



FINE VINTAGE

Fine Vintage Tasting Masterclass

The Art of Blind Tasting

Course Length: 1 Day

Day 1: AM Session

- Introductions & Course Outline
- General Strategies for Blind Tasting
- Strategies for Identifying a Common Grape Variety
- Tasting & Review of 2 flights of 3 wines (6 total)

Day 1: PM Session

- Strategies for Identifying a Common Country/Region
- Tasting & Review of 2 flights of 3 wines (6 wines total) different wines

LEARNING OUTCOMES:

- Display an understanding of the general strategies when approaching a blind tasting.
- Display an understanding of how to identify a common grape variety in a flight of 3 wines.
- Display an understanding of how to identify a common country or region in a flight of 3 wines.

Exam & Certificate

There is no exam or certificate for the Fine Vintage Tasting Masterclass – The Art of Blind Tasting. Just an afternoon of fun learning about how to improve your skills at identifying wines in a blind tasting!