

# AOC Wine School

## Fall 2013 Class Program

These classes are designed to be fun and entertaining. Our aim is to educate experienced wine consumers and new enthusiasts alike, in a relaxed atmosphere of curiosity and discovery.

AOC Wine School might sound a little bit pompous but it is not our intention. Behind this new series of classes is our plan to morph AOC Wine store into AOC Wine store and education center. We are on our way to becoming a place where you come not just to buy and leave, but a place you will visit and want to linger, with opportunities to learn about wine and its close relative, food. We are not a school in a traditional sense, and will not deliver diplomas. And of course our core mission to provide quality wines from around the world that you can take home that night for dinner remains unchanged. Nevertheless, we take our role as educators very seriously and hope everyone attending these classes will return home with a better understanding of a different aspect of wine culture after each session.

Classes are free for our dear AOC Wine Club members. Non-members will be charged \$20.00 per class for materials. The classes are open to anyone over 21 years of age. Please remember that registration is necessary, since seating is very limited.

The program for 2014 is a series of 7 classes covering various aspects of wine, including production, regional and varietal differences, and of course taste. Particular attention will be paid to the all-important topic of food and wine pairing.

### In Fall 2013 our 3 classes will be:

#### **How to taste wine?**

Eye, Nose, Mouth, Touch and the vocabulary of wine.

*October 30: 7pm to 8:30pm*

<https://www.eventbrite.com/event/8760558065>

#### **What about Cabernet Sauvignon?**

Old World Vs. New World.

Young Vs. Old.

Blending or Not.

*November 7: 7pm to 8:30pm*

<https://www.eventbrite.com/event/8761105703>

#### **How to buy wine?**

The market and its tricks

The smart buyer

Investing in wine

*November 14: 7pm to 8:30pm*

<https://www.eventbrite.com/event/8761161871>