

Shale Oak Winery to Host Sommeology: The Science of Wine – Seminar with Russ Hanush & Curtis Hascall

Interactive two-hour seminar combining viticulture, enology, and sommelier insights at Shale Oak Winery on June 28th.

PASO ROBLES, CA, UNITED STATES, June 15, 2025 /EINPresswire.com/ -- [Shale Oak Winery](#) invites wine lovers to join Sommeology: The Science of Wine, a two-hour educational tasting experience on Saturday, June 28th from 11 AM to 1 PM. Presented by expert Russ Hanush of Parrish Family Vineyards alongside winemaker Curtis Hascall, the seminar will dive into grape growing, wine making, and wine tasting. Tickets are \$85 per person."

Body Text

What's happening:

A curated guided tasting of exceptional wines, paired with an inside look at viticulture, enology, and defense of a sommelier's craft.

When:

Saturday, June 28, 2025
11:00AM – 1:00PM

Where:

Shale Oak Winery, Paso Robles, California

Who:

Russ Hanush – wine expert from Parrish Family Vineyards
Curtis Hascall – in-house winemaker at Shale Oak Winery

Why this matters:

Perfect for wine enthusiasts and curious learners alike, this hands-on seminar breaks down "the



Sommeology
The Science of Wine

Presented by Russ Hanush

\$85 per person

Saturday, June 28th
11:00am-1:00pm

Join us for an engaging and informative two-hour experience as we explore the fascinating world of wine. Enjoy a curated tasting of exceptional wines while gaining valuable insight into the intricacies of wine production. Guiding us through this journey will be wine expert Russ Hanush, visiting from Parrish Family Vineyards, along with our own winemaker, Curtis Hascall. With years of industry experience and a deep passion for viticulture, Russ and Curtis will share their expertise and stories from behind the scenes of the bottle. Whether you're a wine enthusiast or simply curious to learn more, this is an event you won't want to miss!

Seminar Subjects Include:

- ✓ **Viticulture** – "The Science of Grape Growing"
Soil types, terroir, pruning, trellising, etc.
- ✓ **Enology** – "The Science of Wine Making"
Brix, must, fermentation, clarification, and aging
- ✓ **Sommelier** – "The Science of Experiencing Wine"
Storing, serving, tasting, etc.

GET TICKETS ONLINE
www.exploretack.com/shaleoakwinery
ShaleOakWinery.com/events
(805)239-4800

SHALE OAK

Shale Oak Winery is proud to be a LEED Gold certified and SIP Certified winery

Sommeology: June 28th at Shale Oak Winery

science of grape growing," "the science of wine making," and "the science of experiencing wine"—giving attendees both technical know-how and practical tasting skills.

Seminar Topics Include:

Viticulture: Soil types, terroir, pruning, trellising

Enology: Brix, must, fermentation, clarification, aging

Sommelier Skills: Storing, serving, tasting methods

Pricing & Tickets:

\$85 per person — Includes seminar and wine tasting

Purchase online at Shale Oak's event page or exploretock.com/shaleoakwinery

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