



LEARNABOUTWINE SCHOOL – CREDENTIAL PROGRAM

The objective of the in-class sessions will be to learn how to properly taste wine. You'll learn how to analyze wine, and you will discuss winemaking, sensory perception, and other concepts. You will spend your time outside of class reading the assigned chapters in the textbook, completing practice tests, and making flashcards to assist your studies.

Each week you will have a reading assignment. Keeping up with the assigned chapters in the book will be very important to your success and help you understand more information in class. There is a large amount of reading, but you must push yourself to keep up as best as possible. You will enjoy it, but the quantity may be challenging to some readers. Think of this like going to a "Wine Personal Trainer" for four weeks – commit and you will succeed. Almost everyone who has finished the course and turned in the completed exam has passed. Again, it's all about your commitment to your success.

WEEK ONE: Intro and Chapters 1 - 5 of Textbook

- The Right Stuff – Growing Grapes/Making Wine
- How Wine is Made
- Tasting Wine
- California Wine – skip the sub appellations of the regions and brand stories.
- North America – focus on California, Oregon and Washington only
- Homework – Bottle Purchase Assignments and Flash Cards

WEEK TWO & THREE: Chapters 6 - 10

- The Southern Hemisphere
- France
- Italy
- Spain
- Portugal
- Homework – Flashcards

WEEK FOUR: Chapters 10 - End

- Germany and Austria
- Eastern Europe
- Eastern Mediterranean and Asia. You do not need to read for this class. You do not need to know the information on menu development or read the final chapters.
- Get to know the end of the book as the glossaries and indexes are critical to taking the final exam.

FINAL/BAR EXAM: The open book nature of the exam allows for any chapter to be included

- TASTING portion of the exam (in class)
- You will have one week to complete exam and return via hard mail. Please allow up to 30 days to grade. You must do your own work but it is open book - we ask you to list which page number the answer was found.

KEYS TO SUCCESS

Read as far in advance as you can | Take notes of the wines tasted each week
Make the flashcards on the Varietals | Appear on time to the classes to participate in the quizzes

Do the homework and dive in!

LEARNABOUTWINE SCHOOL – HOMEWORK & PROJECTS

WEEK ONE :

(1) Bring any bottle of wine blind - cover in a paper bag or foil. Do not open - should be cork closure.

- A. Wine should be considered a classic - you will be able to take this bottle home after the first class.
- B. I will be tasting the wine blind with the group - taking you through the classic notes & the information I notice and note the information that the wine communicates. Better the wine, typically the better it communicates.

(2) Homework - The Bottle Assignment

PART I: Visit a proper wine shop with a knowledgeable staff in a major market like Los Angeles or Orange County (e.g. Wally's, The Wine House, Silverlake Wine, K&L, Hi Time, and many others...the list is long!). For this assignment, please do not select a corner liquor store or chain store (no Trader Joes, no BevMo, no Costco, no grocery chains).

- The goal is to talk to the merchants directly and to learn from them about the selection in the store. You will review the inventory on the shelf and (if possible) ask questions of the expert that buys that wine from that department; this will help you understand how the store is designed. Purchase a bottle of wine in the category(s) you are assigned. Bottles will be assigned in class one and you will bring those bottles to week two. Bottles must be unopened, and you do not need to worry about them being chilled at service temperature. These wines go into the LearnAboutWine library for this program and future programs and we all share the wines from prior programs.

PART II: Go online and find the professional tech sheets/notes on the wine you are researching find the winery's website if possible (hint: check out the back of the bottle, many wineries put their website on the label). Your goal is to try to understand your category of wine – what the rules are from that region and/or country, and what drives the price of that bottle (what is it about the expensive wines?).

Answer these questions:

1. What determined the price of your bottle?
2. Why are the other wines more expensive?

Possible clues could be: · Age · Production technique · Vineyard selection · Quality and Reputation · Supply and Demand · We're not looking for tasting notes alone; a professional score is nice but the wineries technical information is what's most useful i.e. time in wood, blend, winemaking techniques, etc.

PART III: Bring your notes to Class Two and be prepared to present information about the wine you purchased and the category it represents (most of this information will come from reading your book, talking to the wine shop and finding the tech sheets). This assignment is a very large part of your in class grade that we now accumulate from weekly quizzes; flashcards and homework.

PARTIV : Email the name of your wine and attach a photo of the bottle(s) to lan@learnaboutwine.com – one email per wine please.

- You will probably be assigned two bottles. We are always looking for great examples of classic versions. We are not looking for weird or overly modern versions. We are looking for wines that could appear in Master Sommelier exams and Master of Wine Exams – not artistic versions that are NOT classic. You can spend as much as you like; better quality is over \$20 a bottle... and we would like to achieve that at a minimum – some wines can go catastrophically north... we are not asking you to spend an unreasonable amount. You will get to take your wine home if wine remains at the end of each class when the bottle is shown. All wines are shared – this is a big part of the program.

WEEK TWO: Flashcards

You will make a flash card from each of the primary grape varietals red and white as covered in Chapter one. Flashcards are the best this is the way to remember the wines and keep your notes organized for easy reference. In week one we get our tasting going. We taste wines in order and do much comparison and contrast – this is good information for your flash cards. After you've gotten used to taking tasting notes whenever you taste, you can transfer those notes to your cards so that each one is a consistent reference for your knowledge database.

THESE ARE THE BEST THINGS TO INCLUDE ON YOUR CARD:

Grape Name: Definition (dry tasting note) | Typical Smell / Taste | Color - Oak - Normal - Old World vs New World
What is Typical? | Where do you find this grape: What countries are the primary producers?

SPECIAL NOTES (FROM CLASS AND THE BOOK)

Review the flashcards for a few minutes each day – waiting at the bank, on your lunch break, even in line waiting to buy a lottery ticket (!) – and you'll be amazed how much you will remember. You'll be on your way to world wine competency in no time!