



LearnAboutWine School – Credential Program

The objective of the class sessions will be tasting, discussing concepts, and asking questions. 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 that has finished the course and turned in the completed exam has passed. Again, it’s all about being committed.

WEEK ONE: Intro and Chapters 1-5 of Text book

- The Right Stuff – Growing Grapes/Making Wine
- How Wine is Made
- Tasting Wine
- California Wine
- North America

Homework – bottle assignment

WEEK TWO and THREE Chapters 6-10

- The Southern Hemisphere
- France
- Italy
- Spain
- Portugal

Homework – flashcards

WEEK FOUR – Chapters 10-End

- Germany and Austria
- Eastern Europe
- The Eastern Mediterranean and Asia – Do not need to read for this class.

The open book nature of the exam allows for any chapter to be included

- Reading the final chapters of the book is **recommended** but not required
- TASTING portion of the exam (in class)
- There will be a take home exam emailed following the final class. You will have one week to complete exam and return via hard mail. Please allow 30 days to grade.

Keys to success:

- Read as far in advance as you can
- Take notes of the wines tasted



LearnAboutWine School – Credential Program

Week One: THE BOTTLE ASSIGNMENT

Visit a major wine store, **not** a liquor store. Review the inventory and how the store is set up. Purchase a bottle of wine in the category you are assigned. Bottles will be assigned in class one. Go online and find the professional tasting notes on the wine you are researching - find the winery's website if possible. Bring in this bottle and your tasting notes.

This assignment and the bottle are due week two.

YOU'RE ASSIGNED 2 bottles of wine from:

note: It is ok to use the internet or even shop at wine.com, but I'd much prefer you go to a major wine store – and tell them what you are doing. i.e. Wally's, Wine House, Beverage Warehouse, Green Jug, Duke of Bourbon, K & L, etc.

Week Two: The Flashcards

In week one we get our tasting going. We will be tasting a few flights and comparing Old world to New world.

Your assignment is to make flashcards. This will not be turned in or graded, so how complete and thorough you are is up to you.

These are the best things to include on your cards-

Grape Name:

Typical Smell / Taste:

Colors? Oak?

Where do you find this grape:

Special Notes:

By making the flashcards, you will already be building your memory.

Review the flashcards each day for a minute – waiting at the bank, on your lunch break, in line waiting to buy a lottery ticket...

You will be amazed how much you will start to remember.

Make flashcards for all the major wine grapes... even ones you have not tasted or talked about yet.