

## Wine Appreciation Class Program

<b>WEEK ONE</b>	<b>SERVED WITH</b>
Korbel Brut	
Gloria Ferrer Blanc de Noir or Domaine Chandon Blanc de Noir	
Mumm Cordon Rouge Brut	
Chat. St. Michelle Sauvignon Blanc or Hogue Cellars Sauvignon Blanc	Shrimp Portofino
Hugel Pinot Blanc or Trimbach Pinot Blanc	
Chat. Carbonnieux White Bordeaux or Chat. La Louviere White Bordeaux	
Trimbach Gewürztraminer	BBQ Chicken Pizza
<b>WEEK TWO</b>	<b>SERVED WITH</b>
Meridian Chardonnay or Chalone Chardonnay	Lobster Ravioli
Phillips EXP Viognier or Renwood Viognier	
Trimbach Pinot Gris or Firesteed Pinot Gris	Chicken Scaloppini
Mondavi Napa Chardonnay	
Latour Beaujolais Villages or Dubouef Beaujolais Villages	Penne Rustica NO SHRIMP
Columbia Crest Merlot	
Ravenwood Vintners Zinfandel	
<b>WEEK THREE</b>	<b>SERVED WITH</b>
Echelon Pinot Noir or Firesteed Pinot Noir	Mushroom Ravioli
Riscal Rioja Resersa or Montecillo Rioja Reserva	Chicken Portobello
Chat. La Rose Trintaudon or Chat. Greysac	
B. V. Napa Cabernet Sauvignon	
Ruffino Riserva Ducale	Twice baked lasagna w/meat balls
Les Clefs D'Or Chateauneuf du Pape or Domaine de Mon-Redon CDP	
Penfolds Shiraz Bin 28 or Penfold Shiraz Bin 128	
<b>WEEK FOUR</b>	<b>SERVED WITH</b>
Lustau Sherry (Cream Capataz Andres) or Sandeman Armada Cream Sherry	Cheese cake
Boony Doon Vineyards Muscat	
Broadbent Rainwater Madeira	
Baron Philippe Sauternes Or B&G Sauternes Select	
Graham Six Grapes Porto	Chocolate Cakes
Sandeman Fine Tawny Port	
Noval (unfiltered) LBV or Taylor Late Bottled Vintage	