



- [○ HOME](#)
- [○ WINE REVIEWS](#)
- [○ FOOD & WINE MATCH](#)
- [○ PERSONAL WINE CELLAR](#)
- [○ POCKET WINE CELLAR](#)
- [● ARTICLES](#)
- [○ GOURMET RECIPES](#)
- [○ COCKTAILS](#)
- [○ A WINE PRIMER](#)
- [○ WINE LINKS](#)
- [○ ABOUT TONY ASPLER](#)
- [○ TONY'S BOOKS](#)
- [○ ONTARIO WINE AWARDS](#)
- [○ ABOUT US](#)
- [○ CONTACT US](#)
- [○ ADVERTISE ON TONYASPLER.COM](#)

ARTICLES

[More Articles](#)

Wine by the Glass in Toronto Restaurants (October 9, 2007)

Bizarre as it may sound, sometimes you don't feel like drinking a whole bottle of wine with dinner. You may just want a glass of something special that you can't afford by the bottle. Or you might want to try two or three different wines with various courses during a meal. But which restaurants do the best job of offering a range of wines by the glass in our city?

Before I answer that question, there are certain things you should look out for when you dine out. Restaurants that have wine-by-the-glass programs usually stipulate the amount of the pour in ounces on their wine list. Check this out. A 750 mL bottle contains 26 ounces, so you can compare the glass price to that of the full bottle. The price per glass will be higher than the price of the bottle divided by the number of pours because of the extra waiter time involved in serving, extra glass washing, spillage, wine left over, etc. But this price differential should not be egregiously out of whack. If it is, find another restaurant.

When you order by the glass, don't expect the server to pour to the brim. Few restaurants have a designated stemware for by-the-glass clients. So your six-ounce pour in a ten-ounce glass may look meager to you.

Invariably, when you order by the glass, the server will bring the wine from the bar already poured. This is not a good idea for you. You want to see the label to make sure it corresponds to the wine you ordered (this is not a failsafe way of ensuring you get what you asked for, since some unscrupulous licensees have been known to pour the dregs of one bottle into another). The only way you'll know for certain is if the waiter opens a fresh bottle in front of you. Before you decide on which glass to order, ask if the restaurant will open a fresh bottle for you. Try at all costs to avoid the heel of the bottle, since the wine has probably been standing around much of the day quietly oxidizing and will taste like stewed prunes or browning apples. White wine tends to be a better bet in this regard because it is kept chilled, which slows down the oxidation process.

Here are my recommendations of wine-by-the-glass destinations:

Reds Bistro, 77 Adelaide Street West, has the most wines by the glass, 70 in total in both seven-ounce and three-ounce pours. The emphasis here is more on New World than Old World. Sommelier Taylor Thompson. Reds bistro is launching an innovative new cheese program starting Oct. 1 that will feature more than 35 cheeses hand selected by Reds' chef Michael Steh in collaboration with The Cheese Boutique. The cheeses will be offered via trolley service in the dining room, plated via special menu in the wine bar.



BECOME A MEMBER

Thousands of wines at your fingertips

- Search database of wine reviews
- Read about wines BEFORE they hit the stores
- Match wines with foods

FREE TRIAL MEMBERSHIP

[JOIN NOW](#)

TASTINGS WITH TONY

Join Tony Aspler at a fine restaurant to taste selected wines and learn the secrets of wine tasting.



[Find out more...](#)

TONY'S NOVELS

A gift for the literate wine-lover in your life – who may be you. Tony's murder



MEMBER LOGIN

E-mail Address or Username

Password

[Log in](#)

[Forget Password?](#)

FREE TRIAL MEMBERSHIP

[JOIN NOW](#)