

Glassware

Presentation can be just as important, if not more so than the drink itself. Having the right glassware can make a huge difference in the taste, nose and overall characteristic of a drink.

Recently, I was speaking to a group at the LCBO and demonstrated this fact by using Xante (a pear flavoured Cognac) which I poured into a Rock glass as well as a Collins glass. I let each of the consumers nose the product and they all found that they received a greater amount of nose with the rock glass. I then poured some into a cognac glass which further intensified the nose.

Nose is not the only reason that glassware should be paid attention to. Champagne cocktails can be served in champagne saucers, martini glasses or champagne flutes. Flutes will condense the champagne at the top of the drink thereby not allowing all of the ingredients of a cocktail that uses a champagne float to be tasted, as opposed to a Champagne saucer which allows for all of the drink to be tasted with each sip. However, the champagne will lose its effervescence much quicker in a wider mouth glass. So, the balance of the flavouring can be changed by the use of different glassware.

Vodka glasses are all the rage right now with the depth allowing from anywhere between 2-6 ounces to be poured at one time. My particular favorites are the thick oversized shot glasses that you can freeze and hold their coldness for a very long time thereby keeping your liquid colder longer.

Next time you are having friends for drinks use the appropriate glassware and see how your guests will appreciate your attention to detail.