

Oregon IFT Section - September 10, 2019

LETS YOU AND I HAVE A FUN SENSORY EXPERIENCE (with wine) or A METHOD TO HELP YOU REALLY ENJOY YOUR NEXT GLASS OF WINE

Why does a glass of wine or the thought of expressing your views about a wine cause the problems that it sometimes does? Can you think of another food that creates so much consternation? I can't. This program starts with a very brief discourse on our human senses, on the sensory attributes of food and on how we approach our food. It then transitions to the use of a method of evaluation that will help you understand and get more enjoyment out of your wine. You will move from the mostly subjective judgments many of us make about wine to another approach – An Objective One. The techniques of this objective evaluation system are the heart of the presentation. The evaluation method is called the 5 S system – SEE – SWIRL – SMELL- SIP AND SAVOR - and involves techniques you can use to make judgments about the appearance, smell, taste, flavor and overall impression of your wine. A skilled and articulate observer of wine requires: 1) methods to notice wine's important characteristics, 2) practice in identifying those key characteristics. You will get that practice when you evaluate and enjoy 2 or 3 wines using the 5 S system. 3) I'll present some methods of modifying these characteristics during meal preparation and/or at the dinner table with specific condiment choices.

My goal is to try to have you take steps to becoming a wine “connoisseur”, rather than a wine “kind of sewer!!” So you'll will be able to Relax, Have Fun and Enjoy a Glass of Wine.

NOTE: This program is best given before dinner, after lunch or as a stand-alone program. It does require the use of 3 to 4 wines and therefore some cost is expected. Please contact the author for more information. Everyone that participates must be 21 years of age.