

The Society of Wine Educators

Virtual Conference—October 20 to 21, 2023

Suggested Taste-Along Beverages

Note: all times central

FRIDAY October 20

10:00 am: What's "Knew" in the FLX? Presented by Lorraine Hems SWE, CSS, CS.

- Lorraine suggests the following wines for taste-along. (Available through Marketview Liquor in Rochester, NY):
 - Bully Hill Vineyards Niagara NV
 - Osmote Pet Nat White 2022
 - Ravines Wine Cellars Chardonnay 2020
 - Boundary Breaks Gewurztraminer 2022
 - Hermann J. Wiemer Field Blend Red 2021
 - Dr. Konstantin Frank Saperavi 2020
 - Wagner Riesling Ice 2021

12:00 noon: Post-Pandemic California. Presented by David Glancy CWE, MS.

- David suggests the following wines for taste-along, and also has a tasting kit available for purchase through the San Francisco Wine School. [Click here for more information about the wine kit.](#)
 - Bodkin, Sparkling Sauvignon Blanc, Cuvée Agincourt, Lake County NV
 - Cobb, Doc's Ranch, Chardonnay, West Sonoma Coast 2019
 - Popelouchum, Estate Blanc, San Benito County 2021
 - Phelan Farm, Autrement, San Luis Obispo Coast 2022
 - Clay Shannon, Pinot Noir, Long Valley Ranch, Lake County 2020
 - Big Basin, Grenache, Coastview Vineyard, Gabilan Mountains 2017
 - Dovecote, Syrah, Alisos Canyon
 - Burgess Cellars, Cabernet Sauvignon, Hillside Vineyards 2016

2:00 pm: Grenache in Australia—An Evolving Classic. Presented by Mark Davidson.

- Mark suggests one or more of the following wines if you'd like a taste-along beverage:
 - Yalumba Bush Vine Grenache – Barossa Valley
 - Paxton Grenache – McLaren Vale
 - Yangarra Ovitelli Grenache – McLaren Vale
 - Cirillo Vincent Grenache – Barossa Valley
 - SC Pannell Basso Garnacha – McLaren Vale
 - SC Pannell Smart Vineyard Grenache – McLaren Vale
 - Tim Smith Bugalugs Grenache – Barossa Valley
 - Ochota Barrels Fugazi Grenache – McLaren Vale
 - Ochota Barrels Green Room – McLaren Vale

4:00 pm: Destination Uruguay. Presented by Elizabeth Yabrudy CSS, CSW, CWE.

- Elizabeth suggests any Tannat and/or Albariño from Uruguay as a taste-along beverage. In particular, the presenter will be using the following:
 - Bodega Garzón Albariño
 - Bodega Bouza Tannat

SATURDAY October 21

10:00 am: (Wine) History School Dropout. Presented by Jane Nickles, CSE, CWE.

- Jane suggests one or more of the following wines to represent the eras in history that we'll be discussing:
 - Sherry (for the Age of Exploration)
 - Burgundy (for the French Revolution/the Napoleonic Code)
 - Champagne (for the Industrial Revolution)
 - Bordeaux (for 1855)
 - Rioja (for Phylloxera)
 - California Zinfandel (for American Prohibition)

12:00 noon: Debunking the Natural Wine Phenomenon. Presented by Annie Edgerton DipWSET, CSW, CSS, CS.

- Annie suggests any of the following wines/producers (one or more) as a taste-along beverage:
 - France: Chateau Yvonne (Loire,) Famille Dutraive (Beaujolais)
 - Austria: Preisinger
 - Sicily: COS
 - US: Broc Cellars (Berkeley CA,) Hanzell (Sonoma CA,) Absentee (CA,) Cameron (Willamette, OR)
 - Germany: AJ Adam
 - Chile: Roberto Henriquez
 - Spain: MicroBio
 - And pretty much any hazy orange wine or Pét-Nat!

2:00 pm: Rising Sun in the Wine World—Understanding Unique Wines of Japan. Presented by Toshio Ueno MSS, DipWSET, CSW, FWS, SWS, IWS, CS.

- Toshio suggests one or more of the following as a taste-along wine, These wines are available via Shop Wine: <https://takasan.co/collections/all-wine>
- Use discount code: MTCWINE15
 - Aruga Branca Brilhante Sparkling Kosu (item# 11170)
 - Aruga Branca Issehara Kosu (item# 10555)
 - Mercian Chardonnay (item# 10560)
 - Mercian Kosu Gris de Gris (item# 10676)
 - Kurambon Muscat Bailey-A (item# 10309)
 - Mercian Nagano Merlot (item# 5066)

4:00 pm: Red Wines from Germany—What you Need to Know! Presented by Lucia Volk, CWE.

- Lucia suggests the following if you would like a taste-along beverage:
 - 2018 Jean Stodden Spätburgunder, Ahr
 - 2019 Salwey Estate Pinot Noir, Baden
 - 2020 Rings Spätburgunder, Pfalz
 - 2017 Schnaitmann Steinwiege Pinot Noir, Württemberg

