

8 – Week Wine Class at Tasting World

Week 1 – Tasting Techniques and Wines of France:

- ✓ How to taste wine, and a map of our tasting senses.
- ✓ Appellation and terroir. Major grapes and wine regions of France, 1855 Bordeaux Classification, Burgundy, Loire, and Alsace.

Week 2 – France Continued, Wines of Italy, and Winemaking:

- ✓ Rhone Valley and Southern France
- ✓ The vast range of Italy's offerings, major grape varieties and regions, Tuscany, Piedmont and up and coming regions.
- ✓ Basic winemaking and how it affects the wine we're drinking.

Week 3 – Italy Continued, Spain, and Portugal:

- ✓ Southern Italy
- ✓ Spain's major varieties and success stories. Ribera del Duero, Rioja, and Priorat, along with newer regions. Recent developments in Spanish wine.
- ✓ Portugal's native varieties and great values.

Week 4 – Germany, Austria, Greece, and Hungary:

- ✓ Wine regions and labeling regulations of Germany, and how to decipher a German wine label.
- ✓ The incredible diversity of Greece and its varieties.
- ✓ New dry wines of Hungary and its native varieties.
- ✓ Austria's Gruner Veltliners, and Rieslings along with its native reds.
- ✓ How global warming is re-shaping winemaking in these regions.

Week 5 – Chile, Argentina, and South Africa:

- ✓ Major differences between the New and the Old World winemaking.
- ✓ Chile and Argentina's major varieties, and regions.
- ✓ Recent developments in South Africa along with its up and coming wines.

Week 6 – Australia and New Zealand:

- ✓ How Australia has changed the wine world and how it affects us, the consumer. Shiraz, Cabernet, Chardonnay and Riesling from Australia.
- ✓ Pinot Noirs and Sauvignon Blancs of New Zealand.

Week 7 – Sparkling and Dessert Wines:

- ✓ Different methods of making sparkling wine and how it affects taste and quality. How to get the best sparkling wine for your dollar.
- ✓ What it takes to make real Champagne. The level of sweetness. Different labels of the same producer. The importance of house style in Champagne.
- ✓ The making and some examples of Port and Sherry.

Week 8 - USA and Blind Tasting:

- ✓ California's major varieties and why such diversity is possible in the region.
- ✓ Oregon: maybe the only Pinot Noir success after Burgundy.
- ✓ Cabernet and Merlot in Washington State.
- ✓ New York State's red and white wines.
- ✓ A blind tasting to review what we covered in the course.



For more information please call 212-629-8529 or e-mail: register@tastingworld.com