

# 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  
maria\_terry@comcast.net  
(925)939-0607 office  
(925)980-6475 cell

This event has already occurred