

# **Group Class Options**

We require at least 4 people to do a class. The maximum number of participants is 14.

Reservations must be canceled at least 48 hours in advance and a credit card is required to hold the class. The price per person will be charged if canceled within 48 hours.

Cheese & Charcuterie plates can be added to any class for an additional \$16 per person.

# **Art of Tasting**

Learn how to taste wine like a professional. We will smell, look at and taste four wines (two whites and two reds) from around the world while learning "wine lingo" and distinguishing different flavor profiles.- \$55 per person

# **Cocktail Making Class**

Dependent on time of year and time of your event, we hold this at Root & Flower or at Two Arrows (our sister bar that is smaller and great for cocktail classes because you get the whole bar to yourself and get to use the bar to make the drinks!) - \$75 per person plus tax and gratuity - you get a welcome glass of Prosecco, and the two cocktails you learn to make. You can give us guidance as to what types of drinks your group normally likes. We also offer an advanced class for \$95 per person plus tax & gratuity. In this class we will explore the basic fundamentals of the cocktail through the making of four different drinks, class members will be encouraged to participate and will leave with a greater understanding of cocktails as a whole, in addition to being able to make several new drinks.

We ask for a minimum of 8 people for this class, or a we add a site fee to get to a \$600 minimum in spring/fall, or \$1000 minimum in summer/winter + tax & gratuity because we literally close the bar for you to do the class! This pricing is subject to change.

#### New World vs. Old World

What do new world and old world mean? Taste the same grapes (Chardonnay & Pinot Noir) from two different parts of the world and see how the climate, soil, and process of winemaking can drastically change a wine. - \$65 per person

### Champagne vs. The World

Why is Champagne so revered compared to the rest of the world of sparkling wine? What's the differences and what else is worth it out there? We will put it to the test! - \$95 per person

#### Italy, Land of Every Grape You Have Never Heard Of

There are literally thousands of registered grape varieties that exist only in Italy. We we explore a hand full of these that are worth discovery. For this class we will be focusing only on the red wines. - \$70 per person

#### Natural Wine, WTF is it?

What's the big deal with this phenomenon, is it the way of the future or just an over hyped fad? What exactly is a natural wine? Will will explore those questions and taste some of the wines that best represent this hotly debated style. - \$55 per person

#### **World Class Whites**

This class will feature white wines from all over that you may not have heard of but absolutely deserve recognition. this is a great chance to expand your palate and get some hip new wines in your arsenal. - \$65 per person

#### **New California**

Think California is all Cabernet, Pinot, and Chardonnay? Think again, California has a wealth of different and unique grape varietals that are being made by a whole new school of hip producers that are pushing the envelope and changing expectations. - \$65 per person

### **Everybody Loves Some Skin Contact**

What is the deal with orange wine? What exactly is it and why is it becoming so popular? We will answer these questions and taste our way though some of the best examples. - \$55 per person

### Rosé and Gamay All Day

The ultimate party wines are loved for a reason, they are easy and delicious. We will drink our way through some of the best of these incredibly enjoyable wines, and see why they are so fun. - \$55 per person

# **Demystifying Burgundy**

How can a place with basically 2 grape varieties in an area not very big be so confusing. We will cover the geography and the general styles associated with these very specific sites. - \$95 per person

# Piedmont, Nebbiolo & Beyond

Nebbiolo, the grape of Barolo and Barbaresco is undeniably one one the greatest wines of the world, and Piedmont is its home. We will explore what makes this grape so great and what else piedmont is known for. - \$85 per person

### A Trip Down the Rhône

From the North to the South there are two very different climates, with some very different styles of wine. We will taste and learn our way across the 2 sides of the same coin. - \$75 per person

# Diversity of the Loire

You can imagine a wine growing region stretching 300 miles has a lot to offer, it does! we will cover many of the examples from the central valleys to the Atlantic coast. - \$65 per person

#### **Nuances of Napa**

Napa Valley is well known in the wine world, however from the valley to the Mountains, from Calistoga to Coombsville, there exists some very different climates creating some different styled wines. - \$95 per person

#### Australia, The Depth of Down Under

We will attempt to cover the entire continent! Tasting our way through classic wines from New South Wales, Victoria, South Australia, and Western Australia. - \$65 per person

# Italy, Through the Lens of White Wine

When thinking of high quality wines, Italy is most often associated with red wines but there is a wealth of fantastic white wine well worth exploring. We will dive into many of the best examples spanning the length of this very diverse country. - \$65 per person

### Paths Less Traveled; France

When thinking of the great wines of France places like the Sud Ouest, Jura, and the Savoie are not usually the first places you think of, however these are three places that display world class wines that with unique grape varieties not found anywhere else in the world. - \$65 per person

# Paths Less Traveled; Spain

This class will focus on the northern half of Spain from Cataluyna to Rias Biaxas and will feature wines that only exist in these very unique and diverse area of Spain. - \$65 per person

#### Same Same but Different

Love a certain grape and looking for something new? Choose from Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and then this class will dive into some alternatives to these popular grapes. - \$65 per person

# Whiskeys of the World

What exactly is Whiskey? What makes a Scotch, Scotch? Why? What makes a Bourbon, Bourbon? And why are they both called Whiskey and why do they taste so different? We will taste our way though the many examples of this popular spirit. - \$95 per person

### Awesome Agave: Tequila vs Mezcal

We will explore and taste our way through these two styles of distilled Agave, learning what makes them different and why both are world class spirits. - \$95 per person

# **Top Shelf Liquor**

A once in a lifetime tasting of the most and expensive and rare rum, tequila, brandy and whiskey. - \$225 per person