



VIRTUAL WINE TASTING EXPERIENCES

HOW TO TASTE WINES LIKE A PRO

In this interactive tasting of two wines, participants will go behind the scenes and learn how to taste wines like a professional sommelier. With this entertaining crash course, you'll learn quick and easy tips to improve your everyday wine enjoyment by learning how to taste and describe wines with confidence, purchase wines for your cellar and learn how to pair wines for any feast or occasion.

- Host to select 2 wines (white and red wine) for participants to purchase/taste
- Experience runs 60 minutes (45 minutes of instruction with 15 min Q&A)

HOW TO TASTE WINES LIKE A PRO + SENSORY EXPERIENCE

The How to Taste Wines Like a Pro Seminar with an added food pairing and sensory component. This highly engaging and multi-sensory experience will guide participants through a series of tasting exercises with common foods items such as cheese, lemon juice, sugar and nuts to better understand and assess a wine's acidity, alcohol, structure and body. Participants will also learn why these components are the secret to creating memorable food and wine pairings.

- Host to select 2 wines for participants to purchase
- Alpana will provide list of pantry ingredients for participants to have on hand for the tasting
- Experience runs 60 minutes (45 minutes of instruction with 15 min Q&A)

30 MINUTE WINE EXPERT

Condensed version of How to Taste Wines Like A Pro. Ideal for shorter breakout sessions. Participants will learn the essentials of what is needed to taste and describe wine like an expert. Includes advice on selecting glassware and accessories, the best wines to order at a restaurant, how to pair wine with food and other valuable tips that will enhance your enjoyment of wine. A Q&A session can also be added if time allows.

- Host to select 1-2 wines for participants to purchase/taste
- Experience runs 30 minutes
- Can also be combined with a 30 minute keynote address for 60 minutes total

KEYNOTE & ALPANA'S JOURNEY

All sessions include Alpana sharing her story of how she became a Master Sommelier and Restaurant owner. She uses wine as a symbol of how others can overcome obstacles and achieve success and happiness. The length of the personal story portion can be adjusted to suit client needs.

REGIONAL SPOTLIGHT

Dive deep into your favorite wine region, grape variety or wine style as Alpana takes you through a master class on your chosen subject.

- Host to select wines for participants to purchase

Wine recommendations are based on selections that can be purchased at most major retailers and grocery stores. Wines can be selected to accommodate almost any price point. Customized experiences also available. Just ask!



FAQ's

How does a virtual tasting work?

Participants are given a list of wines and foods (if applicable) to have ready and open for the tasting. They are given a Zoom or Virtual meeting room link. We then meet at the designated date and time and I will instruct from there. Companies can also do a brief introduction to welcome everyone and then hand it off to me.

How are the wines chosen? How much do they cost?

Wines are chosen based on client input and preferences. Budget is set by the client, but for the best experience, I suggest a minimum price of \$20 per bottle retail.

How will participants find the wines? What if they are out of state?

The wines I recommend can be purchased at most major grocery store or wine retailers anywhere in the US. I also provide several alternatives if a certain wine cannot be sourced.

How many wines do you recommend for a tasting?

I suggest 2 wines to avoid having extra wine leftover after the tasting but can recommend as many as you like.

Can wines be shipped in advance to the participants?

Yes and no. It depends on the state you are shipping to and from. I can recommend a wine retailer to handle the shipping but please allow at least 2-3 weeks. Shipping runs approximately \$18-\$20 for 2 bottles. A more effective approach is to provide participants a gift card to cover the cost of the wine.

Can participants interact and ask questions during the tasting?

Yes! I frequently pause for questions from the group. Questions can be submitted verbally or through the chat function.

Can we do all white wine or just red wines? What about an all Champagne tasting?

Sure! I'm happy to accommodate and work around any preferences.

Can we eat during the tasting? If so, what do you recommend?

Absolutely! Cheese and charcuterie boards, bread, crackers, olives, nuts and spreads all work well.

Is there a maximum number of people you would you recommend?

The virtual experience works well for groups ranging anywhere from 10-100+. You don't lose the intimacy with larger groups. For larger groups, it is helpful to have a moderator field questions.