



Wine
No. 7531SR ✕
 10½ oz./30.5 cl./30.5 ml.
 H7½ T2¼ B2¾ D3
 1 doz./6# • .63 cu.ft.
SCC 437938



Wine
No. 7556SR ✕
 12½ oz./37.0 cl./370 ml.
 H8 T2½ B2¾ D3½
 1 doz./6# • .74 cu.ft.
SCC 425355



Wine
No. 7557SR ✕
 16 oz./47.3 cl./473 ml.
 H8½ T2¾ B3 D3½
 1 doz./7# • .89 cu.ft.
SCC 425379



Wine
No. 7558SR ✕
 19¾ oz./59.2 cl./592 ml.
 H9 T2¾ B3½ D3¾
 1 doz./8# • 1.01 cu.ft.
SCC 424471



Flute
No. 7500SR ✕
 8 oz./23.7 cl./237 ml.
 H9¼ T2 B3¼ D3¼
 1 doz./6# • .82 cu.ft.
SCC 437945



Balloon
No. 7522SR ✕
 18 oz./53.2 cl./532 ml.
 H8 T2½ B3¼ D3½
 1 doz./8# • 1.03 cu.ft.
SCC 406248



Red Wine
No. 7535SR ✕
 19¾ oz./59.2 cl./592 ml.
 H8½ T2¾ B3¾ D4½
 1 doz./8# • 1.18 cu.ft.
SCC 438072



TABLETOP TIP

RECOMMENDED SERVING TEMPERATURES:

Sparkling wines: 44° – 48°F

Mature and complex dry white wines: 44° – 50°F

Rose and nouveau wines: 50° – 53°F

Young red wines with low acidity: 48° – 50°F

Structured red wines: 59° – 62°F

Aged and dry red wines: 61° – 64°F

For fine aged wines, it is possible to go above 64°F



Wine
No. 7519SR ✘
 12 oz./35.5 cl./355 ml.
 H8 $\frac{1}{8}$ T2 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{1}{2}$
 1 doz./8# • .68 cu.ft.
SCC 400239



Wine
No. 7553SR ✘
 17 oz./50.3 cl./503 ml.
 H9 $\frac{1}{4}$ T2 $\frac{3}{8}$ B3 $\frac{1}{4}$ D3 $\frac{1}{2}$
 1 doz./9# • 1.00 cu.ft.
SCC 444554



Wine
No. 7520SR ✘
 18 oz./53.2 cl./532 ml.
 H8 $\frac{7}{8}$ T2 $\frac{3}{4}$ B3 $\frac{1}{4}$ D3 $\frac{1}{2}$
 1 doz./8# • .93 cu.ft.
SCC 400246



Wine
No. 7521SR ✘
 22 oz./65.1 cl./651 ml.
 H9 $\frac{3}{8}$ T2 $\frac{7}{8}$ B3 $\frac{1}{4}$ D3 $\frac{3}{4}$
 1 doz./8# • 1.09 cu.ft.
SCC 400253



Tall Wine
No. 7510SR ✘
 16 oz./47.3 cl./473 ml.
 H9 T2 $\frac{3}{8}$ B3 $\frac{1}{4}$ D3 $\frac{1}{2}$
 1 doz./7# • .92 cu.ft.
SCC 365330



Grand Wine
No. 7555SR ✘
 18 $\frac{3}{4}$ oz./55.5 cl./555 ml.
 H9 $\frac{3}{8}$ T2 $\frac{7}{8}$ B3 $\frac{3}{8}$ D3 $\frac{3}{8}$
 1 doz./8# • 1.07 cu.ft.
SCC 309297



Goblet
No. 7525SR ✘
 17 oz./50.3 cl./503 ml.
 H6 $\frac{1}{4}$ T2 $\frac{3}{8}$ B3 $\frac{1}{4}$ D3 $\frac{1}{2}$
 1 doz./8# • .69 cu.ft.
SCC 450326



Goblet
No. 8513SR ✘
 16 oz./47.3 cl./473 ml.
 H6 $\frac{3}{8}$ T2 $\frac{7}{8}$ B3 $\frac{1}{8}$ D3 $\frac{1}{2}$
 2 doz./13# • 1.32 cu.ft.
SCC 321367

TABLETOPTIP



Always wash stemware well with soap and water and rinse thoroughly. Any residue on the glass can detract from the taste and experience of wine or spirits.