



## HOW TO HOST A STRESS-FREE AND FUN WINE-TASTING EVENT

Hosting a wine tasting event is an ideal “ice-breaker” for friends, neighbors and even co-workers. It can be a great way for people to get to know each other while at the same time learning about wine. Pairing wines with food will only enhance your tasting experience. Following are some simple ways to host a successful get-together!

### SELECT A THEME

- Taste Pinot Noir wines under \$20 from any region. Have each guest bring a bottle and taste blind. The idea in this tasting is to find a great-tasting and affordable Pinot Noir wine.
- Taste Chardonnays from different wine regions such as Sonoma, Carneros, Monterey and/or Napa. The idea in this tasting is to discover the characteristic of each of these Chardonnay-growing regions.
- Taste popular reds from California such as Merlot, Zinfandel and Cabernet. The idea is to start learning to differentiate the characteristics of each varietal.
- Host a food and wine-tasting dinner. Select five to six varietals and assign your guests a dish to pair with a varietal. Food and wine are both enhanced when enjoyed together.

### MATERIALS AVAILABLE FOR DOWNLOAD AT [MIRASSOU.COM](http://MIRASSOU.COM)

- Score sheet
  - rate each wine as you taste
- Wine-tasting mat
  - arrange wine glasses for tasting like a pro!
- Food and wine pairing chart
  - food pairings to make the most of your wine experience

### ADDITIONAL ITEMS

- Pencils or pens
- Wine glasses can be rented at a reasonable price – and rental companies will wash the glasses!
- Water and snacks such as bread, cheese and nuts