

TASTING PREP

You've locked in your tasting and now you need to prepare!
We suggest considering 3 things!

1 - *The Wine*

Prior to the tasting, we encourage you to chill your wines to the suggested temps below. They don't have to be exact, but try and come close!

- Reds - 55-65°
- Whites - 48-55°

2 - *The Basics*

A little while before your tasting time, we suggest you lay out your "tasting zone." This can be the kitchen table, a picnic blanket on the living room floor, or you can set up on a patio (...but only if you have good wifi).

- **Wine glasses:** We recommend each person have a white wine glass, as well as a red wine glass. Not a requirement if you only have a single type!
- **Pen & Paper:** Take notes as you taste! We will also cover some shopping tips that you may want to test out!

3 - *The Snacks*

Build your board - Large cutting boards and marble slabs work great.

- Variety of cured meats (salami, sopressata, and pepperoni are great).
- Add a range of cheeses!
- Crackers and breadsticks finish up a perfect foundation.

The extras:

- Mixed nuts - almonds and pistachios are perfect!
- Spreads, mustards, and jams
- Olives and antipasti
- Grapes and apricots - other dried fruits work well too!





Make An Epic Cheese Board For Your Tasting

- Find the right boards to build your platters. Large cutting boards or marble slabs work great!
- Choose a variety of cured meats and salumi. Pictured here sweet Sopressata, salami, prosciutto, and pepperoni.
- Use a variety of soft and hard cheese options with varying milk types and color such as Brie, Havarti, Gouda, Hot Pepper, Mozzarella, Provolone, Blue Cheese, etc.
- Add some cured olives and colorful antipasti.
- Add a few spreads, jams and mustards with a variety of crackers and bread sticks.
- Mix in a colorful variety of fresh and dried fruit such as grapes, berries, dried apricots, and dried banana chips
- Use a variety of nuts, mix them up! Here we used pignoli and almonds. Pistachios, and pecans are also great.
- And for some finishing touches, add some fresh herb sprigs such as mint or rosemary.

WHAT'S WINE WITHOUT CHEESE?

DIY Cheese & Charcuterie Board



GET STARTED

Platter, towels/napkins, cheese knives, plates to serve, wine glasses



HARD

Cheddar
Gouda
Pecorino Romano



SEMI-FIRM

Edam
Cantal
Manchego



SOFT

Brie
Camembert
Goat cheese



BLUE

Gorgonzola
Roquefort



BREAD

Baguettes
Ciabatta
etc.



CRACKERS

Water crackers
Rice crackers
etc.



FRUIT

Strawberries
Grapes
apricots, figs



NUTS

Almonds
Cashews
Pistachios



MEATS

Prosciutto
ham
Salami



ANTIPASTO

Olives
Sun dried tomatoes
artichoke



DIPS & SPREADS

Hummus
Chutney
Honey



WINE

