

THE CROSSING AT CASEY JONES

SMELL THIS: SIP THAT

Component Tasting

Do you ever hear people use words like...forest floor, band-aids, jasmine, bourbon, spices of the souk, juicy fruit gum, butter...to describe wine? Don't get it? Don't blame you. We will break down the most common "descriptors" and smell them and sip them one at a time so that you'll be off and running on the path toward creating your own, unique wine connoisseur-type vocabulary. We will start with "Le Nez du Vin", the Audi of all educational guide for all things smelly and proceed to some actual food to sniff and use for tasting.

\$45.00 January 10, 2010 - Monday 730 - 9pm

30 DAYS OF NIGHT

So whether its zombies (its gonna happen), WW3 or becoming unexpectedly snowed in for the weekend, a well-packed pantry is a definite requirement. Yes, I said pantry because wine is like food when it comes to getting through the winter. What should you always have on hand and why? What goes best with the foods that you might find at home over a snow-bound weekend because you were too lazy to stand in line behind the toilet-paper hoarders. We'll taste six wines selected for their ability to warm the soul and work with the on-hand foods--mac & cheese, grilled ham & ches, tomato soup... that make the snow melt away in the back roads of the mind.

\$55.00 January 24, 2011 - Monday 730 - 9pm

CHAMPAGNE: IDEAL DATE NIGHT

Just in time for Valentine's Day, I will suggest the best way to celebrate. Smuggle some bubbles into the movies...sip them chilled through a straw and pair them with real, live movie popcorn with the fake butter drizzled on top. We will learn all about Champagne -- the place, the grapes, the wine-making...all the things that make the spectacular fizz in the bottle that is amazing with food from morning to night. We'll munch on our own popcorn as we taste through some favorites and see which one works best.

\$65 - Saturday February 5, 2011 (130 to 30pm)

THE TALES OF PINOCCHIO

"Once upon a time there was a piece of wood." That's how the real story begins--of the childhood classic and the wine-making tradition as well. So what happened? What's the truth? Which wine-makers are selling you on the so-called quality of wood with tricks and lies. Whose nose should be twenty-feet long? We are going to taste wines made with wood the right way and those who are pulling the wood over your eyes. We'll explore the economics of wood as well as how barrels are made, where the wood comes from and how what you're tasting in your favorite \$8.00 bottle of chardonnay just isn't real.

\$55.00 February 7, 2011 - Monday 730-9pm

THE WINES OF ITALY - FOOD LOVERS GUIDE TO WINE

The most food-loving wines that you'll find -- whites & reds. The names aren't that difficult and the flavors are overwhelming. We'll take a tour through Italy and discuss the geology, the history, the wine-making and the flavors that makes these wines great. We'll taste six wines with some yummy morsels to see how these wines make a wide-range of foods sing an aria of flavor.

Saturday, February 19, 2011 130 to 3pm. \$65

OMG NAPA VALLEY CABERNETS?!

So how much more are we going to hear about the glories of Napa Valley Cabernet? So fine! We're going to study the Valley and thoroughly discuss the geology, the wine-making trends--good & bad--that makes these wines the most hotly debated from the region. Are they worth the price? Are they really that good? Do the biggest names provide the best value and the best quality. We'll conduct our own "Judgement of Paris" blind tasting at the close of class and YOU will be the judge.

Monday, February 21, 2011 \$65.00

PURCHASE ALL 6 AND RECEIVE 10% — THE SAME SIX PEOPLE NEED NOT ATTEND TO RECEIVE THE DISCOUNT!