

Enriching Lifestyles – The fun way

A series of events packed with fun and learning, which will focus on enriching your lifestyle

EL presents “A fun approach to wine appreciation”

Do any of the following apply to you?

- You enjoy drinking wines but would like to know more about what makes them good - or great.
- You often feel lost in long wine lists (or large wine shops) and confused about selecting the best wine for the occasion.
- You haven't a clue as to what kind of wine really resides behind the label.
- You're befuddled by (or even skeptical of) "wine speak" but you really would like to learn how to recognize wines by their color, aromas and taste.
- You'd like to learn how to find the best wines at the lowest prices - for parties or romantic dinners at home.
- You'd like to be able to talk more intelligently about wine.

If "YES" - and if you would like to mingle with like-minded people in a casual, English-speaking environment, then this series is designed just for you!

During these sessions participants will learn about - and how to talk about - the world of wine, wine making and wine tasting in a relaxed atmosphere. Each session will be based on a particular theme, and participants will get to taste six wines that exemplify the theme. The concepts, vocabulary, techniques and trends presented will guide the conversation as well as inspiring an appreciation for wine that can last a lifetime. Wine can be an overwhelming and intimidating subject. However, participants will learn that a little information, a little practice, and confidence in one's own personal taste and preferences is all they need to take their appreciation for wine to the next level.

Guest speaker

[Gerald Wright](#) is a long-term resident of Tokyo. A communications-skills trainer by profession, he grew up in a family of winemakers in the Napa Valley, and wine has always been a part of his daily life. Though Japan is far from the vineyards of California, France or Italy, he has found that Tokyo is a great place to experience and learn about wine. Wine shops and restaurants offer a fabulous range of wines from around the world and bargains can be found - if you know how to find them.

RSVP

Please fill this form by 30th March 2010. ([Application](#))

First Session on 4th April

Session 1: Wine in the Old World vs. the New World

Short history of wine grapes and wine making

- *Terroir* - the principle behind traditional wine making
- *Vignerons* (old world) vs. Winemakers and Grape Growers (new world)
- Understanding European and New World wine labels
- Possible wines:
 - Chablis, Crozes-Hermitage, Chateauneuf de Pape (Old World); Shiraz, Zinfandel, Chardonnay (New World).

Future Sessions

Session 2: White Wines (to be scheduled)

Well-known white wines from around the world

How white wines are made

White winemaking decisions: tank vs. barrel fermentation; aging on lees; sweetness of grapes; oak aging; bottle aging

Wine tasting: appreciating/describing/evaluating color, nose, and taste; how to taste - swirling, smelling, tasting, spitting.

Wine tasting: intensity of color, viscosity; body, high/low alcohol; high/low acidity; sweetness; aromas

Possible wines: Aussie vs. German riesling, NZ sauvignon blanc (or Sancerre) vs. white Bordeaux; Condrieu (viognier), marsanne

Session 3: Red Wines (to be scheduled)

Well known red wines from around the world

How red wines are made

Red winemaking decisions: ripeness, maceration, extraction, fermentation, blending, oak aging, bottle aging.

Wine tasting: intensity of color, viscosity, purple vs. red; high/low alcohol, tannin, body, aromas - fruits, nuts, spices, chemicals, bacteria

Possible wines: Bordeaux, cabernet sauvignon, pinot noir, Burgundy, Chianti, Rioja