



Are you thinking about hosting an In-Home Wine Tasting?

## **WINE & FOOD EVENT TIPS**

Here are some key questions and answers to consider in your planning:

1. **What is the ideal number of guests to invite?** Intimate gatherings always tend to have the best dynamic combining a social and educational dynamic. I recommend 8-14 people.
2. **What kind of wines should I have?** Consider what wines your guests typically like to drink. You can also poll your friends and ask them what wine region or type they would like to learn more about.
3. **How many wines should I serve?** I like to begin with an aperitif or evening opening wine and then proceed into the wines chosen for the program. Four to Five wines are a good number.
4. **Should I serve food?** Food that is paired well with the featured wines always enhances the wines and ultimately the evening festivities. The food offered can be very substantial by pairing dishes with each wine or it can be very simple by offering a selection of cheeses or hors d'oeuvres.
5. **What about glassware?** I will provide all glassware for the evening.
6. **Interactive wine ideas?** I divide the group into teams and play:
  - a. Trivial Wine Pursuit
  - b. Wine Label reading contests
  - c. Guessing the Mystery Wine
  - d. Matching the wines to the regions
  - e. Matching bottle shapes to country's

**Questions:** Please call 908.284.4930.

**Cheers!** ... George Staikos