

La Sommelierre

Expanding your knowledge of wine... one taste at a time



La Sommelierre @ Two Mile Wines

Wine Geeks Unite (Sensory Analysis)

Primary, secondary and tertiary aromas – what is the difference? Do these aromas come from the nature of the grape or the nurturing we give it? Learn how to evaluate a wine from a sensory perspective and understand WHY it tastes the way it does. We will cover the SEVEN areas of wine evaluation – sight, aroma, bouquet, attack, evolution, finish and final impression; all the while tasting our way through with three delicious Two Mile wines.

- Class size is limited to 20 people.
- Take home your favorite class wines at a discount.
- Sign-up for three or more classes and take an additional 10% off each class.

Don't miss out on these educational and entertaining wine classes by Maria Terry, La Sommelierre, created especially for Two Mile Wines.

Date: Sat, June 6, 2009

Time: 1:30 PM

Location:

Two Mile Wines
2816 San Pablo Ave.
Berkeley CA 94701
(925)868-8713

Cost: \$20 per person (\$15 for wine club members)

Reserve your space today!

Call or Email Maria
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