



Wine Foundation Program

**Weekend classes
for groups of 4+**

**Saturday and Sunday
9:00 – 4:30**

**\$300.00
per person**

A perfect weekend addition for executives and seniors

Day 1		
9:00 – 10:30	Professional wine tasting instruction and wine making procedures.	2 wines to taste
10:30 – 10:45	Break with snacks	included
10:45 – 12:00	General introduction to the world's great winemaking regions - France, Germany, South America, California, Australia, Spain, Canada and South Africa.	2 Wines to taste
12:00 – 12:30	Lunch, everyone is free to go to their favorite spot	
12:30 – 2:30	Discuss 'Old World' winemaking techniques as opposed to 'New World' techniques. Start with worldwide techniques transitioning to Okanagan specific.	2 Okanagan wines to taste
2:30 – 2:45	Break with snacks	included
2:45 – 4:30	Further exploration of wine regions. Review, questions etc.	2 wines to taste and compare.
Day 2		
9:00 – 10:30	Learn how sparkling wine and Champagne are made and taste examples from different areas: France, Spain and North America.	2 wines to taste and compare
10:30 – 10:45	Break with snacks	included
10:45 – 12:00	Basic overview of agriculture and vineyard management.	2 wines to taste
12 – 12:30	Lunch, everyone is free to go to their favorite spot	
12:30- 2:45	Discover fortified wines and the process for making these, as well as their areas of production, predominantly Spain for Sherry, Portugal for Port etc.	2 wines to taste and compare.
3:00 – 3:15	Break with snacks	included
3:15 – 4:30	Ice Wine and the process of how it is made, Review and graduation certificate.	2 wines to taste and compare.

