





# CALENDAR

## Upcoming Events and Tastings



October 2015

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
September 27 	September 28	September 29	September 30	October 1 <b>Meet the Michelin's Zorrzal winery</b> 5 pm – 6:30 pm		October 3 <b>Languedoc wines</b> 2 pm – 5 pm
October 4	5 	6	7	8 <b>Amaro's and Spirits</b> 5 pm – 6:30	9	10 <b>Mark Ryan Winery</b> 2 pm to 5 pm
11 <b>Wine Class: Introduction to Bordeaux with Lenny</b> 2pm – 4 pm	12 	13	14 <b>Betz Vertical Tasting</b> 6 pm Sky Lounge	15 <b>Hermanos Peciña Rioja</b> 5- 6:30 pm	16	17 <b>Meet the Vista Alba Winemaker</b> 2 – 5 pm
18	19	20	21 <b>Luca Cravanzola of Produttori del Barbaresco</b> 6 pm Sky Lounge	22 <b>Bujanda Family Wines</b> 5:00 – 6:30 pm	23 <b>French Fall whites</b> Noon – 2:30 pm	24 <b>New Wines From Vehrs</b> 2 pm – 5 pm
25 <b>Wines of Burgundy Class pt 1 w Arnie</b> 2 pm – 4 pm Sky Lounge	26	27	28 <b>Greek wines with Athenee Imports</b> Andrea Englis 6 pm Sky Lounge	29	October 30 <b>New Hot Sheet Wines</b> Noon – 2:30 pm	October 31 <b>Roque Dead Guy</b> 2 pm – 5 pm 
November 1	November 2	November 3	November 4	November 5 <b>Pinot Noir</b> 5 pm to 6:30 pm	November 6	November 7 <b>Finn River Ciders</b> 2 pm – 5 pm

# LEARN ABOUT WINE!

## Get more out of every glass!



Our classes are designed for everyone from the novice to the long time collector. Join our resident experts along with special guests.

### Upcoming Classes

**Oct 11<sup>th</sup>**

#### **Bordeaux 101: An introduction to Medoc**

Arguably the most important wine growing in the world. Join us as we explore the famous villages of Bordeaux from Margaux to Saint-Émilion. W/ Lenny \$49.99

**Oct 25<sup>th</sup>**

#### **Burgundy 1- Chablis & Cote De Nuits**

Chardonnay and Pinot Noir are the two grapes of Burgundy.

Explore the Classic wines of Burgundy with resident Expert Arnie Milan \$89.99

**Nov 1<sup>st</sup>**

#### **Burgundy 2- Cote De Beaune, Chalonaise & Maconnais**

A continuation of the Part 1 this time exploring the Beaune, Chalonaise and Macon including famous villages like Pouilly Fuisse and Great Vineyards of the Beaune. \$89.99

**Nov 8<sup>th</sup>**

#### **Food and Wine of Spain**

Join us as we prepare some of the classic wines of Spain Paired with some of the most famous dishes. Paella and Tapas galore. W / Lenny \$49.99

**Nov 15<sup>th</sup>**

#### **Talking Turkey: Pairing the Foods of T-Day!**

What is the secret of pairing wines for Thanksgiving? Let Chef in Residence Lenny be your guide to a less stressful Thanksgiving. Recipes and turkey cooking tips too! \$49.99

**Dec 6<sup>th</sup>**

#### **Champagne : From Grower to Marquee**

An introductory class that covers everything you wanted to know about Champagne , but were afraid to ask! W lenny \$49.99

**Dec 13<sup>th</sup>**

#### **Advanced Bordeaux - Left Bank**

Explore the wines from the classic regions of Bordeaux - Pauillac, Graves, St Julien, Margaux, et al . Learn about the 1855 classification. W/ Arnie \$89.99

Classes are from 2pm to 4pm Sundays

Reservations required 206.682.7374

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