Why take wine courses at UC Irvine Extension?

- The only university-level wine study program in Orange County
- Nationally known sommelier instructors
- Learn to pair the perfect wine with food
- Gain knowledge of worldwide wine regions and types of wine
- Choose the best wine varietals
- Have fun!

WINE COURSES

The Signature Red Wines of the World
Saturday, April 16, 2011

Vino Italiano: Italian Wines from Small Producers
Mondays, April 18 to May 9, 2011

Taste What’s Next: Wines of the Pacific Northwest
Tuesdays, April 26 to May 3, 2011

Fundamentals of Wine Studies
Tuesdays, May 10 to June 14, 2011

Pairing Wine with Food
Mondays, May 16 to 23, 2011

The Classic White Wines of Europe
Saturday, May 21, 2011

Fundamentals of Wine Studies
Tuesdays, June 21 to July 26, 2011

Wines of California
Mondays, August 1 to 29, 2011

(See reverse for more information)

For more information or to enroll:
www.extension.uci.edu/wine
(949) 824-5414
The Signature Red Wines of the World
Explore a range of new world and old world red wines that are unique to their place of origin. Discuss winemaking techniques which influence some of the commercial styles in the market.

When: Saturday, April 16, 2011
Fee: $150

Vino Italiano: Italian Wines from Small Producers
This class is based on tasting as many interesting, small production wines from all over Italy. This is the very best way to open your eyes to the lesser-known producers and grape varietals of Italy!

When: Mondays, April 18 to May 9, 2011
Fee: $285

Taste What’s Next: Wines of the Pacific Northwest
California may produce 90% of all the wine made in the U.S., but today some of the most exciting wines on the scene are coming out of Oregon and Washington State. Washington is the second largest wine producing state, with many of its wines earning 100 point scores from the top critics, and Oregon is not far behind.

When: Tuesdays, April 26 to May 3, 2011
Fee: $195

Fundamentals of Wine Studies
Designed for those who are beginning to study wine seriously and want to enhance their understanding of wine while improving their sensory awareness and abilities to evaluate and describe wines. We will explore how to taste wine with food pairing techniques. A range of wines will illustrate each evening’s lecture topics with emphasis on currently available, premium international wines grouped by style.

When: Tuesdays, May 10 to June 14, 2011
Fee: $350

Pairing Wine with Food
When wine and food are paired correctly, the dining experience can truly be greater than the sum of its parts. This course will teach students the basics of matching wine with food, whether the meal is Chicken Kiev or meatloaf.

When: Mondays, May 16 to 23, 2011
Fee: $195

The Classic White Wines of Europe
This course will cover a range of classic white wines from Europe. Discover the diverse climates and soils that give expression to these wines, as well as explore the winemaking techniques which influence their style.

When: Saturday, May 21, 2011
Fee: $150

Fundamentals of Wine Studies
Designed for those who are beginning to study wine seriously and want to enhance their understanding of wine while improving their sensory awareness and abilities to evaluate and describe wines. We will explore how to taste wine with food pairing techniques. A range of wines will illustrate each evening’s lecture topics with emphasis on currently available, premium international wines grouped by style.

When: Tuesdays, June 21 to July 26, 2011
Fee: $350

Wines of California
Each class will be devoted to a single, premium Californian wine such as chardonnay, sauvignon blanc, cabernet sauvignon, zinfandel and Pinot Noir. You will develop an understanding of labels, wine buying and storage, matching wine to food, and wine service.

When: Mondays, August 1 to 29
Fee: $315

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www.extension.uci.edu/wine
(949) 824-5414
www.facebook.com/UCIExtensionWine