

2012 PRESIDIO WINE ENTHUSIASTS CALENDAR

**RSVP to 415.561.4661 x209 OR mperry@palmergolf.com
\$25 per person**

Seminars are hosted by the Presidio Golf Course and Clubhouse's Food and Beverage Director Michael Perry. He is a certified wine educator through the Society of Wine Educators and has received his Sommelier Certification from the Court of Master Sommeliers. Michael is also a Diploma candidate with the Wine, Spirit Education Trust. As a graduate of the Culinary Institute of America, Michael can speak about wine as well as its relationship with food and dining. Michael's approach to wine and wine education is keeping in mind that wine is first and foremost a source of enjoyment, especially in a setting with good food and friends. "Wine should always be fun, and the more you know about wine, the better you can appreciate and enjoy it."

- January 17, 2012** **Blind Tasting**
Special Date **Learn a system for better appreciating wine**
Tuesday **Learn how the pros identify wines in a blind tasting**
 Taste red and whites from both the new world and old world
- February 15, 2012** **Whisk(e)y Tasting**
 We are broadening our horizons and moving from wine to whiskey this month. Come taste a variety of great whiskies. Learn the markers for Bourbon, Irish and Scotch. Find out what makes them all whiskies but with very different flavor profile
- March 21, 2012** **Fortified Wines**
 Learn about one of the most underappreciated categories of wine; the great fortified wines! Once the most popular wines on the planet, they have fallen out of favor for reasons unfounded. Join us as we taste through a variety of these potent potables and help bring these drinks back to the prominence they deserve.
- April 18, 2012** **Brandy**
 Explore the wonderful world of distilled wine. We look at production methods & history and taste a variety of brandies from around the world including Cognac, Jerez, Mexico, California and beyond.
- May 16, 2012** **Tequila!**
 This is a special seminar where we will explore the great liquor from Jalisco, Mexico. Learn how it is made, how terroir affects the flavor profile and what the different styles are. You will have an opportunity to taste some great tequilas. This is a perfect primer to get you ready for Cinco de Mayo.
- June 20, 2012** **Discover Rieslings**
 Celebrate one of the world's greatest wines. Experience Rieslings from around the world: from their original homes in Germany, Alsace and Austria to Washington and Australia. Taste the spectrum of styles from bone-dry to incredible sweet dessert wines. Also, learn how to decipher wine labels from Germany and Austria.

- July 18, 2012** **Roam the Rhône**
Travel from the Northern Rhone and the realm of Syrah to the Southern Rhone and the wonderful blends of Chateaneuf-de-Pape and Gigondas. This is a special tasting with an opportunity to taste some rare and highly sought after reds and whites from Hermitage as well as be turned on to some great value wines.
- August 15, 2012** **Blending Seminar with Bordeaux/Meritage Wines**
This is a hands-on seminar where we will taste the blended wine of Bordeaux and Meritage style wines as well as the individual varieties that make them up. You will also have the chance to create your own blend! This will be a very exciting, hands-on seminar that will give you insight into, not only Bordeaux wines, but blended wines in general.
- September 19, 2012** **Explore Bordeaux**
Taste wines from the famous communes from the right and left bank as well as some great value reds and whites plus have a sip of Sauterne. Attending the Blending seminar is not required but is a great way to understand what goes into Bordeaux wines.
- October 17, 2012** **Beer Tasting 101**
Something a little different; we thought it would be fun to talk about and taste a variety of beers. We will look at beer production and taste a wide variety of styles, from Pale Ales to Porters, from Lagers to Lambics.
- November 21, 2012** **Pinots from Around the Globe**
No Merlots here, just great Pinots from Oregon, California, New Zealand and Burgundy. Taste what they all have in common and what makes each one stand out on its own.
- December 19, 2012** **Celebrate Sparkling!**
No need for an excuse, drinking sparkling wine is a cause for celebration! Taste Sparklers from around the world, including Cava, Prosecco, American Sparkling and, of course, Champagne.