

TITLE: The Napa Valley Wines
In-depth

TYPE OF COURSE: Elective Workshop

PUBLIC: Current students, alumni and the general public

NUM. OF PARTICIPANT: Up to 12

COURSE DESCRIPTION: This workshop will explore the most famous valley of California. Through a combination of lecture and tastings, participants will account for the quality and diversity of wines produced in the region. The lecture will cover key aspects of history, geography, climate, grape varieties, viticulture, winemaking techniques, and key producers. The tasting will include samples of the wines listed below.

NUMBER OF HOURS: 3 hours

ACADEMIC YEAR: 2018 TERM: 3

FIRST DAY OF CLASS: Saturday 20 October 2018 EXAMINATION: N/A

SCHEDULE: From 13:00 To: 16:00

PRE-REQUISITES: Being 20 years old or more on the first day of class

OBJECTIVES: By the end of this course, participants will be able to:

1. Explore the characteristics of key appellations of the Napa Valley.
2. Appreciate the influence of micro-climate, soil composition, viticulture, grape varieties, winemaking and maturation.
3. Identify key producers and local importers of quality wines of the Napa Valley

INSTRUCTOR(S): Mr Christophe Mercier, LCBBD Wine Instructor

THE WINES: Robert Mondavi Napa Valley Fumé Blanc 2014
Chateau Montelena Napa Valley Chardonnay 2015
Beringer California White Zinfandel 2015
Grgich Hills Estate Napa Valley Zinfandel 2013
Beaulieu Vineyard Napa Valley Reserve Tapestry 2013
Robert Mondavi Oakville, Napa Valley Cabernet Sauvignon 2013
Shafer Napa Valley Merlot 2014
Antinori Antica Atlas Peak, Napa Valley 2013
Chistian Moueix Napanook, Yountville Napa Valley 2013

LANGUAGE: Course delivered in English

PRICE PER PARTICIPANT: 2,900 THB