

The Society of Wine Educators

Virtual Conference—April 26 to 27, 2024

Suggested Taste-Along Beverages

Note: all times central

FRIDAY April 26:

10:00 am (central time): Unknown Rhône, presented by Jane A. Nickles, CSE, CWE, MBA. This session focusses on lesser-known region (in other words, hard to find) products of the Rhône Valley and as such, will not have a specific taste-along component. However, if you would like a drink to get yourself in the right frame of mind, your speaker suggests grabbing a bottle or glass of your favorite Châteauneuf-du-Pape, Tavel, or Côtes du Rhône blend.

12:00 noon (central time): Franciacorta Unveiled—A Journey through Italy's Prestigious Sparkling Wine Region, presented by May Matta-Aliah—DipWSET, CWE, and US Educator for Franciacorta. May suggests one or more of the following wines if you would like to taste along: Franciacorta Extra Brut/Zero Dosage, Franciacorta Satèn, or Franciacorta Brut Rosé.

2:00 pm (central time): The Art of Blending—A Winemaker's Touch, presented by Elizabeth Kester, Director of Winemaking for Wente Vineyards. Here are some taste-along suggestions from Elizabeth: Mt. Diablo Red Blend, Wetmore Cabernet Sauvignon, Wente Vineyards Meritage, and Louis Mel Sauvignon Blanc. Use the following discount code on the Wente website for 20% off through April 30: Society20

4:00 pm (central time): Malbec Argentino, a History of Success, presented by Veronica Kathuria. If you would like to taste-along, Veronica suggests the following specific wines—Bodega Colomé Estate Malbec 2021 (Cafayate), Bodegas Escorihuela "Gran Reserva 1884" Malbec 2021 (Mendoza), Bodegas Salentein Las Labalies Malbec 2018 (San Pablo IG), Fincas Patagónicas/Tapiz-Zolo & Wapisa Malbec 2021 (Patagonia).

Saturday, April 27

10:00 am (central time): German Grown, presented by Ben Coffelt, CSS, CSW. Ben suggests one (or all) of the following products if you would like to taste-along: Kirschwasser, Himbeergeist, Steinhäger, Underberg, or Jägermeister.

12:00 noon (central time): The Four Great Brandies of France, presented by Hoke Harden, CSE. Hoke suggests one or more of the following spirits if you would like to taste-along: Any Eau-de-Vie from Alsace (Mirabelle and Kirsch are particularly wonderful), Camus VS Elegance Cognac, Pierre Ferrand 1840 Three Star Cognac, Pierre Ferrand Ambre Cognac, Marie Duffau Napoleon 6-year Armagnac, Pere Magloire Fine VS Calvados, Lemorton Selection Calvados.

2:00 pm (central time): Tequila—Additive Free? Presented by Hugh Lander, CSS. Hugh suggests one or more of the following products if you would like to taste-along: Código 1530 Tequila Reposado, Dulce Vida Tequila Añejo 80 proof, and Tanteo Blanco Tequila.

4:00 pm (central time): Smoke Signals—Peat and its Influence on Whisky, presented by Gary Pikard, CSE. If you would like to taste along, Gary recommends the following spirits (list in order of increasing peat levels): Springbank 10, Highland Park 12, Bowmore 12, Bruichladdich Port Charlotte 10, Laphroaig 10, Ardbeg 10, Longrow Peated, Any Bruichladdich Octomore expression

