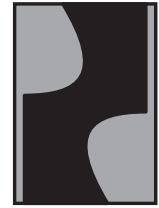


main wine club

2002 tasting schedule



main
wine
club

#15 February 10: Peel me a Grape A selection of wines that exhibit classic varietal characteristics, covering some well-known grapes. We'll teach you the basic aspects of wine tasting & appreciation. The hows and the whys.

#16 March 17: Que Syrah Shiraz? Syrah from France, the US and Australia (Shiraz). We'll teach to recognize how different geographic regions and stylistic approaches can change a wine.

#17 April 14: No, No, No - The OTHER Italy! MUCH more than Chianti. A huge variety of wines from practically every corner of the country. This tasting will expose you to some wines you may never have tasted.

#18 May 12: A little lower ... Right there! The South of France - more than just a fou-fou vacation zone? We'll taste some excellent, and largely unheralded, wines from Languedoc, Provence and Southern Rhone. Warm weather French wines. Yum! Discuss!

#19 June 9: Whitewash Switch gears with the weather. Burgundy, Bordeaux, the Loire - all these French regions produce remarkable white wine. Learn to understand whites starting with these classics.

#20 July 14: Yes! MICHIGAN. No, Really! There's some excellent wine being made a short distance from where you live. No kidding. You owe it yourself to check these out. A lesson in confounded expectations.

#21 August 11: Great White Dorsalfinzer Sharp, toothsome white wines from Germany. Riesling, Gewurtzraminer, etc. Difficult to pronounce, delicious to drink. Absolutely classic stuff, you simply have to attend this one. No excuses.

#22 September 8: Iberia Spain and Portugal. Old World countries with New World revivals in wine-making. Spain makes a lot more than Rioja and Portugal makes a lot more than Port. Some seriously good stuff and some of the last bargains in the wine world.

#23 October 13: Bored with Eau? Try Bordeaux A truly lame joke but one of the greatest wine regions in the world, if not the greatest. We'll walk you through tasting different proportions of the same grape varieties in blends from different Bordeaux regions.

#24 November 10: Reds for your Blues Winter blues. Nothing like a spicy Zinfandel when it's snowing. But other big wines, like Petite Sirah and Malbec, can also warm you up. We'll talk about sunny places in other parts of the world.

#25 December 8: Champagne, Dessert wines & Port Our wonderful Holiday Tasting reprised. Bring some food or dessert to pass around and think about what you'd like to drink in the weeks, and the parties, ahead.

BE THERE!