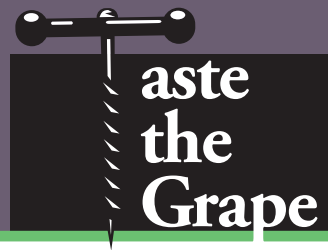




# Wine Classes

Winter - Spring 2012 Wine Classes



February 16, 2012: **Great Burgundy Values: Wines of the Côte Chalonnaise.** Just south of the famed Côte d'Or, we find Burgundy's red-headed stepchild, the Côte Chalonnaise. The vast majority of this region's wines are made from pinot noir and chardonnay, just like in the more prestigious appellations to the north, and though they may not display the same breathtaking grace and beauty, their prices are not nearly as breathtaking, either. Tonight we'll delve into the history of the oft-maligned Côte Chalonnaise and sample a superb group of wines from its five main villages (Bouzeron, Rully, Mercurey, Givry and Montagny).

March 15, 2012: **The Parker Effect.** Robert Parker, Jr.'s influence on the wine world seems nearly limitless: His reviews and ratings can make a winery wildly successful . . . or send it into financial ruin. Many great Bordeaux estates don't set their pricing until he has rated barrel samples of their wines. Legions of wine lovers and collectors have stocked their cellars based almost entirely upon his proclamations. Other professional critics—the editors of Wine Spectator, notably—hold a similar sway over wineries' fortunes and consumers' pocketbooks. Tonight we will blind taste a selection of wines that received high and not-so-high ratings from America's best known wine critics and let you form your own opinions . . . and then reveal the critics' ratings and compare yours to theirs. This should be quite enlightening!

April 19, 2012: **The Sweet Wine Paradox.** The human palate's love affair with sugar starts very early in life, and for most of us, it's a lifelong affair. Whether it's a baby turning up his nose at strained peas but gobbling up bananas, a child begging his parents for Froot Loops® instead of Cheerios®, a teenager downing a soda and a doughnut instead of something more nutritious for breakfast, or my own penchant for multiple helpings of pumpkin pie on Thanksgiving, we love our sweet stuff. It's interesting and unfortunate, then, that where wine is concerned, sweetness is often viewed as the domain of the unsophisticated. Why does our fondness for all things sweet not extend to wine? We may not be able to fully explain this paradox tonight, but we'll taste through a selection of great sweet wines from around the world and who knows . . . maybe we'll make a few converts to the sweet side!

May 17, 2012: **Zinfandel.** It's fitting that we spend an evening with zinfandel eleven days before Memorial Day, when the outdoor grilling season begins. Grilled steaks, burgers and pork are all excellent matches for the spicy, briary notes and jammy raspberry/cherry character of this indigenous California varietal. (Actually, the grape has called California its home only since the 1820s, but for all intents and purposes, it's indigenous.) We'll explore the grape's history and taste some of our favorites from the Napa Valley, Sonoma County, the Sierra Foothills, Mendocino County, and others.

June 21, 2012: **Grapefruit, Gooseberries and Grass:** Sauvignon Blanc from Around the World. We recently came across a wine critic's general opinion of sauvignon blanc in an online blog. We can't recall the exact wording but we can remember that, in a nutshell, he thought the grape was essentially pointless, never producing wine of any real character or interest. Once our blood had stopped boiling, we decided that a sauvignon blanc class was in order. We're willing to bet that after tasting some of the best sauv blancs that the Loire Valley, California, New Zealand, Chile and South Africa have to offer, we'll come to a decidedly different conclusion tonight!



*Cheers to Taste the Grape!*

The cost for each class is \$40.00 per person. All classes are held in the Wine & Spirits Department and begin promptly at 6:00 p.m. Hot and/or cold hors d'oeuvres, artisanal cheese pairings and assorted breads and crackers are included in the cost of each class. Attendees will be able to purchase wines from the classes at exclusive discounted prices. We require a major credit card number to reserve your spot(s). If you need to cancel for any reason, please call at least twenty-four hours in advance to guarantee that your credit card will not be charged. Please contact Collin Mayer, Wine and Spirits Manager, at [cmayer@sendiksfinefoods.com](mailto:cmayer@sendiksfinefoods.com) or (262)781-8200 for more information, or if you'd like to register for a class. Thank you, and we hope to see you soon!

**Sendik's** **WINE & SPIRITS**