



Wine Counseling Session

Join us for an interactive, practical session on how to **maximize the flavor of wine** in Sandy Springs on Saturday, November 9, from 3:00 – 5:00 PM. We'll discuss how to handle, store and serve that special bottle of wine to maximize its flavor. The basics of sparkling wine is also included. If you have opened a bottle of wine in the past and said, "This is too dry!", then this session will be of benefit to you.

Summary cards with this information will be provided as references for your wine experiences ... And, we have more entertaining and educational handouts to take with you.

You will also learn some interesting and practical wine facts and tips. Do you like wine stories? You will hear a couple

You will taste 6 different wines:

- A sparkline wine to open your palate
- Oaked (buttery, nutty) and unoaked Chardonnays
- Old World and New World Pinot Noir
- A red wine that has just been opened and the same one that been allowed to breathe

Popular Georgia cheeses, crackers and my notable home-cooked nuts will be served during the session.

Location: Le Goût Tasting Room at The Savvy Cellar, 6690 Roswell Road, Suite 415A, Sandy Springs 30328

Price: \$25 Prepaid. \$30 at the door. Seating is limited to 36 participants.

This session will change the way you view wine ... and taste it, too. All for the better.