

# James Walnut with Stainless Steel Frame Queen Canopy Bed

Your wine tasting party vibe will offer a starting point.

For instance, a white/rosé summer soiree calls for upbeat jams, while brisk fall days feel better matched

with Pinot Noir and more soulful tunes. And if you've varieties from a certain area like Spain, add Spanish songs to the mix. Serve tasty snacks that are easy to eat

With your wine menu in mind, shop for small bites that guests can graze on all night.

If you feel up to the task, research wine and cheese pairings and plan a menu around that.

White wines with acidity go well with seafood and sweets, while big, bold reds pair well with savory food. Or there's always the no-fail option: a serving platter filled with cured meats, olives and cheese, plus simple crackers or bread to cleanse the palette. Don't forget a pitcher of water and separate water glasses.

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