

Nokomis Presents....
WINE SCHOLAR SESSIONS

where you can learn about wines one grape at a time

\$25 per person each session, Reservations Required

All sessions at 6pm at Nokomis Restaurant

Friday, February 3rd

Taste Cabernet Sauvignon wines and Merlot wines from the old and new world. There will be small plates from Chef Sean Lewis. The wine school will follow "How to Taste" by Jancis Robinson as well as other sources as we guide you through building a wine palate.

Friday, March 2nd

This session will focus on Sauvignon Blanc and Chardonnay wines, again from around the world. Taste the difference between French White Burgundy and California Chardonnays, and between New Zealand and French Sauvignon Blancs. Again, there will be small plates from Chef Sean Lewis.

Friday, April 20th

Taste Pinots from Pinot Blanc to Pinot Gris/Grigio, to Pinot Meunier, to Pinot Noir/Nero. We'll continue to include background information, provide bibliographies, and build your wine knowledge.

Friday, May 4th

The focus will be on other great red grapes used in great wines. Which 3 or 4 should we choose from Grenache, Syrah, Petit Sirah, Nebbiolo, Barbera, Sangiovese....the list is long, but we will focus on 3 or 4.

Friday, June 1st

This final session for the year will be on the other great white grapes. Again, we will select 3 or 4 from a formidable list: Gewürtztraminer, Riesling, Cortese, Chenin Blanc, Trebbiano, Roussanne, Semillon....so many wonderful choices.

Nokomis Restaurant, Wine Shop & Catering
5593 North Shore Drive
Duluth, MN 55804
218-525-2286, www.NokomisOnTheLake.com