

## **Guidelines for NN Uncorked Tasting Presentations**

### **1. Preparation and guidance**

- a. Consider a Theme .. region, type of grape, vineyard etc.
- b. There are many resources available to you as you prepare your presentation. We have books and other documentation we can make available.
- c. We have resources within AWS we can supply
- d. We can work with you on the structure and content of your presentation
- e. Try to have information flow in your presentation so a wine, for example can be introduced and additional information presented as the wine is tasted.
  - i. Balance your initial information with “table” discussion. Folks are usually ready to try the wines so it might be helpful to spread the presentation out over the tasting.
  - ii. Try to have some questions ready to stimulate discussion.
  - iii. Try to have some lighter discussion ready for the time when wine is being poured.
- f. Let the tasters know your intent ... are they to evaluate it? If so, have you provided guidelines for evaluation?
- g. Are the characteristics of the wine unknown, and you desire the tasters try to characterize the wine?
- h. Try to be informative and entertaining. Relax ... no one expects you to be an expert on your subject. You are learning along with the tasters.

### **2. Wines**

- a. It is always of benefit if the members can obtain the wines either locally or via mail or internet sales. Try and provide this information.
- b. We usually serve 6 wines in any combination of white, red or rose'. If your presentation requires more than 6 wines, work with a coordinator to get the best mix. In general **more than** 8 wines at a single presentation is about the maximum limit.
- c. Wines should be served white to red, young to old, dry to sweet. Sometimes it is not favorable to the flow of the presentation to do them in that order, but be advised, a light white after a heavy red, for example, will most likely be diminished severely.
- d. It is your responsibility to assure the wines are served at the right temperature.
- e. Let the support people for your tasting know what order you intend to serve the wine and whether you want the wine opened, chilled etc.
- f. You are responsible for the starter wine unless agreements are made to the contrary.

### **3. Food**

- a. The purist approach is to provide bread to help cleanse the palette. All other food (choices offered should either be typical of the country or complementary to the wine ) **stuff detracts from proper wine evaluation.**
- b. However, if ( you do offer other foods, let the audience know which foods are intended to be tried with which wine.) **cheese and/or meat products (or chocolate)** Try to make these foods an integral part of the presentation, so work it into your plan.
- c. If you have food, determine if it will be available at a common spot or distributed before the tasters arrive. Assure you have help to distribute the food. **We will provide the paper products.** There have been three alternative serving methods:
  - i. Place bowls, basket or plates of food on each table and allow the participants to serve themselves during the tasting – this method works well when you want them to try a specific food with a specific wine.
  - ii. Pre-fill individual plates prior to the tasting and possibly add baskets of bread on each table.
  - iii. Place all the food on a back table and ask the participants to fill their own plates prior to starting the tasting – this method is the most flexible but can be distracting if there are late comers.

#### **4. Cost estimates**

- a. Currently we have had from 20 to 35 attending and our maximum cost was \$11/person. The general guidelines should be between \$200-350 total for wine and food, depending on interest. We are going to try to get folks to commit (for a rough count) a month ahead, so your planning with regard to cost will be easier to estimate.
- b. If a tasting will cost more than the \$10 range, it should be advertised well in advance so folks can determine if they are willing to spend more than the norm.
- c. Use a good wine merchant if able and don't be afraid to ask for discounts.
- d. A 750 ML bottle of wine contains 25.3 oz. We usually pour between 1 to 2 ounces. In most cases 2 bottles of wine are sufficient, almost 51 ounces for 30 people is 1.6 oz per serving and 2.5 ounces for 20 people.