



## The Rundown

June 1, 2016

### “Wine Education Workshop”

Presented by Copper Canyon Grill of Silver Spring

Written by Peter Casciano, YPN Member

Attendees of the **Wine Education Workshop**, organized by the **Young Professional’s Network** of the **Greater Silver Spring Chamber of Commerce**, were treated to a fact-filled presentation by **Copper Canyon Grill of Silver Spring** and also sampled delicious wine from **Copper Canyon’s** private reserve. Chiefly, those attending the event sampled the **Hess Select Malbec**. The Hess Collection’s own website describes this particular wine as follows:

“Our winemakers in Napa and Argentina worked together to **craft a Malbec** that comes from the Hess family estate vineyards in Salta, one of Argentina’s finest growing regions. This garnet red, fruit-forward Malbec **offers aromas** of raspberry, cherry and pomegranate that captures the soul of the Malbec grape, **in a ripe, vibrant and balanced style.**”

Our **sommelier**, Mark, let us know that **The Hess Collection** is a Swiss company known originally for brewing beer, but later expanded its horizons as a vintner. The particular wine we were lucky enough to sample **pairs well with protein dishes** such as brisket, lamb and duck. As a treat, **Copper Canyon** also provided **different samples of cheeses** so that we could **test our palate** and get a sense of what we felt **paired best** with this Malbec.

Mark was also kind enough to teach us some of his **tricks of the trade**. This crash course was most welcome as **wine etiquette** which can sometimes be **confusing and complex**. We learned first the proper way to open a bottle of wine with a wine key: **label facing out, two separate turns of the corkscrew and with as small of a “POP” as possible** when the cork leaves the bottle. “You aren’t opening a champagne bottle,” we were admonished. The goal is to aim for as little sound as possible when uncorking the bottle. “**A kiss!**” as Mark called it.

Next we learned what to properly do with the bottle now that it is open. Holding the bottle as far towards the bottom as possible, the server should **first allow a member of the party or table to taste the wine**. After this tasting, the taster themselves should have **their glass filled last** after the remaining guests at the table. One knows they have tasted the wine properly by **pulling in as much air as possible** along with the sip of wine. Wine aficionados know that **properly aerating the wine in one’s mouth** is the key to a **proper taste**.



After the educating presentation, the attendees were left to mix, mingle and taste away the night. Within the confines of **Copper Canyon’s** generous private back room, **GSSCC** members and guests were able to talk wine, business and more. The **YPN** has done it again with a **new and interesting take on the old networking model**. We look forward to **YPN’s** increased growth and opportunities for all.

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