(**REGISTRATION FORM:**

Name: _____

Address: _____

_____

Phone #s: _____
(Home/Cell/Work)
_____

Email: _____
_____

#People @ $360. per person

Other Names: _____

____**Check Enclosed** (Make out to Anita LaRaia's Wine School, Inc. and mail to:
5270 North Peachtree Rd., Dunwoody, GA 30338)

___**Credit Card** (Call Anita 770-901-9433)

Note: No Refunds. Space is limited to 12.

Deadline = Two weeks before start date.

ANITA LOUISE LARAIA
DIRECTOR

Ms. LaRaia has her M.A. in Social Psychology from Cornell University. She served her wine apprenticeship London, England where she worked for six years. She has a total of 10 years of Wine Trade experience at the retail, wholesale and import levels. Her classes have always been popular and well attended because of her dynamic personality and sense of humor. Anita also taught wine classes at Oglethorpe University for ten years. Ms. LaRaia is a member of the Society of Wine Educators. She is author of the new book "Pick A Perfect Wine In No Time", Que Publishing which has received rave reviews from wine experts and on Amazon.com This will be the Coursebook used in the classes. Anita was the online wine expert for CNN.com in 2000 and was featured in Points North Magazine, March 2007 and Real Simple magazine 2006. She was a wine writer for both Atlanta and Atlanta Homes & Lifestyles magazines and national publications. Ms. LaRaia is a member of Les Dames d'Escoffier, and her course is approved for 30 CE Hours by the American Culinary Federation.

WHAT THEY SAY ABOUT ANITA:

"…Anita's course is to wine what the Joy of Cooking is to food. She should be a household name like Julia Child." *Wendy Stahl, VP The Weather Channel*

"…The Jazzercise of wine! You need to brag Anita! You could charge twice the price and it would still be a bargain. Fun, fabulous, Grand Cru!"
Betty Kavanaugh, Evergreen Capital

"…If Anita were a talk show she'd be the Rosie O'Donnell of wine!" *Tim Hughes, Cox Enterprises*

"…Viva La Anita! She is a Riot! She will make you love wine." *Jackie Donaldson, Atlanta Wholesale Wine*

"…Fruity, nutty, complex with a smooth finish. A cabernet? No. Anita LaRaia!" *Joe DeCaro, Graduate*

"…Big Passion this woman! Knows her wine. Anita keeps everyone interested—her energy level keeps you hooked!"
Lisa Heissan, Buckhead Life Group

Anita LaRaia's
"WINE SCHOOL"
Atlanta, GA

Celebrating 28 Years of Classes!

BASIC DIPLOMA COURSE

SIX TUESDAY
EVENINGS
7:00PM-9:00PM

STARTING

JANUARY 22, 2008

AT

THE TASTING ROOM
6010 Sandy Springs Circle
Sandy Springs, GA 30328
Tel: 404-252-8170

Anita LaRaia'sWine School, Inc.
5270 North Peachtree Rd.
Dunwoody, GA 30338
Telephone:
(770) 901-9433
Fax# (770) 901-9969
Email: anitalaraia@comcast.net
Website: www.anitalaraia.com

Credit Cards Accepted
(by phone)

WHEN: Each class meets once a week, for six Tuesday evenings from 7PM-9PM.

CURRICULUM: The **Basic Course** is designed to introduce the novice to different wine styles, grape varieties, and vineyard names so they are able to correctly identify the great wines of the world and the best values. This course is for anyone with an interest in wine. Experienced lecturers use specially designed Course Book and Study Guides and color slides of the wine country to introduce students to the world of wine, and to help them retain their new knowledge. A broad range of wines will be tasted over the six sessions, covering the wines of France, Italy, Spain, Germany, California, Australia, Chile, Porto etc. What wines go best with which foods will be a primary focus of the course.

COURSE FEES: Includes Anita's new book **"Pick A Perfect Wine In No Time"**, 6 Wine Tastings—With Food Pairings!--and a Diploma suitable for framing.

COST: $360. per person, all inclusive.

TO REGISTER: Reserve your place by sending check to the following address. Or register with Credit Card--**MasterCard**, **Visa** or **American Express**--by phone to Anita. You will receive a Confirmation Letter in reply.

Anita LaRaia's Wine School, Inc.
5270 North Peachtree Rd.
Dunwoody, GA 30338

DEADLINE: Tuition must be paid a minimum of **two weeks** before starting date when books & wines are purchased. There are **no refunds**. ***Space is limited to 12!*** Classes fill rapidly, so register early. Gift Certificates Available for the Holidays.

SESSION 1 – JANUARY 22—Noble Grapes/Vintages
Covers the history of wine, winemaking, wine types and bottles and vintages. Students will be taught to taste and rate wines like a pro. Small Plates Food Pairings & Wines, including Dessert wine, will be tasted.

SESSION 2 – JANUARY 29—California/West Coast
The important coastal areas of CA, including Napa, Sonoma, Santa Barbara will be discussed and tasted, along with other West Coast areas. Inspired contemporary cuisine will partner the wines.

SESSION 3 – FEBRUARY 5--Wines of France
Learn how to read Appellation Controlee wine labels and the difference between Bordeaux, Burgundy, Rhone, Loire, Alsace and Champagne. Ooh La La wines & foods.

NO CLASS FEBRUARY 12—Happy Valentine's Day!

SESSION 4 – FEBRUARY 19—Australia/New Zealand
Everyone loves the smooth, yet spicy, Shiraz wines of Australia—and the crisp Sauvignon Blancs of New Zealand. Our lesson also includes famous Pinot Noir areas of both these countries, and ocean influence on climate. Chef continues to amaze us with his fabulous food matches.

SESSION 5 – FEBRUARY 26--Italy
Most popular imported wines in the United States come from Italy. Anita's recent tour of the greatest wine estates in Piedmont will be discussed, as well as her tour of Tuscany.

SESSION 6 – MARCH 4--Wines of Spain/ Graduation
Spanish and other Latin Lover wines from Argentina etc. will be paired with inspired food combinations. Wines from Spain are among the most popular imports—find out why when we taste Tempranillo, Garnacha, Monastrell wines from some of the best DOs in Spain, as well as Malbec from Argentina. **Graduation will include Diplomas suitable for framing.** And a song from Anita! Anita's last class at The Tasting Room demanded an encore—this wine woman can sing!

THE WINE SCHOOL
Established in 1978/Atlanta's Longest Running

GIFT CERTIFICATES
Give the gift of "The Wine School" to a loved one, friend or colleague. It's the gift that keeps on giving!

WINE CELLAR/WINE LIST CONSULTING
For Individuals/Restaurants/Retailers--Call for Fee.

WINE TASTING PARTIES
Atlanta Metro Area only
We will provide a guest speaker for all occasions, including private in-home parties, Corporate or social events. Not only is this great fun, but it has real educational value. **The Speaker Fee is $350 for small groups (less than 20 people) and $500+ for larger or Corporate groups.**
All topics from Port to Champagne are available. Wine not included. (Travel/ per diem expenses must be paid for events outside Atlanta.)

CUSTOMIZED WINE COURSES

The entire Diploma Course can be done for your group in one weekend. Hotels, Retailers, Clubs, Restaurants, and Wholesalers or Organizations can save considerably over the regular cost of the Diploma course by hosting the Wine School and providing the wines to be tasted. Minimum number of students required to book this series is **20 people.** Sign up now for 1½ days of seminars, exam and Diploma. **You provide the place (or we can in Atlanta) and wines.**
We provide Books, visual aids, exams, diplomas, including 30 CE Hours if needed, and instructor. **Cost is $240 per person all-inclusive. Course Books are sent 2 weeks ahead for prior study once paid for.** (Anita by special arrangement only.)

ESCORTED WINE TOURS
To Italy in May 2007:
Piedmont (inc. LaRaia winery)
Next: SPAIN in Sept. 2008.