MY CELLAR OF WINE

Table of Contents

Accessing My Cellar of Wine

Your login credentials will be provided by the administrator. Your username will be your email address, and all communication will be sent to that address. Therefore, please ensure you enter a valid email address when completing your subscription application.

Once you've received your credentials and logged in successfully, you'll be redirected to the main page of My Cellar of Wine.

Here is a screenshot of the login screen. Enter the username and password provided by the administrator, then click **Login** to proceed.

Dashboard

Personal Collection Dashboard

Log Out

Logged in as: **SampleUser@email.com**
User ID: **Server offline**

Wine Cellar

Selecting this option will take you to MyWineCollection, where you can view, manage, and expand your personal wine cellar. You'll be able to browse your collection, add new bottles, update details like vintage, varietal, and region, and keep track of your cellar's growth over time.

Wine Cellar

Liquor Cabinet

Explore and manage your personal collection of spirits. The Liquor Cabinet gives you quick access to your bottles, tasting notes, and details at a glance— making it easy to track, organize, and enjoy your collection anytime.

Liquor Cabinet

Cigar Vault

Your personal Cigar Vault is the place to store and organize details about every cigar in your collection. Record the brand, size, wrapper, strength, origin, purchase date, and tasting notes — all in one secure and easy-to-access location. Whether you're tracking rare finds or everyday favorites, your Cigar Vault helps you manage, review, and enjoy your cigar collection with precision and style.

Cigar Vault

Welcome to your Personal Collection Dashboard! Once logged in, you'll have instant access to all three exclusive experiences—**Wine Cellar**, **Liquor Cabinet**, and **Cigar Vault**—all in one seamless location.

Wine Cellar Control Center

My Cellar of Wine

Logged in as: SampleUser@email.com

Select A Wine:

Name:

Region:

Vintage:

Country:

Varietal:

Winery:

Appellation:

Blend:

New Item Addition | Appearance | Detail | Purchase Info | Storage | Tasting Info | Back to Dashboard

Previous | Update Wine Bottle | Next

Delete Wine Bottle | Message Board | Complete Item Information

This main page serves as your central control panel for managing every detail of your wine collection. Here, you can view, update, and organize all the information you've entered for each bottle.

Your data is completely private — only you can access the wines you've added. Other users' collections will not be visible to you.

This guide will walk you through the purpose and functionality of each button on the page to help you get the most out of your experience.

This is the starting point for adding a new bottle to your collection. If information is not entered here, it will not be accessible in other parts of the application.

You can enter an unlimited number of items in the application.

Reset Button: Use this button if you need to clear all fields and start over from scratch.

Submit Button: Once you've filled out the form and are ready to save the information to the database, click the Submit button.

You will receive the following message to confirm:
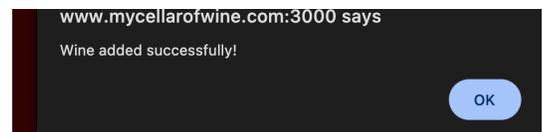
Close Button: Click this button to exit the New Item Addition form without saving changes or after you have saved information to the database.

Below is a description of each field you can complete on this form:

- **Wine Name**: The name of the wine. It will appear in the "Select a Wine" dropdown list throughout the app.
- **Vintage**: The year the grapes were harvested to make the wine.
- **Varietal**: The grape variety used to produce the wine.
- **Region**: The specific geographic area where the grapes were grown and the wine was made.
- **Country**: The country of origin where the wine was produced.
- **Winery**: The facility, estate, or business that produced the wine.
- **Blend**: Indicates the wine is made from two or more grape varieties.
- **Appellation**: A legally recognized and protected region that specifies where the grapes were grown.

Appearance

Appearances

Wine Appearance Information

Cork Condition:

Label Condition:

Appraised Value:

[Submit Appearance] [Close]

Cork Condition: The physical state of the cork used to seal the wine bottle, which can indicate how well the wine has been stored and whether it's still in good condition.

Label Condition: The physical appearance and preservation of the wine bottle's label.

Appraised Value: The physical appearance and preservation of the wine bottle's label.

"After entering your information in the fields, click the 'Submit Appearance' button. You will see the confirmation message on the left indicating your submission was successful."

www.mycellarofwine.com:3000 says

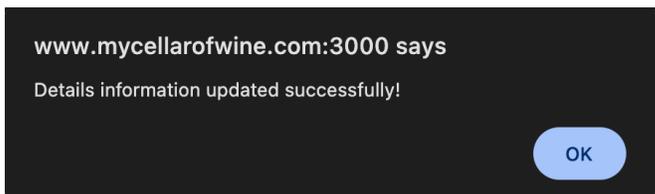Appearance information saved successfully!

OK

Appearances ✕

Wine Appearance Information

Cork Condition:

Great

Label Condition:

Freat

Appraised Value:

10.95

Update Appearance   Close

"When you return to the Wine Appearance Information form, you'll notice that the 'Submit Appearance' button has changed to 'Update Appearance.' This means you cannot add another appearance record for the current bottle of wine. However, you can update the existing appearance record.

Simply enter the desired changes and click the 'Update Appearance' button."

www.mycellarofwine.com:3000 says

Appearance information updated successfully!

OK

"After updating the information in the fields, click the 'Update Appearance' button. A confirmation message will appear on the left to indicate your changes were successfully saved."

Detail

Details

Wine Details Information

Alcohol Content:

Color:

Sweetness Level:

Submit Details   **Close**

Use this form to record the Details of the bottle of wine. Alcohol Content: The percentage of alcohol by volume (ABV) present in the wine.

Color: The visual appearance or hue of the wine, which can indicate its grape variety, age, and style.

Sweetness Level: The amount of residual sugar left in the wine after fermentation, determining how sweet or dry the wine tastes.

"After entering your information in the fields, click the 'Submit Details' button. You will see the confirmation message on the left indicating your submission was successful."

www.mycellarofwine.com:3000 says

Details information saved successfully!

OK

Details

Wine Details Information

Alcohol Content:

92.80

Color:

White Wiine

Sweetness Level:

Sweet

Update Details   **Close**

"When you return to the Wine Details Information form, you'll notice that the 'Submit Details' button has changed to 'Update Details.' This means you cannot add another detail record for the current bottle of wine. However, you can update the existing detail record.

Simply enter the desired changes and click the 'Update Details' button."

"After updating the information in the fields, click the 'Update Details' button. A confirmation message will appear on the left to indicate your changes were successfully saved."

www.mycellarofwine.com:3000 says

Details information updated successfully!

OK

9

Purchase Information

Purchase Info

Wine Purchase Information

Purchase Date:

mm/dd/yyyy

Purchase Price:

Purchase From:

Value:

Submit Purchase   **Close**

Purchase Date: The specific day a wine-related event occurred, such as the date the bottle was purchased

Purchase Price: The amount of money paid or assigned to a bottle of wine, usually at the time of purchase.

Purchase Form: The source or origin associated with the wine—such as who gave it to you, where it was purchased, or how it entered your collection.

Value; The estimated worth or importance of a wine bottle

"After entering your information in the fields, click the 'Submit Purchase' button. You will see the confirmation message on the left indicating your submission was successful."

www.mycellarofwine.com:3000 says

Purchase information saved successfully!

OK
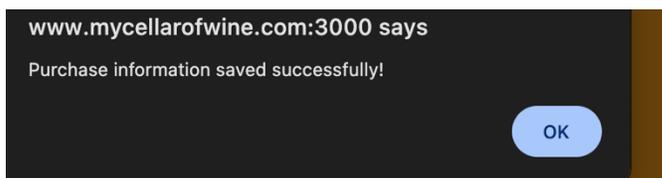
Purchase Info ✕

Wine Purchase Information

Purchase Date:

04/15/2025

Purchase Price:

24.95

Purchase From:

Williw Canddy

Value:

42.99

Update Purchase   Close

"When you return to the Wine Purchase Information form, you'll notice that the 'Submit Purchase' button has changed to 'Update Purchase.' This means you cannot add another purchse record for the current bottle of wine. However, you can update the existing purchase record.

Simply enter the desired changes and click the 'Update Purchase' button."

"After updating the information in the fields, click the 'Update Purchase' button. A confirmation message will appear on the left to indicate your changes were successfully saved."

www.mycellarofwine.com:3000 says

Purchase information updated successfully!

OK

11
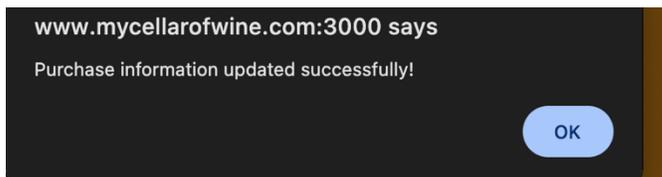
Storage

Storage ✖

Wine Storage Information

Location:

Temperature:

Bottle Count:

Bottle Size:

Submit Storage   **Close**

Please fill out this field.

Location: The physical place where a wine bottle is stored within a collection.

Storage Temperature: The temperature at which a wine bottle is kept while being stored, which affects its aging, preservation, and overall quality.

Bottle Count: The number of bottles of a specific wine that are currently in your collection.

Bottle Size: The volume of wine contained in a single bottle, usually measured in milliliters (ml) or liters (L).

"After entering your information in the fields, click the 'Submit Storage' button. You will see the confirmation message on the left indicating your submission was successful."

www.mycellarofwine.com:3000 says

Storage information saved successfully!

OK
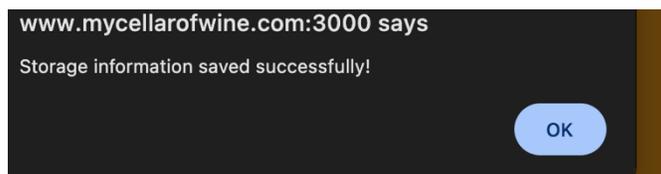
Wine Storage Information

Location:

In the Basement

Temperature:

73.00

Bottle Count:

6

Bottle Size:

64

Update Storage   **Close**

When you return to the Wine Storage Information form, you'll notice that the 'Submit Storage' button has changed to 'Update Storage.' This means you cannot add another storage record for the current bottle of wine. However, you can update the existing storage record.

Simply enter the desired changes and click the 'Update Storage' button."

"After updating the information in the fields, click the 'Update Storage' button. A confirmation message will appear on the left to indicate your changes were successfully saved."

www.mycellarofwine.com:3000 says

Storage information updated successfully!

OK

Tasting Information
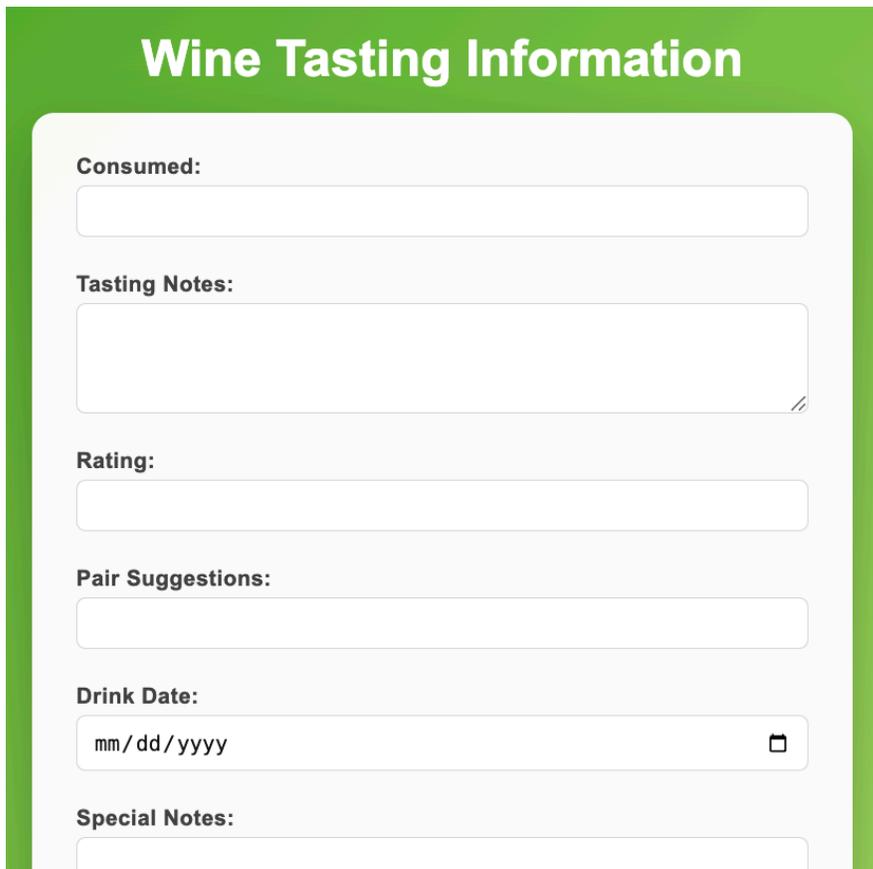
Wine Tasting Information

Consumed:

Tasting Notes:

Rating:

Pair Suggestions:

Drink Date:
mm/dd/yyyy

Special Notes:

The act of drinking or using the wine.

Tasting Notes: A written or verbal description of a wine's characteristics as perceived through the senses of sight, smell, and taste.

Appraised Rating: An expert's evaluation of a wine's quality, often expressed as a score or descriptive grade, typically used for valuation or comparison purposes.
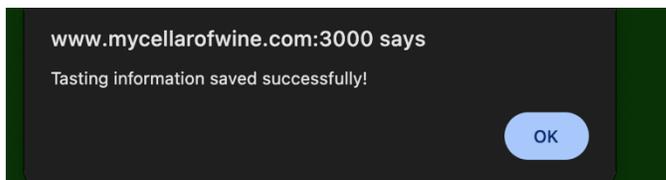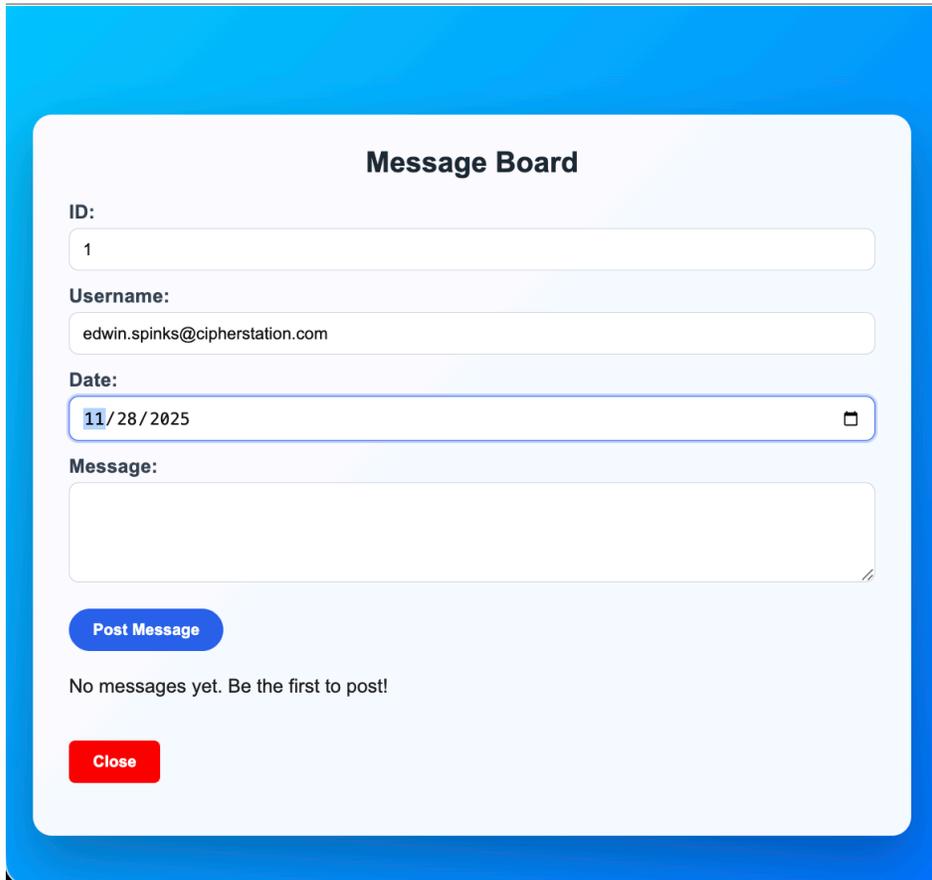
Pairing Suggestions: Recommendations for foods that complement a particular wine to enhance the overall dining experience.

Drink Date: The recommended time period during which a wine is expected to be at its best for drinking.

Special Notes: Additional comments or observations about a wine that don't fall under standard tasting categories but add context or personal insight.

"After entering your information in the fields, click the 'Submit Tasting' button. You will see the confirmation message on the left indicating your submission was successful."

www.mycellarofwine.com:3000 says

Tasting information saved successfully!

OK

Wine Tasting Information

Tasting Info ✕

Consumed:
No

Tasting Notes:
Good

Rating:
-6.00

Pair Suggestions:
Great with Steak

Drink Date:
04/05/2025

Special Notes:
Dates

Update Tasting   **Close**

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www.mycellarofwine.com:3000 says

Tasting information updated successfully!

OK

When you return to the Wine Tasting Information form, you'll notice that the 'Submit Tasting' button has changed to 'Update Tasting' This means you cannot add another Tasting record for the current bottle of wine. However, you can update the existing tasting record.

Simply enter the desired changes and click the 'Update Tasting' button."

"After updating the information in the fields, click the 'Update Tasting' button. A confirmation message will appear on the left to indicate your changes were successfully saved."

Message Board

Message Board

ID:

1

Username:

edwin.spinks@cipherstation.com

Date:

11/28/2025

Message:

Post Message

No messages yet. Be the first to post!

Close

The **Message Board** is a unique space with two distinct sections. When it opens, you'll see four fields: **ID**, **Username**, and **Date**—these are filled in automatically. The fourth field, **Message**, is where you can type what you'd like all subscribers to read. This could be a post about selling or buying a specific bottle of wine, or something similar.

Please note the following rules:

1.   You are allowed only **one post per month**. The system is designed to prevent multiple posts.
2.   On the **first morning of each month**, all existing posts are deleted. You will then be allowed to create a new post.

After entering your post in the message field, click the 'Post Message' button. You will see the confirmation message on the left indicating your Messafe posted successfully. successful."
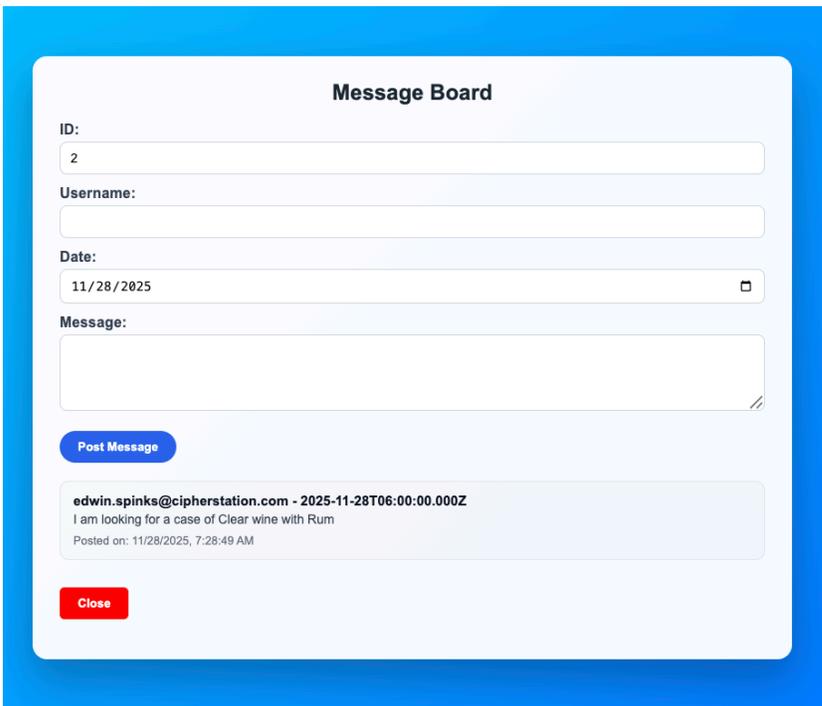
Message Board

ID:

2

Username:

Date:

11/28/2025

Message:

Post Message

edwin.spinks@cipherstation.com - 2025-11-28T06:00:00.000Z
I am looking for a case of Clear wine with Rum
Posted on: 11/28/2025, 7:28:49 AM

Close

When a logged-in subscriber selects the **Message Board** button, they will see all the messages that have been posted.

New messages are added to the bottom of the display. You may need to scroll down to view all posted messages.

Reminder: All posts are deleted on the morning of the first of each month. We recommend creating your message early in the month so other subscribers have the entire month to view it.

Updating Wine Bottle Information

Use the **Select a Wine** drop-down to locate the bottle of wine you wish to update.

Next, edit the information in each of the fields as needed.

Then, click the **Update Wine Bottle** button.

You will receive a confirmation message indicating that the wine bottle was successfully updated.

Deleting Wine Bottle Information

Use the **Select a Wine** drop-down to locate the bottle of wine you wish to update.
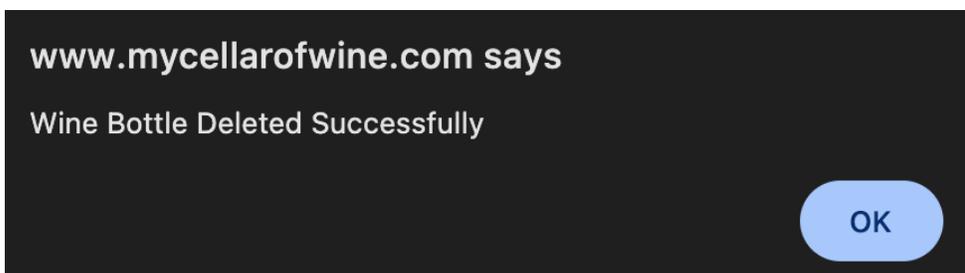
After selecting the wine bottle you wish to delete from the database, click the **Delete Wine Bottle** button.

A confirmation message will appear. Click "Cancel" to stop the deletion, or click "OK" to proceed with deleting the wine bottle.
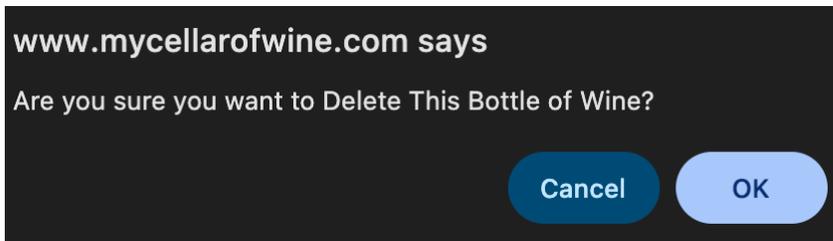
If you selected "OK" on the confirmation message, you will see a notification stating: "Wine Bottle Deleted Successfully."

Complete information loaded successfully!

Print Report

Complete Item Information

Wine

ID:	14
Name:	Crystal Clear Rum
Vintage:	1975
Varietal:	White Grapes
Region:	California
Country:	United States
Winery:	Biloxi
Blend:	Raw
Appellation:	Round Rock Boys

Purchase Information

Purchase Date:	2025-04-15T05:00:00.000Z
Purchase Price:	24.95
Purchase From:	Williw Canddy
Value:	42.99

Tasting Information

Consumed:	No
Tasting Notes:	Good
Rating:	-6.00
Pairing Suggestions:	N/A
Drink Date:	2025-04-05T05:00:00.000Z
Special Notes:	Dates

Appearance

Cork Condition:	Great
Label Condition:	Freat
Appraised Value:	10.95

Details

Alcohol Content:	92.80
Color:	White Wiine
Sweetness Level:	Sweet

Storage

Location:	In the Basement
Storage Temperature:	73.00
Bottle Count:	6
Bottle Size:	64

Liquor Cabinet

Personal Collection Dashboard

Log Out

Logged in as: **SampleUser@email.com**
User ID: **Server offline**

Wine Cellar

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Liquor Cabinet

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Liquor Cabinet

Cigar Vault

Your personal Cigar Vault is the place to store and organize details about every cigar in your collection. Record the brand, size, wrapper, strength, origin, purchase date, and tasting notes — all in one secure and easy-to-access location. Whether you're tracking rare finds or everyday favorites, your Cigar Vault helps you manage, review, and enjoy your cigar collection with precision and style.

Cigar Vault

To access the **Liquor Cabinet**, begin at the dashboard. Click the **"Liquor Cabinet"** button, and you will be taken directly to the **Whiskey Product Information** page.

Whiskey Product

Your first step is to enter a new product. The **Whiskey Name** field is mandatory and must be completed before the product can be saved to the database.

Once you have entered all the product details, click the **"Save Whiskey"** button. After saving, a confirmation message will appear notifying you that the product has been successfully added.
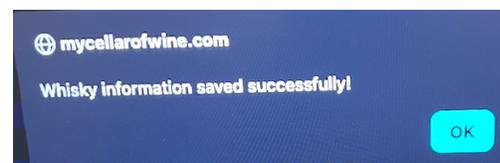
Here is the fefinition of eash of the fields;

- Whiskey Name: Enter the official name of the whiskey as it appears on the bottle. This field is required and uniquely identifies the product within your collection.

- Distillery: Enter the name of the distillery where the whiskey was produced. This helps identify the origin and production source of the product.

- Age: Enter the number of years the whiskey was matured before bottling. This helps determine its flavor profile and classification.

- Region: Enter the geographic region where the whiskey was produced. Different regions are known for distinct production styles and flavor characteristics.

- Brand: Enter the brand name under which the whiskey is marketed. This helps identify the product line and distinguish it from others produced by the same or different distilleries.

- Type: Select the category of whiskey, such as Bourbon, Scotch, Irish, Rye, or Single Malt. This classification helps define its production style and ingredients.

- Sub Type: Specify a more detailed classification of the whiskey within its primary type. This provides additional refinement to how the product is categorized.

- Proof: Enter the whiskey's proof, which reflects its alcohol content. Proof is typically measured as twice the percentage of alcohol by volume (ABV).

- Country: Enter the country where the whiskey was produced. This identifies the national origin of the product.

- AVB (%): Enter the whiskey's Alcohol By Volume (ABV) percentage. This indicates the proportion of alcohol contained in the product.

- Price: Enter the purchase price of the whiskey. This value helps track the cost and compare it with other products in your collection.

- Notes: Use this field to record any additional information, personal observations, or unique details.

- Mashbill: Enter the grain recipe used to produce the whiskey. This identifies the percentage of grains—such as corn, rye, barley, or wheat—used in the distillation process.

- Cask Type: Identify the type of cask or barrel used to age the whiskey, such as American oak, sherry cask, bourbon barrel, or wine barrel.

- Limited Edition: Indicate whether this whiskey is part of a limited or special release. This helps identify products with restricted availability.

- Bottling YearBatch: Enter the year the whiskey was bottled and, if applicable, the batch number. This information helps distinguish production runs and track variations over time.

Whiskey Information

To access the Whiskey Information, begin by opening the dropdown menu labeled **"Select Existing Whiskey Product."** Click the down arrow located to the right of **"- Select a Whiskey to view/edit –"** to display your available options.

The dropdown menu will expand to display all whiskey products currently stored in the database. Simply choose the product you wish to view or edit from the list.

The product that you selected is now available to view/edit. You can make changes to any of the fields and select the "Update Whiskey" button to save the changes to the database.

You will receive the notification that the changes were saved successfully:

When the Whiskey Information form opens and an existing product is displayed, you will notice the original **"Save Information"** button is replaced with **"Update Information."**

After making any changes to the fields, select the **"Update Information"** button to save your updates to the database.

Once the record has been successfully updated, you will receive the notification:

⊕ **mycellarofwine.com**

Whiskey Information has been updated successfully

OK

To access the Whiskey Inventory, begin by opening the dropdown menu labeled **"Select Existing Whiskey Product."** Click the down arrow located to the right of **"- Select a Whiskey to view/edit -"** to display your available options.

The product that you selected is now available,n next. you will select the button "Whiskey Inventory"

You can now enter inventory details for the selected product.

After completing all required fields, click **"Save Inventory"** to store the information in the database. Once saved, a confirmation message will appear:
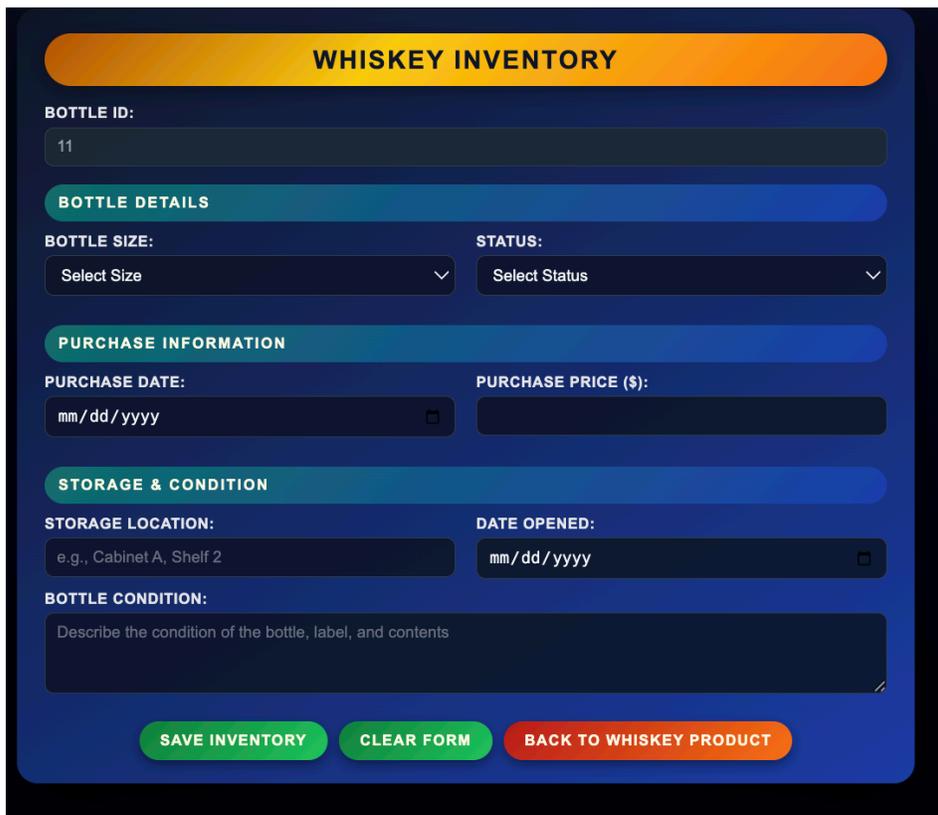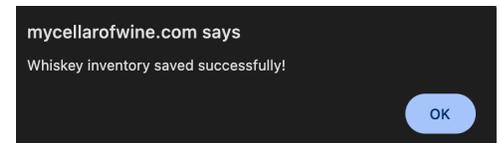
Under Bottle Details

- Bottle Size: This field indicates the volume of the bottle, typically measured in milliliters (ml) or liters (L). Examples include standard sizes like 750ml for wine or whiskey, 1L, or larger specialty formats. Select or enter the size that matches the product you are adding to your collection.

- Status: Indicates the current condition or availability of the product in your collection. Use this field to specify whether the item is **In Stock**, **Out of Stock**, **Reserved**, **Discontinued**, or any other status that reflects its present state.

Under purchase Information

- Purchase Date: Enter the date you acquired the product. This helps you track when each item was added to your collection and can be useful for inventory management, aging, and historical records.

- Purchase Price ($): Record the amount you paid for the product at the time of purchase. This information helps track the value of your collection, monitor spending, and compare prices over time.

Under Storage & Condition

- Storage Location: Specify where the item is physically kept within your collection. This could be a cabinet shelf, cellar rack, locker number, or any designated area you use for organization.

- Date Opened: Enter the date the bottle was first opened. Tracking this information allows you to monitor how long the product has been exposed to air, which can affect its quality, flavor, and recommended consumption period.

- Bottle Condition: Indicates the current physical state of the bottle and its packaging. Use this field to note whether the bottle is **New**, **Like New**, **Good**, **Fair**, **Damaged**, or any other condition that reflects wear, label quality, seal integrity, or overall appearance.

When the Whiskey Inventory form opens and an existing product is displayed, you will notice the original **"Save Inventory"** button is replaced with **"Update Inventroy."**

After making any changes to the fields, select the **"Update Inventory"** button to save your updates to the database.

Once the record has been successfully updated, you will receive the notification:

Cigar Vault

To access the **Cigar Vault**, begin at the dashboard. Click the **"Cigar Vaul4"** button, and you will be taken directly to the **Cigar Product** page.

To add a new cigar to your collection, begin by completing the fields on the form. The **Brand** field is required and must contain a value before the product can be saved. Once all desired information has been entered, click the **"Save Cigar"** button to store the details in the database.

After saving, a confirmation message will appear stating:
"Cigar information saved successfully!"

Here is a definition of each of the fields:

- Brand: Enter the name of the cigar's brand or manufacturer. This field is **required** and identifies the company or label associated with the cigar. You must provide a brand name before the product can be saved to the database.

- Series Name: Enter the name of the cigar series or product line to which this cigar belongs. Many brands release cigars in distinct series—each with its own style, blend, or manufacturing theme. Providing the Series Name helps organize cigars within a brand and makes it easier to identify and compare products from the same collection.

- Vitola Name: Enter the name of the cigar's **vitola**, which refers to the cigar's factory-assigned shape or size designation. The Vitola Name identifies how the cigar is classified within its series—such as *Robusto*, *Toro*, *Churchill*, or *Corona*. This helps distinguish cigars of the same brand and series that differ in length, ring gauge, or style.

- Shape: Enter the physical shape of the cigar. The shape refers to the cigar's exterior form—whether it is straight sided (*parejo*) or features a tapered or uniquely crafted design (*figurado*). Common shapes include **Robusto**, **Toro**, **Churchill**, **Belicoso**, and **Torpedo**. Recording the shape helps distinguish cigars with similar sizes but different construction styles.

- Length (inches); Enter the physical length of the cigar, measured in inches from end to end. Length is a primary specification used to classify cigars and can influence the smoking time and overall experience. Typical lengths range from around 4 inches for smaller cigars to over 7 inches for longer formats.

- Ring Gauge: Enter the cigar's ring gauge, which measures the diameter of the cigar in 64ths of an inch. For example, a ring gauge of **50** indicates the cigar is 50/64 of an inch thick. Ring gauge affects airflow, burn rate, and flavor intensity, making it a key specification in identifying and comparing cigars of similar length.

- Wrapper Type: Select or enter the type of wrapper leaf used on the cigar. The wrapper is the outermost leaf and plays a major role in the cigar's flavor, aroma, and appearance. Common wrapper types include **Connecticut**, **Maduro**, **Habano**, **Sumatra**, and **Corojo**. The wrapper's origin, color, and curing process contribute significantly to the cigar's character and smoking experience.

- Wrapper Origin: Enter the country or region where the cigar's wrapper leaf was grown. The origin influences the wrapper's flavor profile, color, and texture, as soil, climate, and curing traditions vary by location. Common origins include **Dominican Republic**, **Nicaragua**, **Honduras**, **Ecuador**, and **USA (Connecticut)**. Specifying the wrapper's origin helps identify the cigar's unique characteristics and heritage.

- Binder; Enter the type of binder leaf used in the cigar's construction. The binder is the leaf that holds the filler tobaccos together and lies beneath the wrapper. While less visible than the wrapper, the binder contributes to the cigar's burn quality, structure, and flavor profile. Common binder origins include **Dominican**, **Nicaraguan**, **Honduran**, and **Ecuadorian** tobaccos.

- Filler: nter the type or blend of tobaccos used as the filler in the cigar. The filler is the core of the cigar and typically consists of multiple leaves from various regions, each contributing complexity, strength, and flavor. Common filler origins include **Nicaragua**, **Dominican Republic**, **Honduras**, and **Brazil**. The filler is the primary driver of a cigar's body and smoking characteristics.

- Country of Origin: Enter the country where the cigar was manufactured. This identifies the location where the cigar was rolled and assembled, which often reflects regional craftsmanship, tobacco traditions, and blending styles. Popular cigar-producing countries include **Nicaragua**, **Dominican Republic**, **Honduras**, and **Cuba**. Specifying the Country of Origin helps classify the cigar's heritage and expected flavor profile.

- Strength: Select the cigar's overall strength level, which indicates the intensity of its flavor, body, and nicotine presence. Strength ranges from **Mild** to **Full** and helps smokers choose cigars that match their preferred experience. Common categories include **Mild**, **Mild–Medium**, **Medium**, **Medium–Full**, and **Full**.

- MSRP (Price): Enter the Manufacturer's Suggested Retail Price (MSRP) for the cigar. This is the standard retail price recommended by the manufacturer and provides a baseline for evaluating value, comparing products, and tracking price changes. Enter the amount in U.S. dollars.

- On hand (Quantity: Enter the number of cigars currently in your possession from this specific product. This value helps track your inventory levels and ensures accurate counts for your collection or humidor. Update this field whenever cigars are added or removed to maintain an accurate stock record.

Cigar Product

Logged in as: TestUser@email.com

User ID: 44

Select Existing Cigar Product:

-- Select a cigar to view/edit --

Brand:

Wrapper Origin:

Series Name:

Binder:

Vitola Name:

Filler:

Shape:

Country of Origin:

Length (inches):

Strength:

Select Strength

Ring Gauge:

MSRP (Price):

Wrapper Type:

On Hand (Quantity):

Save Cigar   Cigar Inventory   Clear Form   Back to Dashboard

To access the Cigar Inventory, begin by opening the dropdown menu labeled **"Select Existing Cigar Product."** Click the down arrow located to the right of "- **Select a Cigar to view/edit –"** to display your available options.

Cigar Product

Logged in as: **TestUser@email.com**

User ID: **44**

Select Existing Cigar Product:

✓ -- Select a cigar to view/edit --

columbian - Stone Ridge - unique Blend

Special Rolled

Vitola Name:

Filler:

Shape:

Country of Origin:

Length (inches):

Strength:

Select Strength

Ring Gauge:

MSRP (Price):

Wrapper Type:

On Hand (Quantity):

Save Cigar Cigar Inventory Clear Form Back to Dashboard

The dropdown list will automatically display all products you have previously entered into the database.

Select the name of the product that you would like to view/edit from the dropdown list.

Cigar Product

Logged in as: TestUser@email.com

User ID: 44

Select Existing Cigar Product:

columbian - Stone Ridge - unique Blend ▼

Brand:

columbian

Series Name:

Stone Ridge

Vitola Name:

unique Blend

Shape:

Round

Length (inches):

8

Ring Gauge:

4

Wrapper Type:

Blue

Wrapper Origin:

Binder:

Filler:

Country of Origin:

Strength:

Select Strength ▼

MSRP (Price):

45.00

On Hand (Quantity):

7

Update Cigar   Cigar Inventory   Clear Form   Back to Dashboard

You can now view or edit the selected product. If you make any changes to any of the fields, you will notice that the **"Save Cigar"** button is replaced with an **"Update Cigar"** button.

After completing your edits, select **"Update Cigar"** to save the updated information to the database.

mycellarofwine.com says

Cigar updated successfully!

OK

Cigar Product

Logged in as: **TestUser@email.com**

User ID: **44**

Select Existing Cigar Product:

columbian - Stone Ridge - unique Blend

Brand:	**Wrapper Origin:**
columbian	
Series Name:	**Binder:**
Stone Ridge	
Vitola Name:	**Filler:**
unique Blend	
Shape:	**Country of Origin:**
Round	
Length (inches):	**Strength:**
8	Select Strength
Ring Gauge:	**MSRP (Price):**
4	45.00
Wrapper Type:	**On Hand (Quantity):**
Blue	7

Update Cigar   Cigar Inventory   Clear Form   Back to Dashboard

You can access the Cigar Inventory page by selecting the "Cigar Inventory" button.

Cigar Inventory Report

7 Total Cigars	**$315.00** Total Value	**1** Unique Brands

Search: Search by name, brand,   **Strength:** All Strengths ⌄   Reset Filters

Brand	Series Name	Vitola Name	Shape	Length	Ring Gauge	Wrapper Type	Country	Strength	On Hand	MSRP
columbian	Stone Ridge	unique Blend	Round	8	4	Blue	N/A	N/A	7	$45.00

Print Report   Export to CSV   Back to Cigar Product   Close

Cigar Inventory Report

7 Total Cigars	**$315.00** Total Value	**1** Unique Brands

Search: Search by name, brand   Strength: All Strengths ⌄   Reset Filters

Brand	Series Name	Vitola Name	Shape	Length	Ring Gauge	Wrapper Type	Country	Strength	On Hand	MSRP
columbian	Stone Ridge	unique Blend	Round	8	4	Blue	N/A	N/A	7	$45.00

Print Report   Export to CSV   Back to Cigar Product   Close

Wine Glossary

Acidity: The natural tartness in wine, contributing to itscrispness and aging potential.

Aroma: The scent derived from the grape variety, typically assodiated with vounger wines.

Balance: The harmonious integration of a wine's components-acidity, sweetness, rNNINA, ns alxohol,

Baeeell Fermentation: The process of fermenting wine in oak barrels, imparting flavors and textures.

Body: The weight and fulliness of a wine on the palate, ranginf from light to full-bodiedl

Bouquet: The complex aromas developed in wine as it ages, distinct from its youthfularoma.

Cuv6e: A French term indicating a specific blend or batch of wine, often uded for premium wines.

Cru: A classification denoting a vineyard or group of vineyards recognized for producing high-quality wine.

Crust: Sediment formed in aged port wines, requiring decanting beforeserving.

Decanting: The process of pouring eine from its bottle into another container to separate sediment and aetate the wine.

Disgorging: The removal of veast sediment from sparkling wines, particulatly Champagne, after fermentation.

Fermentation: The chemical process where yeast converts grapes into alcohol and carbon ,

Finish: The final impression of a wine's taste after swallowing, indicating its quality and xomplexity

Hot: A term describing a wine with high alcohol content, leading to a burning sensation on the palate.

Ide Wine: A sweet dessert wine made from grapes that have naturally ftozerton the vine.

Jug Wine: Informal term for inexpensive' mass-produced wines' often sold in large containers'.

Kosher Wine: Wine produced according to Jewish dietary/ supervised be a rabbi and handied by Sabbath-

Lees: The sediment of dead yeast cells and grape partiies remaining agter fetmentation

Noble Rot: A berneficial mold (Botrytis cinereal) that concentrates sugars in grapers, leading to sweet dessert wines .

Oairy: Describes flavors inparted by oak barrels, such as vanilla or toast.

Oxidation: Chemical reaction with oxygen that can after a wine's color, flavor.

Floxera: A root-eating pest that devastated vineyards in the 19th Century, leading to the grafting ofEuropean vines onto resistant American rootstocks.

Quercus: The genus of oak trees, oak barrels used in winery making to impart flavor.

Reserv: A Spanish and Portuguese term indicating a wine of higher quality often with etendedthe neck.

Sommeller: A rrained wine professional responsible for wine selection' service/ and pairing recommendations in restuarants.

Sulfites: Chemical used in wine making ro prevent oxidation and preserve freshness.

Sur Lie: The practice of aging wine on ths lees (sediment) for an extended period, enhancing complexity and texture.

Terroir: Rhw unique combination of soil, climate, and environmental faciors that influence the character and quairty of wine from a specific regions.

Tannin: Found in grape shins. Seeds. And stems that contribute to the structure and aging porential of wine.

Testevin: A small silver or pewter cup used be wine professionals to evaluate color, clarity, and aromo of wine .

Ultege: The space between the wine and the top of a bottle, oftern used as anindicator of a wine's age and potential ocidation.

Unctuous: Describes a wine with a rich, smooth, and oily texture, often associated with sweet or high-alcohol

Varietal: A wine made primarily from a single grape varity, such as Cabemet Sauvignon or Chardonnay .

Vintage: The year in shich the grapes were harvested, also refers to the wine produced from that harvest.

Wine Lake: Refers to the surplus of wine over demand, particully in the European Union.

Wine Tasting: The sensory evaluation of Wine, encompassing appearance, aroma, taste and mouthfeel.

Zumolory: The study of Fermentation processed, including those involved win Wine making.