

Julia James

Entertaining Tips



#1: When serving family style, label your dishes so guests can enjoy without questions and worry about dietary restrictions.

#2: Do not be afraid to pair red wine with fish! Julia James Pinot Noir is balanced, structured and elegant. It pairs wonderfully with pork and chicken, but also hearty fish dishes like salmon.

#3: Remember your guests eat with their eye first! Beautiful dishes make a big difference. Dress up your dishes with fresh herbs and greens like arugula. They work perfectly with most recipes and pair especially well with Julia James Chardonnay.

#4: Cloth napkins are eco-friendly and dress up any meal.

#5: Don't have enough matching place settings? NO WORRIES! Varied cutlery, dishes and glassware create an interesting and dynamic tablescape.

#6: Edible centerpieces are the way to go! Use fruit bowls, charcuterie boards, rustic bread baskets and more to create a beautiful and delicious focal point for your guests.

#7: Clean up later! Don't worry about the piled up dishes. Enjoy an extra glass of Julia James Pinot Noir with your guests and don't get stuck at the sink.

