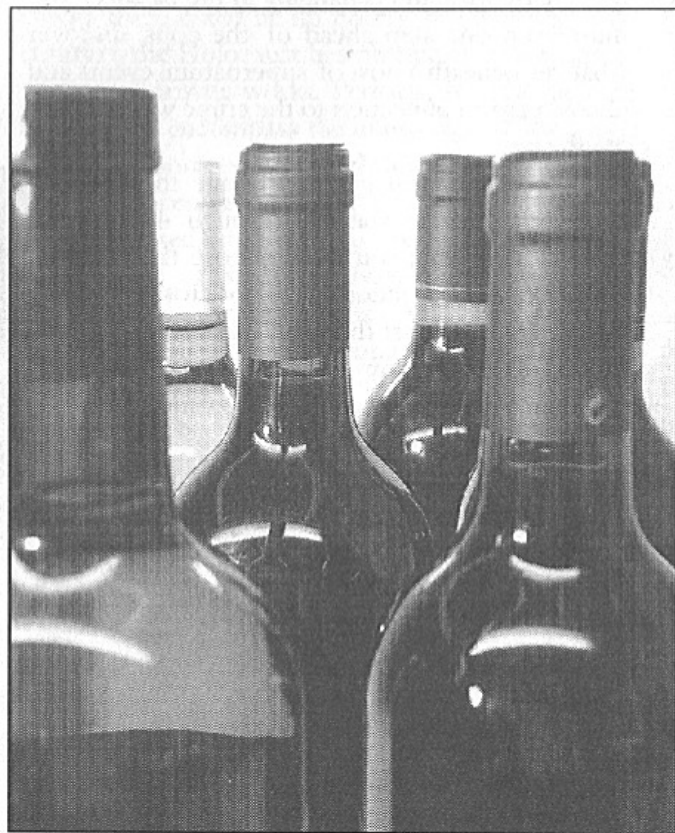


# Passing the Taste Test

## Vino U Offers to Educate the Palate



Finally there's a way to put that snooty waiter in his place—you know, the one who invariably rolls his eyes every time you attempt to order wine with dinner.

In just eight weeks you can learn how to tell the difference between a Chardonnay and a Pinot Blanc—and then some—by attending Vino University. John Dunne, who worked for 15 years as a beverage manager and industry consultant, is offering to share his expertise in a series of two-hour workshops at Long Island's Marriott Hotel in Uniondale.

Dunne says he aims to take the snobbery and the mystery out of fine wine for anyone who entertains or dines out frequently with friends or business clients. The course covers the history of wine, how to tell wines apart while tasting and the essentials for ordering wine at a restaurant—from decoding the label to food pairing.

Best of all, students at Vino University will get to taste more than 80 wines from 10 different regions around the world, including Long Island. Registration is limited to 50 people and the program costs

\$595. The price includes all wines, a take-home tasting guide and a commemorative gift.

Dunne promises to keep the course fun and casual. "My goal is to take the stuffiness out of wine tasting," he says. To that end, he peppers his lectures with insights and humorous anecdotes.

Once you graduate, you'll be able to order wine with confidence and send that sneering wine snob of a waiter back to the kitchen to fetch your masterful selection.

*For more information go to: [www.vinouiversity.com](http://www.vinouiversity.com), or call (516) 483-7037. Courses start Sept. 14.*

