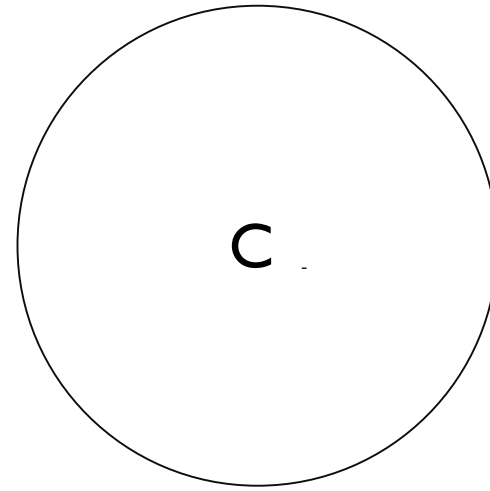
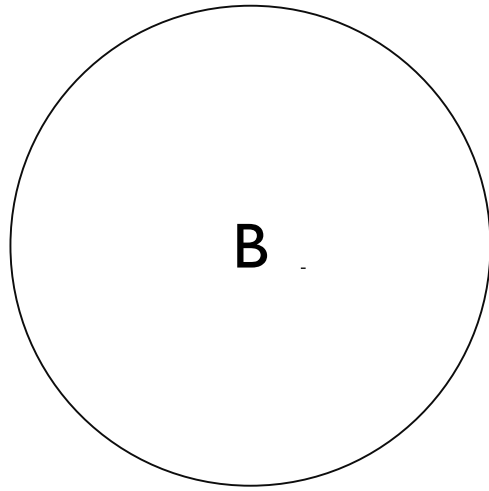
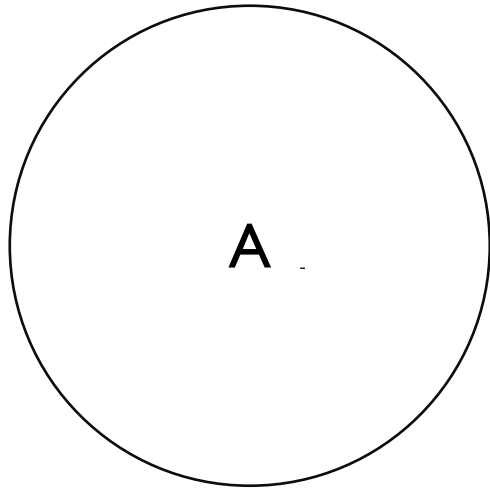


Wine Tasting Party



Score:

Wine A: _____

Wine B: _____

Wine C: _____

Wine D: _____

Wine E: _____

Wine F: _____

Ratings:

1 = flawless, I love it

2 = some imperfections but pleasant

3 = flawed, I don't care for it

Suggested Wine and Cheese Tasting Lists:

Northwest Favorites Red Wine Tasting

1. Chateau Ste. Michelle Syrah, Columbia Valley (*Gouda*)
2. Chateau Ste. Michelle Indian Wells Merlot, Columbia Valley (*Fontina*)
3. Chateau Ste. Michelle Canoe Ridge Estate Merlot, Horse Heaven Hills (*Cheshire*)
4. Chateau Ste. Michelle Indian Wells Cabernet Sauvignon, Columbia Valley (*Bleu Dauvergne*)
5. Chateau Ste. Michelle Merlot, Columbia Valley (*Gorgonzola*)
6. Chateau Ste. Michelle Ethos Reserve Cabernet Sauvignon, Columbia Valley (*English Cheddar*)

Basic Varietal Tasting - Columbia Valley

1. Eroica Riesling, Columbia Valley (*Gruyere*)
2. Chateau Ste. Michelle Sauvignon Blanc, Columbia Valley (*White Cheddar*)
3. Chateau Ste. Michelle Indian Wells Chardonnay, Columbia Valley (*Brie*)
4. Chateau Ste. Michelle Cold Creek Merlot, Columbia Valley (*Gorgonzola*)
5. Chateau Ste. Michelle Ethos Reserve Syrah, Columbia Valley (*Parmigiano Reggiano*)
6. Chateau Ste. Michelle Canoe Ridge Estate Cabernet Sauvignon, Horse Heaven Hills (*Cheddar*)

Chateau Ste. Michelle 90+ Rated Wines Tasting

1. 2008 Eroica Riesling, Columbia Valley – “93” (*Appenzeller*)
2. 2008 Horse Heaven Vineyard Sauvignon Blanc, Horse Heaven Hills – “90” (*Chevre*)
3. 2007 Canoe Ridge Estate Chardonnay, Horse Heaven Hills – “90” (*Brie*)
4. 2006 Indian Wells Merlot, Columbia Valley – “91” (*Bleu*)
5. 2005 Ethos Reserve Merlot, Columbia Valley – “90” (*Lancashire*)
6. 2006 Cold Creek Cabernet Sauvignon, Columbia Valley – “92” (*Camembert*)

How to Conduct a Wine Tasting Party at Home

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.

Track the wines you enjoy, get recipes and wine pairing suggestions at ste-michelle.com/entertaining