

VINO+UNIVERSITY

WORKSHOP OFFERINGS...

**All events booked through VINO100 are subject to tax and gratuity...*

**Attend our 101 Workshop & return with your Course Book and receive a \$30.00 discount on any other future course!*

➤ **WINE 101: TASTING + WORKSHOP COURSE** - (typical workshop size 6-16 people)

A comprehensive introduction on what makes wine so unique, the history of where it came from; as well as how to get the most enjoyment from wine. Explored through 6 Glass pours (\$120.00 value), we workshop with you to showcase how to taste wine and give you the ultimate edge in drinking and enjoying wine with your peers! (Scheduled once per week <typically held Sun. 12.00 pm-2.30pm or Sat. overflow classes >)

\$55.55 (w/ tax and Gratuity 68.88)

➤ **102 COURSE: The "Art" of Winemaking**- (typical workshop size 4-12 people)

This is for the diehard aficionado of wine, you are given an understanding of what wine is at its core, with a goal of heading down a road less traveled, making wine. In this class we cover the elements of wine making in detail, explored in how quality and technique is tasted in wine explored through 6 glasses (\$150.00 value). This then culminates and covers topics that would help you craft your wine at home as well. (Scheduled once per month <typically held Sat. or Sun. 10.30am-1.30pm times>)

\$75.00 (w/ tax and Gratuity 94.88)

➤ **201 INDUSTRY COURSE: WINE FOR THE PROFESSIONAL** - (typical class size 6-20 people)

Explore through wine its many styles (\$175.00 value), how it works at an elemental level, how it should be served, consumed and how to shop for wine retail and in a restaurant; flowing into the nuances of food and wine pairing with its raw components. (Scheduling varies <typically held M-F am/pm times>, and aligned with appropriate class size) (Lecture Format)*

\$88.88 (w/ tax and Gratuity 110.66)

➤ **202 INDUSTRY COURSE: WINE BRANDS & TRENDS** -(typical workshop size 4-12 people)

Explore, through wine, some of the more premium elements of wine brands (\$280.00 value), as well as which winemakers and vintners have transformed the industry as we know it. This ranges from wine in pop culture to the wine industry history; past present and future. (Scheduling varies <typically held M-F Evening times>, and aligned with appropriate class size)

\$110.00 (w/ tax and Gratuity 129.80)

➤ **301 COURSE: WINE TASTED THROUGH TIME, CELLARING, COLLECTING**- (typical workshop size 4-12 people)

This is the advanced placement course; here we allow our students to explore the elements of premium wines (\$280.00 value), styles and the nuances of aging wine, decanting, cellar stocking, and wine as investment...or ego fulfillment. This is the class for the collectors.

(Scheduling varies, and aligned with appropriate class size <bookings require 4-week advanced notice>)

\$139.00 (w/ tax and Gratuity 173.05)

➤ **302 COURSE: WINE ROUNDTABLE, THE UNIQUE & RARE, WITH WINE-MAKER NARRATION** - (typical workshop size 4-12 people)

This is the advanced placement course, in it we sit down for a friendly roundtable workshop discussing everything from, blending, philosophy, history, and the best of the best. This is typically hosted in conjunction with a guest wine-maker. (Scheduling varies, and aligned with guest speaker <bookings require 4-week advanced notice>)

\$225.00 (w/ tax and Gratuity 280.12)