



Private Tastings & Corporate Events

Wine education everyone can understand... now via Zoom!



BOSTON WINE SCHOOL was founded in 2000 as a place where everyone can go to learn about wine and food in a fun, interesting, 100% snob free environment. Live via Zoom or live in person, the commitment to engaging interactive education is exactly the same.

HOW IT WORKS Select your theme. We ship your guests four half bottles of wine and four cheeses or antipasti specially matched to your theme. Wines arrive the week before and cheeses arrive a day or two before. Finally, the good part, when everyone meets in class and tastes these delicious wines and foods together.

WHAT YOU'LL LEARN Every class is unique, but they all teach the same thing with a different focus. You'll learn what makes a wine special, what a wine label is trying to tell you, how to taste wine like a pro, and more practical wine tips that will give your tasting new meaning and context.

THEMES Tell me what you need to learn and we will teach you that!

- **HOW TO TASTE WINE AND WHY** Start your tasting studies off right with this fundamentals of wine overview.
- **WINE, CHEESE & THE PURSUIT OF HAPPINESS** Making the perfect match is easy when you start with great wines and cheeses.
- **WINE LIST 101** Ordering wine is easy if you follow three rules.
- **TOUR de FRANCE** Everything you need to know about French wine.
- **GRAPE EXPECTATIONS** Understanding grapes around the world.
- **TUSCANY IN YOUR GLASS** The best in virtual wine travel.
- **AND MORE!** Tell me your wine story and I'll pick the perfect wines.





IN THE SPIRIT!

Taking The Bite Out Of Whisk(e)y

Whisk(e)y the word comes from old Gaelic and means "water of life," which explains why whisk(e)y lovers are always going back for a refill. Like wines and brews and other spirits, whisk(e)y varies incredibly from place to place, from different ingredient sets, and from whisk(e)y making techniques.

This tasting class will experience a wide range of popular whisk(e)y styles: from spicy rye to rich bourbon and smoky scotch that will put you in the spirit in no time. You'll finally understand the differences between major styles of whisk(e)y - and most importantly - which style you prefer and why and how to talk about it. We'll taste these three spirits with cheese and charcuterie and whisk(e)y friendly chocolate figs.



WHISK(E)Y LIST | ½ BOTTLES *(tentative)*

Old Forester "Signature 100 Proof" Bourbon

Templeton "The Good Stuff" 4 Year Rye

The Macallan 12 Year "Double Cask" Single Malt Scotch

MENU *(tentative)*

Clothbound cheddar

Rogue River Smokey Blue

Beef sausage

ChocoHigos chocolate covered figs





Learn What You Love



Wine + Chocolate: Making The Perfect Match

How you pair wine and food is a mystery people study for lifetimes, but the lesson of how to do it is embedded in this pairing class of four wines and four chocolates. Get ready to taste the magic of wildly diverse flavor combinations plus the experience of whole new flavors becoming reality.



The Reign Of Spain: Tortilla Making & Wine Tasting with Michael Goss

Spanish wine + food experience with tortilla (Spanish potato omelet) cooking demo by chef / somm **Michael Goss** from **Bellota in San Francisco**. Wines + Spanish cheese, olives, jamon + we ship everyone the world's best high carbon steel omelet pan, sourced from our restaurant supply contact.



Out Of The Vineyard And Into The Drinks! with Benevolent Neglect Winemaker Benjamin Brenner

When Ben Brenner first started making wine ten years ago, he got the grapes that were left hanging after the harvest was over in some of Napa's most famous vineyards, hence, Benevolent Neglect. Meet Ben in the barrel room of **Matthiasson Vineyards in Napa** for a tasting of his wines and a look inside the life of a young winemaker leading the charge for **Counoise**, a red grape destined to be the next big thing in California wine.





TeamBlending: Blending A Super Supertuscan

Some of the most famous wines on the planet are blends: Rioja, Bordeaux, Chianti, more. For these highly blended wines, the blending stage is the most important step in the whole process. We ship you the tools and the parts (Sangiovese, Merlot, Cabernet), you create the blend and launch your label. Congratulations... you're a winemaker!



Mix It Up!

Mixology classes with **Eve Brenner-Alsop**, bar manager for **Absinthe Restaurant Group in San Francisco**. Eve will teach you everything from "Micro Managing Your Manhattan" and "Older Than Old Fashioned" to "Three Cocktails Every Human Needs To Know" plus "Tripping On Tequila."

[Eve Brenner-Alsop, Absinthe Brasserie & Bar, San Francisco](#)



Meat Your Maker

Charcuterie is way more than meat, just like antipasto is way more than prosciutto. We will take everyone beyond the tasting of classic matches to themes and strategies for creating your own charcuterie boards. In this class, we ship a 4 – 6 pack option of cheese + charcuterie and send a board + knife + etc. along with the wine or whisky shipment.





About Boston Wine School

There's a ton of great wine education out there for people at the top of the wine world – WSET, Master Sommelier, Master of Wine, multiple wine scholars – but what about the rest of us?

Where's that useful, understandable, engaging wine education for people at all levels of experience who love wine or maybe work with wine?

Welcome to the Boston Wine School!



You don't have to be a sommelier – or even aspire to be a sommelier – to take our classes. BWS is a 100% snob free zone where real people come to learn how to taste, think, and talk about wine. And food. And history, geology, geography, you name it – all the ways people understand and engage with wine.

We know how to make wine class a delightful workshop where you put what you learn about yourself and technical wine tasting into

direct expression. Classes are small – usually 14 max – and our signature teaching style is interactive, technically informative, and deeply engaging. We teach and learn about wine by tasting wine, and equally important, our students learn about themselves and each other.





About Jonathon Alsop



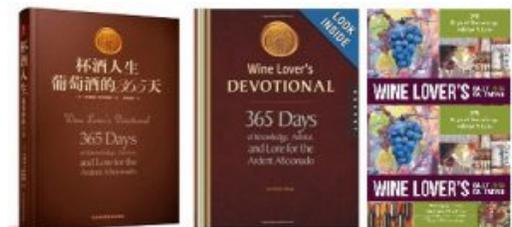
Jonathon Alsop is founder & executive director of the Boston Wine School, author of *The Wine Lover's Devotional* and *In Vino Veritas*, and a commentator for National Public Radio. His new book *Wine Life: A Collection Of Verses* will be published in 2020.

Jonathon began writing about wine, food and travel in 1988 and emerged as a wine expert through his syndicated wine column *In Vino Veritas*. He has contributed numerous articles to the Associated Press, *Frequent Flyer Magazine*, *La Vie Claire*, *Beverage Business Magazine*, *Mobil Travel Guides*, *Fodor's Travel Guides*, *Boston Globe*, and many others.



Jonathon is a contributing journalist and commentator on a variety of wine topics as a monthly guest on NPR: WGBH/Boston Public Radio, *Under The Radar With Callie Crossley*, and *Boston Sunday Review*. He is a frequent guest speaker at universities, corporate events, and wine trade shows around the world.

Quarry Books published Jonathon's first book, *The Wine Lover's Devotional: 365 Days of Knowledge, Advice & Lore for the Ardent Aficionado*, in 2011. The *Devotional* is now available in Japanese and Chinese as well. His new book, *Wine Life: A Collection of Verses*, will be published in 2020.



Look for Jonathon's trademark blackboard of wine fundamentals around the world, from our Boston campuses to the *Kimpton Hotel Vintage Portland* in Oregon to *The Place on Jumen Lu* in Shanghai.



Budget & Price Options

WINE CLASSES

Wine + Cheese 3-Pack		
Education & project management	\$2,000	
Wine 3-pack	\$65	pp
Cheese + charcuterie 3-pack	\$45	pp
Shipping	\$30	pp

Wine + Cheese 4-Pack		
Education & project management	\$2,000	
Wine 4-pack	\$95	pp
Cheese + charcuterie 4-pack	\$55	pp
Shipping	\$30	pp

WHISKEY CLASSES

Whiskey 3-Pack		
Education & project management	\$2,000	
Whisk(e)y 3-pack	\$95	pp
Cheese + charcuterie 3-pack	\$45	pp
Shipping	\$30	pp

Whiskey 4-Pack		
Education & project management	\$2,000	
Whisk(e)y 4-pack	\$125	pp
Cheese + charcuterie 4-pack	\$55	pp
Shipping	\$30	pp

SPECIALTY CLASSES

Education & project management	\$2,000	
Wine 4-pack or Whisk(e)y 3-pack	\$95	pp
Cheese + charcuterie 4-pack	\$55	pp
Tasting / mixing / cooking kit	\$35	pp
Shipping	\$35	pp



THE FINE PRINT

50% deposit required to secure the date. Balance due one week before the event.

Client will provide a final minimum headcount with shipping addresses two weeks before the event.

Event cancellation or change of date or time fewer than 15 business days before the event will result in forfeiture of deposit. If cancellation or change is received 15 or more business days in advance, the deposit will be reapplied to an alternate date and time.

PRACTICAL MATTERS We host groups as small as two and as large as 50+, but 12 - 20 is ideal. Classes are usually 90 minutes to two hours long. Leading up to your class, you'll get everything you need to keep things running smoothly: tracking numbers, Zoom invites, "how to" documentation, tasting mat, and scoring sheets. Deadline for shipping wines - depending on the destination - is ten days to two weeks before the class date.



WINE & SPIRITS LAW

Shipping to wine lovers in some states is not permitted. In these states, we find a local retailer with comparable wines who can deliver to the locations. Wine cost and shipping in these states will be determined on a case-by-case basis and billed separately.