



Planning a Wine Tasting Event?

"THE SOMMELIER COMPANY is Your Gold Standard Resource for Sommeliers and Wine Specialists"

If you are planning a private event and are looking for a **turn-key package for a classy, fun and educational wine tasting**, you've found the best solution.

We offer Sommelier-Guided Wine Tasting Experiences at the location of your choice. Our team of wine educators and sommeliers is famous for delivering powerful wine tasting sessions. We also have experts for whiskey (scotch and bourbon), beer, tequila and cigars.

YOUR SOMMELIER FOR THIS EVENT:

Our sommeliers are certified by the Court of Master Sommeliers, the Wine and Spirit Education Trust, or the Society of Wine Educators. We can deliver our systematic, highly entertaining and informative tasting experiences for groups of any background.

YOUR WINE TASTING LINE UP:

We can arrange for a theme of your choice, or take your guests on a world tour of wine classics, such as:

1. Sauvignon Blanc from Marlborough, New Zealand
2. Chardonnay from Sonoma Coast, California
3. Pinot Noir from Willamette Valley, Oregon
4. Aglianico from Vulture in Basilicata, Italy
5. Tempranillo from Rioja, Reserva level, Spain
6. Cabernet Sauvignon from Bordeaux, France
7. Carmenere from Colchagua Valley, Chile
8. Shiraz from Barossa Valley, Australia

YOUR COSTS:

Sommelier-Guided Tasting with all Wines and Glassware:
\$1400 all inclusive, for up to 12 guests.

Add \$500 for each started dozen of additional attendees.

Add \$14 per person for 4 cheese pairings.

Add \$17 per person for 4 charcuterie pairings.

Add \$12 per person for 4 chocolate pairings.

YOUR NEXT STEP:

Call **(310) 467 5582** for a quote, or inquire via email at Joey@SommelierCompany.com. We reply quickly.

Visit www.SommelierCompany.com to learn more.

Feel free to ask for past client testimonials, as well as our event preparation checklist.



Tasting Formats

Sit-Down Event (Seminar-Style)

Entertaining and educational 2-hour wine tasting seminar with 8 different wines. Taste global classics in direct comparison and learn the secrets of the sommeliers. The knowledge gained will last a lifetime:

- Essential overview of key grape varieties and growing regions.
- How to taste, appreciate and identify unknown wines in a blind tasting.
- Wine etiquette for business or social gatherings, pairing with food, gifting, cellaring, aging, and more.

Walk-Around Event (Reception-Style)

In this more casual format, the sommelier presents from a wine tasting station, guiding guests through the wines as they approach individually. This 2.5-hour reception-style format allows guests to:

- Taste at their own pace.
- Socialize with other guests.
- Spend more or less time with the sommelier, based on interest.

Popular Add-Ons:

Paired tastings of cheeses, charcuterie and chocolates are available. Utensils included.

***Everything can be customized.
Call us now for additional details!***