

Wine101



DESCRIPTION:

Weekly online Zoom class on Wine
Education

Began in April 2020 during COVID

We maintained relationships during the COVID shutdown with varied members of the Symphony family in a fun, casual atmosphere

EACH WEEK WE:

- Chose the wine varietal (for example, Zinfandel)
- Researched what made the varietal unique
- Researched Houston Area wine and grocery stores for wines of a certain quality and price range

Sent a wine list to all Wine101 members with the Zoom link

- **Rizzi Barbera d'Alba 2016**
- Spec's 2016 - \$22.99
- **2016 Rated 91 by WS** – Aromas of ripe black plum, black-skinned berry and a whiff of violet.
- **2016 Rated 89 by RP** – The 2016 Barbera d'Alba shows nice intensity, with dark fruit nuances, smoky layers and loosely knit texture. This Barbera would pair nicely with fatty foods such as salami or other cold cuts.

DISCUSSION ITEMS INCLUDED:

- Expected characteristics of the grape
- Wine growing region(s)
- Optimum serving temperature
- Food pairing

Members shared which bottle(s) they purchased and their thoughts on the wine

All comments were welcome as there are
no right or wrong answers and no stupid
questions

EXPENSES:

Wine prices averaged around \$23 per bottle

Each Wine101 member decided how much to spend each week

SUCSESSES:

We brought members of the Houston Symphony family together virtually during COVID after we had all been isolated for several weeks

We enjoyed learning details about
specific wines in a fun, casual
atmosphere

The Symphony wrote an article about Wine101 in their July 2020 e-magazine

It has been a fun, rewarding project getting to know Wine101 members better and watching everyone's progress in wine education

As of March 2021, we are still holding
weekly Wine101 Zoom classes

CHEERS Y'ALL!

