

**KEVIN ZRALY'S WINE SCHOOL**  
**WINTER/SPRING 2019 SCHEDULE**  
**Advanced Wine Classes**

**Red Wines of Burgundy**

Advanced Wine Class

Tuesday, February 26, 2019

\$175.00

- *limited to 40 students* -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

One of the oldest winemaking regions on earth began winemaking in 51 BC!

This is the home of the elegant and sophisticated Pinot Noir grape... the benchmark for all Pinot Noirs made in the world.

We will concentrate on the red wines of the Côte d'Or... the Côte de Beaune, and the Côte de Nuit, tasting 10 wines from the villages and premier cru vineyards of Beaune, Pommard, Volnay, Aloxe-Corton, Chambolle-Musigny, Gevrey-Chambertin, Nuits-St. Georges and Vosne-Romanée.

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**Red Wines of Italy**

Advanced Wine Class

Tuesday, March 5, 2019

\$175.00

- *limited to 40 students* -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

I spent a month in Italy last summer and realized that I will never totally understand all that there is to know... with 20 wine regions, 96 Provinces and more than 500 different grape varieties! The quality of Italian red wines is the best ever at all price points.

We will taste 10 red wines from Tuscany (Chianti Classico Riserva, Vino Nobile di Montepulciano, and Brunello di Montalcino), Piedmont (Barolo and Barbaresco), Veneto (Amarone), Sicily (Mt. Etna) and Campania (Aglianico).

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**California Cabernet Sauvignon**

Advanced Wine Class

Tuesday, March 12, 2019

\$175.00

- *limited to 40 students* -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue

6:30 p.m. – 8:30 p.m.

My favorite red grape variety has been producing the best wine of California since the 1800s.

Over the last 75 years, California Cabs are considered by connoisseurs to be world class wines.

The two most important wine regions are Napa and Sonoma. In this class, we will taste 10 wines from some of the top producers of Cabernet Sauvignon.

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### **Red Wines of Bordeaux**

Advanced Wine Class

Tuesday, April 2, 2019

\$175.00

- *limited to 40 students* -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue

6:30 p.m. – 8:30 p.m.

Unlike the small parcels of land in Burgundy, Bordeaux is the largest fine red wine region in France, making the most sought after wines internationally, from retail stores, restaurants, and at wine auctions.

Bordeaux wine production is 85% red and 15% white.

The most wines in my personal cellar are from Bordeaux, many of them over 50 years old!

In this class we will discuss the five major red grapes and why they are used in the blend; geographic factors like the three rivers in Bordeaux, the proximity to the Atlantic Ocean, and the soil of each region; how vinification has changed over the last 50 years; what is the future of the Bordeaux market; and the classifications of each region and what impact they have on the price of each wine.

We will taste 10 red wines from Pauillac, St. Julien, Margaux, St. Estephe, Saint Emilion, and Pomerol.

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### **White Wines of France**

Advanced Wine Class

Tuesday, April 9, 2019

\$175.00

- limited to 40 students -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

Learn which grape varieties have which characteristics as we begin with a Grand Cru Riesling from Alsace. Sip a Pouilly-Fume from the Loire Valley, then on to an oak aged Graves from Bordeaux. Next, we travel to the greatest white wine region in the world... Burgundy! We start with a Pouilly-Fuisse and move to a Chablis Premier Cru, Meursault, Puligny-Montrachet, Chassagne-Montrachet, and Corton-Charlemagne. Should you only serve Sauternes with dessert? We will be tasting 10 wines.

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### **The Best of Pinot Noirs: Burgundy, Oregon and California**

Advanced Wine Class

Tuesday, April 23, 2019

\$175.00

- limited to 40 students -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

We will taste Pinot Noirs from Burgundy, Oregon and California.

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### **Red Wines of the Rhône Valley**

Advanced Wine Class

Tuesday, April 30, 2019

\$175.00

- limited to 40 students -

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

My second favorite red grape is Grenache, the backbone for the best Chateauneuf-du-Pape wines. But there is much more to the Rhône Valley with the wines made from the Syrah grape... Cote-Rotie, Crozes Hermitage, and St. Joseph. We will taste 10 wines, all of these plus Gigondas, Cornas, and Vacqueyras.

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## **The Best of Chardonnay: Burgundy vs. California**

Advanced Wine Class

Tuesday, May 7, 2019

\$175.00

*- limited to 40 students -*

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

We will taste ten Chardonnays from Burgundy and California and compare them. Which will you like best?

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## **Red Wines of Tuscany**

“The Center of the Italian Wine Universe”

Advanced Wine Class

Tuesday, May 28

\$150.00

The Gallery at Sherry-Lehmann, corner of 59<sup>th</sup> Street and Park Avenue  
6:30 p.m. – 8:30 p.m.

Tasting of 10 wines that make Tuscany one of the best wine regions on earth!

We will be tasting Chianti Classico Riserva, Vino Novile di Montepulciano, Brunello di Montalcino, and Super Tuscan wines from the top producers of Tuscany.

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## **Champagne and Sparkling Wines**

Advanced Wine Class

Tuesday, June 11, 2019

\$175.00

*- limited to 40 students -*

The Gallery at Sherry-Lehmann Wines & Spirits, corner of 59<sup>th</sup> Street and Park Avenue

6:30 p.m. – 8:30 p.m.

Taste and learn about Champagne and a variety of Sparkling Wines from around the world.