



Weddings & Wine

Couples naturally want their wedding to be perfect, from the fit of the dress to the awe factor of the cake. Highballs and punch ladled from big bowls have long been staples of wedding ceremonies, yet many of today's brides and grooms seek more sophistication in the beverages they serve at their reception, with wine playing an increasingly large role. Whether you're planning a party for 20 or 200, the questions are still the same: Which wines to buy? Can we personalize the experience somehow?

Although sparkling wine is a wedding fixture, consider also serving one red and one white still wine if the reception includes a meal or hors d'oeuvres. Professional wedding planners advocate serving equal amounts of red and white wine, if only so you don't disappoint half the crowd.

White Wine Picks

Look to Sauvignon Blanc or a Pinot Grigio, which are super-versatile whites that goes splendidly with seafood, chicken, eggs, vegetables, and salads. Also consider unoaked or lightly oaked Chardonnays, which are great to sip alone and, with their unadulterated fruit flavors, match a wider range of dishes than the toasty, buttery style of Chardonnay.

Red Wine Picks

Cabernet Sauvignon is the most popular red wine in America, and best suited for serving with hearty beef and lamb dishes.

Silky, earthy Pinot Noir is extremely flexible with many foods, including fish and vegetarian dishes, yet also pairs nicely with light red meats, pork and poultry.

Other Things to Consider

Buying wine by the case can save you money. But not all venues or caterers allow you to choose or bring the wine, so check with everyone involved before purchasing.

Most hotels and restaurants, and some banquet halls, charge a "corkage" fee of between \$5 and \$25 per bottle to those who bring their own wine. The fee covers staff service to open and pour the wines, and makes up for some of the income lost since you didn't buy the wine from them. There may be room for negotiation on corkage, but don't count on it.

Personalize Your Bottles

Giving guests stemware engraved with the couple's name and date of the ceremony has been popular for decades, but the trend today is to personalize the wine bottles. Wine Gift Club sells wines bearing labels that you can custom-design online. Alcohol shipping laws vary from state to state, so check the Web sites to see if delivery is allowed in your state.

If we are not able to ship alcohol to your state, you can call to purchase just the labels and attach them to whichever wine you will have at your wedding.

Make it Personal

A personalized bottle of wine is sure to impress any bride and groom.

From classy to humorous we have a label design that will match the personality of your favorite new couple.

You can even add a personalized bottle of wine to any of our fantastic gift baskets for a gift that will really turn heads.





WineGiftClub.com

Classic Wine Club Selections

California's Central Coast

The Central Coast is home to a rich diversity of grape varieties, and is home to both the smallest of boutique wineries and some of California's biggest players. Of the close to 100,000 acres under vine in the region, more than half are planted to white wine grapes. Chardonnay boasts the most territory under vine, but Rhone varietals are emerging as the new darlings of Central Coast viticulture. The Paso Robles wine country in San Luis Obispo County, part of the up-and-coming California Central Coast, is the best-kept secret in the wine industry.

Red Rover Wines

Red Rover is everyone's best friend and the newest member of the Stevenot Winery Family! The Red Rover wines were created to capture the senses as well as the imagination. Like your favorite Rover, all of the wines are approachable and friendly, and are breeds apart from the ordinary.

Since their release in 2006, Red Rover wines have received critical and widespread acclaim from across the globe – a proven pedigree by all accounts!

2007 Pinot Grigio

A wonderfully crisp and fruit driven wine, our 2007 Red Rover Pinot Grigio has a beautiful floral nose revealing hints of honeyed lemon, orange rind and pears. With the introduction of Verdelho to the blend, pure green apple shows vividly on the palate, with rich creamy undertones, suggestions of tropical fruit and herbal nuances. A wine to enjoy on its own or paired with a wide range of dishes including smoked salmon and mushroom risotto. Sit, Stay, Sip!

2005 Cabernet Sauvignon

Medium bodied with supple tannins, the 2005 Red Rover Cabernet Sauvignon is a bright, fruity wine that is round and well structured. Aromas of cherry, berry, and cassis are layered with notes of dark chocolate and mint. The fruit flavors are jammy and ripe, with dark, lush flavors that are vibrant and intense. A wonderful wine on its own, it also pairs extremely well with a variety of dishes including beef stroganoff, braised pork loin, veal scaloppini, or chocolate truffles.

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