

# World Class Wines

**Alan Jahns**, owner of JMD Beverages, will take you on a personal tour of the hottest wines this year. You'll impress your dining companions the next time the wine list gets passed your way!

All Classes are 2 hours @ \$125 Per Class.



## Germany

06F-FS201 **September 6**

Wednesday 6:00 - 8:00 pm KCC Dining Room

*The experts agree* -- the greatest white wines in the World are Riesling -- German Riesling! And for those who've been keeping track, Germany is on a roll!

With a successful string of fabulous vintages: 2001, 2002, 2003 and now 2004 -- it is time to explore that greatness. Germany is more than one area and one grape variety (and one style).

We will taste through the great regions: Mosel-Saar-Ruwer, Rheingau, Rheinhessen, The Pfalz, Baden, Ahr, Franken and Nahe. Experience Riesling's different styles from dry to very sweet, Sylvaner from Franken, Pinot Gris from Baden, and Pinot Noir from the Ahr.

The class will taste eight to ten of Germany's greatest producers with names like: Prüm, Haag, Kunstler, and Weil. Realize that these wines are unquestionably the greatest wines for the climate and cuisine found in Hawaii.

## Mountain Grown for the Richest Kind

06F-FS202 **September 20**

Wednesday, 6:00 - 8:00 pm

KCC Dining Room



*Like the coffee commercials* of yesterday, there seems to be plenty of evidence that the old Folger's ad campaign would apply just as well to wines produced from hillside vineyards -- they too produce the World's most complex wines.

When looking at the great sites from Australia to Germany (and everywhere in between) the list reads like a "Who's-Who" of wine's superstars.

Germany's Mosel River, with its 70° slopes and its blue slate makes the most complex Rieslings anywhere. Napa Valley's Hillside AVA's are definitely the "sweet-spot" for Cabernet.

The best sites for Pinot Noir in Oregon are either the Red Hills of Dundee or the Willakenzie Hillside of the Yamhill-Carlton District. Syrah thrives anywhere from the "walls" of Australia's Claire Valley to the rocky hills of California's Central Coast to (of course) the famed precipices of France's Hermitage or Cote Rotie.

There will be no tractors allowed --- we're working these all by hand. This tasting is not for those with a fear of heights!

## Oregon: More than Pinot Noir

06F- FS203 **October 4**

Wednesday, 6:00 - 8:00 pm

KCC Dining Room



## Oregon is Hot!

It's a great time to be drinking Oregon wines!

Making Sense of Oregon: Oregon's history began in the Northern Willamette Valley in 1966.

Now Oregon is home to over 300 wineries and has 11,000 acres under vine making it the third largest producer in the U.S. The prime growing region can be visualized as a triangle formed by connecting the three towns: Newberg, McMinnville and Yamhill/ Carlton.

Pinot Noir quickly proved itself to be World Class from the area. White varieties like Pinot Gris, Pinot Blanc and now Dijon clones of Chardonnay also excel. Syrah from the Rogue River (Southern Oregon) and Walla Walla (NE Oregon) areas is the latest craze.

Historically Oregon's vintages were a roller coaster ride, yet the state is now riding a string of very good to great vintages since 1998.

☞ *Sake 101 Premium Chilled Japanese Ginjo Sake*

06F-FS204 **October 18**  
Wednesday, 6:00 - 8:00 pm  
KCC Dining Room



*Ginjo-shu* is a term whose direct translation is closest to “specially selected” and means “the good stuff” when applied to the category of fine, chilled sake produced by the top brewers in Japan. The specific type of rice, the water source, the yeast - and perhaps most importantly the skill of the brewmaster or “toji”--all of these are specially selected so that the liquid that emerges is complex, delicate, refined and delicious. A whole world to explore and a tasty one at that!

We offer hard to find, small, family-run breweries, that were selected not only for their great saké, but also because they continue to practice ancient brewing traditions despite great pressure to abandon their art to mass brewers and modern culture.

☞ *Thunder from Down Under*

06F-FS205 **November 1**  
Wednesday 6:00 - 8:00 pm KCC Dining Room

*We have been inundated* by an ocean of great & affordable wines from “Down Under”.

As exchange rates and bad vintages have put the hurt on European producers, and the arrogant pricing of our bretheren from the Napa Valley keep many of us from enjoying a glass of wine, countries south of the equator have been filling our market with consistantly great products.

**Twenty-five years ago** there were only a handful of these wines available in the United States. Now many of these are both trendy and mainstream.

There is no question that such European wine strongholds such as France, Italy, and Spain, not to mention the California wine industry, are frightened by the potential that exists in Australia, New Zealand, Chile and Argentina. Certain grape varieties have achieved “World Class Greatness” in each country:

**Sauvignon Blanc** from the Marlborough region of New Zealand; **Malbec** from the the Mendoza region in Argentina; old vine **Shiraz** from the Barossa Valley in Australia; and pre-phylloxera **Cabernet Sauvignon** from Chile’s Curico Valley are just a few.

☞ *Wines on the Cutting Edge*

06F-FS206 **November 15**  
Wednesday, 6:00 - 8:00 pm KCC Dining Room



*What’s Hot in 2006*

in the ever-changing-world-of-wines? Stay ahead of the curve --- you’ll taste eight to ten of the greatest wines of the new year (from Europe to Down Under) --- and everywhere in between).

We all want to be “dialed in”, on top of the wine world’s latest-greatest-things --- this is what makes the enjoyment of wine fun.

**Alan Jahns** owner of JMD Beverages, will take you on a personal tour of the hottest wines this year. You’ll impress your dining companions the next time the wine list gets passed your way!

Guaranteed to boldly go where the masses haven’t quite gone - yet! ..and guaranteed to be a memorable evening!

The Office of Continuing Education

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