

**Course:** **WINE ONLINE** - INTRODUCTION TO APPRAISING WINE



**Instructor:** Gayle M.Skluzacek, AAA  
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**Location:** Live Webinar

**Schedule:** February 1, 8, 15, 22 & March 1, 2017  
Wednesdays, 6:00 – 8:00pm EST

**Course Objective:**

To introduce students to the basic elements of wine appraising. Onsite inspection, data collection, environmental recording, researching appropriate markets, finding comparables, and reporting will be covered. Some discussion of spirits will also be introduced.

**Attendance:**

It is recommended that you attend each class in-person. However, the sessions will be recorded and made available to students after each class.

**Required Reading:**

1. 2016-2017 Uniform Standards of Professional Appraisal Practice
2. *Wine All-in-One for Dummies* by Ed McCarthy, Mary Ewing-Mulligan, and Maryann Egan, Wiley Publishing, Inc., Indianapolis, 2009

**Course Outline**

Wednesday, February 1 (Class One)

Introduction, no assignments

Wednesday, February 8 (Class Two)

Reading: *Wine All-in-One for Dummies*

- Hardcopy: pp 9-56; 73-86; 93-258
- Kindle: Book I: Chapter 1 & 2

Assignments Due:

- Present a 3-minute report on what type of coverage your homeowners insurance has for a wine cellar.
- Bring a bottle of French wine to class. Research the wine's history and value and be prepared to discuss with the class.

\*In-Class Quiz: French wine terminology

Wednesday, February 15 (Class Three)

Reading: *Wine All-in-One for Dummies*

- Hardcopy: pp 259-410; 587-610
- Kindle: Book III: Chapters 1 – 8; Book VI: Chapter 1 & 2

Assignment Due:

- Bring a bottle of Italian or Spanish wine to class. Research the wine's history and value and be prepared to discuss with the class.

Wednesday, February 22 (Class Four)

Reading: *Wine All-in-One for Dummies*

- Hardcopy: pp 411-584; 615-633
- Kindle: Book IV: Chapters 1 – 5; Book V: Chapters 1 – 5; Book VI: Chapter 4 & Chapter 5

Assignment Due:

- Bring a bottle of German, Australian, South African, or Chilean wine to class. Research its history and value and be prepared to discuss with the class.

\*In-Class Quiz: how wine is made and proper storage

Wednesday, March 1 (Class Five)

Reading: 2016-2017 *Uniform Standards of Professional Appraisal Practice*

- Ethics, Scope of Work, Standards 7-8 (pay attention to areas that may affect wine appraising)

Assignments Due:

- Present a 5-minute report on the following:  
Find a local wine store that has investment quality wines. Select a wine with a vintage dating to the 20th century. Jot down the facts, including the price. Try to find the same wine at auction and note the variance in price.
- Bring a bottle of Champagne or sparkling wine to class. Research the wine's history and value and be prepared to discuss with the class.