



Make your next meeting/event a memorable one!

Fifth Floor Sommelier Emily Wines introduces her casual wine education series. Whether your clients are starting to learn about wine or have been collecting for years, our courses take your reception, meeting or team building activities to the next level. We offer amenities to add to your guest's wine experience.

Theme Tastings

These classes are best presented in a reception style atmosphere. The wine experience is non-intrusive and allows your guests to mingle with one another.

I. Where in the World?

There are a handful of grapes that thrive in several parts of the world. An example is Cabernet Sauvignon. It grows well in California, Washington, Australia, South America, and of course Bordeaux. This is a fun chance to taste 2-4 different versions of the same wine, each influenced by climate, terroir, and winemaking techniques. The best grapes for this tasting are Cabernet Sauvignon, Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc, and Syrah.

II. Blind Tasting

Our most popular tasting, this is an interactive experience that allows guests to test their palates. This tasting is flexible, allowing for four to eight wines. We wrap each bottle to hide the label and give the guests a list of "hints". With the sommeliers help they walk through the flight of wines and try to guess which wine is in each bottle. This can be done by varietal- Cabernet vs. Pinot Noir, for example, or by region- Burgundy vs. American Pinot Noir.

III. The Joy of Bubbly

It's not just for toasting the New Year & christening boats. And, though the Champenois would never admit it, the magic of bubbly is being conjured in many places outside of Champagne, France. What is all the fuss about sparkling wine? How do they make it and why is it so special? Let's taste a few methode champenoise and almost-methode champenoise from all over the world...AND, if your group is up for it, let's also explore some of the ways to incorporate bubbly with your meal!

The Art of Matchmaking

Best for smaller groups, these seated classes offer small plates of food to match up with corresponding flights of wine. The sommelier is present, but as there are no right or wrong answers when it comes to pairing, interaction between guests is encouraged.

Sensory Evaluation

Smell is one of those senses that we have no language for; we must rely on the word “like” for everything... “This cabernet smells like cherry, plumb, tobacco, and spice” for example. In this class we use a palette of approximately 20 smells to compare against wines. Wines are presented blind and revealed at the end of the game. This is one of our most interactive classes, best for team building, and it is suitable for groups of all sizes.

Specialty Classes:

Luxury Wine Experience

Is a 100 point wine that much better? Is it really worth the money to drink a cult Cabernet? In this class we will explore the cult wines of California. See what all the hype is about! Wines are served with a collection of artisanal cheeses.

Single-Malt Scotch Tasting

Take a taste tour of the Scottish Isles. From the great distilleries of the Highlands to the unique flavors of Islay, you will try several producers and ages of Scotches while learning all that there is to know about Scotch production.

Wine Collecting 101

Learn the fundamentals of starting a wine collection of your own. Take advantage of our sommelier to discover the best sources for purchasing older wines, the ins and outs of auctions, and how to get those cult wines for you collection. Once you have your fabulous compilation, you will need to know how and when to serve it. Decanting, special glassware, and funnels will all be demystified.

For more information on pricing, or to book your event, please contact our Director of Catering, Laura Matisoff, at 415-344-3321 or Laura.Matisoff@kimptonhotels.com