MAIN LINE STYLE ENTERTAINING

<u>"ORGANIZING A</u> <u>TASTING DURING</u> <u>AN EVENT WILL</u> <u>ENCOURAGE</u> <u>PEOPLE TO LEARN</u> <u>MORE ABOUT WINE</u> <u>OR DISCOVER</u> <u>SOMETHING NEW."</u> —CELINE RIQUELME

OENO FILES

SOMMELIERS ARE TAKING THE SUBURBAN DINNER PARTY SCENE TO THE NEXT LEVEL. BY MARNI MANKO

When Merion's Gail Slogoff was planning an intimate 40th birthday dinner party for her husband Reed, a principal of Pearl Properties, she knew that while the food was important, the wine choice was critical. As oenophiles with a robust selection of bottles in their wine cellar, not just any wine would do. "We've been collecting wine for years, and I thought that having a sommelier would make the evening even more special," she says. "Everyone enjoyed the CONTINUED....





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meal, but having the expertise of a wine specialist was the perfect touch to personalize the evening."

And Slogoff was on to something. Today, more and more Main Liners are taking the de rigueur dinner party to new heights by hiring private sommeliers and wine experts to not only pick the wines to pair with the courses, but to also educate, instruct, and even inspire guests to know all about what they're imbibing, down to the last tannin.

"Wine can be intimidating-organizing a tasting during an event will encourage people to learn more about wine or discover something new," says Celine Riquelme of Three Cheers Wine (three cheerswine.com), a winebusiness consultancy. "They have an opportunity to taste different wines, give their

opinion, and interact with other guests."

As for the process, "it always starts with a conversation about what the person wants," says Marc Supsic, owner of Wine Living (wineliving.info). "First, we find out what the event is about. Then we talk about number of guests, budget, and the kind of wines they're aiming for. What's the theme and setting? Is it formal or a backyard barbecue? Is there a topic such as Italian wines or New World wines you're interested in learning more about?"

Noah Reagan, manager and certified sommelier at Nectar (tastenectar.com), implores you not to lose sight of what matters most. "Remember that this is your party so be sure that you like the wine and that it showcases your personality."

