

Introduction to the Wonderful World of Wine

Class 1: Whites — Fresh and Aromatic (January 25, 1p-2:30p)

Dive into the world of wine tasting by learning about all things white wines. Explore how winemaking techniques shape their unique flavors, learn about key white grape varieties and lesser-known grapes from around the world, and how aging methods like stainless steel or oak influence their character. Enjoy a guided tasting of six wines, focusing on aromas, textures, and flavors. This class is perfect for wine lovers eager to deepen their appreciation of whites in a relaxed, interactive setting.

Tasting Wines (based on availability, substitutions may be necessary)

- *Pfaffl Vom Haus Gruner Veltliner*
- *Domaine des Trois Moyers Sancerre Blanc 2023*
- *Zuccardi Serie A Torrontes 2023*
- *Skouras Moscofilero 2022*
- *Neyers 304 chardonnay Sonoma 2022*
- *Domaine de Viranel Viognier Pays d'Oc 2022*

Class 2: Reds — Bold and Complex (February 1, 1p-2:30p)

Explore the spectrum of red wines, from light bodied to rich, full bodied reds. Discover how factors like Old World versus New World wines and winemaking techniques create bold flavors and complex aromas in reds. A guided tasting of six red wines will highlight the nuances of aroma, body, and tannins, while a blind-tasting activity adds an exciting challenge. This class is great for those wanting to unravel the mystery of red wine and expand their knowledge of both classic and lesser-known varieties.

Tasting Wines (based on availability, substitutions may be necessary)

- *Coelho Bunny Cuvee Pinot Noir 2022*
- *Gai'a Agiorgitiko Nemea 2020*
- *Tenuta Regaleali Lamuri Nero d'Avola 2020*
- *Wapisa Malbec Patagonia 2022*
- *Greenock Creek Shiraz Barossa valley 2019*
- *Teliani Valley Guardians Saperavi Kakheti 2022*
- *Benjamin et David Duclaux La Germiné Cote Rotie 2020*

Class 3: Dessert and Sparkling Wines – Sweet and Celebratory (February 8, 1p-2:30p) Celebrate the art of dessert and sparkling wines by uncovering the unique techniques behind them. Compare sparkling wines like Prosecco and Champagne, then delve into luscious dessert wines such as Sauternes and Port. Guided tastings reveal the distinct flavors and traditions behind each wine and challenge your taste buds by learning how to do a blind tasting. Whether you're new to sparkling wines or a fan of sweet treats, this class will leave you inspired to celebrate life's special moments with these iconic styles.

Tasting Wines (based on availability, substitutions may be necessary)

- *Mionetto Organic Prosecco*
- *Nadal Corpinnat Brut Nature 2016*
- *Herbert Beaufort Carte d'Or Brut Champagne Grand Cru NV*
- *Chateau Guiraud Sauternes 2019*
- *Blandy's Sercial Madeira 10 Year*
- *Old Maynard's Tawny Port 20-Year-Old*
- *Chateau de Cosse Reserve du Marquis Brut Cremant de Loire 2019*

Class 4: Food Pairing – The Perfect Match (February 15, 1p-3p)

Unlock the secrets of food and wine pairing in this hands-on class designed to enhance your dining experiences. Taste four wines alongside a snack plate that highlights sweet, sour, salty, and umami flavors, discovering how each combination transforms your palate. Learn practical pairing principles, like complementing versus contrasting flavors when pairing food and wine and try your hand at creating your own perfect pairing. This class is ideal for anyone wanting to master the art of pairing wine with their favorite dishes.

Tasting Wines (based on availability, substitutions may be necessary)

- *Pazo De Villarei Abadia Do Seixo Albarino Rias Baixas 2020*
- *Sorentberg Riesling Rotschiefer Tocken 2018*
- *Warwick The First Lady Pinotage Stellenbosch 2019*
- *Rutherford Hill Cabernet Sauvignon Napa 2014*
- *Bostavan Pastoral Etulia Red Dessert Moldova NV*