



## 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.

**HOW IT WORKS** Select your theme. We ship your guests three half bottles of whisk(e)y and four cheeses or antipasti specially matched to your theme. Whisk(e)y arrives the week before and cheeses arrive a day or two before. Finally, the good part, when everyone meets in class and tastes this delicious whisk(e)y and food together.

**WHAT YOU'LL LEARN** 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(EY 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





## 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



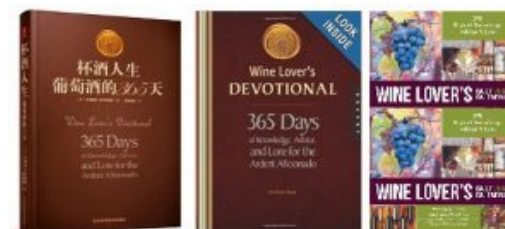
Jonathon Alsop is founder & executive director of the Boston Wine School, author of *The Wine Lover's Devotional* and *In Vino Veritas*, and a commentator for National Public Radio. His new book *Wine Life: A Collection Of Verses* will be published in 2020.

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

### 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

#### 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.