

Top Ten Tips



For Teaching Wine 101

Presented by Jane A. Nickles, CSE, CWE

First things first: **Know your stuff**



Mind your language









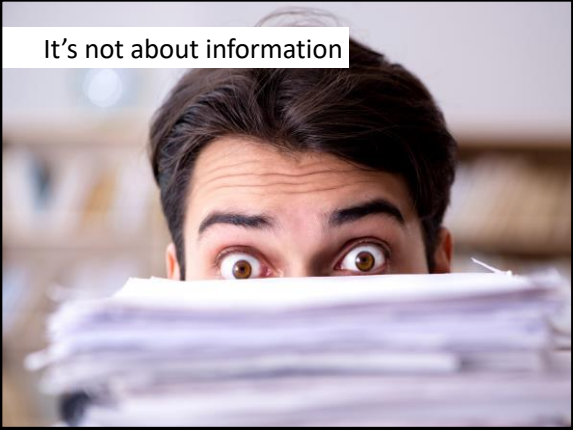
Tip #1

Choose a focus—you *truly* can't do it all.



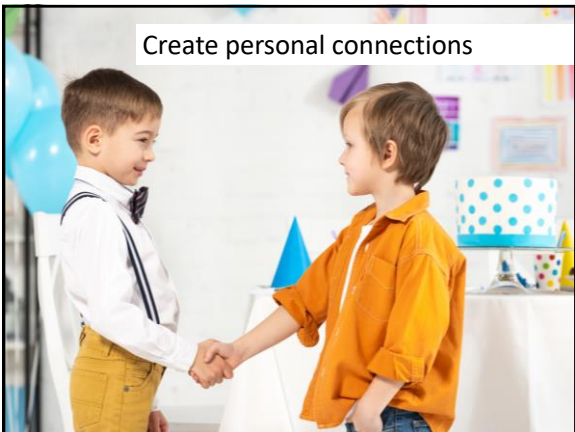


It's not about information





Tip #2
Resonate with the audience.

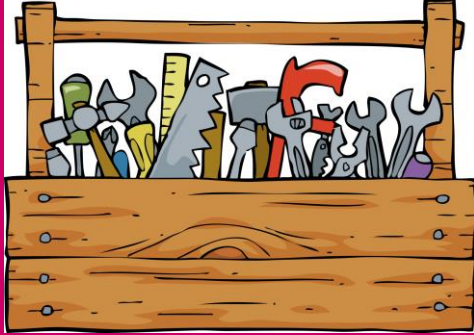








Wine Educator's Tool Box



Tip #3

Give them an *a-ha* moment



Quick, illuminating moments...









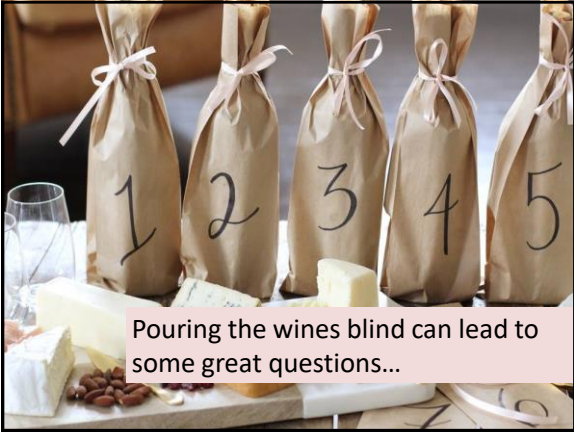
Tip #4

Ask questions that everyone can answer.



"Secret Weapon" Questions





Pouring the wines blind can lead to some great questions...

Show them the options

Red Wine Tasting **Wine #1**



Aromas:
Fruit: Cherry Raspberry Blueberry Blackberry Strawberry
 Cranberry Plum Apple Currant Orange OrangePeel Fig Raisin
Floral: Rose Lavender Jasmine Honeysuckle Violet DriedFlowers Perfume
Herbal/Vegetal: DriedHerbs FreshHerbs GreenBellPepper Mint BayLeaf
 Thyme Sage Dill Rosemary GreenGrass Tobacco
Earthy: WetDirt DryLeaves ForestFloor Garrigue Mushroom Truffles Barnyard
Oak: Oak Pine Sandalwood Cedar CigarBox Lumberyard
Spicy: BlackPepper Anise Vanilla Cinnamon Clove
Other: Leather Graphite Mineral Chocolate Cocoa Coconut Smoke Tar
 ???

Tip #5

Expand their horizons with a round of *Name that Taste!*








Gooseberry
Lychee
Passion Fruit
Black Currant





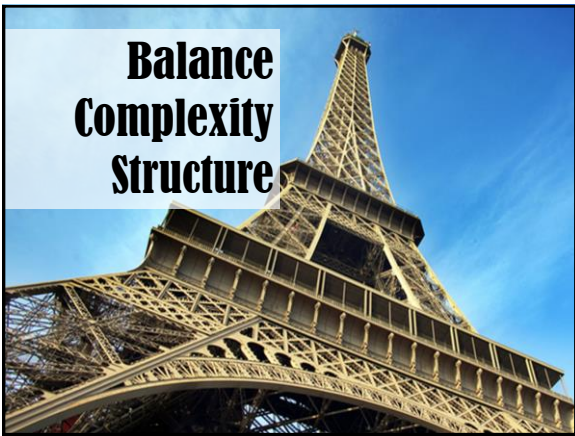
Tip #6

Use familiar terms to demystify
winespeak.




Acidity:				
Low "soft" fresh blackberries, very ripe pears	Low/Medium "smooth" ripe apricots, cream of tomato soup	Medium "crisp" fresh red apples	Medium/High "lively" fresh blueberries, red cherries	High "tart" Concord grapes green grapes

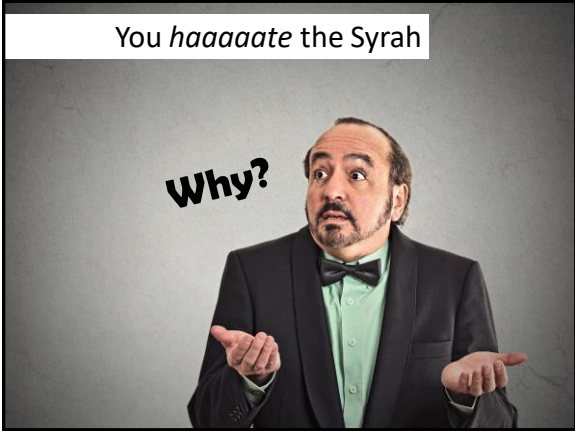




Tip #7
 Guide folks to an understanding of their palate by asking *why*.

 A row of five wine glasses on a white background. From left to right: a glass of red wine, a glass of white wine, a glass of pink wine, a glass of orange wine, and a glass of beer with a head of foam.



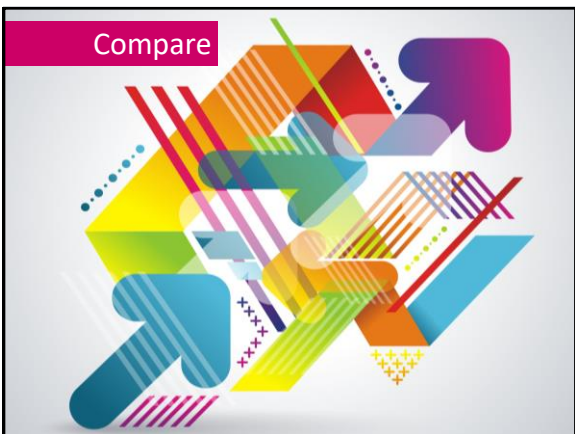


Tip #8

Quién es Más Macho?

Use recognizable comparisons/contrasts



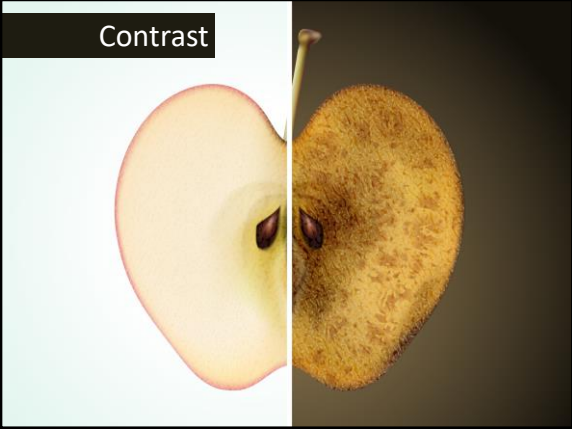




Least acid.....medium acid.....most acid

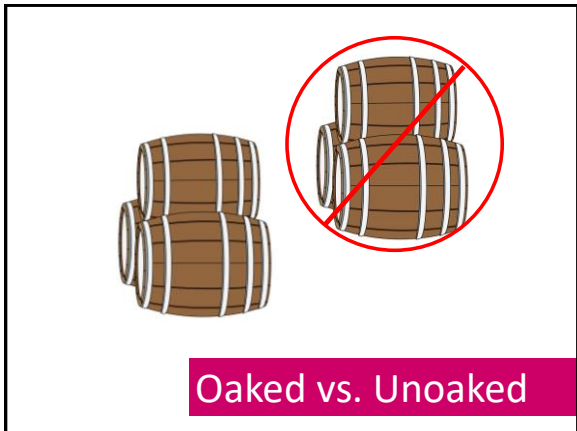
Sweetness
Tannin
Body
Aroma
Finish (short to long)

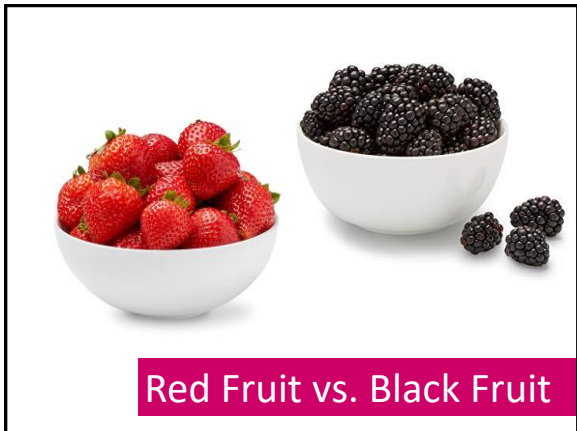
Contrast

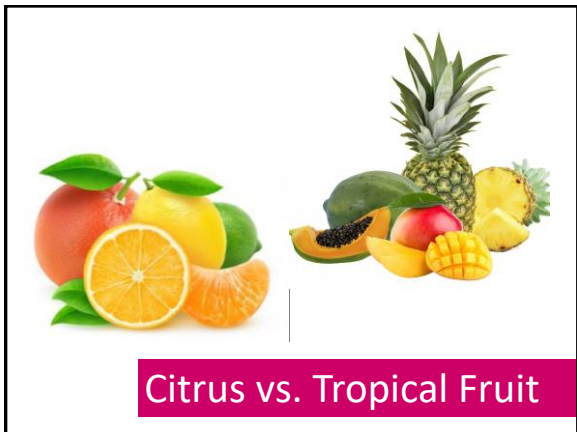




Fruity vs. Earthy





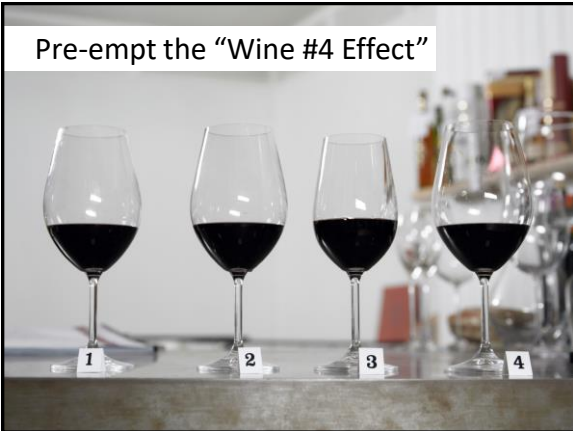


Tip #8

For the rowdy bunch: give them a small-group activity.



Pre-empt the "Wine #4 Effect"



Group activities: rowdy-and-silly



Group activities: rowdy-but-serious



Tip #9

For the show-off: give them the floor (for a short time)



Give them *(some of the)* attention they crave



Engage the native speakers



Plan ahead for advanced students!



Tip #10


Use an interactive exercise to summarize and adjourn the class.



Rank your favorites!




Write a five-word description



*Refreshing
Grippy
Cherry
Blackberry
Delicious*

The Line-Up



Wrapping it Up:



Grab your "sample tasting sheet" handout!



Thank you for joining us!

Top Ten Tips



For Teaching Wine 101

Feel free to contact me with any questions:

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