



WELCOMING OUR 10TH SEASON:
#WINEWEDNESDAY WORKSHOPS SPRINGESH 2024

MARCH 6

FLYING BLIND: TASTING DEDUCTIVELY AND WHY YOU SHOULD TOO!

– BOB PRUITT, *Advanced Sommelier Candidate, Court of Master Sommeliers, Americas*

MARCH 13

KNOW YOUR IMPORTER: 5 GENERATIONS OF M.S. WALKER

– JEFFREY ALLEN, *Chief Operating Officer, M.S. Walker, Inc.*

MARCH 20

WHAT WE'RE DRINKING: 2024 EDITION

– JENNIFER LUCIA, *Director of Sales, Skurnik Wines*

MARCH 27

FIRST PERSON: MY JOURNEY IN WINE

– GENEVIEVE MURPHY, *France + Western Fine Wine Imports*

APRIL 3

WEST COAST, BEST COAST! OREGON & CALIFORNIA PRODUCERS' STORIES

– KYLE McSHANE GRIFFIN, *Account Manager, Grand Cru Selections*

APRIL 10

THE RHONE ZONE: NORTH VS. SOUTH, AND WHAT'S UP WITH LANGUEDOC ET SUD-OUEST?

– WHITNEY SCHUBERT, *French Portfolio Manager, Polaner Selections*

APRIL 17

THE SUPPLY SIDE: 2020-2022 VINTAGE REPORT FROM MY GLOBAL VANTAGE

– BENJY KIRSCHNER, *Executive VP, Wilson Daniels Wholesale*

Classes are held Wednesday evenings at Nick & Toni's 136 North Main Street, East Hampton from 5:30-7PM
Tickets are \$35 each week: includes tasting sheets, crystal tasting stems and small plates from N&T's kitchen.
Space is limited, RSVPs are strongly encouraged. Resy links available above!

Students who book all 7 weeks will automatically be entered to win a seat
at a future GETAWAY THURSDAY wine pairing event.

For more info please contact Chimene at chimenemacnaughton@gmail.com.