

WineFUNdamentalsSM

The more you know about wine, the greater your wine-enJOYment!

WineFUNdamentals is an interactive program designed to awaken your senses to the joys of wine:

aroma

bouquet

color

clarity

age

mouth feel

balance

flavor

finish

Our premise is simple: demystify the tasting process and build confidence through experience.

Our Credentials

WineFUNdamentalsSM is the culmination of years of wine tasting training for wine buyers, wine writers, restauranteurs and consumers around the world. Your tasting host, wine professional, Roxanne Langer, has conducted wine seminars throughout the United States, Germany, Canada, Mexico, Japan, Sweden, Denmark and the United Kingdom. She currently is enrolled in the Wine & Spirit Education Trust program in the United Kingdom to obtain her Diploma of Wines & Spirits. She also teaches an ongoing course, "Wines of the Napa Valley," at Sierra Community College. Roxanne has been the executive director for the Northwest Wine Coalition, marketing director for the Napa Valley Vintners Association, Rutherford Hill Winery and Concannon Vineyards, as well as a sales and marketing consultant to wineries including Grgich Hills Cellar and Jordan Vineyard.



winefundamentalsSM

For more information contact:

WineFUNdamentalsSM

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winefundamentalsSM

Teaching the FUNdamentals
of Wine Appreciation



Curriculum

Sit back and relax while we pop a cork, pour you a glass, and guide you through the Five "S's" of wine tasting:

Survey Swirl Smell Sip Savor

Novice tasters and connoisseurs alike will discover new depths to their wine appreciation.

Each WineFUNDamentals session includes:

- **Overview**
The region/variety being tasted
- **Wine Trivia**
Fun facts to share with friends
- **Wine Tasting A-to-Z**
All the essentials to help you select, savor and serve fine wine
- **Olfactory Tasting**
What your "nose knows"
- **On the Tip of Your Tongue**
Tasting for bitterness, sweetness, acidity and salt
- **Point-by-Point**
Comparison of selected wines
- **Food/Wine Pairing Suggestions**
The effect of food on a wine's taste, and vice versa

Convenience

Let us bring the vineyards to you!

WineFUNDamentals has relationships with numerous country clubs, hotels and private facilities throughout the Sacramento/Placer County/San Francisco Bay Area region. Or we can bring WineFUNDamentals on-site to your business or meeting site. WineFUNDamentals is designed to be a great team-building experience as well!

Tasting seminars can be organized by region or appellation (i.e., Napa Valley, Rhone Valley, Italian wines, etc.), by varietal (chardonnays, cabernets, zinfandels) or offer a mix of regions and styles—even vertical or blind tastings, if you like.

All sessions include food/wine pairings so participants get to experience the best of food and wine together.

WineFUNDamentals offers the flexibility of choosing your tasting location as well as the specific wines or foods you want your guests to experience—no need to battle traffic or tasting-room crowds!



Program Options



WineFUNDamentals I

2 hour tasting/educational seminar

Includes lecture, trivia, olfactory tasting, wine tasting, tasting booklet, six complimentary wineglasses, and seminar tote. (20 person minimum)



WineFUNDamentals II

2 hour tasting/educational seminar

Includes lecture, trivia, olfactory tasting, wine tasting, tasting booklet, six complimentary wineglasses, seminar tote and lunch/dinner. (20 person minimum)

...or we can customize a WineFUNDamentalsSM program just for you.

For details or to schedule a program, please call:

(916) 663-0760