



FUNDS BENEFIT ASANTE FOUNDATION AND
CHILDREN'S MIRACLE NETWORK

FOR IMMEDIATE RELEASE

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This August Take Your Pick of Wine Classes

Oregon Wine University scheduled to run all month

MEDFORD, Ore. — Prepare to dazzle your peers with some newfound wine knowledge this summer. The whole month of August, Oregon Wine University will be offering classes on various aspects of wine appreciation, pairing, and serving. The classes will be hosted at local venues throughout the region, giving guests from all over the area the chance to experience rich and rewarding opportunities all month. Oregon Wine Competition® judge and internationally renowned Master of Wine, Tim Hanni, is just one of the many special guests teaching this year. Students can expect classes that are fun, educational, and a great fit for those of any experience level. Seats are limited so don't miss your chance to get tickets! For tickets and event information, please visit www.theoregonwineexperience.com or call 541-789-5025. See below the 2016 class line-up.

*Oregon Wine University is a branch of [Oregon Wine Experience®](http://www.theoregonwineexperience.com), a week-long wine and culinary festival, where **100%** of money raised stays local and benefits Asante Children's Miracle Network. In 2015, Oregon Wine Experience® raised over half a million dollars, allowing for a new Child Life Specialist at Rogue Regional Medical Center. Attendees for the events surpassed 2,100 and over 50 wineries participated.*



 **ASANTE**
Foundation



Asante Foundation is a 501(c)(3) charity, Tax ID #93-6087366. For more information about the event, please visit our website at www.theoregonwineexperience.com or call 541-789-5025

Contact Floyd Harmon, Executive Director at Asante Foundation, if you want to make your gift using securities or to make a multi-year pledge of support. Call 541-789-5025 or Email foundationinfo@asante.org.

2016 Oregon Wine University Class Schedule

1) Why You Like the Wines You Like with Tim Hanni MW ~ August 6th, 11:00am at Southern Oregon University - \$39

In this class, you will learn how to consistently find the wines you will love the most and how to get the most pleasure from wine on your terms. This seminar provides a unique context for the enjoyment of wine appropriate for every level of interest and expertise.

2) Food & Wine Pairing with Chef Mario Chavez ~ August 7th, 4:00pm at the Onyx Restaurant on the Nunan Estate - \$39

Discover the ways in which you can pair food to wine and wine to food. Join us as Chef Mario Chavez takes us on a flavor adventure and helps us better understand how food can be used to heighten our appreciation of wine and the other way around.

3) 25 Things You Thought You Knew About Wine with Liz Wan ~ August 12th, 5:30pm at Josephine County Library - \$39

Have you attended Wine 101 with us in the past? This is the class you've been asking for! Let us demystify 25 tidbits most people thought they knew about wine and arm you with the tools to hold your own among the wine enthusiasts of the world.

4) Brush strokes in the vines with Tia McKenzie ~ August 13th, 11:00am at Serra Vineyards - \$39

In Vino Veritas, come experience the truth in art that can come from a great instructor, an amazing location on-site in the vines, and the inspiration of delicious local wines! No art experience necessary and each student will not only create but also take home their masterpiece.

5) Pairing Wine and Cheese to Please with Tom Van Vorhees ~ August 14th, 11:00am at EdenVale Winery - \$39

Join Tom Van Vorhees, our local fromagier and star cheesemonger from our very own Rogue Creamery, as he debuts and pairs some of his favorite cheeses of the season with his favorite Southern Oregon medal winning wines from last year's competition.

6) Hospitality Class with Dr. Bob Harrington ~ August 20th, 11:00am at Southern Oregon University - \$20

Inspire exceptional service, enthusiasm & innovation in your business! Join us as Dr. Harrington & Professor Marlowe teach us what guests really want & how we can best deliver for our businesses, our communities & our region.



- 7) **The Power of Cabernet Sauvignon: An Exploration of Oregon & Washington Terroir ~ August 21st, 11:00am at Kriselle Cellars - \$39**
Explore the unique terroir of Oregon and Washington.
- 8) **Southern Oregon vs The Old World ~ August 22nd, 6:00pm in the Big Tent at Bigham Knoll - Price: \$39**
Physician by day and wine educator by night, Dr. Adesman has long been admired by Southern Oregon wine nuts for his palate. In this class he leads a side by side tasting of some of the best wines produced in the Old World and some of the best produced in Southern Oregon.
- 9) **Wine 101 ~ August 23rd, 6:00pm in the Big Tent at Bigham Knoll - \$39**
Wine 101 will teach guests how to choose, pair, and serve wine for a variety of situations. You'll learn how to evaluate wine, how to pick the best wines for your favorite foods, and tips to understanding those darn tasting notes. This class is fun for everyone and will leave you feeling like a pro!
- 10) **Riedel Glass Seminar ~ August 25th, 6:00pm in the Big Tent at Bigham Knoll - \$68**
In this class, you will have the opportunity to taste local, award-winning wines using 4 different Riedel Vinum glasses. You will learn how the variation of the glass affects the flavor of your wine and the best part... you get to keep the glasses (retail value of over \$100!). If you like drinking wine but aren't convinced the glass makes a difference, this class is for you!

