

About Michele...



Michele's passion for wine began in '96 with a trip to California's Russian River. Since then she has broadened her knowledge with tours and travel throughout France, Spain, Portugal, Italy and Chile.

Originally from Canada, Michele managed an exclusive wine boutique before coming to California in 2005. She was renowned for her coordination of exceptional tasting events and sold-out classes. Since then Michele has continued working in retail as a buyer and educator of wine and has obtained the following credentials:

- CSW (Certified Specialist of Wine) Society of Wine Educators
- Certified Spanish Wine Educator The Wine Academy of Spain
- WSET Level 3 Advanced Certificate in Wines & Spirits
- Completed the International Sommelier Guild's Diploma Program

Like life, learning about wine is an ever-evolving activity. Michele began *'M' Wine Education & Consulting* in 2009 upon returning from a trip to France and Spain. With a fun and fresh approach to wine education, Michele hopes, by sharing her knowledge and experience with others, she awakens beginners and experts alike to the vast world of wine.

"Wine uncomplicated from grape to glass."

Introduction to Wine

In this introductory series, you will learn about the three categories of wine: still, sparkling and fortified. We will focus on the "Noble" varieties and their growing regions. You will understand how each is made, how to taste and evaluate, and ultimately you will discover the style(s) of wine you most enjoy!

Wine 101 \$39 History of Wine, Viticulture, Vinification & How to Taste

Tuesday, February 1, 6:00-8:00

Understand the process of getting the grape to the glass, how to taste and a bit of history.

3 white wines & 3 red wines will be tasted

Wine 102 \$45 Explore White Grapes & Growing Regions

Tuesday, February 8, 6:00-8:00

Dig deeper into the huge variety of white wines and how to decipher a wine label. We will focus on the following white grapes: Chardonnay, Chenin Blanc, Pinot Gris, Riesling, Sauvignon Blanc and Viognier.

8 white wines will be tasted

Wine 103 \$49 Explore Red Grapes & Growing Regions

Tuesday, February 15, 6:00-8:00

Taste through the fascinating world of red wines and learn how to correctly store and serve wine. We will focus on the following red grapes: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Zinfandel.

8 red wines will be tasted

Wine 104 \$49 Explore Sparkling & Fortified

Tuesday, February 22, 6:00-8:00

Bubbles from California, Italy, France, and Spain; Portuguese Port, and Spanish Sherry.

8 wines will be tasted

(SET of 4 classes \$165)

A Far From Ordinary Wine Duo

Are you tired of drinking the same wines but haven't quite found a reason to venture outside of the "familiar"? In this pair of classes you will be introduced to a vast array of "not so familiar" grape varieties and their respective growing regions. You will learn the "pro" way to taste, along with a few other tricks of the trade. Most importantly 'M' hopes you discover new styles of wine to bring to your table.

White 201 \$49 Somewhat Familiar?

White Grapes & Growing Regions

Tuesday, March 8, 6:00-8:00

You will be introduced to a global assortment of white wines that are available in today's market place. These will include the relatively familiar - Albarino, Chenin Blanc, Gewürztraminer and Pinot Blanc, - and the not-so familiar - Arneis, Grüner Veltliner, Torrontés and Verdejo.

Serving, storage temperatures and "decoding" the label will be covered.

9 white wines will be tasted

Red 202 \$49 Somewhat Familiar?

Red Grapes & Growing Regions

Tuesday, March 15, 6:00-8:00

You will be introduced to a diverse selection of red wines that are available on today's shelves. These will include the fairly familiar - Malbec, Grenache, Petite Syrah and Tempranillo, - and the not-so familiar - Aglianico, Carmenère, Mourvèdre and Tannat. Decanting, serving, storage temperatures, and how to read a wine label will be discussed.

9 red wines will be tasted

(SET of 2 classes \$89)

Wine is a sensory pleasure so please avoid use of perfume or aftershave.

Red World Tour

In this exploratory, compare and contrast series, we'll taste some **exceptional** wines and determine if terroir plays a distinguishing role. You will gain insight into what makes the regions unique and their grapes and wines so special. Prepare your palate for a global adventure!

Tour 301 \$55 Wines & Regions of France, Australia, California, Oregon, Spain

Tuesday, April 5, 6:00-8:00

Discern the similarities and differences between Pinot Noir from Oregon, Burgundy and California. Discover Spain's Tempranillo and Garnacha and compare it to the Southern Rhône's Grenache. Then we're off to the Northern Rhône and Australia to contrast Syrah and Shiraz.

9 red wines will be tasted

Tour 302 \$55 Wines & Regions of Chile, Argentina, California, France, Washington

Tuesday, April 12, 6:00-8:00

We'll now match up Cab and Merlot from Bordeaux, Chile, Napa and Washington. Do you know the difference between a Meritage and Bordeaux? Then we'll move on to Malbec, which has become Argentina's signature varietal and see how it measures up to France's Cahors (Malbec).

9 red wines will be tasted

Tour 303 \$55 Wines & Regions of Italy & California

Tuesday, April 19, 6:00-8:00

How much do you know about Italian red wines? Amarone, Barolo, Brunello, Chianti... Would you like to learn about California's red Zinfandel and its link to Italy's Primitivo?

9 red wines will be tasted

(SET of 3 classes \$149)

Wine Series Classes & Escapes

The Series can be taken individually. 'M' hopes that you sign up for the full set so that you understand and appreciate the educational theme of the course. Each session is 2 to 2½ hours, with an intimate size of 11-15 students.

Registration & Information

Contact 'M' via email or call between 10 - 7 Monday through Saturday. If we miss you, please leave a message and we will get back to you within one business day. 'M' will need your first and last name, phone number and email. Advance registration and payment is required for all scheduled classes.




Promotion

Any 8 classes: \$325. The 8 classes can be used in any combination, e.g. 4 people for 2 classes, 2 people for 4 classes, or go solo to whichever 8 you desire. Valid for 2011 and all classes up to \$55. May not be combined with any other offer.

Venue

Paon Restaurant and Wine Bar
560 Carlsbad Village Dr. Carlsbad, CA
Ph: (760) 729-7377 www.paoncarlsbad.com

Additionally You Get ...

-  Ample tasting of wines
-  Bottled water, cheese, fruit, bread and other accompaniments to enhance the tasting experience and introduce the concept of food and wine pairing
-  Informative hand-out

Bring your desire to learn, enthusiasm for tasting, and prepare to have a fantastic experience!

Grape Escapes

The Art of the Blend \$45

Tuesday, March 22, 6:00-8:00

What is a Meritage, Bordeaux or Châteauneuf-du-Pape? They are all blends. You will be lead through a component tasting of the principal red Rhône varietals (Mourvèdre, Syrah and Grenache) and the principal Bordeaux varietals (Merlot, Cabernet Sauvignon and Cabernet Franc), with a hands-on blending exercise and discussion. You each get to make your own blend and then compare it to the "real" blend. When was the last time you got to play with a beaker and enjoy tasting the results?

8 reds will be tasted plus your two blends

Reds of the West Put to the Test \$55

Tuesday, April 26, 6:00-8:00

Oregon, Washington and California - In its entirety this is a large and complex wine region due to its varied climates, diverse soil types and topography. The result is 3 states that produce distinctive wines from the major red varieties, including cool climate Pinot Noir, hedonistic Merlot, intense Syrah, and cellar-worthy Cabs. A comprehensive tasting of some exceptional wines will reveal what makes the West such a great place to make wine.

9 reds will be tasted

Iberian Odyssey \$49

Tuesday, May 3, 6:00-8:00

Surprise and delight your taste buds with an in depth tasting and discussion of Portugal and Spain. Experimentation with traditional and international grape varieties is resulting in wines that are rich and lively, yet crafted in styles that are recognizably Spanish and Portuguese. This new world of wines in an old-world setting offers fertile ground for enjoyable exploration.

5 red & 4 white wines will be tasted

Grape Escapes

Below the Belt \$49

Tuesday, May 10, 6:00-8:00

Time to head south of the equator and rediscover and explore the wines of Argentina, Chile, and South Africa. From new regions and rising star varietals to unbeatable values. A new generation of young, passionate and industrious winemakers has transformed the face of these wine industries, exploring new terroirs and employing advanced viticultural and winemaking practices to produce memorable wines that emphasize quality. This will be an intensive tasting that will include stellar, cool climate Sauvignon Blanc and Pinot Noir, age-worthy Cabs, Malbec with attitude, Carmenère and iconic blends...Wherever you may be on the scale of wine enjoyment, you'll enjoy this journey south.

5 red & 4 white wines will be tasted

The Truth About Wine & Cheese \$45

Tuesday, March 1, 6:00-8:00

The concept that wine and cheese are THE perfect partners is somewhat of a myth. There just happens to be a few exceptional pairings such as Port with Stilton or Sancerre with Goat Cheese. So what makes a good pairing work? Is it based on the country of origin or producer of the milk - cow, goat or sheep? What about the textures, aromas and flavors? We will look at this in very simple terms in order to understand how wine interacts with the basic elements of taste: sweet, sour, salty and bitter. You are going to discover the results of these reactions and conclude (1) which pairing(s) leaves the wine tasting as close to the winemaker's objective and (2) which pairing(s) did you enjoy the most. A tastebud trial like none other!

4 Artisanal cheeses, 2 white, 2 red & 1 dessert wine will be tasted



Winter 2011 Class Brochure

'M' and Paon Restaurant and Wine Bar are pleased to offer a series of fun, informative Classes and "Grape Escapes" that will appeal to both the beginner and industry pro.

Drawing upon her expertise as an educator, global grape trotter and eternal student of wine, you are assured of a uniquely rewarding educational experience.

Cheers, Salud, Santé, Cin Cin!



Michele Graber CSW
Your Personal Sommelier & Wine Advisor
858.442.2749
mwine@att.net
www.mwineeducation.com

