

**Title:**

Be The Perfect Host By Selecting The Perfect Wine

**Word Count:**

519

**Summary:**

There are no set formulas for choosing the right wine for that special meal, event or person. In fact people have their own partialities when it comes to wine preferences. We have listed a few suggestions below to help you pick the right wine for the right moment or special meal. We hope it gives you some helpful insights to serving wines that should please any palate.

1. The Whites: When your guests first arrive and are enjoying the appetizers a white wine is always the pe...

**Keywords:**

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**Article Body:**

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1. The Whites: When your guests first arrive and are enjoying the appetizers a white wine is always the perfect choice. They are commonly lighter and drier and leave the palate fresh for the main entree'. Some of the whites such as the Chardonnay can also be introduced during a rich dinner such as "Coq a Vin", with its beautiful creamy wine sauce. Another suggestion is the Sauvignon Blanc that is excellent served with a first course salad or shrimp cocktail or even a plate of delicate fish.

When toasting that special event in your life or the life of a loved one the whites are a perfect choice. The more common toasting wine for weddings and anniversaries is of course the more elegant choice of Champagne.

2. The Reds: Now you are ready to serve that special dish you have worked on all day and planned especially for your dearest friends you must choose just the right wine. This is when you go for the full bodied red. One of the most popular

is a Merlot. Being a lighter red but still full bodied it is perfect for sautéed chicken, grilled pork or roasted lamb.

The Pinot Noir, while not as commonly served as a Merlot or Cabernet, is a unique blend of plum, vanilla and blackberry. Oregon produces Pinot Noir where the blackberries grow wild and are sweet and juicy. This wine will certainly be a hit.

When hosting a spicy Mexican meal the Shiraz is a perfect compliment with its peppery flavor that brings out the spiciness of your enchilada suiza or chili verde.

Italian food with its hearty and robust tomato sauces requires a Chianti. A Chianti can range in price and quality. You may be able to find one that is rather inexpensive but the quality is perfect for you.

A robust Burgundy would be the red to choose for a fine standing rib roast or delicate filet mignon.

As you can see from the suggestions above you may wish to have both a white wine and a red wine on hand when hosting a dinner. Some guests will most likely pick the wine they prefer and stay with that choice for the entire evening. Another may choose a white for the start of the evening and finish with a red. So always be prepared.

If you are a true wine connoisseur you may want to experiment with your own creations. Producing your own wine at home can be quite rewarding. You can make a variety of fruit wines that would actually be a great addition with most desserts. If you would like to learn more about wine making please visit fruit wine making at <http://fruitwinemaking.net/>