

Invitations

WINE TASTING

Join us for a

— PARTY —

WHEN: _____

WHERE: _____






DETAILS: _____

Tasting Menu



TASTING MENU

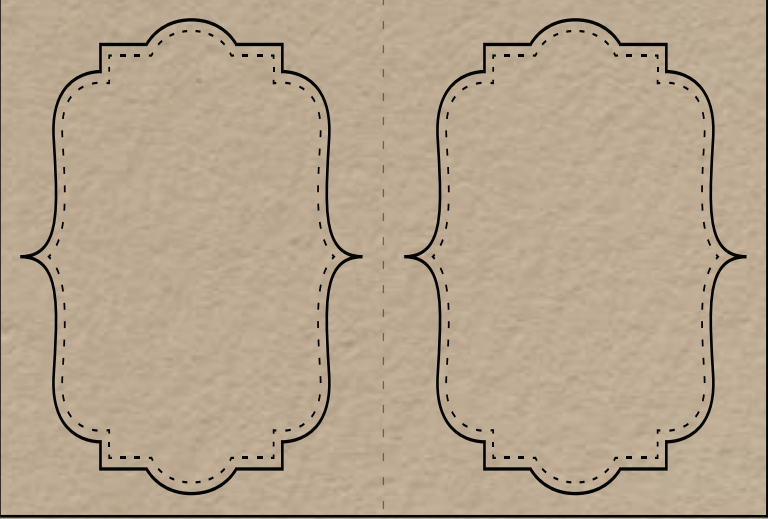
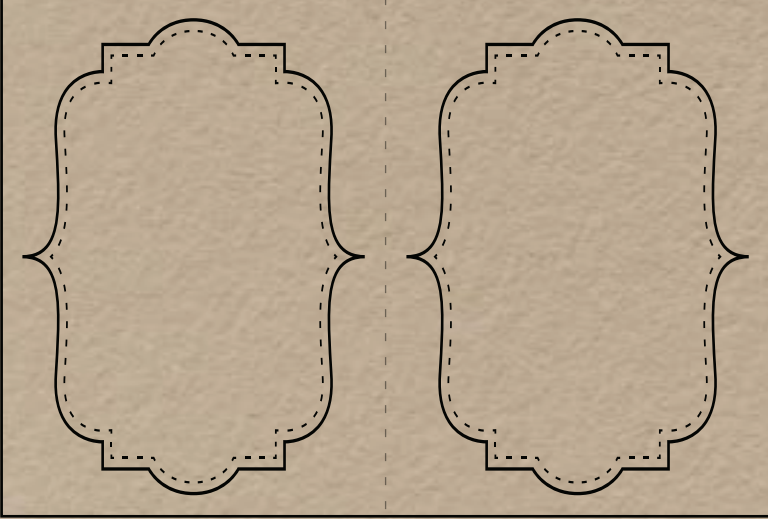
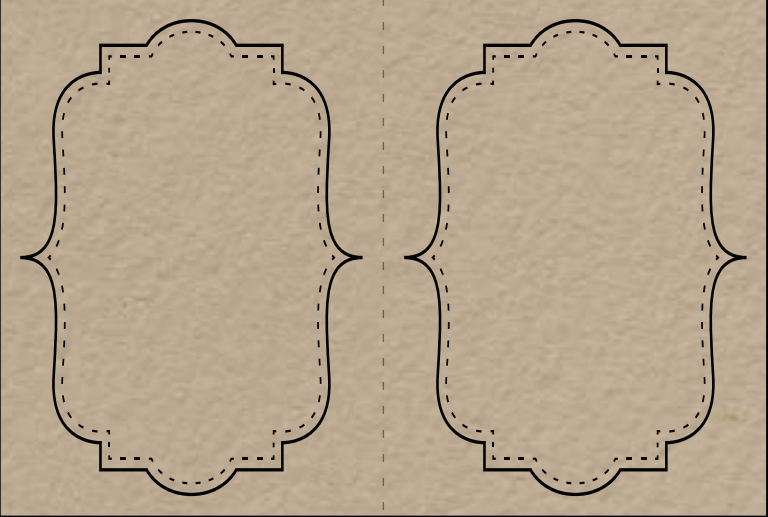
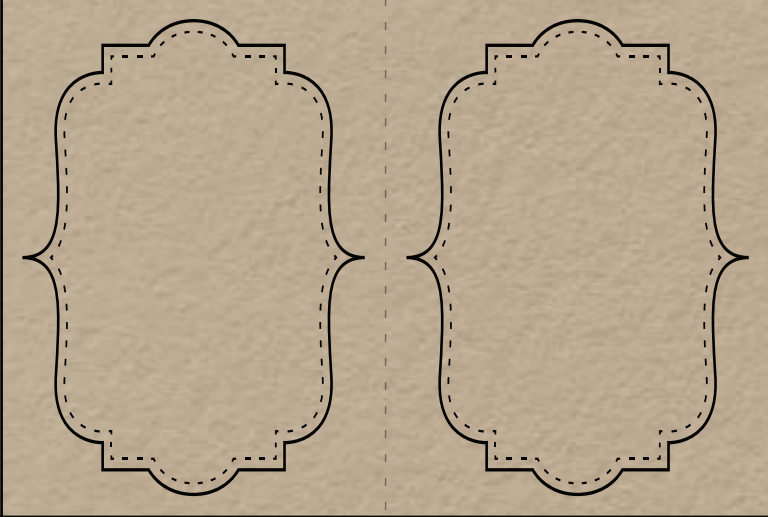
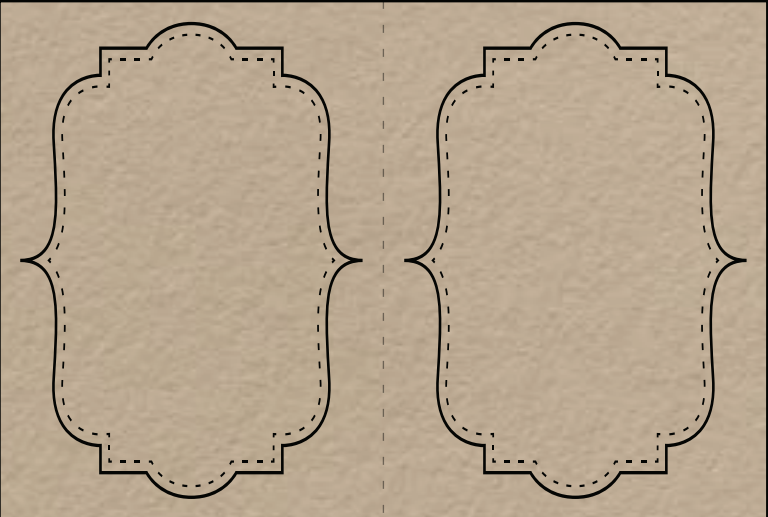
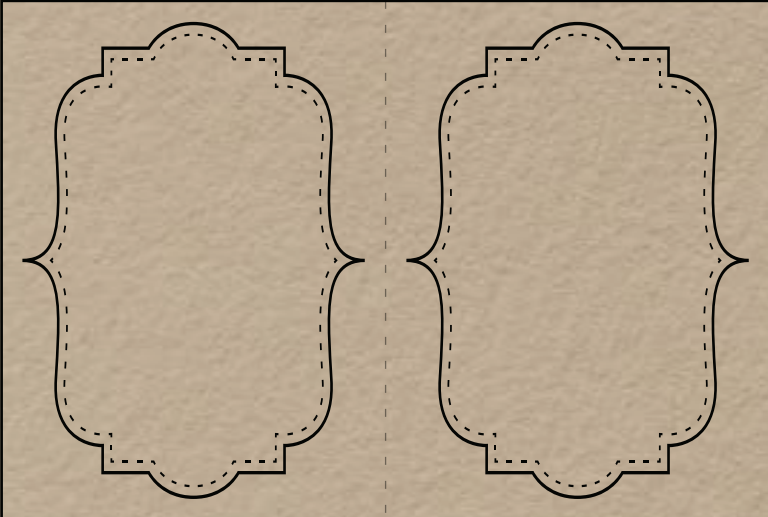
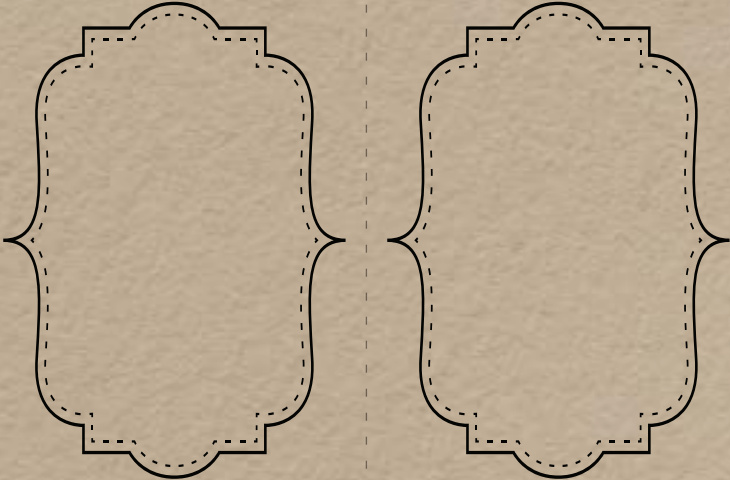
WINE BOTTLE NUMBER TAGS

 <p>1</p>	 <p>5</p>	 <p>9</p>
 <p>2</p>	 <p>6</p>	 <p>10</p>
 <p>3</p>	 <p>7</p>	 <p>11</p>
 <p>4</p>	 <p>8</p>	 <p>12</p>

Cheese Labels

The image shows a template for creating cheese labels. At the top left, the text "Cheese Labels" is written in a simple, black, sans-serif font. Below this title, the page is filled with a grid of labels. There are two columns of labels, each containing ten rows. Each label is a horizontal rectangle with a decorative, wavy top and bottom edge. A vertical dashed line runs down the center of each label, indicating a fold line. The labels are arranged in two columns, with a small gap between them. The background is a light brown, textured paper.

TENTED FOOD LABELS





TASTING GUIDE



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?









Decorative flourish

C











Will

MI



Will





Will

W





Will





Milk

e



Will

a