



How to Host a Texas Two-Sip Party!

There's no better way to see how Texas wines stand up to their international counterparts than in a blind tasting. It removes all preconceptions and puts the wines on a level playing field. It's fun and there's sure to be a few surprises!





Print the Texas Two Sip-Tasting placemat and the Two-Sip Tasting Sheet.



Purchase four Texas wines and four comparable (style and price) international counterparts. Keep the receipt so you have the prices for each wine.



Determine the order of the wines on a master sheet. For example, 1A is a Texas Viognier and 1B is a French Viognier. 3A is a Texas Tempranillo and 3B is a Spanish Tempranillo. And so on.



Cover the bottles with brown paper bags or aluminum foil so you can't see labels. Remove the corks as well. Label the bottles to match your master sheet.



Ideally, pour the wines before your guests arrive. Hint: Take white wines out of refrigerator 30 minutes before pouring; red wines should be cooled slightly before serving.



Smell and taste each set of comparable wines and make notes on the Texas Two-Sip Tasting Sheet.



After tasting through each set of wines, ask your guests which wine they preferred and which wine they think is a Texas wine. Then do the big reveal of both wines!



Guests are encouraged to record information about each wine on the Two-Sip Tasting Sheet for their records.



Texas Two-Sip Tasting Sheet

	TASTING NOTES	TEXAS / OTHER	WINE NAME	VARIETY	VINTAGE	PRICE
1A						
1B						
2A						
2B						
3A						
3B						
4A						
4B						

