

# **“Wine Down” and Chill-Out!**



## **A Great Girls/Guys Night Out!**

You provide the Wine or do a BYOB!  
I'll provide solutions for easy entertaining!

**“Uncork” the fun in this great theme**

# Product Demonstration Ideas



## Complete Wine Accessories Set

Corkscrew

Foil Cutter

Wine Pourer

Wine Pump and Stopper

When they see this in action, They want it!



## FridgeSmart Set

Grapes? Strawberries? Melons?

Veggie Snacks?

The perfect compliment to a wine and cheese party—got to keep them fresh!!!



## Chef Series Pro Knives/Domed Cutting Board

From slicing cheese to preparing fruits, it's always a breeze when you have the right tools!



## Ice Prisms Serving Bowls

An elegant party needs elegant serving pieces! Great for chips! The perfect fruit bowl!



## Modular Mates

Party after Party—your snacks and crackers will be fresh when you need them!

Also recommend the Serving Center for conveniently serving a variety of cheeses and crackers! The doubled handled colander also makes it easy to rinse your fresh fruits!

# Wine Down & Chill Out Activities:

#1 Have each guest introduce themselves and say whether they are a:



- A: Red wine lover.
- B: White wine lover.
- C: Love it all
- D: Never touch the stuff

#2 Have each guest bring a wine glass—you may want to bring a few extras or see if your host has extras!

Point game or auction dollars!

25 points for each guest who brought a glass

10 points for a “glass or crystal” wine glass

25 points for a plastic wine glass

50 points for those guests who bring a Tupperware wine glass

(Yes! We used to sell them)

30 points for a novelty glass

40 points for a personalized engraved glass

10 points for a clear glass

15 points for a colorful glass

20 points for a verse on the glass

#3 Guests Vote on the most unique glass—you’ll be amazed at what you see!!



# Wine Trivia

1) **How many calories are in a four ounce glass of red wine?**

**Approximately 85**

2) **Why do people clink their glasses before drinking a toast?**

It used to be common for someone to try to kill an enemy by offering him a poisoned drink. To prove to a guest that a drink was safe, it became customary for a guest to pour a small amount of his drink into the glass of the host. Both men would drink it simultaneously. When a guest trusted his host, he would then just touch or clink the host's glass with his own.

3) **How many gallons of wine does California produce annually?**

**Over 17 million gallons**

4) **When was the corkscrew designed?**

**Mid-1800's.**

5) **How many grapes does it take to make your average bottle of wine?**

**It takes about 2 ½ pounds of grapes to make a bottle of wine.**

6) **How much wine is in a bottle?**

**Generally a bottle of wine measures the liquid in milliliters, with 750 ml being the standard amount in most bottles (or about 25 fluid ounces).**

7) **What are "Wine Legs"?**

When a glass of wine is swirled alcohol clings to the side and falls back in "legs. Legs are a product of the simple fact that the alcohol in wine evaporates more quickly than water. Did you know that the thickness and speed at which legs drop indicates a wine's strength? Slower legs indicate higher alcohol content.

# Choose the Right Glass for the Right Wine!

There are many types of wine glasses, but in general, only four are needed. [Red wine](#) glasses are taller and wider so the complexities of the wine can be better appreciated. You'll want at least two for your collection. The first is a [Bordeaux](#) glass, which is designed for rich, full bodied red wines such as Cabernets and Merlots. The wide bowl allows the wine to breathe and brings out the rich aromas. Because the glass is tall, the wine proceeds directly to the back of the mouth allowing for maximum flavor. It's also a good idea to have a burgundy glass to use for other full bodied wines such as a [Pinot Noir](#). Larger than the Bordeaux glass, the large bowl of the Burgundy glass allows the wine to dispense to the tip of the tongue where it's easier to taste the sweetness of the wine.

White wine glasses are smaller to help keep the wine cool. For a young crisp white wine, you'll need a glass with an opening that's slightly larger than the body of the glass itself. This will allow the wine to dispense at the tip and sides of the tongue to better enjoy the wine's sweetness. You'll also want a glass for more mature white wines. This is a taller, straighter glass and will allow the wine to dispense to the rear and sides of the tongue to better taste the bolder flavor.

There are other glasses a connoisseur might enjoy having in his collection. [Champagne Flutes](#) are tall and thin, which will allow the bubbles to build up properly. Sweet wines, such as dessert wines, require smaller glasses that dispense the wine to the back of the oral cavity so the sweetness doesn't envelope the whole tongue and overwhelm by its flavor



# Compliment your Meal with the right Wine!

When choosing a wine to drink with a meal, choose a white if you are eating something light with subtle tastes. Drinking something too heavy will overshadow the taste of the food. Pick a red when eating a heartier meal as the food will be complimented by a strong wine with a flavor of its own. Most people remember that white meats, such as fish and chicken, should be eaten with white wine and red meats and sauces go better with red wine. When in a restaurant, order your wine after you have decided on your meal however, do not feel as though you must drink white if you prefer red, or vice versa. The only thing that truly matters is that you enjoy the wine and the food; the rules are there merely to guide.

The taste of wine is referred to as either sweet or dry. While it seems odd to consider a liquid dry, when it comes to wine, the word simply means the opposite of sweet. Dryness is usually scaled between 00 (very dry) to 5 or 6 (very sweet). When it comes to white wines, [Pinot Grigio and Riesling](#) are sweeter than Chardonnay or Sauvignon Blanc. Chardonnay is considered a refined wine, whereas Sauvignon Blanc is more refreshing. When it comes to reds, Cabernet is sweeter than Merlot. Merlot is a smoother, lighter red while Cabernet is a rich wine that accompanies heavy foods well. While not as popular as other reds, Syrah is particularly well done in Australia where it is known as Shiraz. Zinfandel is a full flavored, robust red wine and the Zinfandel grapes can be used to make a sweet white wine called White Zinfandel.



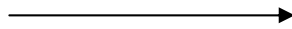


## Finding the Right Red Wine

Not sure how to choose a red wine to complement your meal? If you're new to red wine or don't have time to browse at the wine shop, this reliable chart can help.

If You Want a . . .

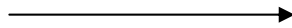
Crisp, light-bodied red wine to go with light meat dishes, sausage, hamburgers, pasta, pizza, or casseroles



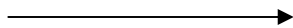
Medium-bodied, firm red wine to go with lamb, venison, simple roasts, or hard cheeses.



Medium-bodied, soft red wine to go with spicy meat dishes, grilled meats, roast chicken, game birds, turkey, lamb, venison, or salmon



Full-bodied, intense red wine to go with rich meat dishes, venison, game birds, roast turkey, or spicy pastas



Try . . .

Bardolino or Valpolicella  
 Beaujolais  
 Inexpensive U.S. Pinot Noir  
 Inexpensive Chianti  
 Loire Valley reds (Chinon, Bourgueil)

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Less-expensive Bordeaux wines  
 Chianti Classico  
 Rioja  
 Cabernets or Syrahs from southern France  
 Less-expensive red Burgundies  
 Beaujolais crus

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Most U.S. Pinot Noirs  
 Inexpensive California Cabernets and gMerlots  
 Inexpensive Zinfandels  
 Many Australian Shiraz wines  
 Australian Cabernets  
 Most Côtes du Rhône reds  
 Chilean Cabernets and Merlots

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Better California Cabernets, Merlots, and Zinfandels  
 Better Bordeaux wines  
 Barolo, Barbaresco, and Brunello di Montalcino  
 Châteauneuf-du-Pape  
 Hermitage and Côte Rôtie  
 Better red Burgundy wines

# Wine Guide: Serving Wine

There's really no mystery to serving wine as most of us can manage to get the wine out of the bottle and into our glass without too much trouble, but here are a couple of things that may help the wine show its best:

**Temperature:** In general, [white wines](#) should be served chilled and [red wine](#) at room temperature. For whites, a couple of hours in the fridge will do just fine. If you're pushed for time, then put the bottle in an ice bucket filled half with ice and half with cold water. This will bring the wine down to the desired temperature in about twenty minutes. For most reds, room temperature is ideal, unless the room is a balmy 80°F, of course. We've all had warm red wine served to us in restaurants and, frankly, it does the wine no favors. Light, fruity reds, like Beaujolais, are best served a little cool, especially on a warm summer day. Champagne, dessert wine, most sherry and rosé should be treated as white. Red port should be served at room temperature but tawny port can be chilled.

**Decanting:** This is the process of pouring off any sediment that has been deposited in the bottle over time to create 'clean wine'. It is frequently done with vintage port or older red wines that have spent many years in a bottle. The vast majority of wines do not need to be decanted at all, but if you do need to do it, simply pour the wine slowly into a glass decanter or jug keeping an eye on the neck of the bottle. When you see sediment in the neck, it's time to stop. Decanting can also help the wine "breathe".

**Breathing:** If a wine has spent many years locked up in a bottle, away from the air, it will benefit from a little breathing time. This can take place in the glass or in a decanter and twenty to thirty minutes should suffice. Even young wines can benefit from a little breathing time as it allows the wine to open up and really show what it's made of. You can test this by tasting a wine immediately after opening it and then see how your second glass tastes some twenty minutes later. There's often quite a difference. That's also why, if you're opening several reds, open them all at once. You give your next bottle a chance to breathe, while you are enjoying the current one. On the other hand, whites generally don't need to be opened ahead of time, as the goal is usually to retain their freshness.

**Glassware:** The best glasses for appreciating wine are made of plain, thin, clear glass. Heavy, cut glass makes it difficult to see the wine properly. The glass should have a wide bowl tapering to a narrow opening; a tulip shape, in other words. This allows room for the wine to be swirled in the glass while concentrating the aromas at the rim. Champagne should be served in tall flutes or tall, thin tulip-shaped glasses. Today there are many specialty glasses designed to be used with different grape varieties. While these may, indeed, enhance the attributes of the different wines, they really aren't necessary. A good, all purpose glass like Riedel's "Ouverture" series red and white wine glass, is a simple, ele-



gant solution for about \$7/glass.

**Fill level:** The glass should never be filled more than about half full. This allows room for swirling the wine around in the glass to release its aromas without splashing it all over the table. A good way to achieve this is to leave the glass on the table, hold the stem at the base and make small, quick circles with the base. Try it!

Always taste the wine yourself before serving it to guests in case it's faulty.

If you don't finish the bottle, most wines will keep quite happily for a couple of days with the cork stuck back in the bottle, keeping the air out. You can even buy vacuum pumps in wine shops to remove the air altogether, which will buy you another day or two. Whites are better off in the fridge and reds left out at room temperature. It's impossible to say exactly how long a wine will keep once open because each wine is different, but in general the higher quality the wine, the longer it will keep.



## Complete Wine Accessories Set



[Product Highlights](#)  
[Product Specifications](#)  
[Shipping/Warranty](#) ▶  
[Click for Larger Image](#) ▶

To purchase, enter quantity below and click [Add to Cart](#).

### Perfect for wine aficionados

This set has everything you need to enjoy a sophisticated wine experience. Includes Corkscrew, Foil Cutter, Wine Pourer and Wine Pump & Stopper, all with enhanced quality guarantee. 🍷

#### Corkscrew

- Superior design and enclosed spiral ensure smooth and easy removal of cork.
- Black/White.

#### Foil Cutter

- Ergonomic design and stainless steel blade ensure safe and easy removal of wine seals.
- White.

#### Wine Pourer

- Aerates while pouring and ensures a gentle, controlled flow of wine.
- Black.

#### Wine Pump & Stopper

- Easily extracts air from an open bottle of wine, creating a vacuum to preserve flavor.
- Creates an airtight seal so wine can be safely stored or transported.

[Item](#)

## Copy of Postcard Invitation—Front & Back



## **“Wine-Down” and Chill-Out Tupperware Party!**

*Nothing beats a fun night out with friends like you!  
Grab your favorite Wine Glass....whether it be unique,  
colorful, fun (it could take 1st prize), and try out my  
wine collection and “cheesy” treats!*

*PS: Wait ‘til you see how easy it is to uncork a bottle of wine  
with the new Tupperware Wine Accessories Set!*

**Hosted By:**

**Date/Time:**

**Where:**

**RSVP:**

