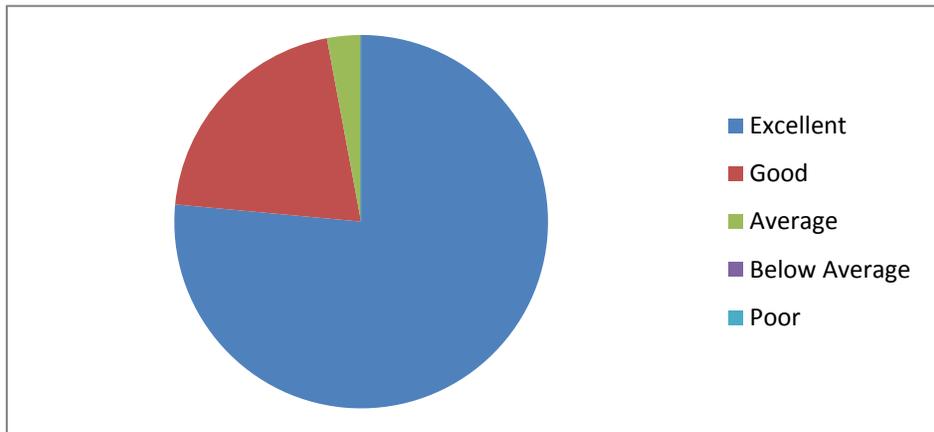


Session: 6 CMI Vine to Dine

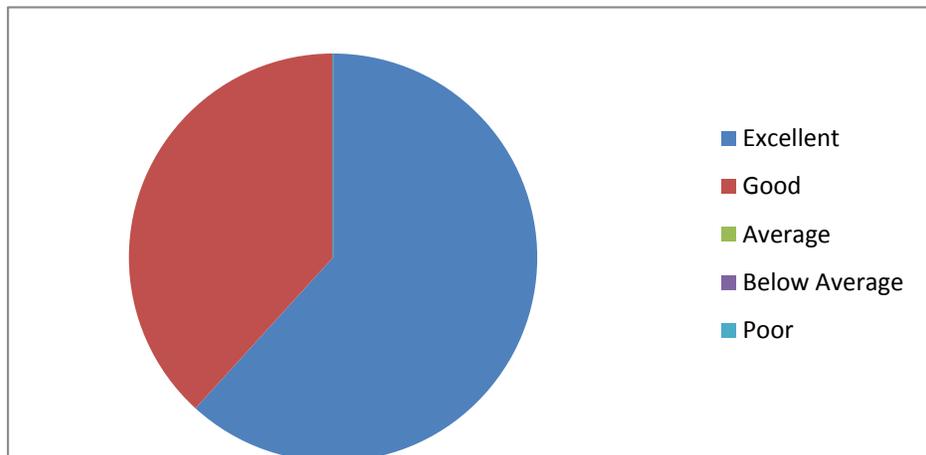
Date: February 2, 2016

Speaker: Ben Christensen

The speaker grabbed my attention



The presentation had value for my professional life



What "take-aways" did you get from this session?

Lots of new information about Spanish, Italian and French wines

There are great alternatives to the traditional varietals in the wine world

Interesting facts about each Country covered

A new way to evaluate wines in terms of acidity/tannins/fruit

Good education, good presenter, kept attention and relates back to selling to our members

Good wine and food pairings, shows good valued wines that adds depth to wine list

Great wine education for my age. I am young so even the basics to wine were great.

Quite a lot of very useful and valuable information

Food pairings for each wine

A lot of information regarding French wines

A better geographic understanding of regions

Differences with France, Italy and Spanish regions

Great knowledge of old world wines

All the different locations on the wine

There are a ton of other varietals that need to be added to our wine list

Deeper knowledge of wine

Pairing and specifics of flavor and region

"less popular" wines are easily translated to our members with a knowledge of styles, pairings that are familiar

Cold hard knowledge. As I continue to study, tastings and dinners add volumes to my perspective

Broad and simplified and useful information on French, Italian and Spanish

wines

Simplify the tasting process. Understand how food can impact the taste of wine

Lots of info

Liked the food pairing knowledge

Great way to introduce EU wines to my members

Great application for wine pairing

Completely enjoyed the chef aspect of his presentation, took it above what most wine speakers could do

Try unique wines, not just the traditional grapes

Geographic and historic information

Gained information about lesser known grape varietals to promote at the club

All the different wine regions and what they primarily produce

Knowledge of all the regions

Learned some basic ground work about the origins of wine making

What did you like BEST about the session?

Informative and upbeat

Speaker was very knowledgeable

Overall presentation kept us engaged and time went smooth...

I enjoyed the descriptions for each tastings and food pairing options

Very approachable/easy to understand and apply

Good introduction to France, Italy and Spain

Food and wine pairing

The different between regions and how it was split

The speaker made me excited to taste each wine and was fun

The speaker was fun and not at all stuffy

The presenter was dynamic and passionate and held my attention

Tasting during presentation

Being able to try the different wines when he talked about them

Very informative. I like the 3 sessions

Approach of the speaker

Presenter was fantastic

Knowledge gained of regions, styles and types of less common wines

The pace, 3 flights were discussed succinctly and colorfully
engaging speaker, focus on unusual varietals

The presentation was extremely accessible for varied knowledge

The presenter was great!

Background and basics

Speaker was engaged

Ben made it fun while being educated

Great education for members

It was good beginning to end

The experience in tasting wines most people would not and the
presentation itself

Excellent useable information, in a short amount of time

Ben's food and wine pairings

The speakers always kept us engaged and wasn't boring

Ben did a great job, very knowledgeable, kept the guests entertained

Discussion the specific regions history

What did you like LEAST about the session?

Difficult to see projected portion of presentation
Would have appreciated a packet of information including maps of wine regions

The 2012 Terms

The "Toro" wine

Should have paired with small appetizers

Paired with food options

Time of tasting

Visuals were tough to follow, a map would have been helpful

Spoke too fast

The Test

Could have expanded time frame, but not too much

It had to end :(

The room was too warm

Could have been longer

Nothing! The entire seminar was excellent from start to finish!

Should have been paired with food right away

Are there any topics that you would like to see the Badger Chapter provide in the future

Craft Beers

A possible investigation of Kentucky or SW Missouri, River Valley
Old Napa wines

Simplified version of this session at a less expensive cost that we could bring more staff to.

Spirit education

Dessert wines

All of them, one at a time

5 minute "meet the managers" interaction similar to speed dating
It would be nice to meet more chapter members and their teams

Sparkling wine, particularly champagne

Keeping the non-golfer, big supporter of club, feeling like they are
as important as how they were when they helped build the club 4 years
earlier

Knowledge/Craft Beer

Comments:

Great session

Well planned

Great education as a whole. I am glad it wasn't just a tasting and it was
more educational

Thank you for the wonderful opportunity to learn

Today was very informative

Great course, thanks!

Very informative, every speaker provides a ton of insight and perspective
that makes their respective topics much more approachable and familiar in
future studies

Great Session!

Great job, great board

Great job

Enjoyed the presentation