

About Michele...



Michele's passion for wine began in 1996 with a tour through California's Russian River Valley. Since then she has broadened her knowledge with wine tours and travel throughout France, Spain, Portugal, Italy, Chile and California.

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 \$45 Monday September 13, 6:30-8:30 or Saturday November 6, 1:00-3:00

History of Wine, Viticulture, Vinification & How to Taste

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 \$49 Monday September 20, 6:30-8:30 or Saturday November 13, 1:00-3:00

Explore White Grapes & Growing Regions

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.

9 white wines will be tasted

Wine 103 \$55 Monday September 27, 6:30-8:30 or Saturday November 20, 1:00-3:00

Explore Red Grapes & Growing Regions

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.

9 red wines will be tasted

Wine 104 \$49 Monday October 4, 6:30-8:30 or Saturday November 27, 1:00-3:00

Explore Sparkling & Fortified

Bubbly from California, Italy, France, and Spain; Portuguese Port, and Spanish Sherry.
8 wines will be tasted

(SET of 4 classes \$179)

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 \$55 Monday November 1, 6:30-8:30 Somewhat Familiar? White Grapes & Growing Regions

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 - Aligoté, Grüner Veltliner, Torrontés and Vermentino. Serving, storage temperatures and "decoding" the label will be covered.

10 white wines will be tasted

Red 202 \$55 Monday November 8, 6:30-8:30 Somewhat Familiar? Red Grapes & Growing Regions

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.

10 red wines will be tasted

(SET of 2 classes \$99)

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

Red World Tour

In this exploratory, "compare & contrast" series, we will 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 \$59 Monday October 11, 6:30-8:30 Red Wines & Regions of France, Australia, California, Oregon & Spain

Learn and taste 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. Next we'll move to the Northern Rhône and Australia to contrast Syrah and Shiraz.

9 red wines will be tasted

Tour 302 \$59 Monday October 18, 6:30-8:30 Red Wines & Regions of Chile, Argentina, California, France & Washington

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 \$59 Monday October 25, 6:30-8:30 Red Wines & Regions of Italy & California

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

9 red wines will be tasted

(SET of 3 classes \$159)

Wine Series Classes

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 series. Each session is 2 hours, with an intimate class size of 12 - 16 students.

Grape Escapes

These fun and informative sessions are 1 ½ - 2 hours, and require your active participation. Class contribution will be rewarded!

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. At the time of registration, please specify which series or Escape you are interested in. *M* will need your first and last name, phone number and email. Advance registration and payment is required for all scheduled classes.

Location

Sbicca, 215-15th St, Del Mar, CA
Ph: (858) 481-1001 www.sbiccabistro.com
Upstairs in "The Wine Room"
Parking: street (limited) or at the Del Mar Plaza (underground parking) 1555 Camino Del Mar, Del Mar, CA www.delmarplaza.com

Additionally You Get ...

- 🍷 Ample tasting of wines
- 🍷 Bottled water, cheese, fruit, bread and other accompaniments, for the "Series"
- 🍷 Crackers, bread and bottled water, for the Escapes not focused on food
- 🍷 Informative hand-out
- 🍷 Professional tasting set-up in an intimate and picturesque setting.

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

Grape Escapes

The Art of the Blend \$45

Saturday October 16, 1:00-3:00

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 \$45

Saturday October 2, 1:00-3:00

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, full-throttle Zin and cellar-worthy Cabs. A comprehensive tasting will reveal what makes the West such a great place to make wine. *M* will dig into geology, geography, history, people and wine!

10 reds will be tasted

Wine: A Consumer's Guide to ...\$35

Saturday October 23, 2:00 - 3:30

Tasting and talking about wine, ordering and returning wine in a restaurant, buying and storing, proper stemware, opening and serving, how and when to decant, saving left-overs, essential tools and tricks, wine faults, and other things you might not know but should! We will discuss all of these topics and more...

1 bubbly, 2 white, 2 red & 1 dessert wine will be tasted

Grape Escapes

Below the Belt \$45

Saturday October 9, 1:00 - 3:00

Time to head south of the equator and rediscover and explore the wines of Argentina, Chile, South Africa, Australia and New Zealand. 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, Shiraz with attitude, Carmenère and iconic blends...Wherever you may be on the scale of wine enjoyment, you'll enjoy this journey south.

7 red & 5 white wines will be tasted

The Truth About Wine & Cheese \$40

Saturday September 18, 1:00-3:00

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



Fall 2010 Class Brochure

M and Sbicca Del Mar 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

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