

“WINE CLASS 101”

How a Wine Tasting works:

- Contact us: (707)913.5711 or winetastinggurus@gmail.com
- Decide on your group size
- Choose your location
- Pick a tasting theme *(if applicable)*
- Pick a wine varietal, range,* or from your own private collection.
- Pick a wine price category:
 - A) 5 Bottles under \$100.
 - B) 5 Bottles under \$200.
 - C) 5 Bottles above \$200.
- We will provide a customized list of wines which fit your price range and offer the best tasting experience.
- Add-ons: *(Additional costs will apply)*.
Appetizers: *boats or trays*
(Gluten free or vegetarian options available).
- Decor, tables/chairs, and location rental. *(Additional costs will apply)*.

Commonly asked Questions & Answers:

- Q:** How many ounces are served during a wine tasting?
A: Typical serving sizes are 2-2.5 oz. per glass.
- Q:** How many wines will be served during our tasting?
A: Five tastings are served.
- Q:** Is food available at our wine tasting?
A: YES. Pre-Tasting appetizers are available.*
Complimentary pallet cleansing wine crackers and artisan spring water are served during wine tasting events.
- Q:** How long is the wine tasting session:
A: Approximately 1.5 hours
- Q:** What is a “Horizontal Wine Tasting?”
A: Choosing a single vintage *(year)* and comparing that vintage from wineries from the same region.
- Q:** What is a “Vertical Wine Tasting?”*
A: Choosing varietals from a single winery and tasting a range* of their wines.

*Fee may apply.



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