

# home tastings: Q+A



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**Q:** If we are tasting 8 wines, why do we only need 2 glasses each?

**A:** We taste the wines in pairs. Two whites, followed by another two, then the first and second pair of reds.

**Q:** What kind of glasses should I rent or ask my friends to bring?

**A:** Size doesn't really matter (you can quote me on this!) but what is important is that both glasses are identical. Each person should have two glasses that are the same, NOT a 'white' and a 'red' glass. Renting does seem to be popular, and if you want to include Champagne flutes for the Sparkling wine reception, that would be bonus!

**Q:** What's a good time to start?

**A:** On weeknights, it's a good idea to get started right after work – as soon as your friends can come. On the weekends, it's better to start a little earlier – mid-afternoon or before 6:30 pm is preferable. Friday nights traffic seems to be difficult so plan for 7 or 7:30 start. Our 'wine school' lasts about 2 to 2.5 hours.

**Q:** Is it okay to have people spread about the living room as long as they have a surface to place their wine glass and take notes? Or do you want people more organized and seated at tables?

**A:** Each person needs only a table surface to rest their two glasses on a tasting mat 8.5 x 11" (which we bring). Often several people share the same coffee table for their glasses. Guests can sit or stand, depending upon the room and facilities. Several small groupings around the room usually works better than one long table.

**Q:** Does the price include tax? What about tipping?

**A:** 13% HST is now added to our price of \$45 per person for a total of \$50.85 pp. We try to keep our prices as low as possible, but need to add a travel surcharge because we live in Prince Edward County. Gratuity is not added, nor expected, but is appreciated should you want to.

**Q:** Should I provide food for the tasting? Cheese maybe?

**A:** We prefer that you don't. But you can certainly gather beforehand and eat and drink whatever you like. Once the tasting starts, we prefer to keep it 'wine only'. You can offer a few bread baskets of simple, white bread like a baguette (cut it into small cubes). After the tasting your guests will probably be ready to enjoy some substantial food ASAP.

**Q:** What about left over wine? Is it mine to keep?

**A:** You are most welcomed to keep and drink any opened bottles of wine.

**Q:** Will you stay for dinner after the tasting?

**A:** We prefer to leave after the tasting to allow you to get on with your party. You might want to talk about your experiences (and us!) and it could get awkward! But thank you.

**Q:** Anything else?

**A:** Two more things!

1.) We do a 'name tag' craft before we begin the actual tasting. It helps us get to know you, and it's actually designed to teach about particular grape varieties. We bring everything for it.

2.) You need to round up a couple of plastic containers for dumping wine that is not drunk during the tasting (like a yogurt container or plastic pitcher).