

INTRODUCTION TO THE APPRECIATION OF WINE
VANCE BOOHER
Advanced Certified Wine Professional (Culinary Institute of America)
Certified Specialist of Wine (Society of Wine Educators)

COURSE FEES

INTRO PART ONE – \$180

INTRO PART TWO – \$180

Fees include a copy of The Wine Bible by Karen McNeil, approximately 18 hours of instruction (9 hours each part), all handouts, and all wines. Parts One and Two will each include about 23 wines for tasting.

OPTIONAL SESSION – WINE DINNER (5 WINES)
ON A FRIDAY TBD BY CLASS

Wine Dinner Fee will be determined by discussion with Class. Minimum fee would be approximately \$75 per person for 5 courses and 5 wines. Spouses or significant others may be invited to the Wine Dinner at the agreed upon fee.

Contact Carolyn Shank at 724 834 5300 for Reservations
email Carolyn@mountainviewinn.com

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SPRING 2008 COURSE OUTLINE (All sessions 6-9PM at the Inn)

INTRO Part One

SESSION ONE – TUESDAY JANUARY 15

1. The essence of wine – what is it & why bother
2. A Brief History of Wine
3. The structure of wine (Fruit, Sugar, Acid, Tannin & Alcohol)
4. Balance and complexity
5. The nine noble grapes and why they are.
6. Why and how to taste – the Systematic Process
7. Tasting – Sauv Blanc, Chardonnay, Riesling, Pinot Noir, Syrah, & Cab (6 wines)

SESSION TWO – TUESDAY JANUARY 22

1. Terroir & Viticulture – How wine is grown
2. Life Cycle of the Vine - Seasons & Threats / Grape Maturity
3. Tasting The Noble Whites – Riesling, Sauvignon Blanc & Chardonnay (9 wines)

SESSION THREE – TUESDAY JANUARY 29

1. Vinification – How wine is made
2. The question of oak – fermentation & maturation
3. New World vs Old World and the International Style
4. The great French Reds – Cabernet Sauvignon, Pinot Noir & Syrah (9 wines)

INTRO Part Two

SESSION ONE – TUESDAY FEBRUARY 26

1. A tour of World Appellation Systems (www.appellationamerica.com)
2. US practice vs Europe
3. Prohibition & the Three Tier Distribution System
4. The Aromatic Whites – Riesling, Gewurz, Chenin, Viognier & Muscat (9 wines)

SESSION TWO – TUESDAY MARCH 4

1. Wine Faults
2. Closures, Packaging, Storing
3. Buying and/or Investing
4. The Other Great Reds – Nebbiolo, Sangiovese, Tempranillo and Zinfandel (8 wines)

SESSION THREE – TUESDAY MARCH 11

1. The alternative principles of matching/pairing food with wine
2. Interactive tasting of food & wine
3. We will use 3 whites and 3 reds for the tasting.

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