



Spirits Education Classes

Saturday's 8:00pm

Cost is \$15.00 per class of 4 tastings

Tickets may be purchased at the Wine Education Podium at the entrance of the classroom. You may purchase tickets up until class time.

Saturday, Sept. 1:	<i>"Tequila is Calling"</i>	Lisa Copenhaver
Saturday, Sept. 8:	<i>"The World of Rum"</i>	Chris Braun
Saturday, Sept. 15:	<i>"VODKA! Get your Kicks with these Picks"</i>	Lisa Copenhaver
Saturday, Sept. 22:	<i>"The Whiskey Detour!"</i>	Lisa Copenhaver

2018 Spirits Education Speakers

Chris Braun

Chris Braun was born and raised in California. After playing professional volleyball for three years, he received an MS in Wine and Spirits from ESC in Dijon. Chris then started working in Bordeaux and later moved to the Languedoc region in southern France where he was Managing Director of Ciatti Europe in Montpellier. He received the Chevalier de l'Ordre de Merite Agricole medal for his service to the French wine industry. Chris now runs Advinture, a wine import consultancy, and is based in Southern California.

Lisa Copenhaver

Lisa started bartending in 1992 at little dive bar in Montclair called Woody's that hosted "lingerie lunch hour". No, I did not participate, but those kind fellas at the bar taught me the ropes on the basics. From there I took my career to The Claremont Village. In 1993, I worked for Harvard Square, Old Baldy Brewery, and Jerry's Famous Deli in Pasadena. All three jobs at one time is pretty normal for a young one. I enjoyed my time with these fine establishments, but it wasn't until Tutti Mangia in Claremont (1997) that I started the practice of "Mixology". In fact, I am proud to say that I am one of the originals in the mixology philosophy. Using natural ingredients to create fabulous cocktails. No one in the village was working with herbs, natural fruits, flame, or even bacon in a cocktail in 1999 when I started to experiment. I learned this style from experiencing bars in LA, New York, and even Puerto Rico. In 2013, I left Tuttis to try a new adventure at The Claremont Club. Unfortunately, the job itself wasn't as fulfilling as being behind my bar, but I did make strong connections and was blessed to be asked to create cocktails for The Elton John Oscar after party representing Neuro beverages. My cocktails were featured 2 years in row for Sir Elton and that's pretty cool. I've worked the Japanese expo, SAG Awards for Chopin/Clase Azul, and one of my biggest joys is being on the panel of spirit judges for The Los Angeles International Spirits Competition at Fairplex. This has given me the opportunity in my community to host mixology classes for Cheers and The LA County Fair. Today, you will find me at Chase's in La Verne where you will see me taking that bar right into the future!