



Tasting Themes

Basic Wine Appreciation

For the wine novice: Are you intimidated buying wine? Learn how to swirl, sip, savour, learn some basic wine rules, and begin to pick out aromas and flavours.

Intermediate Level Tasting

So you can recognize aromas, and maybe even tell a Chardonnay from a Riesling, but you just can't put it into words. This tasting will focus on recognizing tastes and aromas, articulating them, and sharpening your tasting skills, in a down-to-earth, entertaining way.

Old World Wines

A selection of wines from traditional European wine regions.

New World Wines

A selection of wines from Australia, New Zealand, North America, South America, South Africa.

Old World or New World? (Paul's pick)

Compare and contrast traditional and modern winemaking regions, techniques, and wine styles.

Wine by Country (Nancy's pick)

Do a classic winetasting with selections from a single country. Italy, France or Spain are terrific options, but the world is your oyster.

Sparkling Wine Styles

Do you think Champagne is the only sparkling wine? Think again! We'll explore the *five* methods of making bubbly, and sample them.



Red Wines Only

Perhaps the most beautiful sight in the world is that deep ruby liquid swirling in your glass. Let's explore some of the wines made from single varietals or blends of the noble grapes: Cabernet, Merlot, Pinot Noir, Sangiovese, Nebbiolo, Aglianico, ... or tell us your own favourites.

White Wines Only

If you think white wine is boring, think again. Get out of that Pinot Grigio rut. Explore the world of dry Rieslings, aromatic Semillions, and some wonderful grapes that you may not even recognize, such as Garganega, Verdicchio, Godello and Albarino, or beautiful expressions of the too-often maligned Chardonnay.

Horizontal Tasting

Compare similar wines made with the same grapes and vintage, from different vineyards, (but we may pick from different regions, or even different countries too).

The Wine World's Finest (Paul's fav)

If you have more flexibility with your budget, this structured tasting is an amazing and economical opportunity to try some of the world's flagship wines, and decide if they're really worth the price. Brunello di Montalcino, Amarone della Valpolicella, Barolo, Chateauneuf du Pape, Champagne, Grand Cru Burgundy, Rioja Grand Reserva, or dessert wines such as Tokaji Aszu and Sauternes, to name just a few.

Talk to Paul about what you would like to learn, and what your wine budget is. If you don't see what you're looking for, or want to discuss other options, please send us a message and inquire! When it comes to discussing and tasting wine, it's easy to be flexible.



What will it cost?

1. Wine: Approximately \$300, depending on theme and preferences. (Wine receipt will be provided to the client.) Typically, eight wines are served, plus a welcoming wine.
2. Paul's fee for the event is \$350 + HST, and includes:
 - a phone consultation to customize your event: select your theme, discover your wine preferences, etc.,
 - researching and purchasing wines just for you,
 - arriving 15-30 minutes early for set up, with tasting glasses, crackers (for palate-cleansing), clipboards, pens, tasting notes.
 - leading a fun and informative 2 hour tasting for up to 12 people.

Total Cost: For a group of 12, the cost is typically about \$60 per person, (depending on the wine selection) for a lovely evening of entertainment and education.

What do you need to provide?

- water and water glasses
- a room large enough for your guests to sit comfortably
- **a plan to ensure your guests get home safely!**
- \$100 non-refundable deposit by EFT is required once a date is booked.

Note: We recommend that no food is served until the wine tasting portion of the evening is finished. This ensures a sharp palate.

