

The Oregon Wine Brotherhood Presents

OWB WINE MASTER I PROGRAM

Learn more about wine: the history of Oregon wines, how they are made, and the correct way to taste wine.

The Oregon Wine Brotherhood (OWB) is proud to announce the first series of OWB Wine Master classes. Members who attend all three classes will receive the OWB Wine Master pin and the Wine Master diploma, which will be awarded by the Grand Commander at the 2024 Assemblage.

Part 1: Wine Tasting

- All aspects of wine tasting to include choice of glasses, decanter or not, wine tasting components: color, aroma, tasting; how to use all our senses; world of grapes: wine regions of the world
- Taught by **Vicente Pina**
- **September 30, 2023, at 9 a.m. – 1 p.m. at the Oswego Lake Country Club**
(Refreshments and snacks will be served.)

Part 2: Wine History

- History of the Oregon wine industry, geology, climate, terrain and terroir tasting
- Taught by **Scott Burns** and **Greg Jones** with guest speaker **Denis Burger**
- **October 14, 2023 at 9 a.m. – 1 p.m. at the Oswego Lake Country Club**
(Refreshments will be served.)

Part 3: Wine Making from Vine to Bottle

- All aspects of wine making will be covered to include planting grapes, vineyard maturity, decision to pick, harvest, dump-destem-crush, fermentation, barrel and storage, and bottling.
- Taught by **Denis Burger** and **John Pataccoli** with guest speakers to be announced.
- **November 11, 2023, at 9 a.m. – 5:00 p.m. at the Yamhill Valley Vineyards in McMinnville**
(Refreshments and lunch will be served.)

The cost for each part is \$95.00 per person.

Register at:

<https://owb-wine-master-program-series-1.cheddarup.com>



Wine Master I Program

WINE MASTER

Given that the FICB is vigorously promoting the benefits of an educational wine program for its members and given that several brotherhoods in the UK and in Switzerland have set up such programs, OWB has initiated the Wine Master program.

WINE MASTER I PROGRAM

Purpose: to provide members with an opportunity to further their education in wine history, winemaking, and wine tasting knowledge.

Program: the curriculum is divided into three courses:

- I. **Wine Tasting:** choice of glasses, how to improve blind tasting skills, how to identify the grape variety, tannins and acidity, and how to properly use your senses
- II. **Wine History:** history of Oregon wines, Oregon wine industry, founders, geology, climate and terrain
- III. **Wine Making from Vine to Bottle:** the program will be taught at a vineyard/winery. It will include:
 - a. Planting a vineyard
 - b. Vineyard maturity and crushing
 - c. Dumping, destemming, and crushing
 - d. Fermentation
 - e. Barrels and storage
 - f. Bottling

DETAILS: Each course will take approximately 4-8 hours. Upon completion of all three courses, each participant will be awarded an OWB Wine Master I diploma and an OWB Wine Master I pin.

This program is formatted as a fun but serious way to enhance one's knowledge of wine, Oregon wine history, how wine is made, and the correct way to taste wine.

If the Wine Master I program is successful with the OWB members, there is a plan to present Wine Master II and III programs to follow.

QUESTIONS? Contact Ken Hick, Wine Master, at RNWI@comcast.net.

Committee:

Ken Hick, Chair
Denis Burger
Scott Burns
Greg Jones
John Pataccoli
Vicente Pina

August 8, 2023