HOST THOUGHTFULLY 022

Share the Wine, the Reason and the Discovery



GIVE THE POUR A LITTLE CONTEXT.

Introduce the wine with a few useful details and the reason you chose it. Invite curiosity while leaving plenty of space for the food and conversation.

1 Name what you are pouring

Share the producer, growing region and grape or blend when you can verify them on the bottle or producer's information.

Why: Guests have a clear starting point for understanding and remembering the wine.

2 Explain your choice

Say why this bottle belongs at this dinner: a pairing you enjoyed, a region you are exploring or a producer you wanted to share.

Why: Your reason connects the wine to the evening instead of reciting a label.

3 Include nonalcoholic wine

If offering one, introduce it with the same care. Make a small comparative taste optional for anyone who is interested.

Why: The discovery can include different drink choices without pressure to participate.

PUT IT INTO PRACTICE

Keep the introduction short

A few sentences are enough before the first bite. Save a longer story for guests who ask.

Check the details

Use the bottle and producer's information for the region and blend. If a detail is not available, leave it out.

Welcome different impressions

Ask what guests notice without suggesting that one answer is required. Enjoy the conversation rather than testing anyone.

Make the name available

Keep the bottle where an interested guest can see it, or share the details afterward. A favorite is easier to revisit when it has a name.

THE PLATING MINDSET

Share enough context to make the wine more interesting, then let guests make their own discoveries.