

KAREN MACNEIL™

SAPORUS™

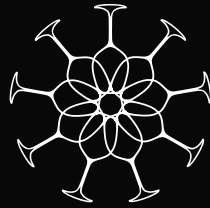


FLAVOR FIRST™

WINE GLASSES

Designed for what matters most—FLAVOR

- The glasses are highest quality, pulled-stem German lead-free crystal.
- Storage is simple and efficient since all of the tall glasses are the same height.
- We've designed a wide foot to enhance stability and make swirling the wine easy, unlocking aroma and flavor compounds for maximum enjoyment.

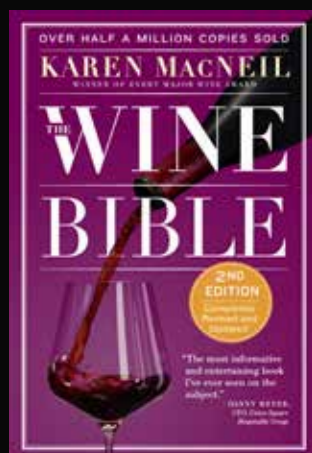


KAREN MACNEIL™

"Our Flavor First™ Collection is the next step forward in wine glass evolution. It's based on the simplest realization of all—that flavor is what matters most. You know the kinds of wine flavors you like. We know how to design wine glasses based on flavor. The result is our Flavor First™ Collection—the first wine glasses that make finding the optimal wine glass easy. We think choosing the right wine glasses should be as simple as drinking the wine itself. Cheers!"
— Karen MacNeil, Best-Selling Author of *The Wine Bible*

One of the "100 Most Influential People in Wine," Karen MacNeil has won nearly every major wine award, including the prestigious **James Beard Award** as **The Wine and Spirits Professional of the Year**, the **Louis Roederer Award** and the **International Wine and Spirits Award**.

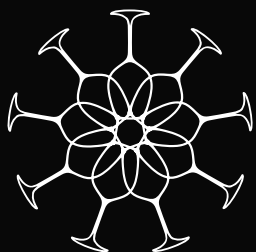
TIME Magazine called Karen, "**America's Missionary of the Vine**." Karen is the author of the best-selling book, ***The Wine Bible***. She won an Emmy for her PBS series "Wine, Food & Friends," and is the creator of the award-winning digital magazine *WineSpeed*.



Karen is co-creator and Chair Emerita of the Rudd Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley.



She tastes approximately 3000 wines a year and has done so for 30 years. In partnership with ONEIDA®, she now brings her tasting expertise to you with the Flavor First™ Collection.



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FLAVOR FIRST™

WINE GLASSES

Designed for what matters most—FLAVOR

"Flavor First™ glasses simplify the complex world of stemware. By focusing on flavor, these three shapes maximize the enjoyment of just about any kind of wine you like to drink. The shapes are precisely designed to enhance wines that are Crisp & Fresh, Creamy & Silky and Bold & Powerful."



CRISP & FRESH™

2370029FS

18 oz. | H 9.36" | D 3.9" Bowl
24 ea.

Great for:

White: Champagne, Prosecco, Sparkling Wine, Sauvignon Blanc, Riesling and Pinot Grigio plus light Rosé and more



CREAMY & SILKY™

2370035FS

21 oz. | H 9.36" | D 3.9" Bowl
24 ea.

Great for:

White: Chardonnay and Pinot Gris plus rich-style Rosé
Red: Pinot Noir, Chianti, Shiraz and more



BOLD & POWERFUL™

2370037FS

22.5 oz. | H 9.36" | D 3.9" Bowl
24 ea.

Great for:

White: Big Chardonnay
Red: Cabernet Sauvignon, Merlot, Bordeaux, Zinfandel, Malbec, Barolo, Syrah and more



PETITE STEM™

2370011FS

22.5oz. | H 5.75" | D 3.9" Bowl
24 ea.

Great for:

Casual Drinking: wine, beer, cocktails, water and more

CRISP & FRESH™



2370029FS

18 oz. | H 9.36" | D 3.9" Bowl
24 ea.

Great for:

White: Champagne, Prosecco, Sparkling Wine, Sauvignon Blanc, Riesling and Pinot Grigio plus light Rosé and more

ELEVATED WIDE-POINT

- DESIGNED SO THAT THE WIDEST PART OF THE GLASS IS IN CLOSE PROXIMITY TO YOUR NOSE, ENHANCING THE PERCEPTION OF FRESHNESS AND LIVELINESS IN WINES THAT ARE CRISP AND FRESH.

- ALSO ENHANCES THE AROMAS OF CHAMPAGNE AND SPARKLING WINES, WHILE STILL PROVIDING AMPLE SPACE TO SWIRL AND "OPEN UP" SUCH WINES.

FINE STEM

- SLENDER AND GRACEFUL
- STRONG ENOUGH FOR EVERYDAY USE



SHEER RIM

- THIN, FINE, AND HIGH-QUALITY
- WINE FLOWS EVENLY ONTO THE PALATE

NUCLEATION SITE

- A SMALL LASER ETCHED SPOT ENHANCES THE FORMATION OF CARBON DIOXIDE BUBBLES THAT ARE NATURALLY RELEASED IN SPARKLING WINES

LARGE, THIN FOOT

- PROVIDES A STRONG BASE TO SWIRL EFFECTIVELY, OPENING UP THE WINE'S FLAVORS AND AROMAS
- ADDS BALANCE SO THAT THE GLASS IS NOT TOP-HEAVY

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plus rich-style Rosé

Red: Pinot Noir, Chianti, Shiraz
and more

CENTERED WIDE-POINT

- DESIGNED FOR BALANCE IN EVERY DIMENSION. THE WINE HAS A PERFECTLY BALANCED AMOUNT OF SURFACE AREA IN CONTACT WITH OXYGEN
- THE GLASSES' CLASSIC EGG SHAPE (A DOMINANT FORM IN NATURE) ENHANCES THE PERCEPTION OF HARMONIOUS CREAMY AND SILKY FLAVORS AND TEXTURES

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Red: Cabernet Sauvignon, Merlot,
Bordeaux, Zinfandel, Malbec,
Barolo, Syrah and more

LOW WIDE-POINT

- ALLOWS AMPLE HEADSPACE FOR AROMA MOLECULES TO GATHER, AND ABUNDANT SPACE FOR SWIRLING.

- PROVIDES MAXIMUM WINE SURFACE AREA IN CONTACT WITH OXYGEN, HELPING TO "OPEN UP" AND SOFTEN POWERFUL WINES.

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Great for:

Casual Drinking:

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PETITE STEM

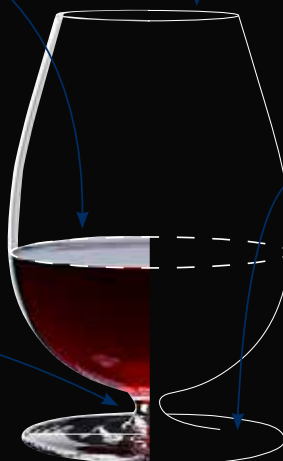
- DESIGNED FOR CASUAL DRINKING OR LIMITED STORAGE SPACES

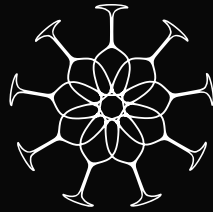
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