BROOKLYN WINERY

True Wine Detective

The True Wine Detective team activity is a crash course on identifying wines with only the clues of sight, smell, and taste. When a master sommelier identifies a grape varietal and vintage, it's practice in deductive reasoning and correctly identifying the right "clues." In teams, guests will embark on this same clue-finding mission while blind tasting through four different wines.

ACTIVITY DETAILS

If you're hosting a dinner, luncheon meeting, or cocktail party, you can choose to enhance the experience by incorporating the True Wine Detective activity into the first hour of the event.

Length: 45 minutes
Capacity: 15 - 60 people
Teams: Guests broken into teams of five

ACTIVITY STRUCTURE

1. Each team will be seated at a Blind Tasting station set with a Tasting Matrix and four different wines.

2. One of our expert staff members will lead the group through each blind tasting. Throughout the session, guests will learn how to identify the wine's appearance, smell, and taste.

3. Guests will be encouraged to discuss what they see, smell, and taste in each wine. The teams will note their findings using the Interrogation Worksheet and the handy Clues Cheat-Sheet.

4. Once the group has completed the blind tasting, they'll be given "The M.O." worksheet to put their tasting notes the test. Using what they've learned as a group, the team will identify the wines and submit their Interrogation Worksheets.

The team that correctly identifies the most wines in the blind tasting wins! Each guest on the winning team will receive a bottle of Brooklyn Winery wine to take home.

SAMPLE TIMELINE

6:00pm	Guests Arrive
6:00 - 6:30pm	Meet & Greet with Antipasti & Open Bar
6:30 - 7:15pm	True Wine Detective
7:30 - 8:30pm	Dinner, Luncheon, or Cocktail Party
8:30 - 9:00pm	Dessert
9:00pm	Event Concludes