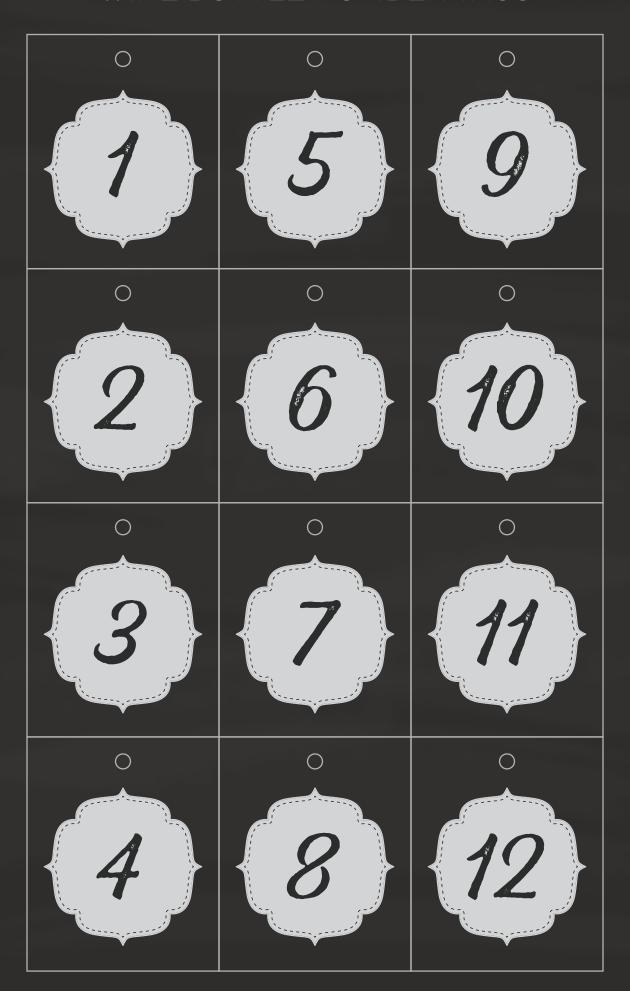
Invitations



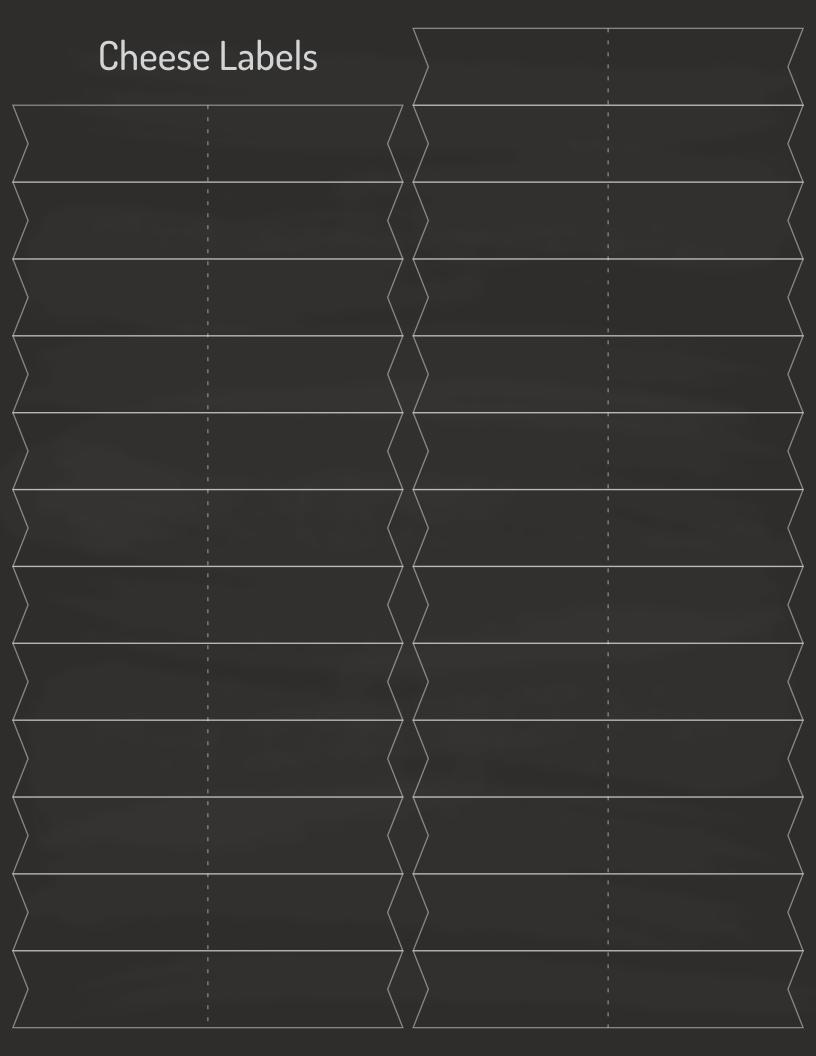
Tasting Menu



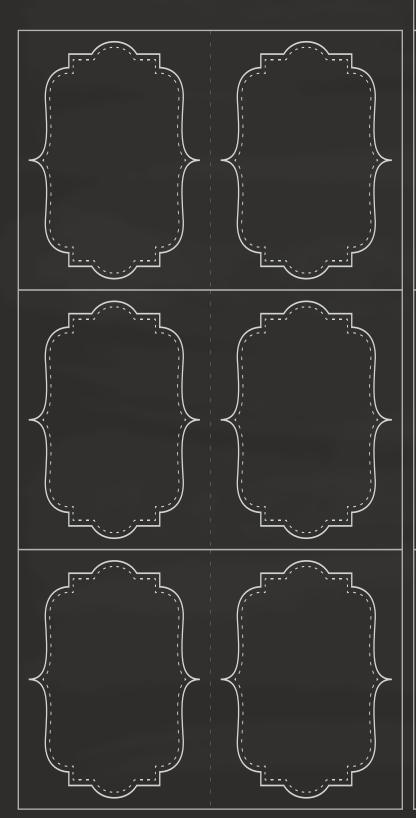
WINE BOTTLE NUMBER TAGS

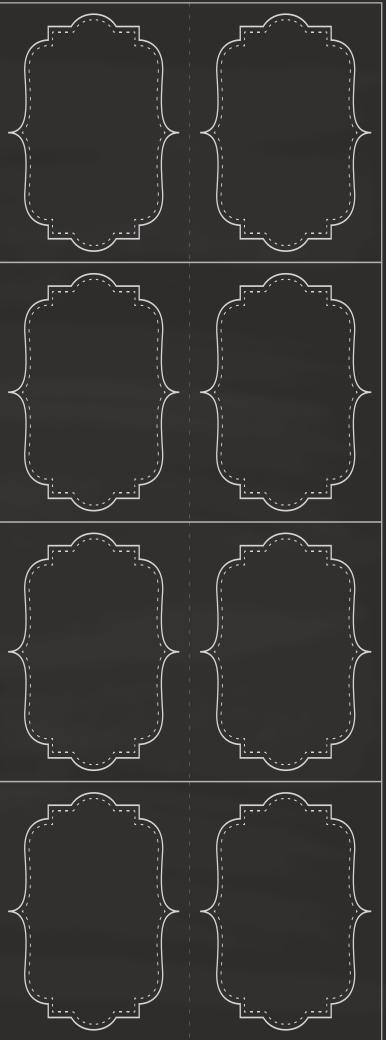


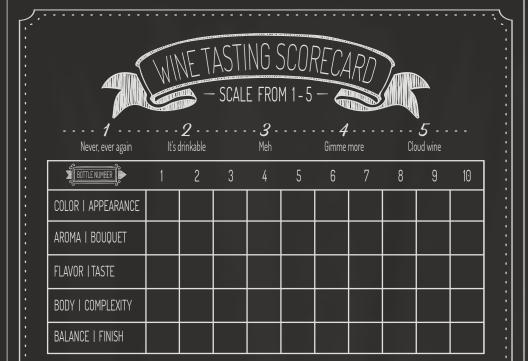
WINE GLASS NAME TAGS		
0)		
0)		
0)		
0)		



TENTED FOOD LABELS





















Appearance:

Here's your chance to judge based on appearances with everyone's blessing. Note the color, viscosity, sediment, and any 'legs' left on the side of the glass.

Aroma:

Get your nose in that glass and draw a good, long sniff. What do you detect? Florals? Smoke? Fruit? Wet dog?

Taste:

Finally, the good part! Is the wine balanced, mild, or strong?
Is it sweet? Herby? Dry? Do you like it, or want to move on?

Finish:

Did the flavors hang around after you swallowed? Did they change at all? Did you detect hints of anything new?

Overall:

Did you like it? Would you be proud serve this wine to guests at your own party, or is it better used as fertilizer?

9100 © **Q**







9966 ri



9960 7.

200 \mathcal{O} ri. !



