



2009-2010 Community Wine Education Series

Register
Now!

Wine 101 — September 17

An introduction to wine tasting, presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program. This session is highly recommended for beginners, but even those with experience will learn something new.

Comparing Merlots from Different AVAs — October 29

Merlot is the most famous wine in Washington state. Yet each growing area (AVA or appellation) contributes unique factors that affect how the wine tastes. Presented by Andy Perdue, editor of Wine Press Northwest magazine.

Sparkling Wines: For Special Occasions and for Everyday Enjoyment — November 5

Set the bubbles free! Sparkling wines are affordable and easy to enjoy year-round, not just for special events or holidays. And find out why only the French can call it “champagne.” Presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program.

Pairing Food and Wine for Holiday Gatherings — November 19

You might be surprised at which wine goes best with turkey. Learn how to select and serve wines for upcoming holiday meals that will surprise and delight your guests. Presented by Andy Perdue, editor of Wine Press Northwest magazine.

Wine 101 — January 28

An introduction to wine tasting, presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program. This session is highly recommended for beginners, but even those with experience will learn something new.

Matching Wines with Cougar Cheeses — February 4

It can be challenging to find the right wine to go with a unique cheese. Learn which Northwest wines complement WSU's famous Cougar Cheeses. Presented by Andy Perdue, editor of Wine Press Northwest magazine.

The Educated Aficionado: Detecting Defects in Wines — February 18

Sometimes it's not about knowing which wines taste good, it's knowing which wines are bad. Discover the common defects in wines and what to do when you find them. Presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program.

Oh, the Madness! Non-Traditional Blends of Red Wines — March 4

Explore some of the unique blends of red wines, how a winemaker determines the blend, what makes a meritage, and more. Presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program.

Rieslings and Terroir — March 18

Washington's most popular white wine is Riesling, a German variety that can be dry or sweet and has amazing natural acidity that helps it pair well with foods, especially anything spicy. Learn how the terroir, the specific environment of a wine-grape growing area, affects how Riesling tastes when it is poured from the bottle. Presented by Dr. Thomas Henick-Kling, director of the WSU Viticulture & Enology program.



6:30 to 8:30 p.m. Thursdays
WSU Tri-Cities Consolidated Information Center
2770 University Drive, Richland

Cost is \$35 per seminar. To register online visit www.tricity.wsu.edu/wine.
Fill out the back of this flier to register by fax, mail or in person.

Questions? Contact Jo Kostoff at jkostoff@tricity.wsu.edu or call 509-372-7606.



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Return this registration form with a check or credit card payment to:

WSU Tri-Cities
 Wine Education Seminars
 2710 University Drive
 Richland, WA 99354-1671

One registration form per attendee.
 Register online at www.tricity.wsu.edu/wine
 Fax 509-372-7293

Seminar Registration

Attendee's Name: _____
 Daytime Phone: _____
 Evening Phone: _____
 Address: _____
 City/State/ZIP _____
 E-mail: _____

Wine 101	September 17	CIC 120	\$35	
Comparing Merlots from Different AVAs	October 29	CIC 120	\$35	
Sparkling Wines: For Special Occasions and For Everyday Enjoyment	November 5	CIC 120	\$35	
Pairing Food and Wine for Holiday Gatherings	November 19	CIC 120	\$35	
Wine 101	January 28	CIC 120	\$35	
Matching Wines with Cougar Cheeses	February 4	CIC 120	\$35	
The Educated Aficionado: Detecting Defects in Wines	February 18	CIC 120	\$35	
Oh, the Madness! Non-Traditional Blends of Red Wines	March 4	CIC 120	\$35	
Rieslings and Terroir	March 18	CIC 216	\$35	
		TOTAL (prices include tax)		

Space is limited. Registration fees are not refundable but may be transferred to a future course if space is available and if notice is given within 30 days of the original seminar registration. Registrations close three business days prior to each seminar. Exact dates and topics subject to change. Participants must be at least 21 years old to attend.

Credit Card Payment

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