

WINE & CHEESE PAIRING

Explore the nuances of everyone's favorite pairing while tasting a selection of Brooklyn Winery wines alongside delicious cheese. In this hour long tasting, guests will learn about how wine and cheese are made, their flavor profiles, and how to pair these flavors together.

ACTIVITY DETAILS

LENGTH

1 hour

CAPACITY

10 - 16 people

ACTIVITY STRUCTURE

1. Guests are seated at tables and given a selection of 4 cheeses and 4 wines.
2. Brooklyn Winery staff will explain the process of how the cheeses and wines they are tasting were made.
3. One by one, our staff will walk guests through the tasting of one wine and cheese pair at a time, explaining the distinctive flavor profiles and compatibility of each.

SAMPLE TIMELINE

6:00pm

Guests Arrive, Meet and Greet
with Antipasti & Open Bar

6:15pm - 7:15pm

Wine & Cheese Class

7:30pm - 9:00pm

Dinner or Cocktail Party

9:00pm

Event Concludes