

Wine Classes

Join us for a round of fun and interesting wine education classes. Take a trip around the world and learn about wine from many distinctive and wonderful wine growing areas. Taught by our Sommelier, Brian White, these classes will surely be fun and informative.

Brian White is currently the General Manager of the Tasting Room in Sandy Springs GA. In addition to his position as General Manager, Brian is the Sommelier at the Tasting Room. He is certified by the Court of the Master Sommelier which qualifies him as a wine educator, and he is presently working on his certification as Master Sommelier.

Brian has been working in the Hospitality Industry on many levels for over 20 years. His career has seen him placed in several of Atlanta's top restaurants including 56 East Andrews, The Ritz Carlton Downtown, Murphy's, and The Capital City Club.

His passion for food and wine has become a shared vision with Chef Russell Wooten and the food and wine experience offered at the Tasting Room is unparalleled. Brian has a fun, no nonsense approach to wine education.

We have a fairly large schedule, but expect a large response. Reservations for the classes must be made at least a 72 hours in advance. There will be no walk-ins accepted for these classes. They are individual classes and not offered as a classes, so feel free to pick and choose whichever you like. Classes will be **\$45/ person**.

If you have bought your ticket as part of the special on Groupon, and the class you wish to participate in is full, we will add additional classes and dates as necessary to handle attendance. They will be held at the same time, Monday or Saturday on later dates.

Schedule of Classes

[Wine 101](#)

January 11th, 7PM

January 16th, 3PM

Wednesday, January 20th 7PM

[Syrah or Shiraz?](#)

January 18th, 7PM

January 23rd, 3PM

Italian Stallions, Big Muscular Reds

January 25th, 7PM

January 27th, 7PM

January 30th, 3PM

Pinot Planet

February 1st, 7PM

February 3rd, 7PM

February 6th, 3PM

Bordeaux

February 8th, 7PM

February 10th, 7PM

February 13th, 3PM

Chardonnay World Tour

February 15th, 7PM

February 17th, 7PM

February 20th, 3PM

Old World Vs. New World

Monday, February 22nd, 7PM

Wednesday, February 24th 7PM

Saturday, February 27th, 3PM

Wine 101

Monday, March 1st, 7PM

Wednesday, March 3rd 7PM

Saturday, March 6th, 3PM

Burgundy

March 8th, 7PM

March 10th, 7PM

March 13th, 3PM

Civil War! Rhone Valley, North vs. South

March 15th, 7PM

March 17th, 7PM

March 20th, 3PM

Pacific Northwest Tier

March 22nd, 7PM

March 24th, 7PM

March 27th, 3PM

Champagne & Sparkling Wines

March 29th, 7PM

March 31st, 7PM

April 3rd, 3PM

Wine 101

April 5th, 7PM

April 7th, 7PM

April 10th, 3PM

Sauvignon Blanc: From Grassy to Classy

April 12th, 7PM

April 14th, 7PM

April 17th, 3PM

Germany: A Trip Down the Rhine

April 19th, 7PM

April 21st, 7PM

April 24th, 3PM

Viva Espana!

April 26th, 7PM

April 28th, 7PM

May 1st, 3PM

The Rugged Outback! Australia & New Zealand

May 3rd, 7PM

May 8th, 3PM

More coming soon!

For Reservations please contact Greg @ 404-252-8173

or

gsisto@atlwines.com

Wine 101

For the novice, this tasting lays down the basics with a great overview of the wine world, including sparklers, whites and reds.

The Chardonnay World Tour

An exploration of the varying styles of Chardonnay from five continents; including the use of oak and barrel manipulation

Old World vs. New World

What do you like, California or French wines; Italian or Australian wines. Put it to the test and see who wins!

Pinot Noir from around the World

We can select wines from France, Oregon, and California to contrast and compare from region to region.

Bordeaux

A tour of the world's classic chateaus to compare the wines made on the left and right banks of the Gironde River.

Syrah or Shiraz

This big and bold tasting includes wines from the Rhone Valley in Southern France, California, Australia, and South Africa.

Italian Stallions, Big Muscular Reds

Italy is a beast. Some of the most interesting red wines are produced in Italy. Barolo and Barbaresco are made in the North along with Valpolicello and Amarone. Brunello di Montalcino and Chianti are Tuscan classics, and Taurasi is the brooding bull of the south.