

Wine Seminars Saturday, April 28, 2018

Saturday		11 a.m.–12:15 p.m.	12:15–1:15 p.m.	1:15–2:30 p.m.
Seminars 11 a.m.– 2:30 p.m. Saturday, April 28 The Summit Club	Ballroom	Blind Tasting: The Deductive Method of Sommeliers Follow Sommeliers as they lead you through the deductive process of evaluating wines as done by the Court of Master Sommeliers. Learn how to pick up specific aromas and flavors in wine and use that information	Lunch \$15 optional lunch buffet	Historic Icons of Napa: Vertical Tasting Napa Valley entered the global wine scene in the 70's and represents some of the best wine that the US has to offer. Taste wines from each historic winery and learn about the evolution of Napa Valley. Featuring Robin Lail
15 W. 6th St. Members of the wine trade industry, \$15/session Non-trade, \$45/session		leading up to a "Blind Tasting."		of Lail Winery, Brian Baker of Chateau Montelena, and Randle Johnson of Hess Collection.
	Renaissance Room	Winery Spotlight: ZD Wines 50th Anniversary Brett deLeuze, President of ZD Wines, was 4 years old when his father founded the winery 50 years ago. His family has seen Napa go from a relatively unknown wine region to the one of international acclaim it is today. Explore a vertical tasting of ZD Wines with Brett.		Varietal Focus: Chardonnay Few wines are produced in as wide an array of styles as Chardonnay. Taste wines from different Chardonnay producers and examine how terroir and production methods dictate their flavor profiles. Featuring Andrew Holloway of Rombauer and Eric Flannagan of Flannagan Winery
	Empire Room	Ageability of Pinot Noir This seminar will examine how Pinot Noir evolves with age. Explore Pinot Noir from different regions, discuss winemaking techniques that impact aging, and what to expect from older bottles of Pinot. Featuring Scott Shull of Raptor Ridge and Ken Bernards of Ancien.		Climate Change and Wine Making The earth is warming up and this is having both positive and negative affects on wine regions across the world. Three vintners will discuss the impact they believe climate change is having on them and how what steps they're taking to adjust. Taste through wines they're producing now and extrapolate how these wines might change in the future. Featuring Cris Cherry of Villa Creek Cellars, Josh Bergstrom of Bergstrom Winery, and Samuel Guibert of Daumas Gassac.`