

How To Host A Wine Tasting

So many choices – so little time ... or knowledge ... or experimentation. One or all of these dilemmas describe many wine lovers. A fun solution is to host a wine tasting party, where you and your guests can sample different wines and compare them head-to-head. The first step to an enjoyable wine tasting party is to decide on the mood and theme of the party. Will this be a casual get-together where friends can sample different wines any time during the evening, or will it be a more structured affair, where guests all sample each wine at the same time, comparing notes and discussing their preferences? The theme of a wine tasting revolves around the wine you choose. Do you want a broad or a narrow focus? For newbie wine lovers, you might choose a broad focus that covers both white and red wines, for example. For more knowledgeable wine lovers, you might choose wines from a smaller wine-producing country, such as Greece or Spain. For cost-conscious wine lovers, you might choose wines in a certain price range. The possibilities are endless! A good wine store can also help you develop a theme or suggest wines for the party. Plan on choosing a minimum of three wines for people to taste. Each bottle will serve 8 – 10 people for a two ounce serving, the usual amount for a tasting. You will need at least one wine glass per guest. If you are serving both whites and reds, providing two glasses for each guest is preferable. Provide a picture of water to rinse out the glasses between wines and another container to pour the rinse water into. Using wine glass charms will make the party more festive and help guests keep track of their glasses and which glass goes with which wine. You can also use wine charms to set the stage. If you taste Italian wines, for example, choose red, green and white drink markers to symbolize the Italian flag. If you want to make the wine-tasting a very formal affair, provide a different glass for each wine. You will need lots of glasses, but arranging a set of four to six glasses at each guest's place can make a stunning table! Your guests might want to make notes about the wines or at least write down the ones they particularly liked, so provide a notepad or paper and a pen for each person. Now comes the actual tasting! Here's where you can help novice wine lovers learn to fully appreciate the subtleties and complexities of wine.

About the Author

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