinum
Flute	7	8
Montrachet	-	22
Chardonnay	-	12
Burgundy	15/23	30
Zinfandel/Chianti	-	13
Bordeaux	11/15/19	24
Syrah	-	22
All-Purpose	13	-
Martini	9/12	6
Pilsner	16	-
Brandy	15	-
Cordial	1	-
Port	-	9
Cognac Hennessy	-	6