



# TRIA

Wine Experiences

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## About Us

Tria is Philadelphia's original casual wine bar. Since 2004 we have helped change Philadelphia's wine culture and we continue to innovate.

We offer a diverse range of wine experiences tailored for corporate and social events. Whether at Tria Wash West, one of our partner venues, or your chosen location, we provide customizable options to suit your group's preferences.

While all our classes and tastings include educational elements, our primary focus is on creating enjoyable experiences. Whether it's team building, a birthday, or simply a gathering, our philosophy is that wine should be enjoyable, not intimidating or pretentious.





## Core Curriculum

Each guest receives seven or eight 2-ounce wine tasting portions, Tria cheeses and snacks, a tasting mat, and a tasting sheet.

\$75 per guest | premium wines  
\$100 per guest | reserve wines

## Core Curriculum Class Options

### **Wine 101**

Wine can be intimidating, but don't let fancy grape juice get the best of you. This informative session will boost your confidence in selecting wine and enhance your enjoyment of it. Through tasting eight curated selections, you'll learn a formal yet fun approach to tasting wine, along with insights into how wine is made, its origins, various styles, and classic flavors. While the class is fun and relaxed, you'll leave equipped with practical wine knowledge.

### **The Super Seven Grapes**

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Riesling, Sauvignon Blanc, and Syrah/Shiraz. You know these grapes, but how well do you really know them? Among the thousands of distinct grape varieties used in winemaking, these seven essential grapes are the stars of many of the world's finest wines. Get acquainted with these international superstars and learn how they connect to the wide array of varieties you may encounter.

### **Old World vs. New World**

Old World wine-producing countries include France, Italy, Spain, Portugal, Greece, Austria, Hungary, and Germany. New World nations encompass the United States, Australia, South Africa, Chile, Argentina, and New Zealand. Why is this important? Old World and New World winemakers follow different philosophies, styles, regulations, and climates. By tasting four expressions each of two different grapes, you'll master this valuable wine concept and gain a better understanding of your own preferences. Select from Cabernet Sauvignon, Pinot Noir, Chardonnay and Sauvignon Blanc. It'll be out of this world.

### **Prettier in Pink**

Rosé wine offers the best of both worlds—the refreshing qualities of white wine combined with the complex flavors of red. It's undeniably pretty, and its time has come. Any red grape can be used to make rosé, but the results can vary dramatically. This wine tour will take you around the world showcasing a diverse range of rosés, from quaffable poolside refreshers to serious gastronomic companions. Join us and see the world through rosé-colored glasses.

*More class options on the following page.*

## Core Curriculum Class Options

### **Bring On the Bubbles!**

Explore the effervescent world of sparkling wines in our captivating class. From the luxurious bubbles of Champagne to the crispness of Prosecco and the lively effervescence of Cava, embark on a journey celebrating the art of sparkling wine production. Delve into the traditional methods and modern techniques that create these delightful beverages, and discover how geography, climate, and grape varieties influence their distinctive flavors and aromas. Whether you are a connoisseur or a novice, join us for an enlightening experience that will have you toasting 'Cheers!'

### **It's Only Natural**

Natural wine is all the rage. Although there's no standardized definition, it generally refers to wine made with minimal human intervention, avoiding chemicals, additives, and overly technological processes. This trend takes us back to simpler winemaking times. Natural wines have a reputation for being funky, yeasty, and cloudy but can also be clean, exhilarating, and beautiful. While Tria doesn't subscribe to the 'natural or nothing!' craze, we are huge fans, as evidenced by our wine program. Let's explore this significant wine trend, and you'll see why the hands-off approach is worth getting your hands on.

### **New World Wine Tour**

Our focus here is on rising New World wine stars, including Argentina, Australia, Chile, New Zealand, South Africa, and, of course, the United States. New World wine regions generally enjoy warmer and sunnier climates compared to venerable Old World European nations like France, Italy, and Spain. Additionally, New World winemakers are free from the constraints of tradition and strict regulation, allowing them to innovate and create wines that are often fuller-bodied, higher in alcohol, and bursting with fruitiness. Discover why much of the world has fallen in love with New World wines.

### **Big Reds**

Big, bold red wines are undeniably luxurious, decadent, and sexy. With a rich, velvety mouthfeel, dark intense fruit flavors, strong tannins, profound complexity, and warming alcohol strength, these wines are truly captivating. Plus, big reds age more gracefully than most of us! The key players include Cabernet Sauvignon, Zinfandel, Shiraz, Barolo, and Amarone. Are you already making reservations at your favorite steakhouse? Let's explore where these robust wines come from, how they are made, and the various manifestations of big red awesomeness.





## Lab Courses

Our most interactive options!

\$50 to \$75 per guest

# Lab Course Options

## **Perfect Pairings \$50**

Wine and cheese are the perfect couple. With our Perfect Pairings Party, you'll experience six expertly curated wine and cheese combinations selected by Tria Wine Director, Lauren Harris. A Tria wine professional will be there to enjoy and discuss the pairings with you. This walk-around event is more relaxed than our regular wine classes but just as fun and informative. Perfect Pairings can also be combined with other Tria catering packages.

## **Blind Tastings \$75**

Guided blind tastings are interactive, revelatory, suspenseful, and fun! In each class, guests will blind taste four pairs of wines (eight wines total) and compare, contrast, and vote on their favorites. **Choose from four blind tasting experiences:**

**Old World vs. New World:** Old World wines, from traditional European regions, focus on expressing terroir (the unique influence of a vineyard's geography, climate, and soil) and are characterized by subtlety and strict regulations. In contrast, New World wines, from non-European regions, embrace innovation with fruit-forward profiles and fewer regulatory constraints, offering more winemaking flexibility. This tasting will compare classic European examples with modern approaches to the same grapes.

**France:** France is renowned for its winemaking due to its ideal blend of climate, soil, and tradition. Regions like Bordeaux, Burgundy, and Champagne each produce unique wines due to their distinct conditions. With centuries of expertise, French vintners have honed their craft to create wines celebrated for their quality and complexity. Given the vast range of French wines and the common practice of not specifying grape varieties on labels, it can be confusing. We'll clarify these complexities for you.

**Italy:** Italian wine is celebrated for its diversity and rich heritage, capturing the essence of tradition, terroir, and taste in every sip. Although the Italian Ministry of Agriculture and Forestry recognizes over 350 grape varieties, there are nearly 500 in total. A blind tasting might seem daunting, but don't worry! Tria Wine Director, Lauren Harris, will guide you through this enlightening experience.

**Spain:** While Spain may traditionally bring to mind images of Don Quixote, pan con tomate, and fútbol, its remarkable wines are equally noteworthy. Regions such as La Rioja, Castilla-La Mancha, and Andalusia have often been overshadowed by neighboring France, but this engaging blind tasting will spotlight the freshness and generosity of Spanish wines.

## **Wine & Cheese Workshop \$75**

Uncover the secrets to matching the ideal wine with a selection of exquisite cheeses, enhancing the flavors and textures of both. Explore the characteristics of various wine styles and cheese types, and learn how to balance their profiles for harmonious and memorable pairings. Whether you're a seasoned enthusiast or new to gourmet pairings, this workshop will elevate your tasting experience and deepen your appreciation for these classic culinary companions.





## Study Abroad

A journey through Old World wine regions that have defined our understanding of wine.

\$75 per guest | premium wines  
\$100 per guest | reserve wines

# Study Abroad Options

## **Tour de France**

For any aspiring wine aficionado, exploring France is essential. French wine sets the standard for much of the winemaking world, and many of the beloved grape varieties originated there. The romantic concept of terroir, which reflects a wine's sense of place and character, is quintessentially French. France also introduced the appellation system, which dictates grape varieties and winemaking practices by region. While fine French wine can be enchanting, French wine labels can be confusing. It might be easier to just pick a Chardonnay with a cute animal graphic. Our Tour de France through the country's legendary wine regions will demystify French wine and boost your confidence in making satisfying selections. No bicycle required.

## **Italian Getaway**

"If you tasted a new Italian wine each week, it would take you 20 years to taste your way through Italy." While we don't know the origin of this quote, we do know it would make for an incredibly long class. Italy boasts 20 wine regions and 350 common grape varieties! Don't worry. Our streamlined tour will focus on what matters most as we explore the premier regions of Tuscany, Piedmont, Alto-Adige, Friuli, and Sicily. We'll highlight the key wines from these areas, giving you a solid understanding of Italian wine in less than two hours. Feel free to explore the rest of Italy's wines on your own time.

## **Spanish Stars**

One cannot not like Spanish wine because Spain has it all. When it comes to winemaking styles, some producers adhere to centuries-old traditions, making Spain a classic 'Old World' wine region. However, many newer winemakers are pushing the boundaries and taking Spanish wine in exciting new directions. Spain's diverse climate also plays a crucial role in shaping the flavors you experience—from the cool ocean breezes of the Northwest to the desert-like conditions of the South. With the largest vineyard acreage in the world, Spain produces every style of wine imaginable. Join us on this tour of Spain's dramatically diverse wines, and you're sure to fall in love—with at least some of them!

## **Beautiful Burgundy**

The Burgundians have earned impressive bragging rights over the centuries. They captured Joan of Arc, were behind the creation of both the Statue of Liberty and the Eiffel Tower, and constructed inspiring abbeys during the Middle Ages, such as Cluny and Cîteaux. Since then, Burgundy has produced some of the world's most sought-after and revered wines. Let us guide you through the legendary Chardonnays and Pinot Noirs of the Côte de Beaune and Côte de Nuits, exploring everything from village wines to Premier Cru. You'll experience the distinct terroir (sense of place) that defines every true Burgundy. Both budding oenophiles and seasoned collectors find themselves captivated by the allure of Burgundy.

*Additional Study Abroad options on the following page.*

# Study Abroad Options

## **Bold Bordeaux**

If Bordeaux wine already blows your mind, this class is perfect for you. If it doesn't, get ready for a thrilling journey. Bordeaux is the world's leading fine wine-producing region, with an annual production of 900 million bottles. The wines are bold, consistent, steeped in romance, and feature numerous legendary labels. Discover the differences between Left Bank and Right Bank wines, and taste classics like St. Émilion and Médoc, as well as more affordable options like Entre-Deux-Mers and those simply labeled "Bordeaux." While most Bordeaux wines are blends, the specific varietals aren't listed on the label. Fear not—we'll help you navigate and understand this spectacular wine region.

## **Loire Valley Picnic**

The Loire Valley wine region stretches 600 miles along the Loire River, featuring farmland, charming towns, and picturesque châteaux. Known for its exceptional dry whites like Sancerre, Pouilly-Fumé, Vouvray, and Muscadet, this diverse region also produces impressive reds and ranks just behind Champagne in sparkling wine production. Loire wines are ideal food companions, offering moderate alcohol, refreshing acidity, lean minerality, and pure varietal expressions free from oak influence. Plus, Loire wines are great values. Life truly feels like a picnic when you're enjoying the wines of the Loire Valley.

## **Taste of Tuscany**

Tuscany is the quintessential Italian wine region, deeply intertwined with the Renaissance's rich artistic, religious, and political heritage. This region is renowned for three of Italy's most majestic red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano, all centered around the noble Sangiovese grape. Join us to discover what makes each of these wines unique. We'll also delve into the internationally popular 'Super Tuscan' category, explore Tuscany's renowned white wine, Vernaccia di San Gimignano, and enjoy the sweet treat of Vin Santo. Fine Italian cheeses and accompaniments will complete our enlightening Tuscan tour.

## **Passion for Piedmont**

Nestled in the remote, snowy hills of the Alps, Piedmont is one of Italy's premier wine regions and arguably its most diverse. Bordering France and Switzerland, Piedmont boasts stunning landscapes of mountains, valleys, castles, and, of course, vineyards. Explore this enchanting region through its remarkable wines. Discover invigorating Gavi, aristocratic Arneis, approachable Dolcetto, elegant Barbera, and various expressions of Nebbiolo, the esteemed grape of Barolo. For a sweet finish, enjoy dessert wines like Moscato d'Asti and Brachetto d'Aqui. Piedmont offers a wine for every occasion, and we adore them all.

## **Resplendent Reds of Rioja**

There are Bordeaux people and there are Burgundy people, but Rioja, Spain's most renowned wine region, will delight both. Rioja reds are crafted from a blend of varietals, with Tempranillo taking the lead (and yes, it deserves an Oscar for that!). Depending on the winemaker's style, Rioja can range from big, bold, and cellar-worthy to soft, fruity, and approachable. Best of all, Rioja often provides better value than either Bordeaux or Burgundy. How do you find the Rioja wines of your dreams? This session will equip you with the knowledge to choose confidently and fully enjoy the rewards of Rioja.





## Easy A's

These shorter 30-minute sessions are perfect add-ons to any Tria-catered event.

\$35 per guest

## Easy A's

We provide abbreviated versions of our 90-minute classes designed to enhance your corporate or social gatherings. Our 30-minute sessions, showcase 2-3 wines. Many classes from our Core Curriculum, including our Blind Tastings, can be customized to suit this streamlined format.

## Venues

### **TRIA WASH WEST**

1137 Spruce Street, Philadelphia, PA 19107

The mezzanine at Tria Wash West, now the new home of the Tria Fermentation School founded in 2006, provides an ideal setting for intimate tastings and receptions.

**Minimum:** 12

**Maximum:** 20/class 28/reception

**Room Fee:** None

**Availability:** except Friday/Saturday evenings

**F&B/Class Minimum:** \$1,500 - \$3,000

### **YOUR PLACE**

Tria would be delighted to cater a reception or curate a wine experience at your home or office. The possibilities are limited only by your imagination.

**F&B/Class Minimum:** \$1,500

**Note:** Delivery fee is extra and depends on location. For wine classes, we do self-contained boxes that contain everything ready to go! Glassware, china and linen service is available for rental at additional cost.

*Our venue partners are on the following page.*



# Venues

## **WINKEL RESTAURANT**

1119 Locust Street, Philadelphia, PA 19107

Winkel, located around the corner from Tria Wash West, is an attractive breakfast and lunch restaurant owned by award-winning chef Joncarl Lachman. For events that exceed the capacity of Tria Wash West, Winkel offers a convenient and appealing alternative.

**Minimum:** 25

**Maximum:** 60/class 100/reception

**Room Fee:** \$400 – \$800

**Availability:** All evenings

**F&B/Class Minimum:** \$2,500

## **FITLER CLUB**

24 S. 24th Street, Philadelphia, PA 19103

An urban social club for socially conscious, forward-thinking Philadelphians, combines world-class dining, fitness, social, and business offerings all under one roof. Tria can host classroom-style wine classes at the Fitler Club.

**Minimum:** 25

**Maximum:** 36/class

**Room Fee:** \$500

**Availability:** Subject to prior bookings

**F&B/Class Minimum:** \$2,500

## **SPRING MILL CAFÉ**

164 Barren Hill Road, Conshohocken, PA 19428

Spring Mill Café has been serving French country fare since 1978. Tria can host your private event or class in the farmhouse, which includes a charming porch for pleasant weather.

**Minimum:** 20

**Maximum:** 28/class 40/reception

**Room Fee:** \$500-\$1,000

**Availability:** Subject to availability

**F&B/Class Minimum:** \$2,000

## **WAX + WINE**

144 N 2nd St, Philadelphia, PA 19106

Wax + Wine is a stunning studio space in Old City, Philadelphia, where guests can gather with friends to create their own candles while learning the artisan craft of candle making. It has also become a popular venue for private events.

**Minimum:** 25

**Maximum:** 60/class 75/reception

**Room Fee:** \$500

**Availability:** Sunday – Thursday

**F&B/Class Minimum:** \$2,000

**Note:** Weekend bookings and larger full-venue events are available for an additional fee.