



Summer 2018
Understanding Wine 101 Class Schedule

Seating is limited. Please call 662-380-5047 for reservations

June 6: Chardonnay \$45

Introduction to Winemaking and tasting 7 Chardonnays: Bonterra, Alexander Valley, Sonoma Cutrer, Ferrari-Carano, Grgich Hills, Rombauer, Far Niente

June 13: Sauvignon Blanc \$30

Tasting 4 wines: Frei Bros., Franck Millet Sancerre, Whitehaven, Grgich Hills

June 20: Pinot Grigio \$30

Tasting 4 wines: J, Pighin, King Estate, Santa Margherita

June 27: Other Whites \$30

Tasting 4 wines: Chenin Blanc/Viognier, Rose, Riesling, Semillon

July 11: Champagne/Sparkling Wine \$45

Tasting 4 wines: Ruffino Prosecco, Mumm Cuvee Napa, Veuve Cliquot Yellow Label, Veuve Cliquot Rose

July 18: Pinot Noir \$45

Tasting 4 wines: Hahn, Elk Cove, Gary Farrell, Belle Glos Clark and Telephone

July 25: Merlot \$45

Tasting 4 wines: Estancia, Coppola Diamond, Thorn, Duckhorn

August 1: Cabernet Sauvignon \$65

Tasting 5 wines: BR Cohn, B Side, Stag's Leap Artemis, Silver Oak Alexander Valley, Silver Oak Napa Valley

August 8: Other Reds \$40

Tasting 5 wines: Marques de Caceres Rioja, Coto de Hayas Tempranillo-Cab, Duckhorn Decoy Zinfandel, Petite Lodi Petite Syrah, Hess Select Treo