

Niagara Landing Wine Cellars

“Wine Tasting for Wine Lovers”
Taught by Dom Carisetti
Winemaker for Niagara Landing

“Wine Tasting for Wine Lovers” is a four part series I’m offering at Niagara Landing that takes you beyond the tasting room experience. If you’re interested in opening your mind to the colors, aromas, and flavors of all that New York State has to offer, then please join us. I’ll teach you techniques I use as a professional winemaker to evaluate wines and you’ll come away with lots of practical information you can use when choosing, serving, and pairing wines with foods. It’ll be a total blast!

We’ll serve light refreshments each evening like assorted cheeses, fruits, breads, and occasionally chocolate when it needs to be there. The only thing I ask of you is to not wear any colognes or perfumes since they tend to clash with the aromas we’re trying to detect in the wines.

Evenings begin promptly at 6:00PM and go until 8:00PM. You’ll have an opportunity to purchase wines after each event. Just bring yourself and an open mind that I can fill with good things. I’m limiting the class to 25 people which is manageable for me. If we get more than that, I’ll set up other nights.

The cost for each evening is \$55/person or \$105/couple. If you want to do all 4 weeks the cost is \$210/person or \$410/couple. Register through Niagara Landing by calling (716) 433-8405.

If you have any questions or need more information, call me at 607-738-5844. Looking forward to seeing you!

<u>Date</u>	<u>Event</u>	<u>Wines</u>
May 29	Dry and Semi-Dry Whites	Chardonnay Riesling Vidal Cayuga White House White
June 5	Sweet Whites and Desserts	Misty Niagara Rosebud White Rosebud Peach Ice Wine Cream Sherry Chocolate Dream
June 19	Dry and Semi-Dry Reds	Cab Rose Cab sauvignon Baco noir Dry Steuben House Rose/Red Strawberry Captains Choice
June 26	Sweet Reds and Desserts	Red Rooster Stearman Boxer Sweet Captain Rosebud Rose Cranberry Blueberry Port