

A Host's Top 10 Checklist

1 Create a theme for your party and choose wines accordingly. Serve local wines with foods and cheeses produced in your region\or province.

2 Use quality wine glasses. They need not be expensive, just the proper shape – narrower at the rim than at the bowl.

3 Keep **white wines** chilled in wine coolers with ice and water, about **45° to 50° F.** **Reds** should be slightly cool, **60° to 65° F.**

5 Count on one bottle of wine per two guests. This means each guest will consume about two glasses over the course of the evening.

4 Choose reasonably priced wines with plenty of flavour. At busy parties, the subtleties of fine wines often go unappreciated or unnoticed.

6 Serve sparkling wine to guests upon their arrival. Bubbles symbolize celebration and put your guests in the right mood.

7 Include dense appetizers, such as breads, cheeses and deep-fried appetizers for sufficient alcohol absorption.

8 Choose and serve light, fresh, tangy whites. These wines complement a wide range of salty and/or oily finger foods.

9 Choose medium-bodied reds with soft acidity and soft tannin. This way you will be sure to please all your red wine loving guests.

10 Ensure every group of guests leaves with a designated driver.

