Winemaker Stephen Tebb from Robert Craig Winery will discuss the science and art of winemaking from the soil to the glass. With an emphasis on mountain-grown fruit, he will discuss how the geology, geography and climate affect the type and style of wine produced. Stephen will go through the various stages of wine production from harvest parameters to fermentation dynamics to cooperage determinations and ultimately bottling considerations.

Guests will also learn how to taste wine like an expert. Wine tasting is the sensory examination and evaluation of wine. This evaluation is an important part of winemaking, particularly during the process, but also after the final product goes onto the store shelf or into your glass. With examples of mountain-grown wines at hand, guests will learn about the sensory evaluation of wine and the terminology used to describe the range of perceived aromas, flavors and characteristics unique to each.

To reserve your seat, please call 775-881-7560, ext. 7474 or email lkburns@ucdavis.edu.