

~ Theme Party Queen.com Presents ~

Wine Tasting Party Essentials



Scorecard, Wine-Cheese Pairing Table,
Triangle Signs, Spiced Nuts Recipe

Wine Tasting Scorecard

Host: Categorize The Wine

Wine Category	Examples
Lighter Whites	White Zinfandel, Rose, Riesling, Piesporter, Champagne
Full-Bodied Whites	Sauvignon Blanc, Pinot Blanc, Pinot Grigio, Chardonnay
Lighter Reds	Pinot Noir, Chianti, Merlot
Full-Bodied Reds	Shiraz, Sirah, Zinfandel, Cabernet, Malbec
Dessert Wines	Framboise, Asti Spumanti, Muscat, Port

Host: Fill in the Names of Wine by Category

Guest: Force Rank Wines; 1 Being Your Favorite, 5 Least Favorite

	Category	Force Rank
	Lighter Whites	
1		
2		
3		
4		
5		
	Full-Bodied Whites	
1		
2		
3		
4		
5		
	Lighter Reds	
1		
2		
3		
4		
5		
	Full-Bodied Reds	
1		
2		
3		
4		
5		
	Dessert Wines	
1		
2		
3		
4		
5		



Wine-Cheese Pairings

(from Theme-Party-Queen.com)

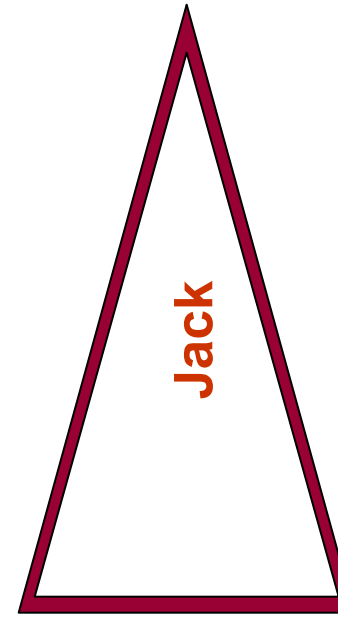
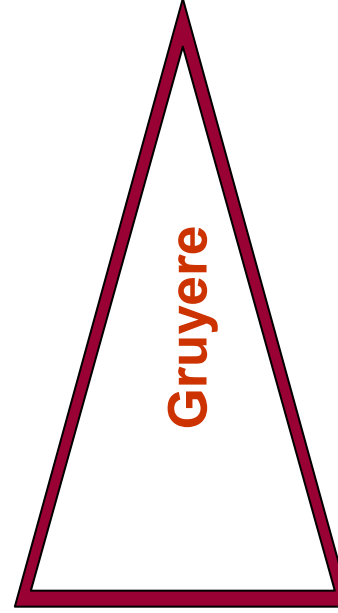
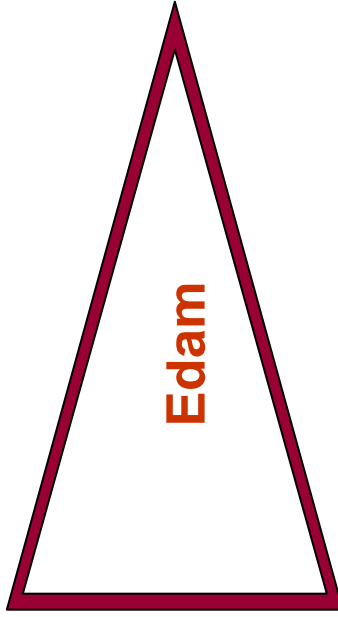
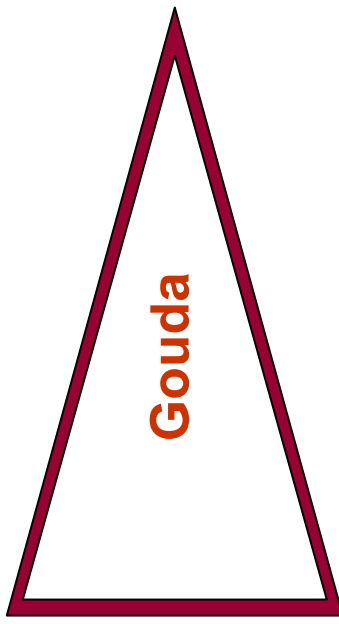
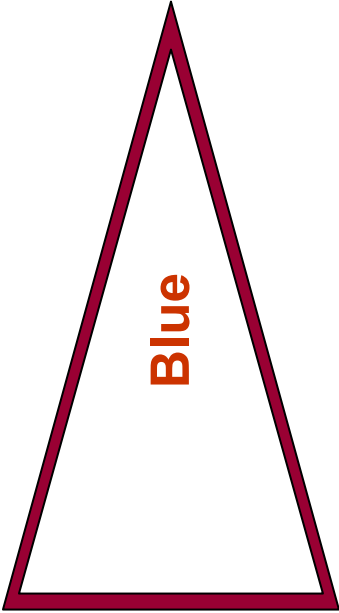
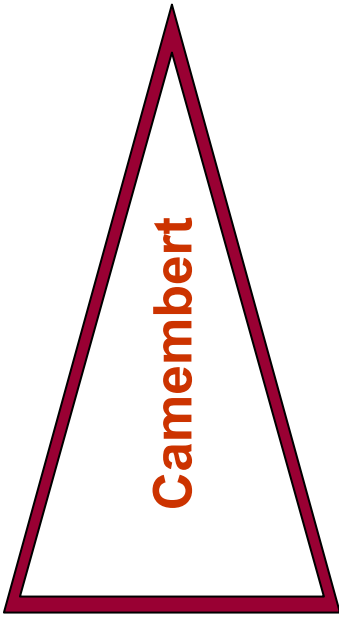
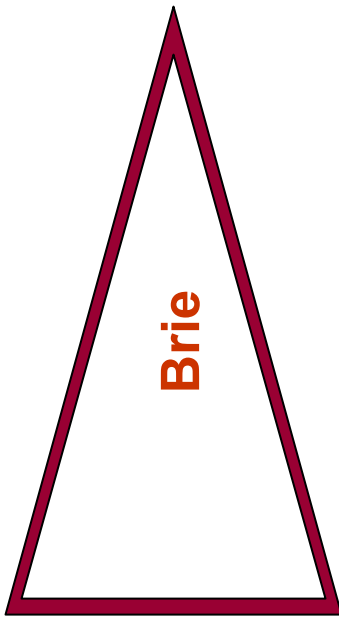
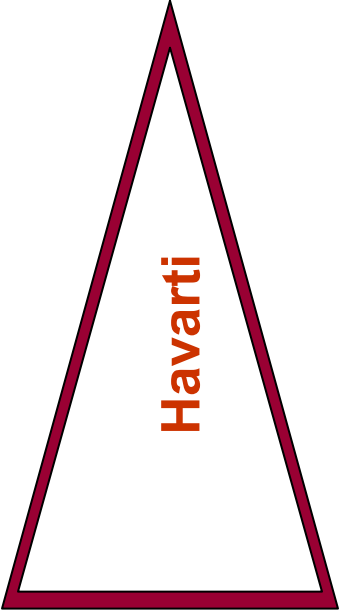
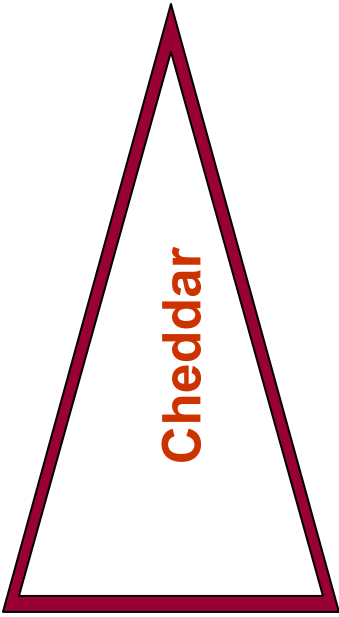
- In the first column, find the type of wine you are serving.
- Choose cheeses, meats and/or accompaniments to go along with the wine.
- For a Wine Tasting Party, make three food platters as follows:

Platter One - Lighter Bodied Wines

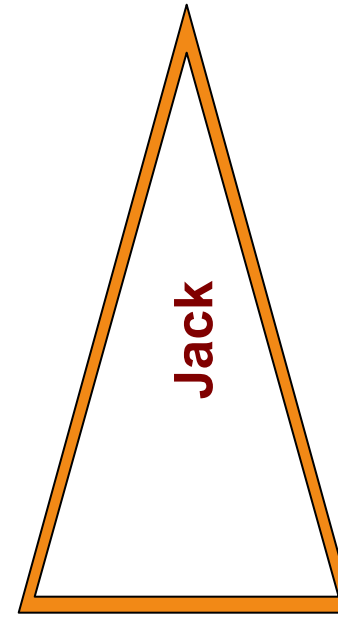
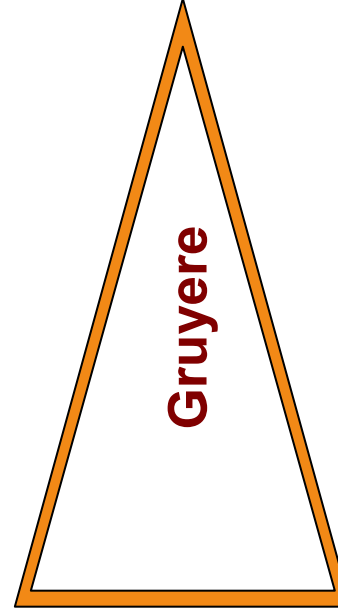
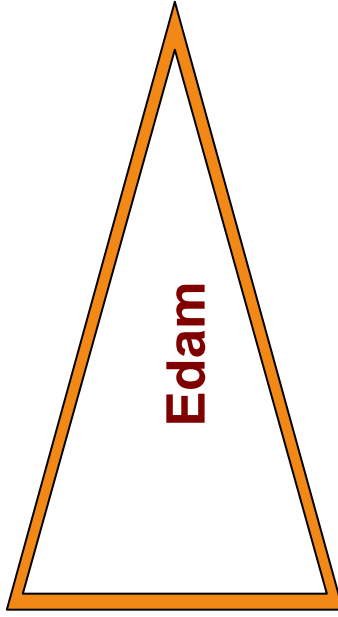
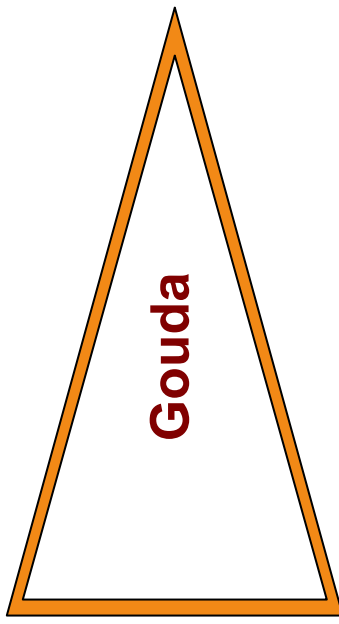
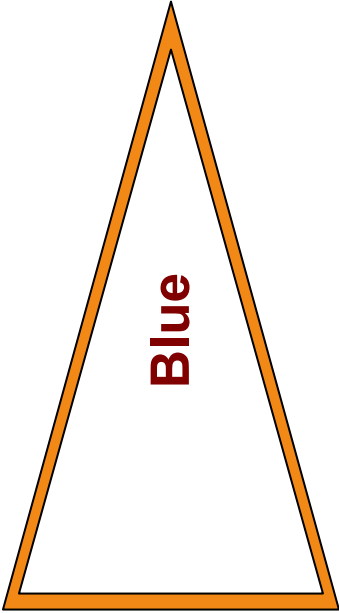
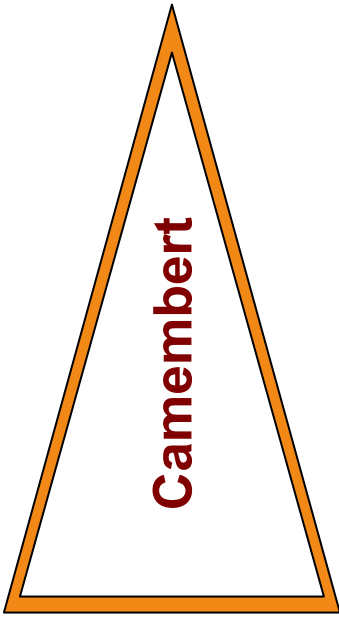
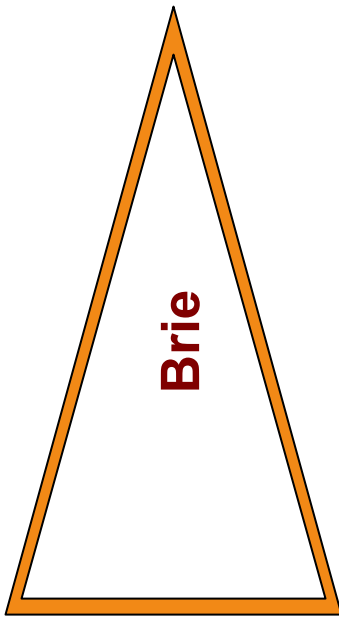
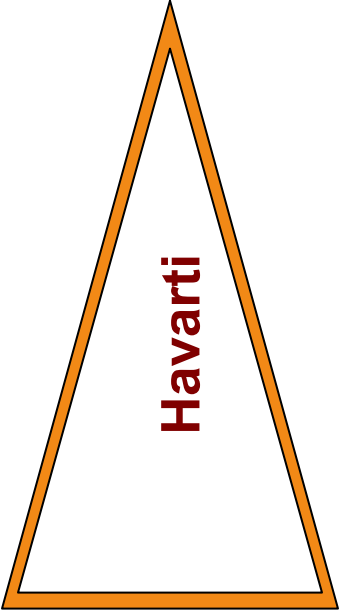
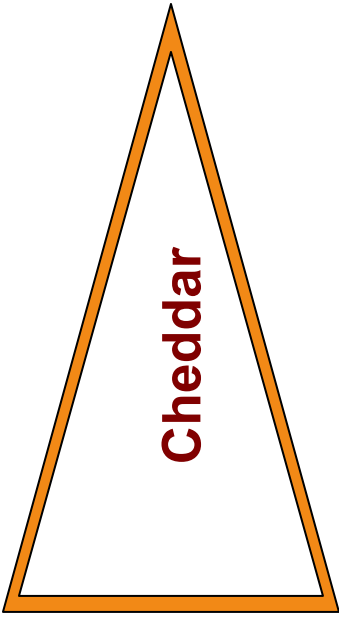
Platter Two - Full Bodied Wines

Platter Three - Dessert Wines

Wine Type	Examples	Cheeses	Meats	Accompaniments
Lighter Whites	White Zinfandel, Rose, Riesling, Piesporter, Champagne	Chevre, Colby, Edam, Gouda, Monterey Jack		Cherries, apricots, melon, almonds
Full-Bodied Whites	Sauvignon Blanc, Pinot Blanc, Pinot Grigio, Chardonnay	Brick, Mild Cheddar, Gueyere, Feta, Parmagiano-Reggiano, Provolone	Prosciutto, salami, ham	Pears, grapes, apples, figs, dates, olives, sundried tomatoes
Lighter Reds	Pinot Noir, Chianti, Merlot	Brie, Havarti, Manchego, Asiago, Port Salut, Fontina		Grapes, strawberries, melon, almonds, pistachios, raisins, roasted red peppers
Full-Bodied Reds	Shiraz, Sirah, Zinfandel, Cabernet, Malbec	Camembert, Danish Blue, Sharp Cheddar, Pecorino-Romano, Swiss	Prosciutto, salami, ham	Pears, dried fruit, grapes, walnuts, cashews
Dessert Wines	Framboise, Asti Spumanti, Muscat, Port	Baby Swiss, Mascarpone, Muenster, Roquefort		Raspberries, strawberries, dark chocolate



To Make Cheese Signs: Print and cut out triangles above. Adhere a piece of double stick tape to the back of each triangle, top to bottom on the straight edge. Slowly wrap triangle around a bamboo skewer pressing to ensure a good bond. Cut bamboo skewer to size and stick triangles in cheese blocks before serving.



To Make Cheese Signs: Print and cut out triangles above. Adhere a piece of double stick tape to the back of each triangle, top to bottom on the straight edge. Slowly wrap triangle around a bamboo skewer pressing to ensure a good bond. Cut bamboo skewer to size and stick triangles in cheese blocks before serving.

Spiced Nuts

- 1 egg white
- 1 pound pecan halves
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves

Preheat oven to 225 degrees.

With an electric mixer, beat egg white until stiff peaks form. In another bowl, mix the rest of the ingredients together.

Pour pecans into egg white first and then into the sugar mixture. Stir until well coated.

Bake pecans on an ungreased baking sheet for 40 minutes, stirring often. Store in a tightly covered container.

Sandee Lembke from

www.theme-party-queen.com

invites you to visit her
website

for more Recipes and
Theme Party Ideas.

