

Divine Wines, Inc.

Masonboro Commons Shopping Center
6400-7 Carolina Beach Road • Wilmington, North Carolina 28412
Telephone: 910/791-1251 • e-mail: info@divine-wines.com • Web: www.divine-wines.com

2011 EDUCATIONAL WINE TASTING CLASSES (Tentative Schedule - January Through June)

JANUARY – Port, Sherry & Madeira; The Misunderstood Wines

The winter months are perfect for the warming effects of the great fortified wines of Port, Sherry and Madeira. One of the misconceptions about these wines is that they are all sweet. While this might be true of Port it is not true of Sherry and Madeira. With Sherry, only Cream Sherry, Pedro Ximenez and Muscatel are always sweet. Fino and most Amontillado are dry and Oloroso ranges from dry to sweet. With Madeira, Malmsey and Bual are sweet but Sercial and Verdelho are dry. Another misconception is that these are sipping wines and not meant for food pairing, except for cheese. The dry wines do well with hours d' oeuvres, the best known example being Tapas and Fino Sherry. The soup course is another place for fortified wines, with turtle soup and Madeira a classic match. Serving nuts and dried fruits with cheese will also bring out the finest qualities of these wines. Perhaps the hardest food to pair with wine is chocolate. Sweet versions of all these fortified wines do well with chocolate, matching its richness while adding unique flavors of their own. There's something for everybody in the world of fortified wine.

- When: Tuesday, January 25, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: Mike Summerlin, Classic Wine Distributors
- Cost: \$20.00/Person
- Please note that all educational tasting will be limited to 18 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.

FEBRUARY – 2005 Vintage Bordeaux Revisited

There have been several critically acclaimed Bordeaux vintages over the past 50 years including the 1961, 1982, 1990, and 2000 vintages are ones that stand out, so there was certainly a degree of skepticism that the best 2005's could surpass all of them. But when Bob Parker declared 2005 Bordeaux to be "...the greatest vintage produced during my (his) 30-year career," the whole world took notice. Additionally, Wine Spectator Magazine stated that "the 2005 vintage will go into the history books alongside other great modern classics for Bordeaux, but there has not been a vintage since 1989 in which the region's reds, whites and sweeties have all been of such high quality. This may be why many producers compare 2005 to the wines of 1982, which Wine Spectator rated 98 points on our 100-point scale."

In February 2010 we at Divine Wines held an Educational Wine Tasting Class where we sampled eight different wines from the heralded 2005 vintage of Bordeaux's ranging in price from \$14 to around \$188 per bottle. To say the least this tasting was very well received and with the economy being what it is I have learned that there are still quite a bit of the 2005 vintage still available at our wholesalers. As such, I thought that it would be interesting to revisit the vintage a year later to try to see how these wines are evolving. So that is what we plan to do as the Focus of our February Educational Wine Tasting Class. The details are as follows.

- When: February 23, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: Ernie Manzella, Divine Wines, Inc.
- Cost: \$25.00/Person (The cost for this class may change after the wines that we will sample are selected and their cost is calculated)
- Please note that all educational tasting will be limited to 18 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.

MARCH – Wine & Cheese Pairing

Wine and Cheese are said to be one the purest romantic links between humans and nature, but pairing them can be fraught with confrontations. Generally speaking, many wine experts feel that cheese is one of the trickiest foods to properly match to a wine. Conversely, many legendary harmonious matches do exist - namely port and stilton and Roquefort and Sauternes – so it is not impossible to create a savory match between these two not so perfect partners. Our August in-store Educational Wine Tasting Class will be designed to provide the basics as to what you must consider in each in order to create a match that you will remember long after both the wine and cheese are consumed.

- When: March 23, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: Mike Summerlin, Classic Wine Distributors
- Cost: \$15.00/Person
- Please note that all educational tasting will be limited to 20 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.

APRIL – To Be Determined

- When: April 20, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: TBD
- Cost: TBD
- Please note that all educational tasting will be limited to 20 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.

MAY – The Judgment Of Paris Or A Blind Tasting Of Wines From France and the United States

The Judgment of Paris was a wine competition organized by Steven Spurrier, a British wine merchant, in which French judges did blind tasting of top-quality chardonnay and cabernet sauvignon wines from France and from California. To the astonishment of many, including the judges themselves, California wines rated best in each category. This event that was tightly controlled with only French judges participating jolted the wine world in that French wines, that were considered the best in the world, were rated second to California by the French themselves. We at Divine Wines, Inc. will now let you be the judges as we select eight wines, two reds and two whites from both France and California, and let you sample them in a blind tasting. Each attendee will select their favorite for each of four flights and we will tally the results to see which country reigns supreme.

- When: May 25, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: Ernie Manzella, Divine Wines, Inc.
- Cost: \$25.00/Person (The cost for this class may change after the wines that we will sample are selected and their cost is calculated)
- Please note that all educational tasting will be limited to 20 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.

JUNE – Summer Wines; What Are They & What Foods Do They Pair With

Robust Cabernets and buttery, oak filled Chardonnays are wonderful wines, but as the temperature passes eighty-degrees the foods that these wines pair so nicely with become less common on our daily menus and are replaced with lighter, fresher fare. We tend to reduce the time that we spend indoors, in the kitchen and we increase the time that we are outside at the grill, by the pool or on the deck watching the sunset. For these activities, summer wines are perfect. This Wine Education Class will focus in on wines that are foils for the hot dog days of summer and we will discuss what foods these wines will pair with and why.

- When: June 22, 2011
- Where: Divine Wines, Inc. 6400 Carolina Beach Road, Wilmington, NC 28409
- Led By: TBD
- Cost: \$10.00/Person
- Please note that all educational tasting will be limited to 20 people so reservations will be required. Please call, stop in or e-mail me if you would like to attend.