

Wine Blind Tasting Experience

A Team-Building Program with the Sommeliers of the Wine Elite

Join a hands-on and challenging blind-tasting workshop with lots of fun and interaction:

- 1. An experienced sommelier will welcome your group and assigns tables*
- 2. Each attendee finds 3-4 glasses with wine lined up in front of them*
- 3. Under close sommelier-guidance, the group learns about proper tasting techniques and the characteristics of the major grapes in the world*
- 4. The sommelier explains which wines are being tasted, but does not reveal the order of the wines in front of the attendees. Ample hints are provided*
- 5. Breakout sessions begin at the tables. Each team has to come to an agreement about the suspected order of the tasting samples. No prior wine knowledge is required*
- 6. The teams use negotiation and democratic principles to formulate a single group response*
- 7. Each team announces their collective decision and explains how they came to the conclusion*
- 8. A second round with an additional 3-4 wines is served and the breakout tastings begin*
- 9. A winning team is determined by the sommelier, and a prize is awarded*

Each event takes 2-3 hours. We gladly incorporate your program preferences.

This program conveys useful wine knowledge in a fun and non-intimidating way, regardless of prior experience.

The Wine Elite has taught hundreds of wine students about systematic blind-tasting and wine appreciation.

Contact info@WineElite.org or 310 467 5582 now for more information.

www.WineElite.org