

Wine Advice: Gifting Wine

The host extended the invitation, and you gratefully accepted. The question now is what do you bring as a host gift?

A host gift is not a requirement, but a considerate gesture and show of appreciation for the time and expense of hosting the event, and very much appreciated. Wine is often the gift of choice and considered traditional. Elevate and personalize your gift with a card, wrap or gift bag.

Familiarity with the host is an advantage as it serves as a window to their taste preferences. Should the host prefer wine made from a certain grape varietal or indeed, a particular wine, opt for a unique wine that is similar in profile. There are memorable wines from various wine regions and countries. Cannot decide? Bubbles are universally popular and excellent pairing wines.

Do not be concerned if the host does not open the gifted wine as she is not obligated to do so and may instead choose to set it aside to enjoy on a different occasion. The host may have made wine selections in advance, thoughtfully pairing wine with the menu.

Should the host open the bottle, wines with high acidity and low to moderate tannin levels are the best overall pairing wines. You may want to keep this in mind while making your selection. The red grape varietals Pinot Noir, Tempranillo and white grape varietals Pinot Gris and Riesling are worthy choices. I often choose wines from established wine-making regions of Europe as such wines were created with food and wine pairing top of mind.

Kate Wagner Zeke, Sommelier(ISG)
Certified Specialist of Wine, Certified Wine Educator(SWE)
wineadviser@wcgwave.ca

