



## Wine Tasting 411

Once you have decided on a wine tasting theme and know what specific wines you will be offering, it's time to focus on the details that will let those wines smell and taste their best.

Here is a quick checklist to make sure you are on task!

- Let your place shine... turn up the lights
- 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
- Basic snacks like crackers or baguette toasts during the tasting; provide more robust appetizers once the wine education has culminated and people are starting to mingle
- White linens and cocktail napkins
- Appropriate stemware
- A corkscrew or two
- Spittoons at the ready
- Ice buckets for your chilled wines
- Water
- Wine charms, if you have them
- Local cab numbers