



Wine 101:

During the seminar, Matthew Christoff from Bowler Wine will teach us about a few different grape varieties, methods of production, and a thoughtful approach to tasting and buying wine. For participants who would like to taste along, the following wines are suggested:

- Light and Refreshing: Provençal Rosé or New York State Riesling (Dry or Off-Dry)
- Light Bodied Red: Beaujolais (the Gamay Grape from France) or Willamette Valley Pinot Noir
- Full Bodied Red: Chianti (Classico or not) or California Cabernet Sauvignon

Those attending should feel free to taste through as many or as few of these selections as they would like, but tasting is not necessary to participate. Questions are encouraged!

Mixology 101:

This seminar, led by Matthew Christoff from Bowler Wine, will focus on spirits and their production, as well as a tutorial on how to make two very exciting cocktails. If those attending would like to make either of the cocktails, they should feel free to bring the ingredients listed below, along with some ice and a cocktail shaker.

Mercy Maverick Mezcal Margarita

- Mezcal (a smoky agave spirit, similar to tequila)
- Lime zest and fresh lime juice
- Fresh blueberries
- Agave syrup or simple syrup
- Orange bitters
- Sea salt or kosher salt

NYSACAC (Classic) Manhattan

- Rye or Bourbon Whiskey
- Sweet vermouth
- Angostura bitters
- Maraschino cherry (extra points for making your own!)

We will learn how to make these cocktails and ways to apply these concepts to making many other types of cocktails. Questions are encouraged!