

## DAY 1: White Wines

8:00am - 8:30am – Introduction to White Wine Varieties

8:30am - 9:00am – Understanding Color

9:00am - 10:00am – Evaluate White Wine Aromas

- Citrus (lemon, lime, grapefruit)
- Tree (pear, apple, peach)
- Tropical (lychee, pineapple, mango, melon)
- Herbaceous/vegetative (bell pepper, cut grass, hay)
- Floral/Spice (honeysuckle, orange blossom, rose, acacia, anise, boxwood)
- Mineral (rock, chalk, flint)

10:00am - 10:15am – Morning Break

10:15am - 11:15am – Evaluate Fermentation/ Aging

- Fermentation (bread, butter, yeast, lees)
- Oak (vanilla, toast, coconut, butterscotch)
- Spice (clove, nutmeg, anise)
- Nutty (walnut, almond,)
- Aging (honey, orange peel, petrol)

11:15am - 12:00pm -- Evaluate Wine Components

- Acid/tannin/sugar/alcohol

12:00pm - 1:00pm Lunch

1:00pm - 2:15pm -- Understanding Flaws

- Ethyl acetate – nail polish remover
- Acetic acid – vinegar
- Geranium
- Dimethyl sulfide – canned corn/asparagus/cabbage
- Hydrogen sulfide – rotten egg
- Diethyl sulfide - rubber
- Brettanomyces – mousey/horsey/barnyard
- Oxidation – sherry
- Moldy cork (TCA taint) – musty

2:15pm - 3:00pm -- Afternoon Break

3:00pm - 5:00pm -- Wine Evaluation – Descriptive Analysis

## Day Two - Red Wines

8:00am - 8:30am – Introduction to Red Wine Varieties

8:30am - 9:00am – Understanding Color

9:00am -10:00am – Evaluate Red Wine Aromas

- Tree fruits (cherry, plum, fig)
- Floral (violets, rose, geranium)
- Berries (black currant, blackberry, strawberry, raspberry)
- Vegetal (bell pepper, tea, green bean, black olive)
- Spice (black pepper, licorice)
- Earthy (dusty, mushroom, potting soil/dirt)

10:00am - 10:15am – Morning Break

10:15am -11:15am – Evaluate Fermentation/ Aging

- Fermentation (soy sauce, chocolate)
- Oak I (vanilla, coconut, chocolate, toast)
- Oak II (coffee, smoke, cedar)
- Spice (licorice, black pepper)
- Nutty (walnut, almond)
- Aging (balsamic, tobacco, leather, cooked fruit)

11:15am - 12:00pm – Evaluate Wine Components

- Acid/tannin/sugar/alcohol

12:00pm - 1:00pm --Lunch

1:00pm - 2:15pm – Understanding Flaws

- Ethyl acetate – nail polish remover
- Acetic acid – vinegar
- Geranium
- Dimethyl sulfide – canned corn/asparagus/cabbage
- Hydrogen sulfide – rotten egg
- Diethyl sulfide - rubber
- Brettanomyces – mousey/horsey/barnyard
- Oxidation – sherry
- Moldy cork (TCA taint) – musty

2:15pm - 3:00pm – Afternoon Break

3:00pm - 5:00pm – Wine Evaluation – Descriptive Analysis