

## *Virtual Event Theme Ideas*

### **Bubbles!**

Everything about sparkling wine is a celebration. Are you someone who saves your bubbles for special occasions? Or, are you ready to pop a bottle any chance you get? Learn the secrets of Champagne, the lively story of Prosecco, and a few things about other characters you may not be as familiar with. Learn how the bubbles get into the wine, how that affects their flavor, and the best sparkling wine words to describe exactly what you want. You'll sparkle the next time you order at the wine store or restaurant!

### **Rosé Rosato Rosado – A Rose By Any Name**

Rosé has hit the big time but its popularity is more recent than you may think! Join me to learn more about different styles of rosé, how they are made, and how to make the best choice for you!

### **Where in the World: Puglia in Rosé**

Puglia is the region that geographically comprises the heel of the boot that is Italy. With dramatic coastlines of three seas, tempering winds, and rolling hills, Puglia is one of the largest producers of wine in Italy. It is also the soul's home of rosato – Italy's name for rosé wines. Meet the producers, learn what makes rosé from Puglia so special and unique, and learn what foods from this part of Italy pair best with their wines.

### **Sauvignon Blanc**

One grape, so many styles! What's the difference between a New Zealand SB and Sancerre? What does "green" taste like? You'll get the answers to these questions and more. And you'll learn some new wine words to use on your next visit to the wine shop or restaurant that will get you exactly what you want!

### **Chardonnay**

A grape that people either love or hate. But maybe they just don't know enough about it. Some of its story may even surprise you! Whether you like big oaky California Chards, a steely Chablis, or somewhere between, this class will help you see this versatile grape in a whole new light.

### **Pinot Noir**

Possibly the most complex wine grape there is. And the most high-maintenance. And, the most expensive. Pinot Noir always shows exactly where it came from, and the quality of its upbringing. You may be surprised to learn that "barnyard" is not a bad thing to a Pinot. Learn about the many styles of Pinot Noir and the colorful words used to describe them. Leave knowing how to ask for a great Pinot that fits your budget the next time you're in a wine store or restaurant!

### **Cabernet Sauvignon**

From Bordeaux to California, and beyond. This grape loves to travel! It also plays well with others. You'll find it hanging out with some interesting characters as it roams the world. Learn about the "king of grapes" and who this Casanova has the best chemistry with. You'll also learn the right words to use next time you're in the wine store or restaurant to get exactly what you want!

Book your virtual wine (or not wine) tasting event today!

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### **Wine Basics: Learning to Use Your Words**

Basic, but not boring! This class is not just for beginners. It's for anyone who loves wine but doesn't necessarily know WHY or what makes similar wines different. Learn more about your favorite styles of wine and learn the words to use to get what you want next time you're in a restaurant or the wine shop!

### **Where in the World: Washington State of Wines**

The great state of Washington is the second largest producer of wine in the USA and one that not enough wine lovers are familiar with. In this class, you'll learn what makes Washington such a great place to make wine. You'll also learn about the diversity of wine grapes, styles, and growing regions. This class includes a comparative tasting of red and white wines from different regions within Washington.

### **Not Wine: Whiskies**

Spirits lovers, this one's for you. Like wine, whiskies also have terroir – a sense of place. Did you know there's a difference between whisky and whiskey? You'll learn what that is and more. Including some key descriptors for different types of whiskies like Scotch, Bourbon, and Rye. We'll also talk about how to order, drink, and even how to properly mix a cocktail with whiskies.

### **Not Wine: Beer**

Beer lovers, we didn't forget you! In the "olden days" of our youth, beer was basic. In the really 'olden days' of history, beer was more common than water at the table. And much safer to drink. Today, the craft beer craze makes it feel more complicated than even wine. But nobody wants to admit they are intimidated to order a beer! In this class, you'll learn a few key descriptors for several of the most popular styles of beer. And, did you know that beer is a better pairing for many foods than wine?! Crazy, but true. Join us for all this and the words you need to know to get what you want the next time you head to the gastro-pub.

### **Not Wine: Rum**

We'll go beyond pirates, tiki, and Coca-Cola. Did you know rum has terroir – a sense of place? Do you know the difference between rum, rhum, and cachaça? Learn the dark history of rum, and its bright present and future. We'll also talk about how to order, drink, and properly mix a cocktail with different styles of rum.

### **Not Wine: Tequila & Mezcal**

If you think mezcal is "the one with the worm" and tequila is only for shots and margaritas, think again! Did you know all tequila is mezcal? But not all mezcal is tequila. You'll soon learn the differences. You'll also learn how this special spirit category is made, where the distinct flavors come from, and which are worthy of thoughtful sipping instead of shooting with salt and limon. We'll also cover classic cocktails and food pairings as we taste our way through the three basic styles of both tequila and mezcal.

**Interested in another wine (or not wine) topic?**

**We will gladly customize any other class to share our wealth of knowledge!**

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