

Who we are

Vines and Venues is a wine education and tour company founded in Woodville, WA – the Pacific Northwest's premier wine region. Our instructors have traveled the world and are passionate about wine. They've been in the service industry or education field for over 10 years and are certified through CMS as first level or certified sommeliers and/or WSET Level II Award in Wine.



Contact Us

Pamela Mannon
7120 E. Kierland Blvd.
Scottsdale, AZ 85254

Phone: 425-616-7424
Email: pam@vinesandvenues.com
Web: www.vinesandvenues.com

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Instagram: [#vinesandvenues](https://www.instagram.com/vinesandvenues)
Facebook: Vines and Venues

Vines & Venues, Inc.
Pamela Mannon
7120 E. Kierland Blvd.
Scottsdale, AZ 85254

VINES & VENUES

Wine Tasting 101



What we do

Ever wonder what on earth people are talking about when they start rattling off descriptions relating to wine? Or if the bottle of wine you're getting ready to buy is any good? Or you just want to learn how to navigate a restaurant's wine list?

Our instructors are passionate about wine and dedicated to teaching in a fun and relaxed environment where attendees can learn at their own pace. Whether you're a beginner or intermediate wine taster, want to practice your skills, or you *just love wine* and want to learn more...we can tailor a class to you.

"Penicillin cures, but wine makes people happy". Alexander Fleming

Wine 101 - Objectives

- Cover basic wine attributes and terms
- Review the Deductive Tasting Method used by Sommeliers
- Learn about the various senses used in wine tasting
- Review wine aromas and flavors and where they come from
- Aroma Sensory Game (smelling practice)
- Practice what you've learned in a guided tasting

How much does it cost?

Price for the class and sensory game is \$150. Food and wine are extra and price varies depending on menu and number of attendees.

Wine 101 - Overview

Classroom Learning



We'll take 1 hour to cover some wine basics like wine traits, body, alcohol levels, tannins, acidity and aromas. We'll also review the deductive tasting method used by the professionals.

Aroma Sensory Game



No one is born knowing what black cherries or toasted almonds smell and taste like in a glass of wine. It's a learned trait, and the good thing is you don't have to have a special nose or super taste buds to figure it out. We learn by practicing and this fun game of 'what's in the glass' is a great way to start.

Practice Makes Perfect



The best way to practice what you've learned is by tasting...and most wine tastes best when it's paired with food. We'll cover what foods go well with what wines and then let you try it for yourself. The great news is that there is no 'right' or 'wrong' way to taste.