



PREPARING FOR THE PARTY

1. SEND INVITATIONS

- Plan the party with plenty of time to spare
- Send invitations via email or postal mail
- Encourage guests to bring a wine that fits the theme of your party
- Encourage guests to bring a dish that pairs with the theme of your party for pairing

2. PICK THE WINE

Select five wines. They can be:

- The same wine varietal (example, all Merlot or Chardonnay)
 - From the same region (example, all from around Charlottesville or the Eastern Shore)
 - Other similarities (example, all Italian-style, like Nebbiolo, Sangiovese and the like)
 - All dessert wines
 - All sparkling wines
 - Etc.
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- Plan on about 1-1/2 ounces per wine per guest; you will get about 10 pours per bottle this way
 - Plan on extra bottles of wine to enjoy larger pours following the tasting

3. SELECT THE FOOD

- Use our “Pairing the Wine and Food” sheet for guidelines

4. PREP FOR THE PARTY

- For the tasting, wrap each bottle in aluminum foil or place in a brown paper bag sealed around the neck so guests can sample “blind” and not see the label of what wine you are pouring
- One glass per guest will do; offer a large container to dump any remaining wine from glasses
- Offer a pitcher of water to rinse glasses between wines
- For the tasting, provide small plates with plain, sliced French bread and small glasses of water to cleanse the palate between wines; provide napkins
- Consider providing a small fact sheet about the wines you are featuring, like basic notes on the grape variety
- Provide pens and clipboards for using scoring with our “Wine Tasting Score Sheet”
- For food pairing, provide serving pieces, plates, napkins and flatware as appropriate
- Have a camera ready to take pictures of the evening’s fun – and encourage guests to take photos too