



Sandy Somm

TRANSFORMING WINE NOVICES INTO WINE NEOPHILES

A Sandy Somm wine tasting is part wine education, part tasting, and 100% fun. Sandy will share fun facts, tips and tricks in plain English.

Participants will learn to be generally more comfortable and confident in trying new varietals.



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Tasty Topics

IF YOU LIKE THAT, TRY THIS

We'll discuss aromas and structure of commonly consumed major varietals as a baseline. Then, we'll then taste totally different varietals that have similar features.

OLD WORLD VS. NEW WORLD

What does "Old World" and "New World" styles even mean? Which one do you prefer and why? We'll taste one varietal in both styles to compare.

HOLA SPAIN

Spain is a mixed bag of traditional & modern and, like a box of chocolates, you may not know what you're going to get but there is a good chance it's good no matter how much it cost. Pass me the \$10 Spanish wine please!

FRANCE FACE OFF

We will discuss and taste wine from different regions in France. Are you a Burgundy, Bordeaux, or Loire fan or do you prefer the Southern Rhone? Let's find out!

VINTRODUCTION TO WINE

We'll discuss the basics of wine including history and science. What is the difference between Red & White wine, other than the color? Where was the first winery? How old are wine grapes? We'll then taste varietally correct major varietals.

BOTTLE OF RED BOTTLE OF WHITE

We will walk through the basics of red and white wine, including how they are made, what tannins are, and the importance of acids. We'll then taste examples of each while sharing fun facts.

CHAMPAGNE TASTE, BEER BUDGET

We will discuss how Champagne is made, what makes it special and expensive. We'll then talk about and taste bubbly alternatives that are just as delicious and easier on your wallet.

A TALE OF TWO REDS (OR WHITES)

We'll learn about the aromas and structure of two different styles of red or white wine. These real examples will help you understand the difference in body, acids tannins and aromas.

