

The Vintage

By Justin Goldman



Bordeaux

For a cabernet sauvignon or Bordeaux blend, opt for something with a tall bowl and a tapered rim, such as the 21.2-ounce **Zwiesel Glas Handmade Highness Bordeaux**. Set of 2, \$240

What to Pour: The 2019 Duckhorn Vineyards Napa Valley Cabernet Sauvignon Monitor Ledge Vineyard, which topped *Wine Enthusiast's* Best Wines of 2023 list. \$125



Burgundy

Pinot noirs (and other light-bodied reds) call for a wide bowl and a lightly tapered rim to accentuate their floral aromas. A great option is the **Wine Enthusiast Somm Pinot Noir Hand-blown Wine Glass**. \$40

What to Pour: The Sangiacomo 2021 Roberts Road Vineyard Pinot Noir, a fantastically fruit-forward single-vineyard wine from Sonoma's Petaluma Gap. \$75



Chardonnay

Aromatic whites like chardonnay benefit from a U-shaped bowl and a long stem (to keep them cool), features that can be found in the **Riedel Veloce Chardonnay** glass. Set of 2, \$89

What to Pour: The Lloyd Cellars 2022 Lloyd Chardonnay, a classic Carneros chard that bursts with tropical fruit notes. \$42



Champagne

Make an especially stylish Valentine's Day toast with the eye-catching **Josephinenhütte Josephine No. 4**, from renowned Austrian glass designer Kurt Josef Zalto. \$90

What to Pour: The biodynamically grown Soter Vineyards 2019 Mineral Springs Brut Rosé, an Oregon sparkler that punches above its price point. \$75



Dessert Wine

After-dinner wines (sauternes, ports, etc.) tend to be higher in alcohol, so the glasses are smaller, like the aptly named **Waterford Elegance Dessert Wine Pair**. Set of 2, \$115

What to Pour: The Weis Vineyards Winzer Select Riesling A 2022, a German-style late-harvest wine made in New York's Finger Lakes region. \$29