

# YAPA Kitchen Wine Tasting Calendar 2011



Welcome to our 2011 Wine Tasting and Cooking Class Series. We are offering a variety of food and wine classes designed to teach and to entertain. Our classes will fill up quickly, so make your reservations early. It's easy. Just call our West University store at 713-664-YAPA(9272) or come by the store to pay with a check or credit card and we'll hold a place for you in the kitchen! *For a complete refund, you must give a 48 hour notice of cancellation.* These classes are great for birthdays, anniversaries or gifts for friends who love good food and wine. All classes are led by YAPA's own, Mark Lewis and will start promptly at 7:30 at our West University store, 3173 W. Holcombe, and will last about two hours.

**February 8. California Merlot.** Napa Valley, Sonoma Valley and Alexander Valley. You choose the valley, we choose the grape. We will be tasting some juicy and delicious Merlot wines from California. See why Merlot is one of the most popular restaurant wines. \$35.

**February 22. Argentina and Chile.** Come taste some delicious and inexpensive wines from one of the hottest wine regions in the world. These wines represent some of the best wine values in Cabernet, Chardonnay and Merlot. \$35

**March 8 The ABC's of Wine Tasting.** Just getting started with your wine tasting experience? Come join us for an evening of exploration into grape varietals, flavors and how to match your favorite wines with food. \$35

**March 22. The Pacific Northwest.** These wines from Oregon and Washington will surprise you with their quality and variety. Come taste some of our favorite varietals: Pinot Gris, Pinot Noir and Merlot. \$35

**April 5. The Taste of Texas.** Texas has made great strides in the last 10 years. We are now winning awards for our home grown wines. Come see what's happening in Texas wines. \$35

**April 19. The Wonderful World of Syrah.** It began with the French, but now all of the world's great wine growing regions are producing delicious and distinctive Syrah. Join us for a world review of Syrah from California, Australia, France and South America. \$35

**May 17. California Merlot.** Napa Valley, Sonoma Valley and Alexander Valley. You choose the valley, we choose the grape. We will be tasting some juicy and delicious Merlot wines from California. See why Merlot is one of the most popular restaurant wines. \$35.

**May 19. California Pinot Noir, The North vs. The South.** Where are your loyalties? Carneros or Santa Barbara? We will blind taste 3 wines from the North and 3 wines from the South. You decide. \$35.

**June 21. California Chardonnay.** You name the valley, Alexander, Napa, Sonoma, Monterey, Santa Barbara and Livermore. With all of these valleys there are so many delicious choices for us to taste. Come try California's best selling grape varietal. \$35

**June 28. Shiraz from Down Under. The California Rhone Rangers. Simply Syrah!** If you think the French are the only vintners producing delicious Syrah wines that you can afford, then come see what we think are the best Rhone style values from California and taste those juicy Shiraz from Australia. For those who know value and quality, the Syrah based wines are a treasure even when produced in California! \$45.

**July 12. The ABC's of Wine Tasting.** A great class for those who want to learn the basics of tasting your favorite wines. We'll talk about the most popular varietals of Chardonnay, Merlot and Cabernet Sauvignon. At a loss for describing what you like about your favorite wines? We will explore the pouring, the tasting and the verbal description of the wines. \$35

**July 26. The Big Reds of Italy.** One evening of charm, elegance and sophistication with some of my favorite red wine regions in Italy. Chianti Classico, Brunello and Nero d' Avola \$45

**August 9. The Big Reds of Australia.** Join us for an evening from 'Down Under'. Australia is making world class wines and we will taste Cabernet Sauvignon, Merlot and of course, their most famous wine, Shiraz. \$40

**August 16. The Big Reds of Spain.** Yes it is true, the French brought many of the original cuttings of Merlot, Cabernet Sauvignon, Syrah and Grenache to the Spanish wine growing regions. And the Greeks brought Tempranillo and Garnacha. We will taste some of the most delicious and reasonably priced wines on the market from the Rioja and the Penedes regions of Spain. \$40

**September 13. The Big Reds of Argentina and Chile.** Come taste some delicious and inexpensive wines from one of the hottest wine regions in the world. We will taste the collaborative efforts of French and California wineries in these regions as well as the delicious and reasonably priced reds produced domestically. These wines represent some of the best wine values in Cabernet, Chardonnay and Merlot. \$35

**September 20. The Big Reds of South Africa.** Wines from South Africa are more available now and the wineries continue to improve the quality of their Cabernet, Pinotage and Merlot. Join us for an evening of very good South African wines. \$40.

**October 4. White Wine and Herbs.** The question, "what wine shall we serve with dinner tonight?" is easier than you think. We will look at seasonal herbs from the garden and taste them with fish, chicken and pork. We will taste each dish with a white grape varietal and discuss the merits and challenges. If you love to cook and want to complement your culinary efforts with white wine, don't miss this class. \$45

**October 18. Red Wine and Herbs.** Cabernet may be your first choice for dinner, but is it the best match for the food? We will look at seasonal herbs from the garden and taste them with beef, lamb and pork. We will taste each dish with a red grape varietal and discuss the merits and challenges. If you love to grill red meat and want to win friends and influence the wine buying in your household, don't miss this class. \$45

**November 1. Aperitif, Dessert Wines and Ports.** France, California and Italy have some of the greatest cuisines in the world and wine is a part of all great meals. Join us as we explore delicious, rich and exciting wines that are the perfect beginning or conclusion to a great meal. Dessert wines also make an enjoyable summer sipper by the pool. \$50.

**November 8. A Taste of Tuscany.** Everyone loves the wine from this great wine region of Italy. See what the Sangiovese grape is all about. Come taste the perfect wine for your favorite pasta dish or grilled steak. We love the wines of Italy. \$45

**We offer private classes for birthday parties, anniversaries, corporate training and product launches. You can schedule or create your own private wine class by collecting a group of 10 or more friends. Call Mark Lewis at 281-546-8251 and let us help you learn about wine and enjoy the journey!**