



Wine Sensory Defects

This seminar, led by Vinquiry's Sensory Scientist Denise Gardner and Enologist John Katchmer, will discuss various aspects of visual, aroma, and flavor defects in wine. Descriptions of these defects, how they originate in wine, what to do to prevent their formation and the steps needed to correct them will be covered. Using prepared and commercial wines, participants will learn to identify visual defects and common aroma defects. They will come away with the knowledge to arrive at better winemaking decisions and improved confidence in their ability to identify wine sensory defects.

Reserve your space now!

Due to limited class size, advance registration is required.

Please fax this form back to (707) 838-1765 or call
(707) 838-6312 to reserve your space.

Windsor, CA · Napa, CA · Santa Maria, CA · Paso Robles, CA
www.vinquiry.com

Locations

Vinquiry Windsor
7795 Bell Road
Windsor, CA 95492

Napa Hilton Garden Inn
3585 Solano Avenue
Napa, CA 94558

EOS Estate Winery
5625 Highway 46 East
Paso Robles, CA 93446

Chemeketa Comm. College
Center for Business & Industry
626 High Street NE
Salem, OR 97301

Yakima Valley Community College - Grandview
114 Grandridge Road
Grandview, WA 98930

Please select from the following sessions:

- ____ April 7th, 10am at Vinquiry Windsor, CA
____ April 8th, 10am at Napa Hilton Garden Inn, CA
____ April 13th, 10am at EOS Estate Winery, CA
____ April 15th, 10am at Yakima Valley Community College, WA
____ April 16th, 10am at Chemeketa Community College, OR

Fee: \$200/person

Name(s) _____

Company _____

Phone _____

Email/Fax* _____

Payment Method:

- Enclosed is a check payable to Vinquiry
 Vinquiry Account
 Visa/MasterCard/American Express

Account #: _____

Exp: _____ V-Code: _____ Zip Code: _____

Cardholder: _____

**If you do not receive confirmation via fax or email within 48 hours of submitting this form, please call to ensure that your space has been reserved.*

No refunds will be given the day of the seminar or thereafter.