

Harry's Wine School Curriculum

2010-2011

<p>September 19</p> <p>Basic tasting techniques.</p> <p>How to know "is this wine good, great or bad?"</p> <p>Identifying the most common flaws in wine.</p> <p style="text-align: center;">\$35</p>	<p>November 21</p> <p>"The Big Six" Taste the differences among the main grape varieties:</p> <ul style="list-style-type: none"> • Riesling • Sauvignon Blanc • Chardonnay • Pinot Noir • Merlot • Cabernet Sauvignon <p style="text-align: center;">\$35</p>	<p>January 16</p> <p>Chardonnay and Pinot Noir:</p> <p>Red and White Burgundy vs. California, Oregon and other new world producers of these two most important grape varieties.</p> <p style="text-align: center;">\$40</p>	<p>March 20</p> <p>Cabernet Sauvignon, Merlot, Meritage</p> <p>Red Bordeaux vs. the new world counterparts of these grape varieties and their blends</p> <p style="text-align: center;">\$35</p>	<p>May 20 6:30 PM</p> <p>Food and wine together</p> <p>How to match the right wine to the right dish in the format of a four-course wine dinner paired perfectly with wines</p> <p style="text-align: center;">\$95</p> <p>Student's diplomas are awarded on this evening.</p>
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Five-class full semester **\$225**

Individual classes not refundable with full semester enrollment

Unraveling the Mystery...

Wine, like fine art, can be appreciated on many levels, and in many forms. While we may know and understand what we like, that doesn't always mean we know what is good. If you're like most of us, you listen to the people who seem to have some sort of inside information, and form your own opinions loosely based on what you think they think.

Wouldn't it be great if you knew what criteria the "experts" consider and could form your own opinion based on your expertise and have others waiting to hear what *you* think?

At Harry's Wine School, you'll learn how to taste wine, and how to express what you are tasting. You'll also learn what constitutes a good bottle of wine - and a great bottle of wine.

If you've ever been intimidated by the snooty sommelier, or the phone book-sized wine list, or just the sheer magnitude of choices before you, you won't want to miss one class at Harry's Wine School.

Some of What You Will Learn

- How to taste and understand wines
- How to speak the “language.” Can you say “Sommelier”? (most can’t)
- How to expertly pair food and wine together
- When and why to send the wine back - and how
- How to navigate the wine list in a restaurant
- How to effectively use the services of the experts available to you
- Where the best and most exciting wines are coming from
- Understanding wine labels - what they tell us and what they don’t tell us



Classes are on the third Sunday of every other month from 2-4 pm and most cost \$35 each.

- ◇ All wine school students must be at least 21 years of age.
- ◇ Dress is casual.
- ◇ There is limited seating, so sign up early.
- ◇ Call Harry’s Savoy Grill or e-mail Anne Hood to enroll.
- ◇ Credit card requested to hold reservation.

Included is a “Student Discount Card” which enables you to have an early supper at either Harry’s after class that day with 15% taken off your entire check. Or sign up for the whole series of 5 classes for only \$225 and receive our “Full-Time Student” discount card which entitles you to 15% off your entire check on any Sunday from September 20 to May 21 for parties of four or fewer.

Course/class prices also include wines, learning materials, and light hors d’oeuvres. Student and Class discount cards may also be used to receive discounts on wine purchases (excluding sale items) at selected local fine wine retailers.

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