

Smoky
Mountain
Chapter



Old World vs New World Wines October 16, 2025

CONTRIBUTION: \$33 per AWS-SMC Member
\$38 per Guest

MAXIMUM: 48 Tasters

HOSTS: John & Sue Humphries

LOCATION: Yacht Club, 5th Floor

GATHER: 5:15 pm

MEETING: 5:30 pm

BRING: 2 Wine glasses each, name tag & pen

DINNER: Details to follow

From Bordeaux to Napa—same grape, different story. We'll be pouring pairs of wines side by side—one from Europe's Old World vineyards and one from America's New World cellars. Old World wines are typically lighter, with higher acidity and more earthy flavors, while New World wines tend to be bolder, fruitier and higher in alcohol content.

You'll get to taste how geography and winemaking traditions create unique flavors, from crisp, mineral-driven whites to bold, fruit-forward reds. It's a relaxed, fun way to learn what sets these styles apart while finding new favorites to enjoy. Bring your curiosity (and your taste buds) for a night of great wine and good company!

[REGISTER HERE](#)

Please register by (insert date)

By registering for this event, I recognize it is my responsibility to drink responsibly. Net Contributions are used to support the AWS Educational Scholarship Fund and Local Charities.