

What is the Divine Wine and Dinner Club?

Designed around the “supper club” concept, the Woodbridge Divine Wine and Dinner Club brings together people who love food, wine, and friends.

Creating your own Divine Wine and Dinner Club can be as simple as meeting regularly with a group of friends to enjoy Woodbridge wines and new recipes. Take turns hosting dinners, or divide the shopping list, then cook together.



We'll provide the menu suggestions, recipes and shopping lists, and wine pairings, along with tips for entertaining and starting your own club.

Sounds divine, doesn't it?

Tips for Starting Your Own Divine Wine and Dinner Club

- What's the purpose of the club? Camaraderie? To learn more about food and wine? Or both?
- Select members who can commit to the club – after all, your club will be more fun when everyone's there. We recommend a club size of 6-10 people.
- Pick a day. Choosing a specific day makes it easier to remember, like the last Thursday of the month.
- Set a budget.
- Use the Woodbridge Food & Wine Pairing Selector for menu ideas. Decide which members will host each event. Establish the number of courses and how they will rotate among the members.
- Mark the corks from your club gatherings with the date and/or host's name. Save the corks to make a wreath, corkboard, or trivet.



Tips for Excellent Entertaining Experiences

Serving Wine

Here are some simple tips that will enhance your enjoyment of wine:

- White wines should be refrigerated for 45–90 minutes prior to serving.
 - Need a quick chill? Place bottles in a bucket of ice water for 10 minutes, rather than putting white wine in the freezer.
- Red wines are best when served at a temperature of 65°.
 - Serve like a true wine connoisseur: Red wine stored at room temperature should be refrigerated for 20 minutes before serving to bring it to a temperature that is slightly higher than cellar temperature.
- Open wine a half-hour before serving to allow it to “breathe.” Air revives the wine, opening up its aromas and allowing the flavors to mellow.
- Fill wine glasses slightly less than half full, which lets wine continue to breathe as it’s enjoyed.
- One 750ml bottle of wine will yield four 6-ounce or five 5-ounce glasses. A safe estimate when entertaining is a half bottle of wine per guest per hour.
 - Here is a simple way to determine the number of bottles needed for a party: Multiply number of people you are serving by the average number of glasses each will drink, then divide that number by 5.
 - When you’re ordering by the case (12 bottles), divide the number by 12 to determine the total number of cases needed.

Tasting Wine

Tasting wine is as much about seeing and smelling the wine as it is about tasting it. Here are techniques to evaluate a wine's appearance, scent, flavor, and impression.

The Look

Hold a glass of wine up to a light background in a well-lit room to assess its clarity and depth of color. Wines should be clear and intense in color, not hazy. The color results from the contact between the grape skins and juice during winemaking, and reflects the varietal and the winemaking method.

- White wines can be light green, clear, straw, gold, or brown. Sweet white wines often start off a deeper shade of yellow.
- Red wines may be purple, ruby, brick, or brickish red. As red wines age, they lose color and take on a brownish undertone.
- Blush wines are pink in color.

The Aroma

To fully appreciate the aromatic quality of your wine, swirl the glass to release the bouquet. As wine clings to the inside of the glass, more scents are released. Then smell the wine and identify the first thought that comes to mind.

The Taste

Now for the best part. Sip the wine and hold it in your mouth, allowing it to cover your tongue. Note the texture and feel of the wine. Balanced wines offer harmony in several key areas: aroma, acid, tannin, fruit, and sweetness. Acidity without tartness is key, as is astringency or a slight "pucker" feeling.

Wine & Food Pairing: The Basics

Sip a wine by itself and it tastes different from when you pair it with food. Just like the way spices enhance food, the acids, tannins, and sugars in wine interact with food to provide different tastes.

The general pairing rule is to achieve a balance – wine shouldn't overpower the food, and vice versa. Think of wine as a condiment – it should complement the food. A good match will bring out the nuances and enhance the flavors and unique characteristics of both the food and the wine.



- The food preparation technique you use can help determine the wine to choose.
 - Poached or steamed recipes pair best with delicate, lighter wines.
 - Grilled, roasted, or sautéed dishes pair best with bolder wines.
- Pair wine with the dominant flavor of the main dish.
 - Light-bodied wines should be paired with lighter food.
 - Fuller-bodied wines complement richer, more flavorful dishes.
- For hot or spicy dishes, balance the intensity and flavor by pairing with a sweeter wine. Opposing flavors work well together in cleansing the palate and creating new flavor sensations.
- Acidic wines, such as Sauvignon Blanc, cut saltiness and sweetness in dishes and also offset oily foods.
- Tannic wines, such as a Cabernet Sauvignon, will soften bold or sweet foods and pair well with hearty entrees or rich desserts.
- When serving more than one wine during a meal, start with lighter wines and move toward fuller-bodied wines. Dry wines should also be served before sweet wines.
 - For example, serve Sauvignon Blanc with salad, Shiraz with pasta, Cabernet Sauvignon with the main course, and Riesling with dessert.