

Bring your family together in three new ways.



Holiday wine 'em and dine 'em holiday tips from the California Wine Institute



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Cheese and wine for your holiday dining pleasure
Credits: California Wine Institute



Slideshow: Holiday wine 'em and dine 'em holiday tips from the California Wine Institute

Holidays wine 'em and dine 'em like a real Angeleno 10 tips from the Wine Institute

Angelenos, like our brethren Californians, are known for our edgy vibe, healthy cuisine, and great wines. The holidays are a time of stress for many harried hosts and hostesses but with a few hassle-free tips from the [California Wine Institute](#), you can make every holiday meal a breeze.

An association of 1,000 California wineries and wine-related businesses that initiate and advocate public policy to enhance the environment for the responsible production, consumption and enjoyment of wine., the Wine Institute shared these tips for feasting your way through the season:

1. *Don't sweat the small stuff! Who cares if all the plates match or Aunt Sally is late?*
2. *The best thing about the holidays is spending time together. Leave an hour or more at the start of the meal for just relaxing with some California wine and appetizers while the guests gather. That leaves plenty of room to allow for latecomers or sending your best friend on a last-minute trip to the store.*
3. *Placing food and drinks at various locations around the room helps guests relax and **mingle with** each other.*

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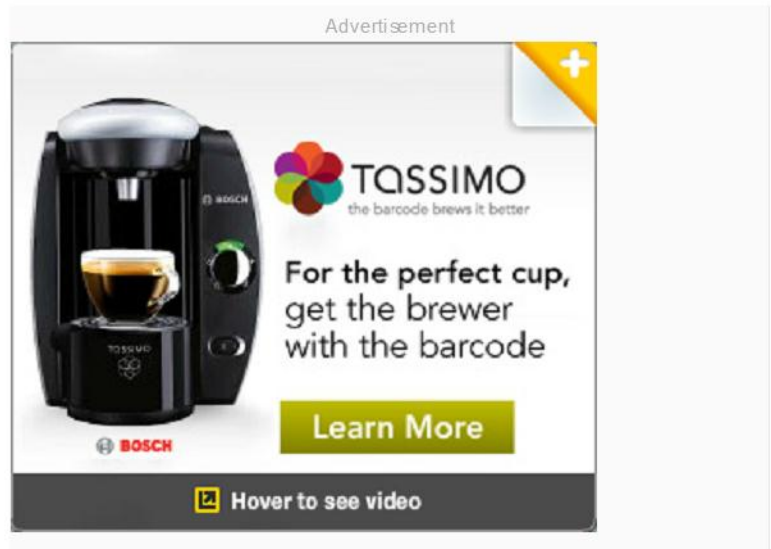
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4. *Serve only the freshest ingredients, sustainably grown when possible. California's farmers, including winegrowers, lead the nation in commitment to sustainable practices.*
5. *Prepare healthy menus--skip the mayo-loaded artichoke dip for a blend of feta, white bean & sun dried tomatoes. For recipes and wine suggestions, [click here](#).*
6. *Dress festively but don't be afraid to be casual and comfortable—Californians have a fun, free-spirited sense of style. Save those high heels for a big night out.*
7. *With so many different dishes on the table, don't worry too much about wine pairing. Trust your own taste buds! Have a red and a white wine: try California Chardonnay or Sauvignon Blanc for white, Cabernet Sauvignon or Zinfandel for red.*
8. *Enhance your experience with DiscoverCaliforniaWines.com simple, one-page online guide to selecting, tasting and serving wine: [click here](#).*
9. *Keep table arrangements fresh & simple too: try small pots of kale, cabbage or fresh herbs, pretty bowls of clementines, or harvest bouquets.*
10. *At the end of the night, kick off your shoes and drink a toast to yourself for pulling it all off in California **style!***