

CELEBRATE IN Classic MID-CENTURY STYLE



THE RISE OF THE RAT PACK? BEAULIEU VINEYARD WAS THERE.

So, if you want to put a little '50s swing in your next cocktail party, you've come to the right place.

SET THE SCENE

Any good cocktail party has an effortless ambiance. Dim those lights, introduce some greenery to your space, bring out your starburst décor, highlight a colorful accent piece (perhaps a patterned throw pillow or vintage serving tray), and set up the ultimate mid-century bar. It's time to put your decanter, stemware, stir sticks, and vintage bar tools in the spotlight.



SUCH FUN

What's a party without a game or two? Challenge your guests to *Impertinent Questions* or *Name That Tune* to keep everyone entertained. Or introduce a wine-based game to elevate the evening:



SENSORY SOMMELIER

Bring out the star of the evening for a blind wine tasting featuring Beaulieu Vineyard Cabernet Sauvignon. Guests taste covered wines and fill out their own experience of aroma, flavor, body, and finish. Then, have them guess which wine was which. The guest with the most correct guesses wins.

MUSHROOM CANAPES

- 2 Tbsp. olive oil
- 1 onion, chopped
- 1 cup white mushrooms, roughly chopped
- 1 garlic clove, minced
- 3 Tbsp. chopped thyme, plus extra for garnish
- 12 phyllo pastry shells, uncooked

Heat oven to 375°F. Heat oil in a pan and cook onion over medium until soft and golden. Add mushrooms and cook until tender, about 5 minutes. Stir in garlic, thyme, and salt and pepper to taste; cook until fragrant, about 2–3 minutes longer. Remove from heat.

Spoon mixture evenly into 12 pastry shells. Place in oven and cook 10–15 minutes until golden and bubbling. Sprinkle with reserved thyme and serve.

SERVE IT UP

Don't be afraid to break the gelatin mold—the hors d'oeuvres of the day were simple, elegant, and inspired. Try shrimp cocktail, salmon mousse on cucumbers, deviled eggs, or herb-roasted olives. For a distinctive touch, pair Beaulieu Vineyard Cabernet Sauvignon with these delicious mushroom canapes.



SIP SOPHISTICATION

No soirée is complete without Napa's original cult classic—Beaulieu Vineyard Cabernet Sauvignon. However, it's not a cocktail party without a cocktail; have a classic Martini, Manhattan, or Whiskey Sour on standby for any guest looking to mix it up.



SERVING CABERNET SAUVIGNON

Serving at the proper temperature, 60–65°F, allows its lush mouthfeel, well-balanced acidity, and fruit characteristics to shine through. Place your bottle in the fridge for 15 minutes to attain the ideal temperature. Grab that chic decanter from your bar and let your wine breathe for 30 minutes before serving in wide-bowled glasses. Decanting softens tannins and encourages flavors and aromas to open up for an elevated tasting experience.

SOUNDS OF THE DAY

Music makes the evening come alive, whether you're showing off your record collection or making your own tunes around the piano. No record player? Find us on Spotify @BVWines and select our curated 1950s playlist. Press play and sip the night away!



SARTORIAL ELEGANCE

The stars of the day dressed to the nines on any occasion, and a cocktail party was no exception. Here are shortcuts to getting all shined up:



GENTLEMEN

- Dark-colored suits
- Slim ties
- Pocket squares
- Cufflinks
- Dress shoes
- Slicked-back hair

LADIES

- Cocktail dress
- Pencil or swing skirt and satin blouse
- Gloves
- Shawl wraps
- Pearl necklaces
- Elegant updo

BE THE ENVY OF YOUR FRIENDS!

Share your '50s-inspired cocktail party with **#BVClassicParty** and forward these tips along so they can host the next 'do.



REMEMBER: THE BEST ACCESSORY FOR YOUR MID-CENTURY MOMENT IS BEAULIEU VINEYARD CABERNET SAUVIGNON



FEEL THE GOOD VIBES

With a '60s-inspired Beaulieu Vineyard Party

The British Invasion? Beaulieu Vineyard was there.

So, if you're ready to put together a party that's truly cool, you've come to the right place.



GET YOUR SCENE

It's all about the look. The '60s were about artistic expression, and that means color. Bold color and patterns won't go amiss along with acrylic furniture, floral and paisley prints, or abstract shapes. Get some Pop Art posters up or break out your record collection for some album cover-inspired flair. And don't forget to set up your '60s bar—put those bar tools, stemware, and decanter on display.

THE RIGHT TASTE

Bring out the star of the evening for a blind wine tasting featuring Beaulieu Vineyard Cabernet Sauvignon. Guests sample covered wines and fill out their tasting experience, then guess which wine is which. The guest with the most correct guesses wins.



HAVE A BLAST

What's a party without a game or two? Add a twist of fun with a classic board game that'll have you in knots, or get everyone on the dance floor for the Twist, Pong, Bird, Mashed Potato, and Watusi.



GET YOUR GROOVE ON

To get your guests out on the dance floor, or tapping along while they mingle, there's nothing better than hits from the decade of the music revolution. If you're looking for more than your record collection can offer, find us on Spotify @BVWines and select our curated 1960s playlist. Press play and get down!



DIG IT, DIG IN

Bite-sized food is key for a '60s table. Olives, deviled eggs, and asparagus pastries will all be a hit. For a distinctive touch, pair Beaulieu Vineyard Cabernet Sauvignon with the eminently popular quiche Lorraine.



QUICHE LORRAINE

Heat oven to 375°F. Line your pie dish with pastry, fluting to prevent overflow. Set aside. Cook bacon in a pan on medium heat until crisp. Using a slotted spoon, remove bacon and set aside. Add onion to remaining fat in the pan, cook until transparent. Combine the bacon, onion, and cheese and spread out in pie dish. Combine eggs, cream, and spices in a bowl. Pour mixture gently into pie dish. Bake until knife comes out clean, about 25 minutes. Let stand 10 minutes before serving.

- 1 9-inch ready-to-fill pie crust
- 4 bacon strips, diced
- 1 onion, diced
- 1 cup Swiss or Gruyere cheese, shredded
- 4 eggs
- 1 3/4 cups heavy cream
- 1/4 tsp. nutmeg
- 1/4 tsp. salt
- 1/4 tsp. ground pepper

SERVING CABERNET SAUVIGNON

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INDULGE IN FAB FLAVORS

Make your party the ultimate cool with Napa's original cult classic—Beaulieu Vineyard Cabernet Sauvignon. If guests are looking for a '60s-inspired drink, have a Daiquiri or Gimlet on hand.



TURN A HIP LOOK

Fashion words of the day? Sharp and cool. Here are some tips for putting together the right number:



GENTLEMEN

- Narrow suits
- Skinny ties
- Wool or cashmere sweater
- Chelsea or desert boots
- Shaggy hairdos

LADIES

- Art print dresses
- High-neck blouse or knit top
- Chunky statement jewelry
- Go-go boots
- Bouffant hairdos

Be the Envy of Your Friends!

Share your '60s-inspired cocktail party with #BVClassicParty and forward these tips along so they can host the next 'do.



Remember: The best accessory for your mod moment is Beaulieu Vineyard Cabernet Sauvignon



Find Your Groove

WITH A '70S-INSPIRED BEAULIEU VINEYARD PARTY



SATURDAY NIGHT FEVER? BEAULIEU VINEYARD WAS THERE.

So, if you're ready for a party that's out of sight, you've come to the right place.



GET THOSE GOOD VIBES: From glam rock to disco, the 1970s was all about style. Geometric shapes, lots of texture, and the colors of the day—tones of orange, purple, pink, and yellow—will bring any décor right to the '70s. Break out your disco-inspired lighting and grab any 45" records you have sitting around to complete the look. And don't forget to set up your '70s bar—put your smoked glass stemware, wooden-handled bar tools, and colorful decanter on display.



BOOGIE DOWN: What's a party without a game or two? Play some trivia, pass the orange, or let your guests show off their best disco moves—from the Hustle to the Bump.



THE JUDGMENT OF PARIS:

Bring out the star of the evening for a blind wine tasting featuring Beaulieu Vineyard Cabernet Sauvignon. Guests taste covered wines and fill out their own experiences of aroma, flavor, body, and finish on the provided tasting mats. Then, have them guess which wine was which. The guest with the most correct guesses wins.

SERVE UP SOMETHING SPIFFY: The '70s put inventive, colorful food on the table and shareable hors d'oeuvres reigned supreme at parties. Fondue, shrimp and cucumber canapes, spinach dip, lemon-herb salmon toasts, cheese-stuffed mini peppers, and pineapple chicken bites will get everyone in the rhythm. Beaulieu Vineyard Cabernet Sauvignon will pair deliciously with any rich, savory flavors.



FOR A DISTINCTIVE TOUCH, SERVE THE 'IT' APPETIZER OF THE DAY, RUMAKI:

- 6 Tbsp soy sauce
- 2 Tbsp brown sugar
- 4–6 dashes Worcestershire sauce
- 6 water chestnuts, quartered
- 8 strips bacon, cut in thirds
- 2 pieces fresh ginger, finely chopped

Whisk together soy sauce, brown sugar, Worcestershire sauce, and ginger. Add water chestnuts and toss to coat. Let marinate in refrigerator at least one hour.

Heat oven to 425°F. Line a pan with foil and place metal rack on top. Remove water chestnuts from marinade and set remaining marinade aside. Wrap bacon around each water chestnut piece, securing with a toothpick.

Place each wrapped water chestnut onto the wire rack and bake until bacon begins to crisp (about 30 minutes.) Remove and baste with remaining marinade. Return to oven and cook an additional 10 minutes.

Tip: For a truly authentic bite, add chicken liver to your Rumaki.

GET INTO GROOVY FLAVORS:

Make your party truly fab with Napa's original cult classic—Beaulieu Vineyard Cabernet Sauvignon.

HOW TO SERVE CABERNET SAUVIGNON: Serving at the proper temperature, 60–65°F, allows its lush mouthfeel, well-balanced acidity, and fruit characteristics to shine through. Place your bottle in the fridge for 15 minutes to attain the ideal temperature. Grab that chic decanter from your bar and let your wine breathe for 30 minutes before serving in wide-bowled glasses. Decanting softens tannins and encourages flavors and aromas to open up for an elevated tasting experience.



Tip: If you've got guests looking for a '70s-inspired drink, have a Sloe Gin Fizz, Harvey Wallbanger, or White Russian on hand for them.

MAKE IT DYNAMITE: In an era defined by its fashion fads, you had to have the right look. Here are shortcuts to putting together a hip number:



GENTLEMEN

- Wide-legged pants
- Butterfly-collared shirts
- Leisure suits
- Platform shoes
- Shaggy hairdos

LADIES

- Bell-bottoms
- Jumpsuits
- Hoop earrings
- Platform shoes
- Big, feathered hairdos

SPIN IN BACK: Turn up the tunes! Get your guests moving with hits from the decade of disco.



If you're looking for more than your record collection can offer, find us on Spotify @BVWines and select our curated 1970s playlist. Press play and get your groove on!

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