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**The GEMINI SERIES Showcases the Versatility of Wine –
Whether a Casual or Formal Get-Together,
Wine is Truly the Ultimate Social Beverage**

Whether hanging with friends on the patio or sitting down for a delicious meal in the dining room, serving wine with your meal can truly enhance the experience. The GEMINI Downloadable Dinner Party offers hosting tips for both the casual and formal approach to enjoying wine with an entertaining and educational twist. Below you will find our GEMINI recipes, hosting tips, winemaker cheat sheets and, just for fun, a guide to food, wine and astrology. Follow the links below to review and/or download the PDF files!

[THEME SPECIFIC HOSTING TIPS](#)

[THE STORY OF JACOB'S CREEK](#)

[THE STORY OF WYNDHAM ESTATE](#)

[CASUAL VERSUS FORMAL TIP SHEET](#)

[CASUAL & FORMAL APPETIZER RECIPES](#)

[WINEMAKER CHEAT SHEETS](#)

EATING BY THE SIGNS: A FUN LOOK AT ASTROLOGY AND FOOD

THEME SPECIFIC HOSTING TIPS

DINNER PARTY THEMES AND OTHER IDEAS

Below, and throughout our GEMINI content, you'll see we have assigned Jacob's Creek to the casual side of entertaining with wine, while Wyndham Estate has taken the formal. It's up to you: casual, formal, maybe you'll both ways. That's really none of our business. Enjoy!

MUSIC

We're constantly exploring musical genres to set the tone for our tours and dinner parties. In the case of the GEMINI Tour, our paths diverge....

Casual

It's all about the BBQ and patio, so plug in the boom box and turn up the Aussie rock-n-roll! AC/DC, INXS, Men Without Hats, Midnight Oil!

[History of OZ Rock Through the Eyes of AC/DC's Angus Young](#)

Formal

Conversation across the diner table calls for something more ambient, something more conducive to absorbing the subtlety of communication through candid dialogue and body language...Jazz.

[The Australian Jazz Archive](#)

ORDERING YOUR WINE

Basically, there are 4 - 5 glasses of wine in every bottle, so we suggest you order 6 bottles of wine for every 4 - 8 people. Make sure you order enough to allow everyone to experiment. Remember, you don't have to finish every opened bottle of wine or polish off every glass that is poured. Below, we'll supply more tips on dump buckets, responsible hospitality and how to store opened, unfinished wine.

As far as the cost of wine, and if appropriate, you might want to make arrangements in advance with your friends that go beyond just assigning dishes for the evening. You may want to determine the overall cost of wine in advance and divide evenly among your guests. If your guests are online, you can coordinate your mixer using Yahoo Groups. And when it comes to collecting the bucks, it can be as simple as having them ante-up as they walk in the door. We also suggest you make it fun by creating a donation tin for Bacchus, the God of Wine. Be creative.

STORING YOUR WINE

Once you've purchased your wines and checked your order, keep them in the box until the day of your dinner party. Unless you are blessed with a wine cellar, just shove the box in the back of a cool closet. On the day of your dinner party, be sure to pull the white wines out and place in the refrigerator approximately 2 hours before dinner. If you happen to forget, or are running late, chilling white wines in a bucket of ice and water will have them ready to sip in 20 minutes.

SETTING THE WINE TABLE & CHILLING THE WINE

Casual

Pre-chill wines in the refrigerator or ice chest. Create a centralized wine bar in a shaded area. About twenty minutes before guests arrive, open all wines at once and gently replace their corks into the neck. Replacing the corks will guard against spills, while allowing you to re-cork any leftover wine at the end of the evening (more on this later). Have an ice chest loaded with ice to keep your white wines chilled. If it's a warm day, keep your red wines on top of the ice to keep them cool — red wines should not be warm.

Additionally, one of our favorite casual tips for chilling wines comes from our friend the Surreal Gourmet, Bob Blumer. He loves recycling those BIG stewed tomato cans and using them as a chilling bucket and/or dump bucket on the patio. Using these as dump buckets allows guests to taste and dump any wines as they move through the line up. We suggest you keep tastes small until guests find what they like. When they find what they like, then pour a full glass. You may also want to post the GEMINI winemaker cheat sheets around your wine bar for easy reference and to encourage comments. Above all, enjoy the fruit of the vine!

Formal

Pre-chill wines in the refrigerator. About twenty minutes before guests arrive, open all wines at once and gently replace their corks into the neck. Replacing the corks will guard against spills, while allowing you to re-cork any leftover wine at the end of the evening (more on this later).

If you order more than one of each wine, keep the extras in reserve and open appropriately. Place three wine glasses in front of each place setting to allow for comparative tasting. Randomly place the bottles around the table so guests can choose, sip and pass as desired. For chilling on the table, use a Champagne bucket with a linen napkin wrapped around the neck of the bottle to absorb condensation and prevent dripping on your guests.

We also recommend Champagne buckets on the table as dump buckets, so your guests can taste and dump any wines as they move through the line up. We suggest you keep tastes small until guests find what they like. When they find what they like, then pour a full glass to enjoy. Encourage comments. Refer to the winemaker cheat sheets and other notes. Above all, enjoy the fruit of the vine!

Re-Corking the Leftovers

As we mentioned above, don't throw away your corks. If you have leftover wines at the end of the evening, you can re-cork the bottles and stick them in the fridge--even red wines. They'll easily last 3 - 5 days. You might also divvy up the wines at the end of the evening and send them home with friends--as long as the bottles are re-corked, stored in a locked trunk of a car and the driver is sober.

GLASSWARE

Casual

Keep it simple. In fact, for outdoor entertaining, we suggest you follow the Italian lead: go for the Chianti glass, rocks glass or tumbler. Eliminating stemware creates a comfortable atmosphere and reduces fear of breakage.

Formal

Hey, I have 10 Friends coming over...That's 30 Glasses! No, we don't necessarily suggest you go out and buy a case of wineglasses. Simply ask guests to bring 3 wine glasses of their own. It's even better if the glasses they bring have a story attached to them. Once everyone's had a few sips and bites, encourage guests to start sharing stories by offering a toast and a story of your own.

ENTERTAINING WITH GAMES

Casual

You're outdoors, which means you probably have a little room to play. And sure, it's always fun to throw things. We suggest the Impossible Ring Toss game. Think carnival game: use empty wine bottles and plastic bracelets from the Dollar store. The plastic and glass make for a lively game. We especially like using one big bottle, like a double magnum for the target. Gather some door prizes, and then step back and toss.

Formal

Let's talk parlor-type games. There are now multiple board games on the market with wine themes. Here's a web page with lots of links to wine games for post-dessert entertainment: <http://spotlightongames.com/list/wine.html>

[Back To The Top](#)

TIPS ON SERVING THE FOOD & ASSIGNING RECIPES

Casual

Don't even bother thinking "food and wine" pairing when hanging casual on the patio. Encourage your guests to eat and drink what they like. Take advantage of Jacob's Creek recipes (coming soon) and let the fun flow.

Formal

Wyndham Estate has offered some wonderful recipes (coming soon). You may want to present your own recipes, or mix and match. It's your call. Note that if a particular dish has been created as someone's favorite pairing, that's great. However, make sure to taste several wines with all the dishes, or course by course. It's all about personal preferences and exploration! Again, if your guests are online, you may want to divvy up the menu using email or Yahoo Groups and assign the making of the dishes to your friends and guests.

[Back To The Top](#)



• [Event Page](#) • [Download Party](#)

JACOB'S CREEK AND WYNDHAM ESTATE "GEMINI SERIES" PROFILES THE TWO FACES OF ENTERTAINING WITH AUSTRALIAN WINE – BOTH CASUAL AND FORMAL

The Regional Chapter Events

Astrologists describe those born under the Zodiac sign of Gemini (May 22 – June 21) as adaptable and versatile, intellectual and eloquent, youthful and lively. These attributes also apply to the wines of Jacob's Creek and Wyndham Estate from Australia – exhibiting the ability to liven up both the picnic table and the fine dining experience.

The Gemini Series will explore the two faces of entertaining with wine as Jacob's Creek takes the casual side of the room, while Wyndham Estate offers a more formal approach to enjoyment. Though these after-work, multi-city events will showcase a split personality, guests will mix and mingle for an evening of casual/elegance. Guest chefs will play along, offering up both summer appetizers perfect for outdoor entertaining, plus recipes perfect for fine dining. We'll also have an astrologer or two on hand to foresee what life has in store for our wine loving guests.

In-Home Entertaining...

For those wanting to access our Downloadable Dinner Parties for in-home entertaining, [click here](#) for PDF Files of recipes, hosting tips, winemaker notes, plus a fun look into the relationship between astrological signs and food.

Tickets	City	Date	Venue
	Atlanta GA	06/24/03 7-9pm	Cafe Tu Tu Tango 220 Pharr Rd

	Berkeley CA	06/11/03* 6:30-9pm* <i>Please Note New Date</i>	La Note Restaurant 2377 Shattuck Ave
	Boston MA	06/23/03 6:30-8:30pm	Vox Populi 755 Boylston St
	Chicago IL Details	07/15/03 7-9pm	Fizzi 3220 N Lincoln Ave
	Cleveland OH	06/18/03 6-8pm	Riverwalk Cafe 2000 Sycamore St
	Columbus OH	06/14/03 5-7pm	AMA (American Motorcyclist Association) Museum 13515 Yarmouth Dr. NW
	Denver CO	06/19/03 6:30-8:30pm	Rialto Cafe 934 16th Street at Curtis
	Houston TX	06/04/03 7-9 pm	Rouge 812 Westheimer
	Knoxville TN	06/11/03 6:30-8:30pm	Calhoun's On The River 400 Neyland Dr
	Los Angeles CA	06/25/03 6:30-9pm	The Knitting Factory 7021 Hollywood Bl
	Philadelphia PA	06/19/03 6:00-8:30pm	Ortlieb's Jazzhaus 847 N Third St
	Pittsburgh PA	06/25/03 7-9pm	Silky's Crow's Nest 19th Street and River Road Sharpsburgh
	Rochester NY	06/26/03 7-9pm	Toni 336 East Ave

	Scranton PA	06/19/03 6:30-9:00pm	Metro Lounge 302 Penn Ave
	San Diego CA	06/11/03 6:30-8:30pm	Deco 731 Fifth Ave
	San Francisco CA Details	07/14/03 7-9pm	The Sports Club/LA 747 Market St
	Washington DC	06/25/03 6:30-9:00pm	Ozio 1813 M Street NW

[Back To The Top](#)



• [Event Page](#) • [Download Party](#)

• [Download Party: Tip Sheet](#)

THE GEMINI TOUR CASUAL VERSUS FORMAL TIP SHEET

Whether hanging with friends on the patio or sitting down for a delicious meal in the dining room, serving wine with your meal can truly enhance the experience. Here is our quick tip sheet showcasing the two faces of entertaining with wine from our friends at Jacob's Creek and Wyndham Estate.

MUSIC

Casual

It's all about the BBQ and patio, so plug in the boom box and turn up the Aussie rock-n-roll! AC/DC, INXS, Men Without Hats, Midnight Oil! Check out the History of OZ Rock Through the Eyes of AC/DC's Angus Young at <http://www.angelfire.com/al/ACDCpage/25years.html>.

Formal

Conversation across the diner table calls for something more ambient, something more conducive to absorbing the subtly of communication through candid dialogue and body language. Visit The Australian Jazz Archive at <http://www.screenound.gov.au/webjazz.nsf/Intro+Documents/Introduction>.

SETTING THE WINE TABLE & CHILLING WINE

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When entertaining outdoors, create a centralized wine bar in a shaded area. Open a selection of wines and gently replace their corks into the neck. Replacing the corks will guard against spills, while allowing you to re-cork any leftover wine at the end of the evening. Have an ice chest loaded with ice to keep you white wines chilled. If it's a warm day, keep your red wines on top of the ice to keep them cool — red wines should not be warm. One of our favorite casual tips for chilling wines comes from our friend the Surreal Gourmet, Bob Blumer. Reuse BIG stewed tomato cans as a chilling and/or dump bucket on the patio!

Formal

Pre-chill whites in the refrigerator. Open a mix of wines like above. If you order more than one of each wine, keep the extras in reserve and open appropriately. Place three wine glasses in front of each place setting to allow for comparative tasting. Randomly place the bottles around the table so guests can choose, sip and pass as desired. For chilling, use a Champagne bucket with a linen napkin wrapped around the neck of the bottle to absorb condensation and prevent dripping on your guests. We also recommend Champagne buckets on the table as dump buckets, so your guests can taste and dump any wines as they move through the line up.

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TIPS ON SERVING THE FOOD & ASSIGNING RECIPES

Casual

Don't even bother thinking "food and wine" pairing on the patio. Encourage your guests to eat and drink what they like. For the GEMINI Tour, Jacob's Creek has offered up four casual appetizer recipes (see below) to get you started!

Formal

Wyndham Estate shares four delicious appetizer recipes (see below). Note that if a particular dish has been created as someone's favorite pairing, that's great. However, make sure to taste several wines with all the dishes, or course by course. It's all about personal preferences and exploration!

All Gemini Tour Info & Recipes Available at <http://www.winebrats.org/events/03/gt/download.html>

[Back To The Top](#)



• [Event Page](#) • [Download Party](#)

• [Download Party: Recipes](#)

JACOB'S CREEK AND WYNDHAM ESTATE "GEMINI SERIES" RECIPES

- [Salt & Pepper Squid with Kecap Manis & Garlic, Ginger Vinegar Dipping Sauce](#)
- [Jacob's Tangy Grilled Steak with Parsley Sauce](#)
- [BBQ Prawn Salad](#)
- [Texican Chicken](#)
- [Citrus Chardonnay BBQ Bass with Island Salsa](#)
- [Salt & Pepper Squid and Prawns with a Carrot and Coriander Pickle](#)

[Salt & Pepper Squid with Kecap Manis & Garlic, Ginger Vinegar Dipping Sauce](#)

INGREDIENTS:

Squid
Salt & Pepper Mix
Sweet soy sauce
Dipping Sauce

DIRECTIONS:

Squid – Cut squid open to flat, score with knife then cut into triangles.

Salt & Pepper mix – 2 cups flour

1 tbs 5 spice
2 teaspn paprika
1 teaspn salt
1 teaspn pepper
Mix all together.

Dipping Sauce – 1 cup white vinegar

2 tbs fish sauce
3 tbs lime juice
2 teaspn crushed garlic
2 teaspn crushed ginger
1 crushed red chili
Mix all together.

Toss squid through salt & pepper mix, shake off excess flour, then deep fry till cooked.

To serve: Drizzle plate with sweet soy sauce then place on deep fried squid & serve with dipping sauce.

[Back to Top](#)

Jacob's Tangy Grilled Steak with Parsley Sauce

INGREDIENTS:

Meat	Marinade	Parsley Sauce
2 lb flank steak	3/4 cup Jacobs Creek Merlot	1 cup fresh parsley
	3 tbspn soy sauce	3-4 tbspn extra virgin olive oil
	1 large shallot, finely chopped	1 clove garlic, chopped
	2 tbspn extra virgin olive oil	1 small shallot, finely chopped
	1/2 cup fresh parsley, finely chopped	1/2 cup macademia nuts (or pine nuts)

DIRECTIONS:

To prepare the marinade:

Combine all ingredients for marinade in a bowl. Marinate flank steak overnight (or at least 3-4 hours) in a zip lock bag in the refrigerator

To prepare Parsley Sauce:

Combine all ingredients, except the oil, in the bowl of a food processor. Process for several seconds until finely chopped. Slowly drizzle oil into mixture while processor is running. Blend until mixture forms a very thick sauce.

When meat is grilled, let it stand 5 - 10 minutes. Thinly slice the meat on the diagonal. Spoon some parsley sauce over the meat and garnish with fresh parsley sprigs and macadamia nuts.

[Back to Top](#)

BBQ Prawn Salad

INGREDIENTS:

Salad

Green Prawn Cutlets
Mixed Lettuce
Basil
Coriander
Mint
Bean Sprouts
Snow Pea Sprouts
Bamboo Shoots
Waterchestnuts
Wheat flour Noodles

Dressing

2 red chillis
1 clove garlic
1 tbls palm sugar
30ml lime juice
60ml fish sauce
60ml water
30ml rice wine vinegar

DIRECTIONS:

Clean prawns & put aside. Pick herbs & wash. Pound garlic & chilli to a paste, add palm sugar, pound till mixed, add this to liquid & boil for 5 mins, allow to cool. Cook prawns on grill. Boil noodles for 3-5 mins then refresh under cold water.

Mix all ingredients together in bowl & add enough dressing to coat well & serve.

[Back to Top](#)

Texican Chicken

INGREDIENTS:

Chicken

4 boneless, skinless chicken breasts
1/2 cup soy sauce
1/2 tsp poultry seasoning
1/2 tsp kosher salt
1/2 tsp garlic powder

1/4 tsp Cayenne pepper
1/4 tsp ground black pepper
1/4 tsp paprika
1/2 cup barbeque sauce
1 cup pepper jack cheese

Pico de Gallo

2 medium ripe tomatoes diced
1 small yellow onion diced
1/2 jalapeno seeded, ribs removed and minced
1/4 cup chopped cilantro
1/4 tsp Cayenne pepper
pinch of salt
Juice of 1/2 lime

DIRECTIONS:

To prepare the Pico de Gallo:

Mix all ingredients in a bowl and refrigerate for at least one hour beforehand.

To prepare the Chicken:

Place chicken breasts in a shallow pan and cover with soy sauce. Season both sides of meat with spices and marinate in refrigerator for at least one hour.

Preheat grill to medium high heat and add mesquite wood chips if desired for smoke flavoring. Place chicken on grill smooth side of breast down and reduce heat to medium. Grill about 7-10 minutes then turn and grill on other side. Grill should be hot enough to leave grill marks on both sides also carmelizing the soy sauce to a golden brown. Turn chicken once more to heat the smooth side again for 2 minutes. Turn breasts smooth side up and turn off grill. Spoon barbeque sauce on each chicken piece followed by cheese, then tope with pico de gallo. Allow chees to melt and pico de gallo to warm then serve.

[Back to Top](#)

Citrus Chardonnay BBQ Bass with Island Salsa

Serves: 6

INGREDIENTS:

Fish

6 6-oz sea bass or grouper fillets
salt and freshly ground pepper to taste

Marinade

1/2 cup Jacob's Creek Chardonnay
1/3 cup orange juice
1/3 cup fresh lemon juice
1/4 cup olive oil
2 garlic cloves minced
2 tblspn fesh lemon thyme leaves
2 tblspn honey
1 tspn fresh lemon zest

Island Salsa

1 1/2 cup chopped peeled mango
2/3 cup chopped peeled kiwi fruit
2/3 cup chopped red bell pepper
1/3 cup finely chopped red onion
Thyme sprigs and lemon slices for garnish

DIRECTIONS:

For marinade, whisk together marinade ingredients. Reserve 1/2 cup for salsa and basting. Ladle remaining

marinade into a 9X13 non-metal dish and add fish, turning to coat. Cover and marinate for 30 minutes.

Meanwhile, prepare salsa in medium bowl, combining all ingredients. Stir in 3 tablespoons of reserved marinade, cover and chill.

Prepare barbeque (medium-high heat). Remove fish from marinade; discard remaining marinade. Pat fish dry. Lightly brush fish with oil and season with salt and pepper. Place fish on grill rack brushed with oil. Grill fish until opaque in center, (3 minutes per side) basting frequently with reserved marinade.

Transfer fish to platter, and top with salsa. Garnish with thyme and lemon.

[Back to Top](#)

Salt & Pepper Squid and Prawns with a Carrot and Coriander Pickle

Preparation Time : 1 hour

INGREDIENTS:

2 Squid Tubes - Sliced into rings

3 Prawns - Cut in half and soaked in milk

3 cups Rice Flour

5 grams Sea Salt

5 grams Black Pepper - Mix together to create coating

1 Peeled Carrot - Peel into ribbons

Orange Juice

PERNOD

Sweet Chilli sauce

Coriander - Diced

1 Papadam Cooked in hot oil to form basket

DIRECTIONS:

Soak carrot ribbons in a combination of orange juice, PERNOD and sweet chilli sauce. Place squid and prawn tails into coating mix until fully coated and then fry in hot oil for about 4-5 minutes or until golden. Place squid and prawns in basket and serve on a bed of sliced lettuce and top with carrot pickle and sprigs of coriander.

[Back to Top](#)



JACOB'S CREEK
AUSTRALIA'S TOP DROP



• [Event Page](#) • [Download Party](#)

• [Download Party: Winemaker Cheat Sheet](#)

GEMINI TOUR'S FEATURED WINES FROM AUSTRALIA

Tour sponsors Jacob's Creek and Wyndham Estate produce fabulous wines at amazing values. Below we have indexed the PDF wine notes for the tour. Simply click on the wine's name to download. To read PDF files, you'll need Adobe Acrobat Reader. If you don't have a copy, [click here](#).

Jacob's Creek

From the vine to the bottled wine, the mission of Jacob's Creek is simply to improve the quality of the wine with each vintage, and produce wine of outstanding value that can be enjoyed without years of cellaring.

[Jacob's Creek Reserve Riesling 2002](#)

[Jacob's Creek Reserve Chardonnay 2001](#)

[Jacob's Creek Grenache Shiraz 2001](#)

[Jacob's Creek Reserve Shiraz 2000](#)

[Jacob's Creek Reserve Cabernet Sauvignon 2000](#)

Wyndham Estate

Wyndham Estate's winemaking philosophy is quite simple, although the vagaries of vintage can make it a challenge for the winemaker! We strive to continue a tradition of producing wines that provide soft, full fruit flavors and accurately represent the varietal characters from the vineyard.

[Wyndham Estate Bin 222 Chardonnay 2002](#)

[Wyndham Estate Bin 555 Shiraz 2001](#)

[Wyndham Estate Bin 888 Cabernet/Merlot 2000](#)

[Wyndham Estate Show Reserve Chardonnay 2001](#)

[Wyndham Estate Show Reserve Shiraz 1997](#)

[**Back To The Top**](#)



• [Event Page](#) • [Download Party](#)

• [Download Party: Astrology & Food](#)

EATING BY THE SIGNS: A FUN LOOK AT ASTROLOGY AND FOOD

ASTROLOGY, FOOD & WINE

The following food horoscopes are excerpts from food.astrology.com. The site also offers everything from astrological coffee, recipe and dessert suggestions. The site also delves deeper into the subject under its "Moon Sign Food Profiles" by Donna Cunningham, expounding each sign's motivation for eating. Unfortunately, no wine suggestions were included, so we've obliged just for fun. We caution that this is all meant in fun and warn against getting stuck in a wine rut, so taste everything!

ARIES: MARCH 21 - APRIL 19

Aries likes variety—so serve a bunch of appetizers. Fire Signs want their food to be hot and spicy. The Ram hates bland things and likes to spice up their meals with basil, cinnamon and curry. When cooking for an Aries, remember: the redder, the better!

Wine: Wyndham Estate Bin 555 Shiraz, versatility is Shiraz, plus it's red and spicy.

TAURUS: APRIL 21 - MAY 20

Taurus has a sweet tooth, so marshmallows, cinnamon and nutmeg are all winners. Earth Signs like practical food, too, so hearty dishes with flavors like parsley and mint are good things. The Bull will want to savor a meal full of fine flavors, so never take one out for fast food!

Wine: Jacob's Creek Reserve Riesling, fine flavors and practical choice.

GEMINI: MAY 21 - JUNE 21

Gemini is always on the go, so they're looking for food they can pick up and run with, or that they don't need to spend forever preparing. The Twins are fond of ginger and parsley. As an Air Sign, they're looking for variety.

Wine: Wyndham Estate Bin 888 Cabernet/Merlot 2000, varietal/variety, all the tasteful benefits of being

two-faced.

CANCER: JUNE 22 - JULY 22

Cancer is a homebody that, as a Water Sign, is looking for comfort food. The Crab is an excellent cook, so making delicious meals with their favorite flavors—like basil, garlic, mint, nutmeg and vanilla—is no problem!

Wine: Wyndham Estate Bin 222 Chardonnay, from Wyndham's and great with crab.

LEO: JULY 23 - AUGUST 22

Give sunny Leo sunflower seeds for munching. They want spicy food from warm places, like the Mediterranean. Garlic is not a flavor for the Lion, but they adore cloves, nutmeg and parsley. Remember that Leo wants the absolute best of everything!

Wine: Jacob's Creek Grenache Shiraz, both varieties love warm climates and have Mediterranean roots.

VIRGO: AUGUST 23 - SEPTEMBER 22

Stable Virgo likes mint, parsley, vanilla and herbs in general. They will want a meal that is served or created in an orderly fashion and is not missing any key parts. They will have good taste when it comes to either making or consuming a meal.

Wine: Jacob's Creek Reserve Cabernet Sauvignon, stable, consistent and good taste.

LIBRA: SEPTEMBER 23 - OCTOBER 22

Libra gets two of everything in a meal, and it may take them a little while to decide which dish they prefer. These dishes, however, will most likely contain some of their favorite flavorings, like cloves, ginger, mint and vanilla.

Wine: Back at it, Jacob's Creek Grenache Shiraz, easy decision, two of everything.

SCORPIO: OCTOBER 23 - NOVEMBER 21

Scorpio is all about intensity. The Scorpion wants food bursting with powerful flavors like basil, cinnamon, curry, garlic and ginger. If possible, the food should be deep red in color. As a Water Sign, though, there's still some element of Scorpio, which wants food that reminds them of home.

Wine: Wyndham Estate Show Reserve Shiraz, balanced intensity and bursting with flavor.

SAGITTARIUS: NOVEMBER 22 - DECEMBER 21

Sagittarius is always in the mood for something new and adventurous. Their fiery nature leads them to hot and spicy food with bold flavors featuring cloves, curry and garlic. They are also fond of fig trees and the color blue.

Wine: Again, Jacob's Creek Reserve Riesling, this time the focus is on residual sugar to counter the heat.

CAPRICORN: DECEMBER 22 - JANUARY 19

Capricorn, always steadfast and practical, likes simple, earthy foods. You don't want to feed the Goat anything exotic, like ginger or basil; they're happy with the plain parsley and cloves or nutmeg for flavor. They are also partial to substantial foods that will fill **them up**.

Wine: Jacob's Creek Reserve Chardonnay, a gift from the earth, steadfast and full-bodied.

AQUARIUS: JANUARY 20 - FEBRUARY 18

Aquarius rules the olive tree, which works well for an Air Sign who wants to snack and run. They like a variety of strong flavors, too, including garlic and ginger. Though they'll eat almost anything, The Water Bearer would rather have takeout.

Wine: Jacob's Creek Reserve Shiraz, strong flavors, so versatile you can eat with almost anything.

PISCES: FEBRUARY 19 - MARCH 20

Pisces is, naturally, a big fan of seafood. Whether it's standard salmon or exotic octopus, the Fish will devour it. Their special spices are cloves, mint, nutmeg and vanilla. More importantly, they want any food that they consume to be organic.

Wine: Wyndham Estate Show Reserve Chardonnay, beautifully exotic and loves fish, too.

[Back To The Top](#)