**a series of classes designed to help you negotiate the world of wine**

**(and have a couple of drinks in the process 5-7 wines will be tasted per class !!! )**

**please call or email(ddvwine@gmail.com) to sign up - class sizes are limited**

**and take place at our shop at 355 atlantic avenue**

**all classes begin at 6:30 pm**

**da vine education schedule**

**6/20 & 8/1 we’re coming to america :**  your journey around the world starts at home -

a class focusing exclusively on the wines of north america.

**6/21 & 8/2 do you come from a land down under** *:* this class will concentrate on some of our favorite new world powerhouses from australia, new zealand and south africa.

**6/27 & 8/8 spirited sweets**: smooth, bold & full flavored small batch bourbons & whiskeys ought to sooth the spirit and warm the soul. imagine those aromas, those tastes if chocolate, cedar & vanilla spices, as well as caramel, pear & honeysuckle. a few sips of these flavored elixirs can help keep the winters cold at bay or mixed in your favorite summer sippers.

**6/28 & 8/9 cooks companion (food and wine pairing):** what is that old billy joel song? “a bottle of red, a bottle of white…” well, this is kind of a spinoff of ‘scenes from an italian restaurant’. a bottle of red, great for say, a bolognese sauce and sipping: a bottle of white, great for say, seafood and sipping. throw in an artisanal oil and salt, and, something tells me you might never leave that kitchen of yours!

**7/12 & 8/15 bubblelicious** : funky sparklers that are sure to be the life of the party.

samur, sparkling shiraz and cremant will be making you say …champagne who? ….

*­­­­­* **7/18 & 8/16 girl power** : movers and shakers to small craft brew makers. the women, local and global behind some of the greatest wines & beers our sister shops have to offer.

**7/19 & 8/22 que syrah shiraz :** sometimes it’s syrah, sometimes it’s shiraz, but one things for sure: it’s the star of all the wines presented in this class…..

drink up and whatever will be will be…better !!

**7/25 & 8/23 i left my heart in**… i actually left it in the pacific northwest . so when you’re sitting in this class drinking my faves from washington and oregon dream of dinner at whitehouse crawford …walla walla airport vineyards and cool climate grapes

just like I do every night !

**7/26& 8/30 everything old is new again (old world wines) :** this isn't your mother’s france and italy ...no bordeaux or tuscany spoken here. we will be focusing on the smaller regions and more unusual varietals from old world european meccas.