North American Sommelier Association

SILVER-PIN CERTIFIED SOMMELIER CERTIFICATION COURSE – SAN FRANCISCO 2018

PART 1 – THE FUNDAMENTS

Date	Time	Duration (hrs)	Lesson	Topics	Offactory exercise
February 3, 2018 Saturday	9:30 am	1.5	1. INTRODUCTION	Introduction to NAS & Course Introduction to wine tasting Wine & food pairing principles Wine & food pairing Wine pairing exercise Q&A	Roses
	1:00 PM	1.5	2. VITICULTURE #1	Viticulture Grape growing Vine growth Vine cycle	Apples
February 04, 2018 Sunday	9:30 am	1.5	3. VITICULTURE #2	Viticulture & wine quality Climate & Balance in viticulture Viticulture practices in different climates Q&A Wine & food pairing exercise	Vanilla, peach
	1:00 PM	1.5	4. ENOLOGY #1	Enology Wine production Wine fermentation & maturation Q&A Wine aging & Maturation	Banana, pineapple, melon
February 11, 2018 Sunday	9:30 am	1.5	5. ENOLOGY #2	Enology Wine stabilization & clarification Wine production & maturation Q&A Wine aging & Maturation Wine & food pairing exercise	Dry fruit Dried fruit
	1:00 PM	1.5	6. ENOLOGY #3	Enology Winding down Enology Tasting Wine & food pairing exercise Q&A	Dried fruit, Dried herbs
February 17, 2018 Saturday	9:30 am	1.5	7. WINE TASTING	Wine tasting Principles Theory Sensory Certified exam Tasting environment Tasting conditions Tasting procedures Tasting exercises Tasting exercises Tasting exercises