

# a totally casual

# wine

# & cheese party

Yep, you can have friends over without spending oodles of time (or money) on a get-together.



**HOW MUCH WINE?**  
Figure a bottle for every two to three guests.

## Choose your wine

- Your picks don't have to be pricey. "A lot of my favorites are under \$15," says event planner Dina Manzo, host of *Dina's Party*, who gave us her top four selects (above). Two different kinds of red and two kinds of white is plenty for a laid-back wine and cheese party.
- About 20 minutes before the party starts, open the bottles and let the wine breathe, suggests Dina. This brings out their flavors.



### Dina's Party Tip

“Use real glasses. Plastic cups make even good wine taste pretty bad. You can buy an entire case of wine glasses at Costco for a great price.”

**Dina Manzo, host of *Dina's Party***



**HOW MUCH CHEESE?**  
Plan on each guest eating about five ounces total.

## Plate your cheese

- Three to five cheeses are all you need for a happy party platter, says Kendall Antonelli, co-owner of Antonelli's Cheese Shop in Austin, TX. Vary the cheese styles (soft, firm, blue) and milk types (goat, cow, sheep).
- Make the first slice into each cheese. Guests appreciate a little direction. Also: Every cheese needs its own knife so that conflicting flavors don't mingle.
- Once the wine starts flowing, guests will want something to munch on, so add snacks to your plate. Try crunchy bites like pickles and nuts, plus sweet stuff like sliced fruit, chutney, and honey. Oh, and two or three cracker choices, of course.



### Genevieve's Party Tip

“I like a board that's a simple, solid plane of color. That way, the cheese becomes the true work of art.”

**Genevieve Gorder, host of *Dear Genevieve***

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