

IN GOOD TASTE



A JOURNEY BEGINS WITH A SINGLE SIP

VIRTUAL TASTING 101



- Our virtual tasting guides will introduce you to the world of wine, beginning with highlighting multiple grapes of your choosing.
- High-level knowledge and recommendations on how to taste wines are included and will help you as you navigate through the varietals while learning to identify differing flavor notes and aromas.
- No two tastings will ever be the same, as each guide has unique experience. We also encourage personalization, so don't hesitate to mention any wine-related topics and questions that you may have prior to your tasting!
- In addition to discussing the wines included in your kit, we will also go over some facts about the wine, trivia on the regions that grapes are harvested, as well as tips and recommendations on how to select wines at the grocery store!

HOW TO RESERVE YOUR EXPERIENCE

- We encourage you to purchase a tasting kit at least 1 week in advance of your ideal tasting. (This will make any shipping delays less stressful for everyone).
- Gather up friends, family, and coworkers (only the fun ones) to include in your tasting. Everyone can order their kits separately, or one person can purchase and have all of the kits shipped to multiple addresses.
- As the group "champion," we ask that you make a list of all attendees (including their email addresses), the preferred dates and times for your event, as well as any preferences or notes for your tasting guide.
- When you are ready to lock in your tasting experience, send an email to Tastings@InGoodTaste.com. You will then receive a link to our scheduling platform that will allow you to set up your event!



hello@ingoodtaste.com
www.ingoodtaste.com

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!

