

# 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.

### 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



### 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!

### 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**

