

About Michele...

Michele's passion for wine began in 1996 with a tour through California's Russian River Valley. Since then she has broadened her knowledge with wine tours and travel throughout France, Spain, Portugal, Italy, Chile and California.

Originally from Canada, Michele managed an exclusive wine boutique before coming to California in 2005. As manager, she coordinated events and taught classes with great success. Since then Michele has continued working in retail as a buyer and educator of wine and has obtained the following credentials:

- CSW (Certified Specialist of Wine) - Society of Wine Educators
- Certified Spanish Wine Educator - The Wine Academy of Spain
- WSET Level 2 Intermediate Certificate in Wines and Spirits
- Completed the International Sommelier Guild's Sommelier Diploma Program.

As a stepping stone to starting her own "place" Michele began 'M' in 2009 upon returning from a trip to Burgundy and the Rhone. Ask Michele about the 2011 Class Field Trip schedule which will include both California and France - for a glimpse of "France" see www.wine-liaisons.com

Like life, learning about wine is an ever-evolving activity. With a fun and fresh approach to wine education, Michele hopes, by sharing her knowledge and experience with others she awakens beginners and experts alike to the vast world of wine.

"Wine uncomplicated from grape to glass."

Introduction to Wine

In these introductory wine classes, you will learn about the three categories of wine: still, sparkling and fortified. We will focus on the "Noble" grape varieties and their growing regions. You will understand how each is made, how to taste and evaluate, and ultimately you will discover the style(s) of wine you most enjoy!

Wine 101

History of Wine, Viticulture, Vinification, How to Taste Wine

Understand the process of getting the grape to the glass, how to taste and a bit of history.

3 white wines and 3 red wines will be tasted retailing from \$10 - \$20/bottle

Wine 102

Explore White Wine Grape Varieties and Growing Regions

Dig deeper into the huge variety of white wines and how to decipher a wine label. We will focus on the following white grapes: Chardonnay, Chenin Blanc, Pinot Gris, Riesling, Sauvignon Blanc and Viognier.

9 white wines will be tasted retailing from \$15 - \$30/bottle

Wine 103

Explore Red Wine Grape Varieties and Growing Regions

Taste through the fascinating world of red wines and learn how to correctly store and serve wine. We will focus on the following red grapes: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Zinfandel.

9 red wines will be tasted retailing from \$15 - \$40/bottle

Wine 104

Explore Sparkling and Fortified Wines

With a focus on sparkling wines from France, Spain and Italy and fortified wines from Portugal and Spain.

4 sparkling wines and 4 fortified wines will be tasted retailing from \$15 - \$40/bottle

Red World Tour

In this exploratory red wine series, you will taste some exceptional wines and determine if they represent the signature characteristics of the grape from which it was made.

Red 301

Explore Red Grape Varieties and Growing Regions of Australia, California, France, Oregon and Spain

Learn and taste the similarities and differences between Pinot Noir from California, Oregon and Burgundy. Discover Spain's Tempranillo and Garnacha. Then compare Spain's Garnacha with the Southern Rhone's Grenache (same grape). Next we'll move to the Northern Rhone and Australia where you will learn about Syrah and Shiraz.

9 red wines will be tasted retailing from \$15 - \$60/bottle

Red 302

Explore Red Grape Varieties and Growing Regions of Argentina, California, Chile, France and Washington

Learn and taste the similarities and differences between Cabernet Sauvignon and Merlot from Napa Valley, Bordeaux, Chile and Washington. Do you know the difference between a Meritage and Bordeaux? Then we'll move on to Malbec where in Argentina the grape has become a national variety.

8 red wines will be tasted retailing from \$20 - \$80/bottle

Red 303

Explore Red Grape Varieties and Growing Regions of Italy and California

How much do you know about Italian red wines? Barolo, Barbaresco, Chianti, Brunello di Montalcino, Valpolicella, Amarone...Would you like to learn more about California's red Zinfandel? If so, you should enjoy this class.

9 red wines will be tasted retailing from \$15 - \$70/bottle

Grape Escapes

The Art of the Blend

What is a Meritage, Bordeaux or Châteauneuf-du-Pape? They are all blends. I will lead you through a component tasting of the principal red Rhone varietals (Mourvedre, Syrah and Grenache), the principal Bordeaux varietals (Merlot, Cabernet Sauvignon and Cabernet Franc), with a hands-on blending exercise and discussion. You will each get to make your own blend and compare it to the "real" blend.

8 red wines will be tasted plus your own two blends retailing from \$15 - \$40/bottle

The Truth About Wine & Cheese...

The concept that wine and cheese are THE perfect partners is somewhat of a myth. There just happens to be a few exceptional pairings such as Port with Stilton or Sancerre with Goat Cheese. Cheese and wine pairing can be quite complicated. So what makes a good pairing work? We will be looking at this in very simple terms in order to understand how wine interacts with the basic elements of taste: sweet, sour, salty and bitter. You are going to discover for yourselves the results of these reactions and decide which pairing(s) leaves the wine tasting as close to the winemaker's intention.

4 artisanal cheeses and 5 wines will be tasted retailing from \$15 - \$40/bottle

Wine: A Consumer's Guide to ...

Tasting and talking about wine, ordering and returning wine in a restaurant, buying and storing, proper stemware, opening and serving, how and when to decant, saving left-overs, essential tools and tricks, wine faults, and other things you might not know but should! How does wine travel? Is that wine really safe in the back of your car? I will discuss all of these topics and more...

1 bubbly, 2 white wines and 3 red wines will be tasted retailing from \$15 - \$30/bottle

Wine Classes

Classes start promptly in the La Costa Wine Lounge. Each session is two and a half hours long with an average class size of ten to fourteen students. You can expect a lively discussion and a tasting of six to nine wines during each of the sessions. Assorted Artisan cheeses, wine sausage, fresh fruit, dried fruit, nuts, crackers, bread and bottled water will also be provided to enhance the tasting experience.

(Please advise prior to class if you have any food sensitivities.)

Grape Escapes

These fun and informative "grape escapes" are two hours long and require your active participation and involvement. Class contribution will be rewarded! The average class size is twelve students and you can expect to taste five to nine wines, depending on the session.

Additionally...

Students will receive a hand-out for each class. Tasting sheets with the session's wines will be included so that you can record your own notes. Due to the number of wines being tasted (1 ½ - 2 oz. each) "spitting" will be encouraged so individual spittoons will be made available.

Important Information

Full payment in advance is required. Payment is 100% refundable if cancelled 10 days or more before start of class, and non-refundable if cancelled less than 10 days before start of class. However, student can re-enroll at a later date and apply cancelled payment to the new class. If class is cancelled by the instructor, or if there is a change of date by instructor and student cannot attend the new dates, payment is 100% refundable. If you miss a session you can "make-up" in the next series.

Wine is a sensory pleasure so please avoid use of perfume or aftershave.

Introduction to Wine

Set of 4 Classes (6:00 – 8:30)

Schedule

Wine 101	Wednesday April 7
Wine 102	Wednesday April 14
Wine 103	Wednesday April 21
Wine 104	Wednesday April 28

Red World Tour

Set of 3 Classes (6:00 – 8:30)

Schedule

Wine 301	Wednesday May 5
Wine 302	Wednesday May 12
Wine 303	Wednesday May 19

Grape Escapes

Schedule

The Truth About Wine & Cheese...

Saturday March 13, 3:00 – 5:00

Wine: A Consumer's Guide to ...

TBA – we are taking names at this time

The Art of the Blend

TBA – we are taking names at this time

an exercise in blending



Spring 2010 Wine Class

Registration Form

- Individual "Introduction" Set 4 \$189
- WCM "Introduction" Set 4 \$170
- Couples Pkg "Introduction" Set 4 \$320
- Individual "Red World..." Set 3 \$174
- WCM "Red World..." Set 3 \$157
- Couples Pkg "Red world..." Set 3 \$296
- Individual "Wine & Cheese" \$40
- WCM "Wine & Cheese" \$36
- Couples Pkg "Wine & Cheese" \$68

Name _____

Address _____

Phone _____

E-mail _____

Method of Payment

- Cash
- MasterCard
- Visa
- American Express

Credit Card No. _____

Expire
Date _____

Signature _____

LA COSTA WINE CO

6986 El Camino Real, Suite D
Carlsbad, CA 92009

Telephone: 760-431-8455 Fax: 760-431-8753
www.lacostawineco.com



I offer practical, fun classes to familiarize you with wine. My goal is to supply you with the information and experience to make you comfortable, confident consumers so you know what you like and why!

Cheers, Salud, Santé, Cin Cin!

Michele Graber CSW
Instructor

'M'Wine

Education & Consulting

elegra.mwg@sbcglobal.net
858-442-2749

events and educator information can be found
on localwineevents.com