

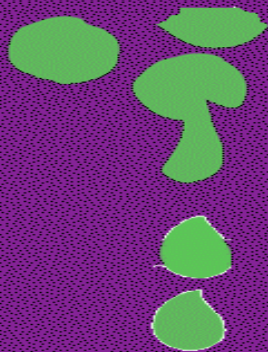


THE WINE SMARTIES  
thoughtful drinking

consult

explore

educate



# Wine 101: Taste Smarter Series

## Class 1: Wine Basics for Beginners

This class is designed to give you the tasting tools and information you need to navigate through the vast world of wines! We will be practicing how to identify aromas, taste wines, get to know different styles of wines and grape varieties. This is a great intro to the world of wine tasting!

## Class 2: The Classics and Why they are great!

We will taste through the 7 classic grape varieties: Cabernet, Merlot, Pinot Noir, Riesling, Chardonnay, Sauvignon Blanc, Chenin blanc and discuss what makes them classic!. This is a great introduction to the world of grape varieties.

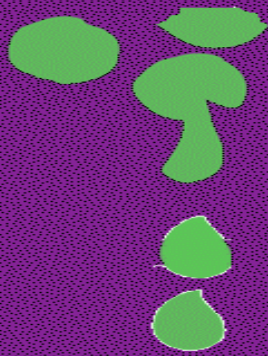
## Class 3: The World of Wine Uncorked

This class will focus on the world of wine and understanding how grape varieties grown around the world compare with those grown here in California. This class should open your eyes to how different winegrowing regions affect different styles and grape varieties in the glass. You will walk away with a better understanding of your palate's preferences.

## Class 4: Blind Tasting like a Pro

In this class we take our knowledge and learn to taste like a professional! You will learn how to assess balance, structure, aromatics and flavors and even learn how to guess the age of the wine! We will then put our palates to the test!

*Taste Smarter Series costs \$35/individual class, \$60 for 2 classes, or \$100 for all 4 classes plus tax. Includes wine, instruction and fun!*



# Pairing 101: Food and Wine Series

## Class 1: The Art of Pairing:

Come and learn the basics of what foods work with what wines! Learn how salty, sweet, sour and umami interact with wines, what food and wine pairings to praise and those to avoid!

## Class 2: Chocolate and Wine:

Featuring San Diego's Finest chocolatier, Michael of Von Euw chocolates, we will attempt pairing dry and sweet whites and reds with dark and milk chocolates. This is definitely a chocolate-lovers dream class!

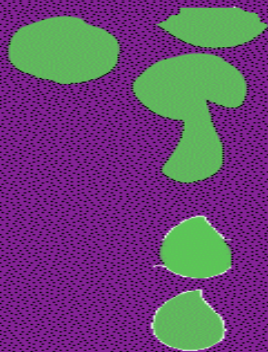
## Class 3: Say cheese!! Cheese and Wine Pairing for the Hedonist

What makes a better companion to wine than cheese? We will introduce you to cheeses you have never tried before, but will covet, as well as interesting pairings and classic ones.

## Class 4: Food and Wine Pairing Dinner:

This is to be announced, but will take place at a local restaurant. cost to be determined!

*Pairing 101 Series costs \$40/individual class, \$70 for 2 classes, or \$100 for first 3 classes plus tax. Includes wine, food, instruction and fun!*



# More Event than Class...

## Event Class 1: Making Scents of Wine:

So you think you've got good wine 'scents' eh? Put your sniffer to the test in this double blind aroma identification activity. We will cover the basics on how to identify aromas then set you loose to challenge your sense of smell! This is a lot of fun!!

## Event Class 2; Wine Label Balderdash:

Your team will be working against the others to see who can create the most marketable wine label! We will be blind tasting through 5 different wines and you have to come up with the label and description for team's your wine. This is a great team event for aspiring wine writers!

## Event Class 3: Iron Chef-Sommelier Taste off:

We use the basics of food and wine pairing and put our palates to the test! As the Chef and Sommelier in a top restaurant, you have to design a menu to be judged by yours truly and the pairings have to be creative and delicious! This is truly a hedonistic wine event that puts your team to the test!

*Event/Class Series costs \$35/individual class, \$60 for 2 classes, or \$100 for all 3 classes plus tax. There is an additional \$5pp for any purchase that includes event/class #3. Includes wine, instruction and fun!*

# meet the 'Smarties'

**Lindsay Pomeroy**, the visionary and Principal Consultant of The Wine Smarties, boasts a diverse resume perfectly suited for her company's mission of wine education. Full of pizzazz and endless new ideas, she adds sparkle to the world of Wine!

**Her background** is perfectly paired to her mission of helping people get "wine smarter." She spent several years as a **teacher** in Italy, Boston and San Diego. She helped manage the busiest and most successful wine bar in San Diego, and obtained her **Specialist of Wine certification** with The Society of Wine Educators!

**Most recently**, Lindsay was the **Wine Director** at Dussini Mediterranean Bistro downtown, The House of Congress in Old Town, and Dudley's Wine and Gifts. She is currently working at The Wine connection and oENOlogy Wine Bar. You can also find her **wine blog** on [www.winehospitalitynetwork.com](http://www.winehospitalitynetwork.com).

**She specializes in** taking private wine parties and events, industry trainings, wine list writing, and group classes to the next level with her **passionate and Inventive approach**.





# Classes Testimonials

*"Lindsay...you recommended an excellent Riesling that we thoroughly enjoyed. I ...wanted to let you know that I am recommending you and your service to anyone looking for a wonderful, wine experience! I would love more info on any educational classes that you are holding for those looking to learn more about wine, the making, and drinking of. .."*

*-Concierge, La Jolla Shores Hotel*

*"Lindsay, Thank YOU so much for the invitation and presentation of last Saturday's LUSCIOUSness. Between you, Dianne O., and your supporting cast, the night was a pleasure for all of the senses. You introduced me to some great new wines, but even better were the pairing ideas. Fantastic! Of course, I'd like to also introduce others to your ideas through participating in future events. I'll certainly keep you in mind when planning with friends, clients, etc. Thanks again, and enjoy a wonderful weekend!"*

*-Bridget of San Diego Convention Visitor's Bureau*

*"The wine classes are great! Very informative, well organized and most of all FUN. I was amazed at the last class to meet people from Germany, Switzerland, Australia, and Turkey. Wow, that is some email list you have. I have learned a great deal of valuable information from the wine and food pairing classes. Looking forward to future events."*

*-Mike M.*