

Glassware

Select the right stemware for your beverages.

The right glassware not only makes a table pretty and proper but also makes the drink taste better.



Brandy snifter: This short-stemmed, small-mouthed, oversize glass is designed to be cupped in the hand so the brandy is warmed.

White wine glass: This tulip-shape glass is designed for white wines, which don't need as much oxygen to bring out their flavor as reds do.

Red wine glass: The rounded bowl helps direct the wine's bouquet to the nose.

Highball glass: Tall, straight-sided, and clear, this glass is perfect for a Tom Collins, gin and tonic, or a Long Island iced tea.

Double old-fashioned (also rocks or lowball) glass: This squatty glass works well for on-the-rocks and straight-shot drinks.

Martini glass: Sophisticated and small, its distinctive V-shape is perfect for classic cold cocktails, such as martinis and Manhattans, that must be finished quickly to keep from warming.

Flute: The tall, slim shape and narrow rim help preserve the bubbles in champagne.

Pilsner: Originally designed for lager, this glass suits any kind of beer -- especially today's popular micro-brews.

Frozen or iced beverage glass: Useful for water, iced tea, or tropical concoctions, such as daiquiris.

Single old-fashioned glass: Smaller than the double old-fashioned, it allows a drink to be finished quickly, before the ice can melt.

Balloon wine glass: The largest of all wine glasses, it allows aged red wine to breathe more effectively.