

Step-by-Step Wine Tasting Party Plan

MENU

Tasting One: Red Zinfandel (Dry Red) paired with Aged Cheddar Cubes and Gruyere Puffs

Pairing Notes: Red Zinfandel has moderate tannins, a high acidity and bold taste. The primary flavors include jam, berries and licorice. It pairs with garlic and richly flavored cow's milk, like Cheddar.

Tasting Two: Pinot Grigio (Semi Dry White) paired with Brie Cubes and Pinwheels

Pairing Notes: Pinot Grigio has low tannins, a high acidity and a light taste. Despite being white, it is made with red grapes, and can be oaked or unoaked. The primary flavors include lime, lemon, pear and apple. The citrus notes pair nicely with fresh and soft cheeses like Mozzarella or Brie, and lighter meals.

Tasting Three: Riesling (Semi Dry White) paired with Apple Slices and Spinach Feta Cocktail Balls

Pairing Notes: Riesling can range from dry to sweet and has a high acidity. The primary flavors include nectarine, apricot, apple and pear. The sweeter varieties pair well with salty cheese like Feta, but overall, Rieslings taste great with most foods.

Tasting Four: Cayuga White (Semi-Dry White) paired with Caprese Skewers and Honey Chevre

Pairing Notes: Cayuga White is a semi-dry white with a high acidity. The primary flavors include apricot, melons or peach. It pairs nicely with most appetizers.

Tasting Five: Blackberry Merlot (Sweet Red) paired with Fresh Blackberries and Death by Chocolate Cookies

Pairing Notes: Blackberry Merlot is a twist on the traditional, full-flavored red Merlot. The primary flavors are berries and plum. It pairs with berries, and with the addition of the sweet blackberry, chocolate.

Tasting Six: Moscato (Sweet White) paired with Grapes and Buffalo Chicken Dip

Pairing Notes: Moscato is a light-bodied wine that can produce several different varieties like Pink or Sparkling Moscato. The primary flavors include tropical fruits. It pairs nicely with spicy foods and salty cheese like Gorgonzola.



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GROCERY LIST

Pantry Items

- ¾ cup butter
- 11 eggs
- ½ cup all-purpose flour
- ½ cup vegetable oil
- ½ teaspoon dried basil
- ¼ teaspoon garlic salt
- Dash ground red pepper
- 2 tablespoons onion powder
- 1 tablespoon dill
- ¼ teaspoon pepper
- Balsamic Vinegar (optional)

Dairy

- ½ cup shredded Gruyere or Swiss cheese (2 ounces)
- Prepared Pimento cheese dip
- Aged Cheddar
- Brie
- 1 cup Feta cheese
- Honey Chevre
- ½ cup Gorgonzola cheese
- Fresh Mozzarella balls
- ½ cup + 2 tablespoons grated Parmesan cheese
- 8 ounces cream cheese

Refrigerated and Frozen

- Crescent rolls
- 2 (10 ounce) boxes frozen chopped spinach
- 2 cups shredded cooked chicken

Produce

- 1 tbsp chopped green onions
- 1 tablespoon garlic
- Apples
- Cherry tomatoes
- Fresh basil
- Blackberries
- Grapes

Dry Goods

- 2 cups seasoned stuffing mix
- 1 box Devil's food cake mix
- ½ cup semi-sweet chocolate chips
- ½ cup milk chocolate chips
- ½ cup dark chocolate chips
- ½ cup ranch dressing
- ½ cup hot pepper or Buffalo sauce
- Baguette



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MINI GRUYERE PUFFS

Adapted from [Better Homes And Gardens](#)

Ingredients

- 1/2 cup water
- 1/4 cup butter
- 1/2 teaspoon dried basil, crushed
- 1/4 teaspoon garlic salt
- dash ground red pepper
- 1/2 cup all-purpose flour
- 2 eggs
- 1/2 cup shredded Gruyere or Swiss cheese
- 2 tablespoons grated Parmesan cheese

Directions

Combine water and butter in a small saucepan. Add basil, garlic salt, and red pepper. Bring to boiling over medium heat, stirring to melt butter. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat. Cool 5 minutes.

Grease a baking sheet. Add eggs, one at a time, to saucepan, beating with a spoon after each addition, until smooth. Stir in Gruyere cheese. Drop mounds of dough by rounded teaspoons, about 2 inches apart, on a prepared baking sheet. Sprinkle with Parmesan cheese.

Bake at 450 for 10 minutes. Reduce oven temperature to 375 and bake 10 to 12 minutes more or until puffed and golden. Turn off oven. Let puffs remain in oven for 3 minutes. Serve hot.



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PINWHEELS

Ingredients

- Refrigerated crescent roll dough
- Prepared Pimento cheese dip

Directions

Roll crescent dough onto work surface. If the dough is perforated, gently squeeze the seams together to make a flat surface. A dab of water can help you smooth the seams. Spread the Pimento cheese dip on the dough. Carefully roll the dough into a tight log.

Cut the log into slices and bake on a greased pan according to the dough directions. Serve warm.

SPINACH FETA BALLS

Ingredients

- 20 ounces frozen chopped spinach
- 2 cups seasoned stuffing mix
- 2 tablespoons onion powder
- 7 eggs
- ½ cup butter
- ½ cup Parmesan cheese
- 1 cup Feta cheese
- 1 tablespoon dill
- 1 tablespoon garlic
- ¼ teaspoon pepper

Directions

Defrost and squeeze all water from spinach. Melt butter in mixing bowl, then add eggs and beat. Stir in remaining ingredients and mix well.

Roll into 1 inch balls and place on a greased sheet pan. Bake 20-25 minutes at 350.



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DEATH BY CHOCOLATE COOKIES

Adapted from [The Domestic Rebel](#)

Ingredients

- One box of Devil's food cake mix
- 2 eggs
- ½ cup vegetable oil
- ½ cup each semi-sweet, milk and dark chocolate chips

Directions

Preheat oven to 350. Line two baking sheets with silicone liners or spray lightly with cooking spray. Set aside.

In a large bowl, combine the cake mix, eggs and oil. Stir in the three kinds of chips by hand to incorporate.

Drop heaping tablespoonfuls of dough about 2" apart on the prepared cookie sheets. Bake for approx. 8-10 minutes, rotating pans halfway through cook-time to ensure even baking, or until the cookies are just barely set in the middle. Allow the cookies to set on the cookie sheets about 5 minutes before transferring to wire racks to cool completely.

BUFFALO CHICKEN DIP

Adapted from [Kraft](#)

Ingredients

- 2 cups shredded cooked chicken
- 8 ounces cream cheese
- ½ cup ranch dressing
- ½ cup hot pepper or Buffalo sauce
- ½ cup Gorgonzola cheese
- 1 tablespoon chopped green onions

Directions

Combine all ingredients in a crockpot for two hours, stirring occasionally. Serve with baguette.



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