

Plan Your Own Christmas Wine Dinner

Written by Jill Kerr Tepe

Tuesday, 15 November 2011 21:06 - Last Updated Thursday, 16 October 2014 13:36

My favorite holiday tradition has become my annual Christmas wine tasting dinner.



What better way to usher in the season than an early December feast to celebrate the subtleties of wine, the bounty of delicious food, the camaraderie of dear friends, and the blessings of this past year? My husband and I provide the 7 course meal, and we assign our friends to bring a

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wine varietal to accompany each course. It's a fabulous formal evening enjoyed by all.

With a fair amount of planning and some creative enthusiasm, you too can create an intimate, memorable gathering among your own circle. Outlined below are a few tips for designing your own formal Christmas wine tasting dinner.



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Designate a date at least 6 weeks ahead of time. I choose the first or second Friday in December. It seems to be best for booking my friends as holiday schedules fill up quickly and Saturdays seem to be the most popular.

Choose 10-16 guests to keep your table intimate. I have several groups of friends that I spend time with, but this dinner is tradition with one particular sect. But just because you invited someone the year before doesn't mean you have to again. Your gathering should consist of people that you see often and also enjoy wine. Select your guests and confirm them for your date via email. You will need a head count before sending out the final invitation with wine assignments.

Pick a color theme for the year. I revel in varying the colors and I change out my decorations to match. Everything must follow this theme: Invitations, Menus, Wine Assignment Cards, Tablecloths, Napkins, Lighting, Chair Covers.

Budget tip: choose one color scheme that you can freshen every year for a slightly different look.

Choose 8 wines for the 7-course meal.

1st course - Standing - Meet & Greet Hour - Sparkling Wine and cheeses

2nd course - Seated - 1st appetizer - Red Wine of Your Choice and a small serving to complement it

3rd course - Seated - 2nd appetizer - White Wine of Your Choice and a small serving to complement it

4th course - Seated - 3rd appetizer - Red Wine of Your Choice and a small serving to complement it

5th course - Seated - Salad or Soup - White Wine of Your Choice and a small serving to complement it

6th course - Seated - Main Course - Red & White wine to complement the main course

7th course - Seated - Dessert - Dessert wine or sparkling of your choice and dessert



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Nicholas Tepe

Sauvignon Blanc
AVOCADO DISHERS PAIR WELL WITH SEASY WHITES, SUCH AS
SAUVIGNON BLANC. THE HIGH-ACIDITY ACIDITY IN THE
WINE CUTS THROUGH THE SWEETNESS AND FATNESS OF
THE FRUIT. ALSO CONSIDERABLE SAUVIGNON BLANC
PAIRS QUOTE NICELY WITH MEXICAN FLAVORS: TOMATOES,
CHILES, HERB, CORN, AND CITRUS.

Young and Gifted
Please bring your wine for a child up to age 15,
with a minimum \$100 retail value,
in its original packaging and unopened.
Please bring 3 additional bottles of Astorale



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Please be our guest for a special evening
Savoring the delights of the season.

*A Christmas
Wine Tasting Soirée*

Friday, December 4, 2009
at 7:00 o'clock in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court, Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Concetti Toys for Tots*.
Please see the enclosed card for donation details
and your wine assignment.

Jenny Kerr

Charmerney

A TRADITIONAL, DOMESTICALLY PRODUCED, CONCENTRATED ANCHORS
WITH FLAVORS OF APPLE, CITRUS AND PEPPERCORN. BLENDED
WITH BUBBLY CREAM AND A CREAMY TEXTURE TO FINISH.
CHARMERNEY'S BRIGHT FLAVORS BRING HOME WARM, WELLS
YET IT IS BUBBLY AND ONLY ENOUGH TO TANGLE WITH THE COM-
PLICATED. GUSTATO ASSAYS FINE WELLS WITH COMPLEXITY,
AND THE DOMESTICALLY PRODUCED TO THE OTHER FRUIT
PLANNED FOR THE EVENING.

Jenny and Joe

Please bring one new toy for a child up to age 15,
with a maximum \$10 retail value,
in its original packaging and unopened.

Please bring 8 identical bottles of Champagne
(Bottle values \$6-\$12) and 1 Sharp Cheese.

Celebrate the Season
Friday, December 4, 2009

Cheese Tasting

ASSORTED CHEESE: FRESHLY WASHED ALMOND, BALSAMIC CUCUMBER
PAIRED WITH BRUNELLO DI MONTEPULCiano

Wine Tasting

ROASTED CHICKEN: PASTA, DRESS: CHICKEN ON PULICATA TARTLETT
PAIRED WITH CHARDONNAY

CHOWDER WITH POTATO, GOAT CHEESE AND WALNUT
PAIRED WITH SAUVIGNON BLANC

PUMPKIN RAVIOLI TORNED IN SAUCE BUTTER
PAIRED WITH MERLOT

BLAZED OF ARUGULA, PEARLS, MINT, PROSCIUTTO, PARMESANATE BEANS
TORNED IN BALSAMIC VINAIGRETTE
PAIRED WITH MERLOT

Main Course

INDIVIDUAL BEEF WELLINGTON FEATURING PATE AND DUCKLEIN,
PARMESAN BRIOCHE WITH CHIVES AND TRUFFLE OIL,
SMOKED ASPARAGUS SPEARS AND YOUNG CARROTS,
PAIRED WITH PINK HONEY OR PINK GRAPES

Dessert

MILK CHOCOLATE CAROL, VANILLA BROWN ICE CREAM BOMBOLONE

Please be our guest
for a special evening
Savoring the delights of the season

*A Christmas
Wine Tasting Soirée*

Friday, December 17, 2010
7:30 in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court • Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Toys for Tots*.
Please see the enclosed card
for donation details and your wine assignment.

Jill Tepe

Cava

This Spanish version of sparkling wine, made in the classic
Champagne Brut style, is no less lively than its French counterpart.
It is not only incredibly affordable,
it is both remarkably delicious and extravagant in taste.

"Bubbly" is always a classic component with cheese—the bubbles
help to break down the creaminess, yet the subtle flavors
of the wine never overpower the robustness of the cheese.

So pop the cork, start the celebration, and as the
Spanish say: "¡Salud Nacional y ¡Properos Año Nuevo!"

Jenny and Joe

Please bring one new toy
for a child up to age 15,
with a maximum \$10 retail value,
in its original packaging and unopened.

Please bring 8 identical bottles of Champagne
(Bottle values \$6-\$12) and 1 Sharp Cheese.

Celebrate the Season
Menu for Friday, December 17, 2010

Cheese Tasting

Cheddar, Gouda, and Brie Cheeses
Paired with Spanish Cava

Wine Tasting

Beef Carpaccio, Watermelon, Parmesan, Balsamic Reduction
Paired with Red Bordeaux

Pesto, Cheese, Artichokes, Pine Nuts on Crostini
Paired with Sauvignon Blanc

Smoked Mozzarella, Prosciutto, Stuffed Tomato Cigars
Paired with Malbec

Butternut Squash Soup with Sage and Fontina Croutons
Paired with Chardonnay

Main Course

Individual Beef Wellington featuring Pate and Ducklein,
Parmesan Brioche with Chives and Truffle Oil,
Smoked Asparagus Spears and Young Carrots,
Paired with Cabernet Sauvignon or Pinot Grigio

Dessert

Chocolate Chambord Torte, Raspberry Syrup, Whipped Cream

*Christmas
WINE TASTING DINNER*

Please be our guest for a special evening
Savoring the delights of the season

Friday, December 9, 2011
7:30 in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court • Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Toys for Tots*.
Please see the enclosed card
for donation details and your wine assignment.

Jill Tepe

*coupage of cheese & parmesan,
caramelized onion & apple relish,
candy, hand sauce*

Pinot Noir is a versatile wine that can pair well with
many foods. Its complex profile includes a strong backbone
that suggests gaminess, but subtle notes of cherry,
cherry and plum and sometimes a touch of the herb
mint.

These qualities make it a perfect match with a variety
of foods. It is best to pair it with the protein of the protein,
the sweet flavors of citrus, and other
and the sweet flavors of citrus, and other
and the sweet flavors of citrus, and other

Jenny and Joe

Please bring one new toy for a child up to age 15,
with a maximum \$10 retail value,
in its original packaging and unopened.

Please bring 8 identical bottles of Pinot Noir
(Bottle values \$6-\$12)
You are invited to attend a special event
on blowing for the table.

celebrate the season
Menu for Friday, December 9, 2011

cheese tasting

Assorted Cheeses
Paired with Pinot Noir

wine tasting

Coupage of Cheese and Parmesan,
Caramelized Onion and Apple Relish,
Paired with Pinot Noir

Brie, Cheddar and Brie/Parmesan
Paired with Sauvignon Blanc

Chilled Salmon - Smoked Blackberry Compote
Paired with Malbec

2011 Colony Rock, Lock and Chestnut Society,
Paired with Chardonnay

main course

Individual Beef Wellington featuring Pate and Ducklein,
Parmesan Brioche, Chives, Truffle Oil,
Smoked Asparagus Spears and Young Carrots,
Paired with Cabernet Sauvignon or Pinot Grigio

dessert

Vanilla Bean Cream Puff, Orange, Vanilla Orange
Paired with Pinot Noir

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