


















Wine Foundation Program

Weekend classes

**Sat & Sun
9:00 – 4:30**

**\$300.00
per person**

Day 1			
9:00 – 10:30	Professional wine tasting instruction and winemaking 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 such as France, Germany, South America, California, Australia, Spain 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	Talk about the Old World winemaking techniques as opposed to New World techniques. Start from worldwide wine transitioning to Okanagan specific.		2 Okanagan wines to taste 
2:30 – 2:45	Break with snacks		included
2:45 – 4:30	More exploration of wine regions. Reviewing the day's lesson, questions etc.		2 wines to taste to compare. 
Day 2			
9:00 – 10:30	Learn about how sparkling wine / Champagne is made, and taste some examples of different areas, France, Spain and North America.		2 wines to compare 
10:30 – 10:45	Break with snacks		included
10:45 – 12:00	Basic overview on agriculture and vineyard management.		2 wines to compare 
12 – 12:30	Lunch, everyone is free to go to their favorite spot		
12:30- 2:45	Discovery of fortified wines and the process for making these, as well as areas of production, predominantly Spain for Sherry, Portugal for Port etc.		2 wines to taste to compare. 
3:00 – 3:15	Break with snacks		included
3:15 – 4:30	Ice Wine and the process of how this is made, Review and graduation certificate.		2 wines to taste to compare. 