

CLASS 1: TASTING PREPARATION

From grapes to glass; what goes into wine and how to get the most out of each sip.

Introduction

- Wine and Celebration
- Class Outline and Materials
- Class 1 Packet Download

Module 1: What is Wine?

- Around the Table
- Winemaking Slideshow

Module 2: Making Distinctive Wine

- Answer: The Grapes, the Ground and the Guy.
- Question: What makes one wine better than another?

Module 3: Tasting vs. Drinking

- Your Senses of Smell, Taste and Touch
- Wine Evaluation

Module 4: Buying Wine

- Work the Store
- Get the Most Out of Your Shopping Experience

Module 5: Setting the Table

- Picking Stemware
- Chilling Wine
- Pulling the Cork

Review and Quiz

10 Multiple-choice questions

CLASS 2: WHITE WINE TASTING

Taste like a pro—and evaluate a trio of white wines.

Introduction

- Class Outline and Supplies
- Course Packet Downloads

Module 1: How the Pro's Taste

- The 4S Tasting Process:
 - See
 - Sniff
 - Sip
 - Summarize

Module 2: Tutored Tasting

- Tasting Flight: Riesling, Sauvignon Blanc, Chardonnay
- The Influence of Oak

Review and Quiz

10 Multiple-choice questions

CLASS 3: RED WINE TASTING

Learn the differences between reds and whites—and evaluate three red wines.

Introduction

- Class Outline and Materials

Module 1: Reds vs. Whites

- Colors: Purple to Brick Red
- Red Wine Aromas and Flavors
- Tannins: Mouthfeel, Body, Ageability

Module 2: Tutored Tasting

- Tasting Flight: Pinot Noir, Syrah, Cabernet Sauvignon
- Contrast Aromas and Flavors
- Contrast Tannin Levels

Module 3: Wrap-up

- Additional Tastings
- Food and Wine Pairing

Review and Quiz

- 10 Multiple-choice questions

Final Exam

- 30 Multiple-choice questions

Downloads

Class 1 Packet

Course Packets

- **Worksheets and Answers**
- Step-by-step Tastings for Classes 2 and 3
- Tasting Journal
- Tasting Mats
- Study Guide