



Wine Tasting 411

Once you've decided on a wine tasting theme and know what specific wines you'll be pouring, it's time to focus on the details that will let those wines show their best.

Here's a quick checklist to make sure you're on task!

- Let your place shine... turn up the lights!
- Festive background music
- No scents, beyond any food that may have been cooking in the kitchen; remind your guests to go easy on the cologne or perfume; unplug your Plug-Ins; no scented candles
- White linens and cocktail napkins (paper is fine!)
- Basic snacks like crackers or baguette toasts during the tasting; provide more robust appetizers once the wine education has culminated and folks are starting to mingle
- Water
- Appropriate stemware
- Wine charms, if you've got 'em
- A corkscrew or two
- Spittoons at the ready
- Ice buckets for your chilled wines
- Local cab numbers