

Explore the **FUNDAMENTALS OF WINE**



This new course will take you through the basics of how wine is made. You'll learn the principal wine producing regions and their resulting wines. You'll also explore food and wine pairing principles and determine your palate preferences through interactive tastings.

Students in this program can expect to:

- Gain an understanding of how to taste and evaluate wines;
- Expand their wine preferences through guided tastings;
- Understand how wine is made and how this can affect a wine's profile;
- Learn how food and wine can be successfully paired;
- Gain newfound confidence when buying/ordering/cellaring wine.

Participants must be 21 years of age to register and attend. ID's will be validated upon entry.

WINE FUNDAMENTALS 1 | CE.ENR-299

5/23-8/15/23 (no class 6/13, 7/4, 7/25, 8/1)

\$360 (Tuition \$225, Books/Supplies \$135)

Tuesdays, 7-9:30 p.m.

William G. Rohrer Center, Route 70, Cherry Hill

WE ARE WHAT'S
NEXT

**CAMDEN
COUNTY
COLLEGE**

For more information visit www.camdencc.edu/wine