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THE PROFESSIONAL WINE INSTITUTE

Walnut Hill College's Professional Wine Institute course prepares students to attain the prestigious Certified Specialist of Wine (C.S.W.) credential. The course encompasses an advanced "Grapes to Glass" level of knowledge expected of the wine professional, as well as the professional aspects of wine knowledge and beverage service

PROGRAM

The twenty classroom sessions, consisting of presentations, videos, component tastings, and special seminars will cover all the material required to successfully pass the Society of Wine Educators Certified Specialist of Wine Certification exam.

SENSORY EVALUATION is a major component of the Wine training. Students will gain tangible competency through a systematic tasting of wines over the course.

Through blind tastings the student will learn the techniques necessary to successfully identify grape varieties and regions. Additionally, through continual and controlled wine tastings the student will become skilled at analyzing, describing, and assessing a wine's quality. Along with the wine, beer and spirits practicum, the course will also cover service from opening to decanting a bottle of wine, as well as the creation of a wine list, wine pairing and how to market beverages.

Dates: Sundays for 20 weeks beginning
September 24, 2017

Time: 11:00 am – 3:00 pm

Tuition: \$1295.00 per student

Tuition includes:

- All Textbooks
- Certification Exam Costs
- All Wine and Spirit Tasting
- Access to on-line Wine Academy
- Professional Practicum from Leading Sommeliers, Wine and Spirit Distributors and Wine Representatives

Weekly Schedule (dates may be subject to change)

1. September 24 | Wine Composition & Chemistry
2. October 1 | Wine Faults
3. October 15 | White Grape Varietals
4. October 22 | Red Grape Varietals I
5. November 5 | Red Grape Varietals II
6. November 12 | Viticulture
7. December 3 | Fermentation & Stills
8. December 10 | Sparkling & Fortified
9. January 7 | World Wine Industry
10. January 14 | Wines of France I
11. January 28 | Wines of France II
12. February 4 | Wines of Italy I
13. February 18 | Wines of Italy II
14. February 25 | Wines of Spain
15. March 11 | Wines of Portugal
16. March 18 | Wines of Germany & Central Europe
17. April 8 | Wines of North America
18. April 15 | Wines of the Southern Hemisphere
19. April 29 | Alcohol & Health
20. May 6 | Exam Review



ENROLLMENT IS OPEN NOW!

SIGN UP TODAY AT STORE.WALNUTHILLCOLLEGE.EDU

For program details, course topics and more information, please contact:

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