

Title:

Foggy Wine Glasses Are Not The End Of The World!

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Summary:

Perhaps one of the most troubling problems which usually occurs that takes the enjoyment out of having a glass of wine is when even though your glasses are clean, look very foggy. We have all encountered it at one time or another and probably all can agree that there is something detracting about a foggy wine glass. Before you decide to throw out your glasses or invest in a set of inexpensive ones with the thought that fogging is inevitable so you might as well be ready to th...

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Article Body:

Perhaps one of the most troubling problems which usually occurs that takes the enjoyment out of having a glass of wine is when even though your glasses are clean, look very foggy. We have all encountered it at one time or another and probably all can agree that there is something detracting about a foggy wine glass. Before you decide to throw out your glasses or invest in a set of inexpensive ones with the thought that fogging is inevitable so you might as well be ready to throw them away when the time comes, there are a few things that you can do to prevent fogging and bring back the glorious sparkle and shine to foggy glasses that you remember from when they were first purchased.

I know that some think that it's perfectly all right to put wine glasses in the dishwasher, and some machines even have special sections on the top rack to hold wine glass stems in place. We all know that crystal should never be put in the dishwasher, so I assume said stem holders are for everyday glasses. My dishwasher has them and I still won't use it to wash wine glasses. Why? There are two main reasons for this, the first is that dishwasher detergent tends to be a lot more harsh and abrasive and can etch your wine glasses making it fog with repeated washing, and second is that the temperature in a dishwasher can become so hot that it can actually cause a glass to crack.

With that being said, when washing wine glasses by hand the best method is actually quite simple, especially since you should be able to simply rinse out

yours glasses to clean them. First, it is important to remember to use lukewarm water and not hot water. Abrasive cleaning agents should be avoided at all costs; and if you feel the need to use soap it is best to only use mild liquid dish soap. Remember to never use hard scrubbing sponges and cloths and to rinse the glasses thoroughly or the soap will leave a film deposit which will fog with build up and time and thus defeats the purpose of taking care when washing your glasses.

If you have taken care of your glasses and hand-washed them and still find they are starting to fog, there is still something you can do. Soak the foggy glasses in straight white vinegar for two to three hours. Then wash with warm water and mild liquid dish soap and repeat the soaking process if necessary to remove the remaining residue. It might be a bit of a time consuming process, but it will be worth it in the end when you have sparkling glasses that look beautiful!