## CHAMPAGNE FLUTES

The Champagne flute has a lot of work cut out for it when it comes to delivering what's in the glass. A small surface area on the top is necessary to preserve the bubbles in a glass of sparkling wine, keeping the "mousse" intact. A tapered, narrow rim sends effervescence and aroma to the nose while controlling the flow over the tongue, keeping a balance between cleansing acidity and savory depth.



Ultra

185 ml / 6½ oz

H: 8"

D: 2½"

**Grand Cuvee** 

185 ml / 6½ oz

H: 8½"

D: 2½"

Revolution

200 ml / 7 oz

H: 9" D: 3"

## CHAMPAGNE GLASSES

All the champagne stems have a sparkling point in the base of the bowl. The carbon dioxide in the sparkling wine nucleates on this broken surface spot to create an ongoing stream of bubbles in the glass that continue long after that of glasses without this feature.



## PORT AND TASTING GLASSES

Sweetness has gotten a bad rap from a new generation of "drier is better" wine drinkers, but that all goes out the window when a glorious port or late harvest reisling is in the glass. A narrow bowl brings fruit and floral aromas typical of dessert wines straight to the nose. A wide rim controls the pour across the tongue, allowing sweetness and acidity to play in perfect balance.



TASTING GLASSES

200 00 31

Classic

Tasting Glass

220 ml / 7¾ oz

D: 2½"

-

150 00 31

Universal

Tasting Glass

300 ml / 101/4 oz

H: 7¼"

D: 3"

447 74 02

Exquisit

Blind Tasting Glass

H: 8" D: 3"

350 ml / 121/4 oz

Experience Port 190 ml / 6¾ oz

H: 8" D: 2½"

103 00 31

Milano

Tasting Glass

180 ml / 61/4 oz

H: 5½" D: 2¾"



Stölzle Lausitz is a German manufacturer of 100% lead~free, crystal glassware of the highest~quality designed for maximizing the full potential, flavor and aroma of each individual drink.

Stölzle's lead~free crystal has higher clarity, greater brilliance and is environmentally safer when compared to glass that contains lead. Also, you'll find that Stölzle glass is a harder and stronger product due to its design and manufacturing. (Our production facilities are known for being innovative and high~tech.)

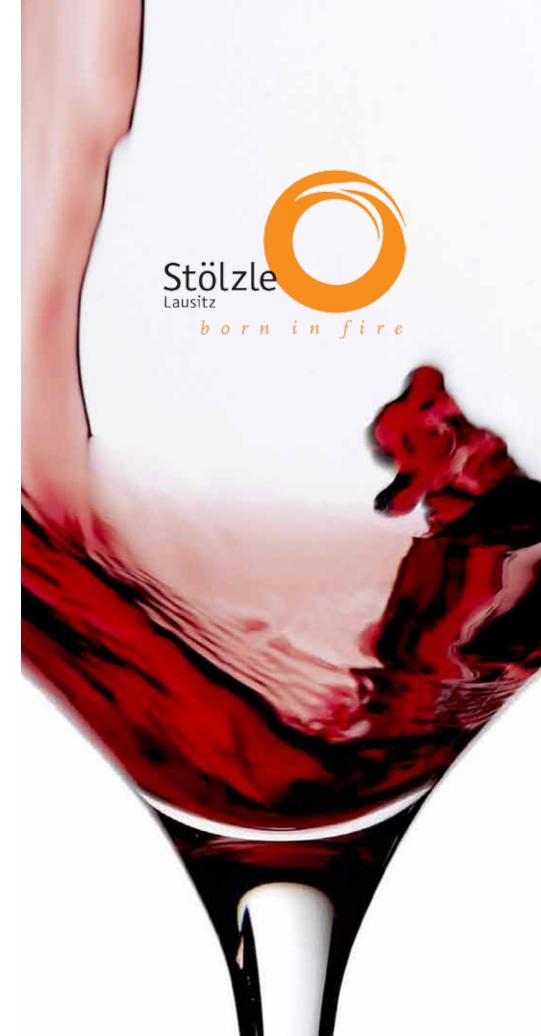
We're also ardent believers in the worldwide "green" initiative by constructing environmentally~advanced factories and using only reclaimed and recycled paper for our glassware containers.

Since its Stölzle's goal to make crystal drinking glasses in which each individual beverage can develop its full and optimum flavor, you can see why, each year, thousands of winemakers, restaurateurs and hoteliers around the world turn to Stölzle.

They know the glass does make a difference.



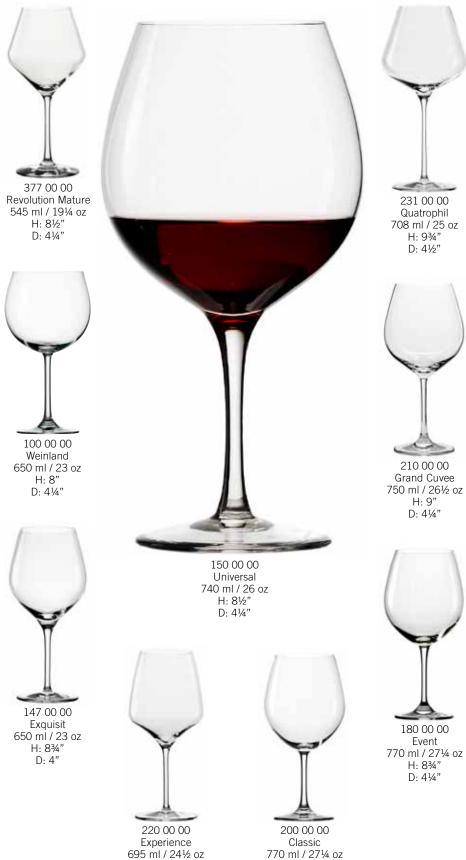
CONTACT STÖLZLE-USA AT ATP, 1230 SHILOH ROAD, WINDSOR, CA 95492
PHONE NUMBER: (707) 836-6840 FAX NUMBER: (707) 836-6843
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# PINOT NOIR AND BURGUNDY

Burgundy glasses are designed to capture the aroma and delicacy of the Pinot Noir grape. The balloon design directs the floral, earthy and fruity aromas to the nose while playing down heavier shades of alcohol and wood that might drown out these subtle notes.

A wide rim directs the flow right over the front and center zones of the tongue, playing down the acidity and accentuating the rounder, mellower qualities of these wines.



H: 9" D: 4"

D: 41/4"

## Cabernet Sauvignon and Bordeaux

Our Bordeaux glasses are designed for Cabernet Sauvignon based wines, as well as big, tannic wines offering lots of spice and ripe fruit.

The large bowl allows the bouquet to develop layers of aroma. The narrow opening concentrates the aromas towards the nose. The thin rim directs the wine towards the front of the tongue, This allows the concentrated flavors to dominate before the tannins are directed towards the back of the tongue.



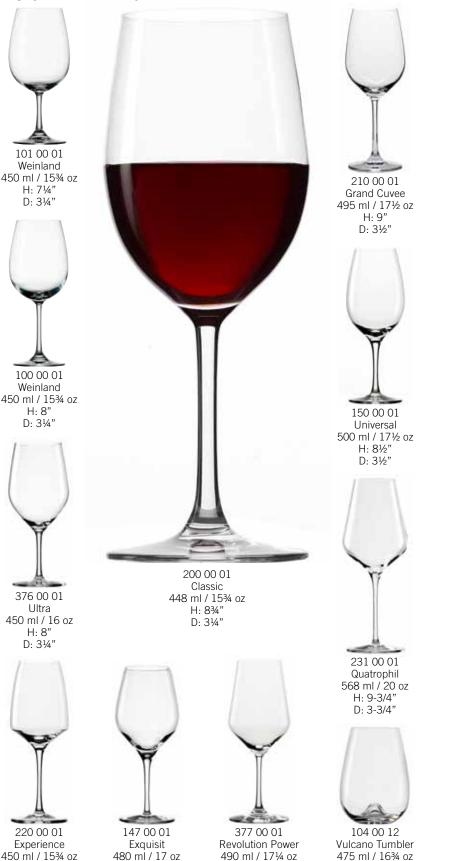
D: 4"

D: 3¾"

# SYRAH, SHIRAZ AND ZINFANDEL

From the delicate raspberry flavors of a Shiraz to the jammy, dark fruit and spice of a Zinfandel, these red wines need to display their balance of tannin, fruit and aroma.

A large bowl and narrowed rim are necessary to aerate and concentrate aromas towards the nose while directing a balanced flow over the taste zones of the tongue. These glasses are also well~suited to a wide array of red wines as well as full-bodied white wines.



H: 9"

D: 3½"

H: 4½"

D: 3½"

H: 9"

D: 3¼"

D: 3¾"

D: 3¾"

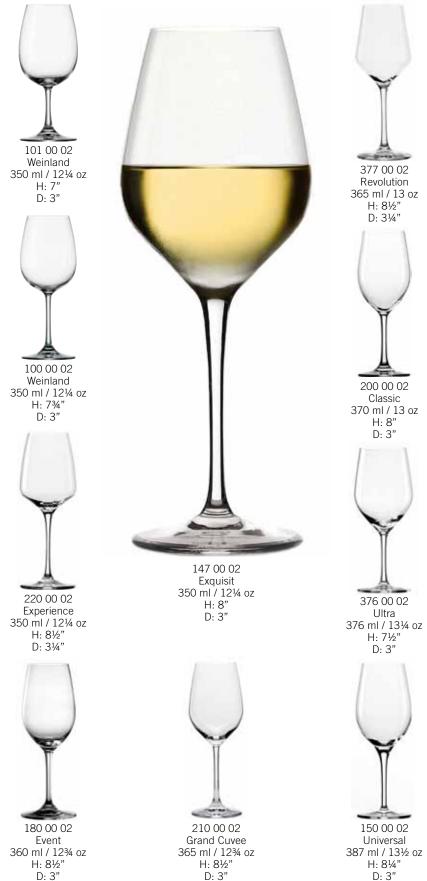
H: 8½"

D: 3½"

#### CHARDONNAY

These glasses are designed to deliver the finer qualities of classic White Burgundy and Chardonnay as well as a host of other white wines.

A tapered, gently curved bowl keeps temperatures low and aromas focused. The narrow rim directs the flow across the taste zones of the tongue with a balance of sweetness and acidity. The heightened aroma along with the simple shape matches a variety of white wines from dry and fresh to voluptuous and rich.



### SAUVIGNON BLANC

Whether you're tasting a crisp Sauvignon Blanc, a refreshing Chablis, an aromatic Riesling or a treasured and rich Montrachet, a white wine glass of the proper structure is essential. A gently curved narrow bowl keeps the temperature low and aromas focused. The tapered rim delivers the flow across the taste zones of the tongue with a balance of sweetness and acidity crucial to white wines.



# CUSTOM DECORATED GLASSWARE

Custom decorated glassware is the perfect way to promote your brand and create customer loyalty. We offer, through ATP, a full range of laser~etching and screen printing artwork services allowing us to customize your artwork or logo to any glass, any size, any color.