

# Stanley's Virtual Events



Stanley's Wet Goods offers virtual classes and tastings led by our knowledgeable staff and enjoyed by you in the comfort (and safety) of your own home. Pick from our curated list of virtual events, or work with a Stanley's team member to customize the experience to fit your vision and budget.

## Stanley's Standards

Pricing note: The per person prices below indicate the minimum and maximum dollar amounts per participant, and do not include staffing costs. The per person price depends on a few variables: bottle cost, quantity of wine purchased, and shipping and handling (if applicable). Staff pricing is set at \$100/hr for any event led by Stanley's staff, or \$250/hr for an event led by John Stanley.

If you don't see anything within your budget, just ask! We're always happy to help find a solution that works for you.

### **Intro to Natural Wine** - \$30-60 per person + staffing, max. 24 participants

Act natural! In this hourlong class, we discover what "natural" wine is and why it's so popular. What differentiates natural winemaking from traditional winemaking? Is one better than the other? And do all natural wines taste "natty"? Join us as we taste our way through a lineup that represents everything we love about natural wine today.

### **Skin Deep (Orange Wine)** - \$45-80 per person + staffing, max. 24 participants

"Skin contact" plays a major role in the winemaking process, and is used strategically when producing the relatively new (and oh-so-popular) category of orange wine. In this hourlong class, we learn what skin contact is and how it influences different styles of wine.

### **Bubble Trouble** - \$50-100 per person + staffing, max. 24 participants

Not all bubbles are created equal...but that doesn't mean one's better than the other! In this sparkling wine deep dive, learn how bubbles get in the bottle with a tasting of classic sparklers like Prosecco, Cava, Lambrusco, and Champagne. We'll explore the regional history, winemaking process, and favorite food pairings.

### **Wines in the Blind** - \$30-100 per person + staffing, max. 12 participants

Blind tasting isn't just for professional sommeliers. It's an excellent way to focus your palate and fine-tune your approach to tasting wine. This guided tasting teaches you what to look for in a wine—color, weight, aroma, taste—and how to use those clues to identify which grape(s) you're tasting. And don't worry—we select the wines in secret, so the Stanley's instructor leading your tasting is in the dark just like you. Place your bets before the big reveal at the end!

## Stanley's Custom Tastings

Stanley's Wet Goods can design a class or tasting to accommodate nearly any budget. Custom tastings are priced per person, plus our normal hourly staffing cost and any applicable shipping fees.

### Vials vs. Bottles

Most virtual events use a "vial format," where each participant receives a tasting kit with several 4oz. vials of wine. This is to prevent a single person from having to open multiple bottles at once and risk wasting wine as it deteriorates in the days following the event. Depending on the format of and budget for your event, you may opt to include full bottles alongside the vials to be enjoyed at a later date. Alternatively, households of several people participating in the same tasting may opt out of the vial format if there are enough people to consume the wine before it deteriorates.

*Please note: once exposed to oxygen, wine starts to deteriorate. Please take this into consideration when deciding whether to ship vials of wine via FedEx. (Unopened bottles are completely safe to ship.)*

### Theme

The theme can be as general or as focused as you want. We can study something as broad as Old World wine, or as granular as the crus of Beaujolais. Some suggested themes include (but are certainly not limited to):

- One grape, Three Ways (ex. sparkling, rosé, and red all made from Pinot Noir)
- One grape, Three Places (ex. Pinot Noir from California, Burgundy, and Germany)
- Tour of France, Italy, or Spain
- Old World vs. New World
- Weight in Wine (ex. grapes that make wines of distinctly different weights, e.g. Pinot Noir and Cabernet Sauvignon)

The list above is a jumping off point—if you can dream it, we can probably do it! Talk to one of our staff to flesh out your idea.

### Participants

In order to maximize the interactivity of our private events, we recommend no more than 18 participants for each guided tasting. If you prefer a more passive, instructional experience, we can accommodate up to 50 participants.

*Please note: with a virtual event for more than 12 participants, we may ask that all participants be muted until the host calls on them to speak.*