

## **TCNC WINE TASTING CHAIR JOB DESCRIPTION**

The Wine Tasting Chair shall coordinate the monthly (January through November) tasting events by maintaining a sign-up sheet. The chair may suggest varietals for tasting and supply host/hostesses with guidelines and tips along with score sheets for a successful event (see documents attached). The chair will also submit information regarding the tasting to the Newsletter Chair in a timely fashion.

July 2015

## TCNC Wine Tasting Tips for Hosts

### **Supplies:**

Wine glasses  
Brown paper bags (lunch-size bags work well)  
Felt-tipped pen to mark bags  
Plates (papers plates are fine)  
Napkins  
Dump Buckets (one in each sitting/tasting area)  
Plenty of drinking water  
Score sheets and pens (I'll provide these)

### **Tasting:**

6 – 8 different wines *is optimum*. More than 8 and we all begin to suffer from 'palate fatigue' in addition to making a very long evening. Once you have enough bottles of the featured wine accounted for, ask others to bring something to drink during the Cocktail Hour (Champagne, White Wine, or...?).

As each guest arrives, place their tasting wine in a paper bag marked with letters A through.....

### **Format:**

6:00 - 7:00 pm - Cocktail/Social Hour

7:00 pm - until ??? Wine Tasting. Phil will be happy to pour and calculate the scores

Most important.....relax and have a great time!

Name \_\_\_\_\_

Score 0-5 in each category, 5 being highest. Possible total score per wine is 15 points.

	A	B	C	D
COLOR				
NOSE				
TASTE				
<b><u>TOTAL</u></b>				

	E	F	G	H
COLOR				
NOSE				
TASTE				
<b><u>TOTAL</u></b>				