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FOR IMMEDIATE RELEASE

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UNCORK VINO KNOWLEDGE
Wine 101 Classes to be held at Blue Canyon Kitchen*Tavern

(TWINSBURG, Ohio) – Learn all about the wines you love and try some new ones too! The experts at Blue Canyon Kitchen*Tavern (8960 Wilcox Drive, Twinsburg, Ohio 44087, www.BlueCanyonRestaurant.com) will reveal the secrets of wine—from etiquette to food pairings and more. Each class will offer 5-6 wine varieties, Co-owner/Executive Chef Brandt Evans' delicious food pairings, educational materials and prizes. Topics include:

ABC, Anything But Chardonnay (April 16th)

Explore unique white wines other than Chardonnay. Learn to define crisp, citrus, sweet and dry.

From Captain Crunch to Wine Spectator (April 23rd)

The Di Arie vineyard in the Shenandoah Valley produces award winning wines and is also home to the creator of Captain Crunch cereal. Taste the passion that goes into making a vineyard successful.

Wacky Reds (April 30th)

Red wines DO work in the summer! Learn about the reds that will refresh your palate even on the hottest days. Chef Brandt shows you what to pair with BBQ, picnic foods and while relaxing on the patio.

Not Your Mom's White Zinfandel (May 7th)

Does your mom always order White Zinf? Learn about other great wines that are sweet, but offer more complexity and flavor. Taste how adding Rose to any wine will make it perfect for those who like it sweet.

Classes begin at 6:30pm and are limited to 30 students per session. Cost is \$30 per class or \$99 for all four classes. Those who attend all four classes will graduate in a special ceremony at Blue Canyon and will receive a "Wine 101" certificate, Blue Canyon gift certificate, discount coupons and other treats.

Reserve your space today by contacting Katie Klonowski at (330)486-2583 or KatieKlonowski@BlueCanyonRestaurant.com.

More information about Blue Canyon & Co-owner/Chef Brandt Evans:

Chef Brandt Evans has been chosen as the Professional Football Hall of Fame's Chef Representative at the 2010 Super Bowl in Miami, Florida. This honor for Evans and Blue Canyon Restaurant will include being featured in two national cookbooks and cooking his Ohio inspired dish at a prestigious, 5,000 person star studded preview party.

Blue Canyon Kitchen and Tavern was founded in Twinsburg, Ohio in April 2002. Classically trained Chef Brandt Evans and managing partners Robert and Val Voelker operate four restaurants in Ohio, Montana and Texas. The menu features "creative American cooking," a unique melting pot of tastes – bold and unpretentious, that combine ethnic flavors with cherished classic dishes.

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