



## IN PREPARATION FOR THE TASTING

### How to Taste Wines Like A Pro with Alpana Singh

- You will need 2 wine glasses per participant (stemless glasses are okay)
- A piece of white paper or cloth napkin
- Please have the white wine chilled but not too cold. Pour the white wine into a glass about 1/3 full
- Open the red wine and pour into a glass about 1/3 full. Red wine does not need decanting or any type of special handling.
- Water to keep hydrated and to cleanse your palate
- Avoid the use of strong perfumes, scented candles and air fresheners

### **Suggested foods for the wine tasting:**

- Goat cheese or feta and a firm cheese like cheddar, gouda or havarti
- Dips, hummus, crudité and crackers
- Cured meats, charcuterie or pate
- Marinated vegetables and antipasto
- Toast points, bread, crackers, lavash, etc.