

The Society of Wine Educators

Virtual Conference—October 14 to 16, 2022

Suggested Taste-Along Beverages

Note: all times central

FRIDAY October 14

7:00 pm: The Secret Life of Chardonnay, led by Jane Nickles

- Jane suggests one bottle (or taste) of each of the wines that will be discussed during the session. These include the following:
 - Franciacorta—the speaker will be using Ca'del Bosco - Franciacorta Cuvée Prestige Brut
 - Beaujolais Blanc—the speaker will be using Terres Dorées Beaujolais Blanc 2020
 - Margaret River Chardonnay—the speaker will be using Vasse Felix Filius Margaret River Chardonnay 2020
 - Late-harvest, sweet, or fortified Chardonnay. Examples of these are difficult to come by, but some are available directly from the winery. Jane will be using Frank Family Vineyards Late Harvest Chardonnay, Napa Valley

SATURDAY October 15

10:00 am: Tasmania, led by Mark Davidson:

- Mark suggests a Pinot Noir, Chardonnay, and/or sparkling wine from Tasmania as the ideal taste-along beverage. The following brands are widely distributed in the US:
 - Sparkling Wine: Any of the wines from Jansz, Clover Hill, or Heskens Rankin
 - Chardonnay: Dalrymple Cave Block Chardonnay, Tolpuddle Chardonnay, Holm Oak Chardonnay, or Devils Corner Chardonnay
 - Pinot Noir: Dalrymple Estate Pinot Noir, Tolpuddle Vineyard Pinot Noir, Holm Oak Pinot Noir, Devils Corner Pinot Noir, or Tamar Ridge Pinot Noir

12 Noon: South Africa—Shiraz and Grenache, led by Jim Clarke

- Jim suggests a South African Syrah, Rhône-style blend, Grenache, and/or Cinsault. The following brands are highly suggested:
 - Syrah: Craven, Groot Constantia, Rudi Shulz, Radford Dale, Hartenberg, De Trafford, Topiary, Excelsior, Babylonstoren, Lismore, FRAM, Simonsig
 - Rhône-style blend: Radford Dale, Badenhorst Family Red, Secateurs Red, Savage Red, Terre Brulee, Saboteurs, Lubanzi, Storm Point
 - Grenache: Momento, David & Nadia, Blackwater, Bosman, Lourens Family
 - Cinsault: Natte Valleij, The Blacksmith, Badenhorst Family, Babylons Peak

2:00 pm: What do Canary Island wines have to do with the US? Led by Ed Korry

- Suggested taste-along beverages TBA

4:00 pm: The Rye's the Limit, led by Ben Coffelt

- Ben suggests one example of a typical American Style Rye, along with one example of a Canadian Rye
 - American Rye: Ben will be using Dad's Hat Pennsylvania Rye Whiskey
 - Canadian Rye: Ben will be using Lot 40 Rye (Pernod Ricard)

SUNDAY October 16:

10:00 am: Lambrusco—2,000 Years of Sippable Joy, led by Sharron McCarthy

- Sharron suggests the following types/styles of Lambrusco (try just one or try them all):
 - Riunite Lambrusco
 - Cavicchioli Robanera Lambrusco Modena
 - Cleto Chiarli Lambrusco di Sorbara Vecchia Modena
 - Albinea Canali FB Lambrusco
 - Albinea Canali Ottocento Nero Lambrusco

12 Noon: Island Rhum, led by Jane Nickles

- Jane suggests that you visit your local well-stocked liquor store and grab a bottle of each of the following versions of Rhum Martinique:
 - Rhum Martinique *Blanc*
 - Rhum Martinique *Elevés sous Bois* (aged at least 12 months in oak)
 - Rhum Martinique *Vieux* (aged at least three years in oak; note that these styles might be labeled with an aging designation such as VS, VSOP, *Extra Vieux* or *Réserve Spéciale*)

