

Score:

Wine 1: _____

Wine 2: _____

Wine 3: _____

Wine 4: _____

Wine 5: _____

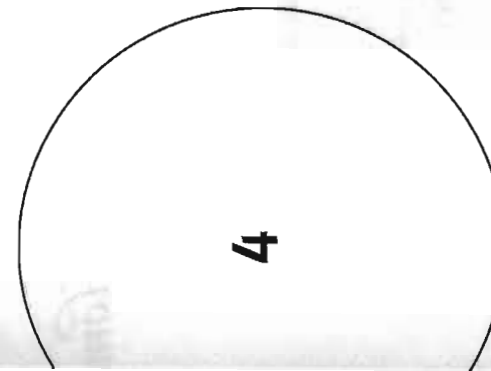
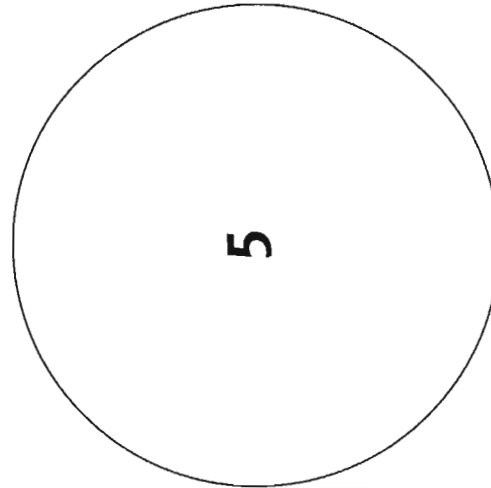
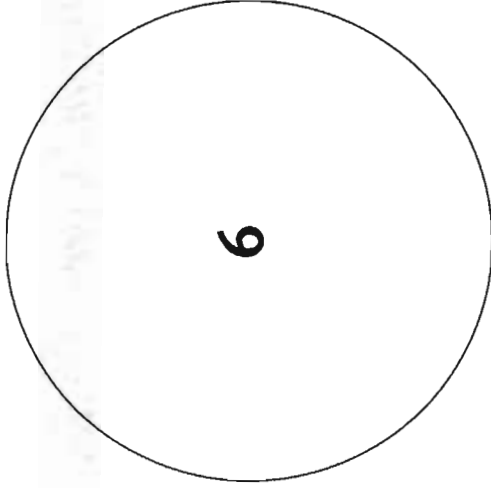
Wine 6: _____

Ratings:

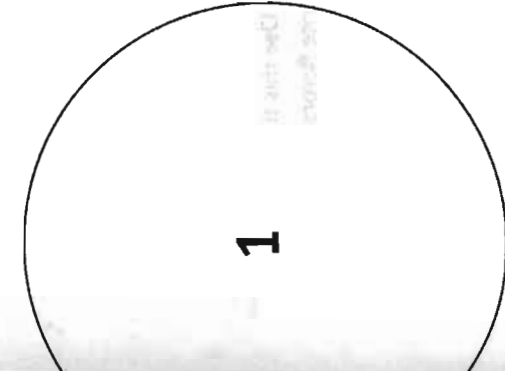
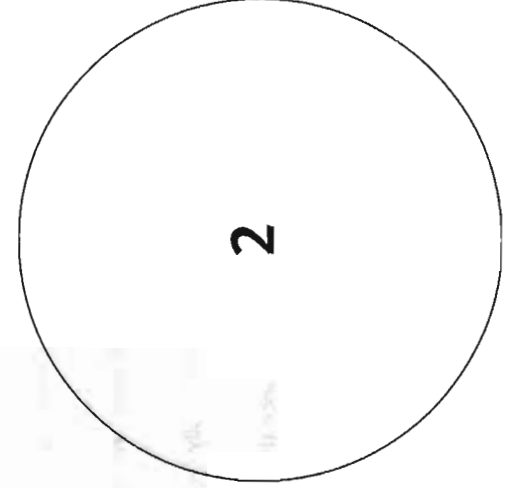
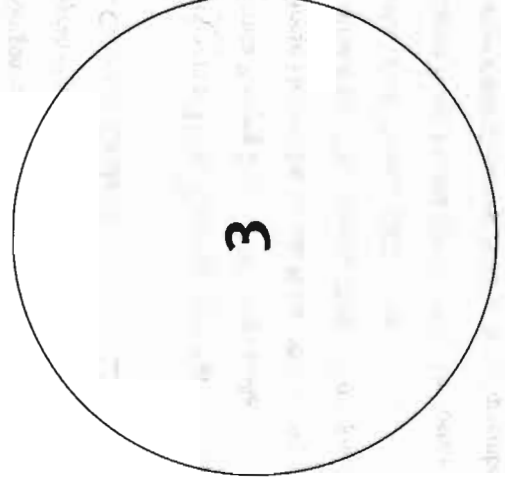
1 = flawless, I love it

2 = some imperfection but pleasant

3 = flawed, I don't care for it



Wine Tasting Party



Suggested Wine and Cheese Tasting Lists:

How to Conduct a Wine Tasting Party at Home

Northwest Favorites Red Wine Tasting

1. Erath Pinot Noir (Goudd)
2. Columbia Crest Vineyard 10 Red (Fontina)
3. Columbia Crest Merlot Cabernet (Cheshire)
4. Snoqualmie Syrah (Bleu Dauvergne)
5. Columbia Crest Grand Estate Merlot (Gorgonzola)
6. Chateau Ste. Michelle Indian Wells Cabernet (English Cheddar)

Basic Varietal Tasting - Washington State

1. Columbia Crest Riesling (Gruyere)
2. Chateau Ste. Michelle Sauvignon Blanc (White Cheddar)
3. Snoqualmie Chardonnay (Brie)
4. Red Diamond Merlot (Gorgonzola)
5. Chateau Ste. Michelle Syrah (Parmigiano Reggiano)
6. H3 Horse Heaven Hills Cabernet (Cheddar)

Chateau Ste. Michelle Reserve Wine Tasting: go+ rated wines

1. Chateau Ste. Michelle Eroica Riesling 2007 – “91” (Appenzeller)
2. Chateau Ste. Michelle Horse Heaven Sauvignon Blanc 2006 – “90” (Chevre)
3. Chateau Ste. Michelle Canoe Ridge Chardonnay 2006 – “90” (Brie)
4. Chateau Ste. Michelle Indian Wells Merlot 2005 – “90” (Bleu)
5. Chateau Ste. Michelle Canoe Ridge Merlot 2005 – “92” (Lancashire)
6. Chateau Ste. Michelle Indian Wells Cabernet 2005 – “91” (Camembert)

1. Invite 8-12 friends for the ideal wine party size
2. Buy 6 different wines for the Tasting List; plan one bottle for every 4 people. Chill the white wines a few hours ahead of time.
3. Print off a tasting mat for each guest; place one wine glass in each circle. (if you don't have enough glassware, you can rinse a single glass between wines and move it from circle to circle).
4. Plate your cheese choices and place in the center of your tasting table.
5. Have a pitcher of fresh water and a dump bucket for rinsing glasses.
6. Cover each wine with a small brown bag, and label them 1-6 according to the Tasting List. Open and let them breath a few minutes.
7. Pour about 2 oz of each wine (about 1.5”) in each glass.
8. Give your guests time to taste and rate each wine.
9. Tally the results – the lowest tally wins the tasting.
10. Unveil the wines and announce their placement in the tally. Use this time to have fun with perceptions and comments about flavors, aromas, favorite flavors and best wine and cheese pairing.