

SILVER THREAD

Wine Sleuth



Welcome to our May 2021 Tasting Series

Our interactive three-week Wine Sleuth program will help you fine-tune your tasting skills. Using sensory analysis, you will learn to determine grape varieties, winemaking techniques, and how climate and weather impact a vintage.

Each class will begin with a brief vineyard tour where our winegrower, Paul, will explain the current state of the growing season and how conditions might impact the wine. Next, we will compare two wines and practice tasting techniques to deduce how they were made and why they taste the way they do. This class is appropriate for intermediate and experienced tasters, but will not be over the heads of enthusiastic beginners.

By using Zoom, class participants will feel part of a learning community and have the opportunity to interact directly with the presenters and other students. This letter contains important information to help you get the most from the class and earn the Silver Thread “Wine Sleuth” award.

Step 1: Source Appropriate Wines for the Tasting

If you have purchased our Wine Sleuth 6-pack, you have everything you need to taste along with us during the sessions. Silver Thread followers may already have these or similar wines at home. If you have questions about the suitability of substitute wines, please e-mail us (info@silverthreadwine.com) before Session 1.

Session 1, May 7, 2021, 6:00-7:30pm: Dry Riesling 2020 and Chardonnay 2017

Session 2, May 14, 2021, 6:00-7:30pm: Riesling Doyle Fournier Vineyard 2019 and Gewurztraminer 2020

Session 3, May 21, 2021, 6:00-7:30pm: Pinot Noir 2018 and Good Earth Red 2020

Step 2: Register for the Class

If you'd like to receive the Wine Sleuth award, you must register for the class. Registration is quick and easy, and helps us know the names and mailing addresses of all class participants. If there is more than one person in your household participating, please make sure you register separately. To register, go to <http://eepurl.com/hwpcJ9>

We will also email the Zoom link for the classes to each registrant.

Step 3: Prepare your Tasting Setup

In order to properly compare the two wines in each session, you will need two identical wine glasses per person. You will pour a tasting sample (about 2 oz.) of each wine and compare them side-by-side during the session. Also, be sure the wine is at proper serving temperature of 45-50 degrees F for whites, 60-65 degrees F for reds. If you pre-chill in the refrigerator, take wine out of the fridge 20 minutes before the session so the wine is not too cold. It's a good idea to open the bottles before the class begins... many participants note that the wines open up and become more flavorful after being exposed to air for 30 minutes or longer.

We recommend having some wine-friendly food on hand to cleanse your palate: fresh goat cheese, mild to medium gruyere, water crackers and olives work well.

Additional course reference materials, including notes, maps and photos will be emailed to class registrants before each session.

Step 4: Participate in the Tasting Sessions

Sessions will be broadcast live stream on Zoom. Registrants will receive a link to the tasting class two days before the event, and again that morning. If you are not able to join live, we will email a recording of the session later.

Step 5: Receive Your Award*

At the end of the three-part series, each participant who has completed steps 1-4 will receive a Silver Thread Wine Sleuth award.

Please contact me if you have any questions or concerns. I am looking forward to helping you expand your tasting ability and enjoyment of wine through this class.

Cheers,

Shannon Brock
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Silver Thread Vineyard
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**The Silver Thread Wine Sleuth Award is not an accredited program by any educational certifying organization.*