BROOKLYN WINERY

Blending Session

Wine blending involves mixing different types of wine, which many wineries do to polish their wines before bottling. This interactive activity allows guests to explore the art of blending while also getting to know each other.

ACTIVITY DETAILS

If you're hosting a dinner, luncheon meeting, or cocktail party, you can choose to enhance the experience by adding a Blending Session.

Length: 45 minutes
Capacity: 15 - 60 people

ACTIVITY STRUCTURE

1. Guests are **broken into groups and assigned to a blending station**, which has five different wines, a blending kit, and a wine aroma wheel.
2. Brooklyn Winery staff will walk guests through the process of **how to use the blending tools and how winemakers blend wines.**
3. Each group **creates its own unique wine blend** by mixing and matching wines.
4. **Blended Wine Contest:**
   - Each team submits their favorite blend to Brooklyn Winery judges.
   - Each member of the winning team gets a bottle of Brooklyn Winery wine to take home.

SAMPLE TIMELINE

6:00pm	Guests Arrive and Sparkling Wine Greeting
6:00 - 6:30pm	Meet and Greet with Antipasti and Open Bar
6:30 - 7:15pm	Blending Session
7:30 - 8:30pm	Dinner or Cocktail Party
8:30 - 9:00pm	Dessert
9:00pm	Event Concludes