

November 16-19 | Marriott Marquis San Diego Marina | San Diego, CA Schedule at a Glance

Wednesday, November 16

8:00 a.m. – 5:00 p.m. WSET (Wine & Spirits Education Trust) Level 1 Award in Wine

10:00 a.m. – 3:00 p.m. Cicerone Certification

12:00 p.m. – 3:00 p.m. Chianti Classico: A Legacy Deciphered

Presented by Diego Meraviglia, Vice President, North American Sommelier Association

12:00 p.m. – 5:00 p.m. Registration Desk open

Thursday, November 17

7:00 a.m. – 5:30 p.m. Registration Desk open

7:00 a.m. – 8:00 a.m. Continental Breakfast with Roundtable Discussions

8:00 a.m. – 9:30 a.m. Seminars:

Structure & Aroma Component Tasting
 David Glancy, MS, Founder, San Francisco Wine School

• A Sense of Place and Precision, the Wines of Michel Chapoutier John Rielly, Vice Chairman, Terlato Wines International

Tour of Sicily

Joe Spellman, MS, Winery Sommelier for JUSTIN Vineyards and Winery

• Is Chenin Blanc South Africa's Flagship Grape?

Jim Clarke, Marketing Manager, Wines of South Africa

• Champagne House Styles

Gillian Ballance, MS, National Education Manager, Treasury Wine Estates

 "Vino Autentico": Indigenous Grapes & Incomparable Terroir Chris Tanghe, MS

9:30 a.m. – 10:30 a.m. Tasting Break, Hosted by Wines of Germany

10:30 a.m. –12:00 p.m. Seminars:

• The Nightmare Scenario; Dealing With The Difficult Guest Eric Entrikin, MS

Pinot Noir From Around The World

Geoff Labitzke, MW, Director of Sales and Marketing for Kistler Vineyards

• Penfolds Shiraz: A Study of Warm and Cool Climate

DLynn Proctor, Penfolds Ambassador

Bordeaux: The New Generation – Changing the Conversation

Mary Gorman, MW, Market Advisor to the Bordeaux Wine Council (CIVB) and Ira Norof, CSE, CWE, Director of Education & Events, Southern Glazer's Wine & Spirits

• A Side of Bourgogne Yet To Be Discovered

Raj Vaidya, Head Sommelier, DANIEL Restaurant and James King, President at King James Wine School

• Digging In To Unique Terroir

Eric Hemer, MS, MW, Southern Glazer's Wine & Spirits of America (SGWS)



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12:00 p.m. – 1:30 p.m. Wine Lunch presented by Napa Valley Vintners

Keynote Speakers: Pam Dillon, Co-Founder and CEO at Wine Ring, Inc and

Ian Cauble, MS, Founder of SommSelect

1:45 a.m. – 3:45 p.m. Seminars:

Austria Now

Jesse Becker, MS

The Art of Decanting

Maxwell Leer, Co-Founder, Winerave

Hungarian Furmint: Ancient Grape, Modern Wines

Tim Gaiser, MS

Germany: 1971 Wine Law vs. 2012 VDP Classification

Damon Goldstein and Brian Donegan

The Role of Viticulture in the Evolution of Napa Valley Wines

Jon Ruel, Chief Executive Officer, Trefethen Vineyards

Blind Taste With The Masters (MS)

3:45 p.m. – 4:45 p.m. Tasting Break, Hosted by Rias Baixas

5:00 p.m. – 6:00 p.m. Seminars:

Wine Counterfeiting

Bottom Line Restaurant Wine Management

Randy Caparoso, Editor, The SOMM Journal

• History of Craft Beer: Ancient to the Present

Maurice DiMarino, Wine & Beverage Director, Cohn Restaurant Group Panel Discussion

 Building a Better Flying Cigar: 6 Ways of Looking at a New World Rhône Blend Randall Grahm, Founder, Bonny Doon Vineyard

American Whiskey Panel Discussion + Tasting

Tom Fischer, Founder of Bourbon Blog

6:00 p.m. – 7:00 p.m. **Tasting Break,** Hosted by Ste. Michelle Estates

Friday, November 18

7:00 a.m. – 4:00 p.m. Registration Desk open

7:00 a.m. – 8:00 a.m. Continental Breakfast and Networking

8:00 a.m. – 9:30 a.m. Seminars:

Introduction to The Institute of Masters of Wine

Amy Christine, MW, Owner, Black Sheep Finds

• Sta. Rita Hills, Consider the Source, Time in A Bottle

Panel Discussion

• Exploring Chardonnay and Pinot Noir of the Russian River Valley

Panel Discussion

• Farmworkers to Winegrowers

Presented by Mexican American Vintners Association

Beyond the Floor: Finding Opportunities to Supplement Your Career

Panel Discussion



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9:30 a.m. – 10:30 a.m. Tasting Break, Hosted by Banfi Wines

10:30 a.m. – 12:00 p.m. Seminars:

Australia: Old Vines – Classic Wines

Matt Stamp, MS

Extraordinary Tuscan Experience

Fred Dame, MS and Cristina Mariani-May, co-CEO at Banfi Vintners

• The Nightmare Scenario; Dealing With The Difficult Guest

Eric Entrikin, MS

Unraveling the Mysteries of Indigenous Italian Grape Varieties

Geralyn Brostrom, CWE, IWP

Diversity of Pinot Noir within the Russian River Valley

Panel Discussion

Willamette Valley: A Place Of Its Own

Sur Lucero, MS, National Director of Wine Education, Jackson Family Wines

12:00 p.m. – 1:30 p.m. Wine Lunch presented by Wines of Alsace

Keynote Speaker: Raj Vaidya, Head Sommelier, DANIEL Restaurant

1:45 p.m. – 3:15 p.m. Seminars:

• South Africa – A Bridge Between The Old World and The New World Peter Koff, MW, Owner and President of Fairest Cape Beverage Company

Blind Taste With The Masters (MW)

Alsace Rocks: Exploring the Region's Grand Crus

Josh Nadel, Beverage Nadel, NoHo Hospitality Group, Wines of Alsace

Millenials Love Blends . . . Is this Contributing to the Strategic Emergence of Baja Wines?

Tom Bracamontes, Owner, La Competencia Imports

Medoc 2012 Vintage Through Its 8 Appellations

Dewey Markham Jr., Author

3:30 p.m. – 7:30 p.m. The Trade Tasting at SommCon®

Saturday, November 19

12:00 p.m. – 3:00 p.m. San Diego Bay Wine + Food Festival Lexus Grand Tasting (additional ticket purchase required)

www.sandiegowineclassic.com