



Introductory Wine Course *....is back in Toronto!*

Wednesdays, January 16 to Feb 6
6:45 pm to 9:30pm

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Crush Wine Bar, 455 King St West of Spadina

A *four week* study of major wine styles and varietals from around the World and right here in Ontario. Minimum of 10 high quality wines per class, often more. Maximum 16 students per class. No previous wine instruction required.

First Class

Sensory evaluation and getting in touch with taste, quality and value. Understanding wine labeling. The Burgundy Connection - comparative tasting of chardonnays and pinot noirs.

Second Class

Understanding climate, terroir and appellations The Bordeaux Connection. Comparative tasting of sauvignon blanc- semillon based whites; and cabernet-merlot based reds.

Third Class

Understanding principles of matching food and wine. The Rhine and Rhone Connection. Comparative tasting of aromatic whites (riesling, gewürztraminer), and syrah-shiraz-grenache based reds.

Fourth Class

Understanding wine ageing, cellaring and decanting Italy, Spain and Portugal. Comparative tasting of non-French grapes, sparkling and fortified wines.

Wine writer and educator **David Lawrason** has been teaching consumer and professional sommelier courses for 20 years. He is the former wine columnist for the Globe and Mail and currently wine columnist for Toronto Life and Ottawa Magazine.

Fee: \$325.

Register with Sandy Molnar at SLM Event Management. email sandy@slmevents.ca, or by phone at 416-486-7774. Course content inquiries please contact david@davidlawrason.com. No single class registrations. No refunds for single missed classes but make-ups are allowed in future programs held three or four times per year. Transit or taxi's are recommended.