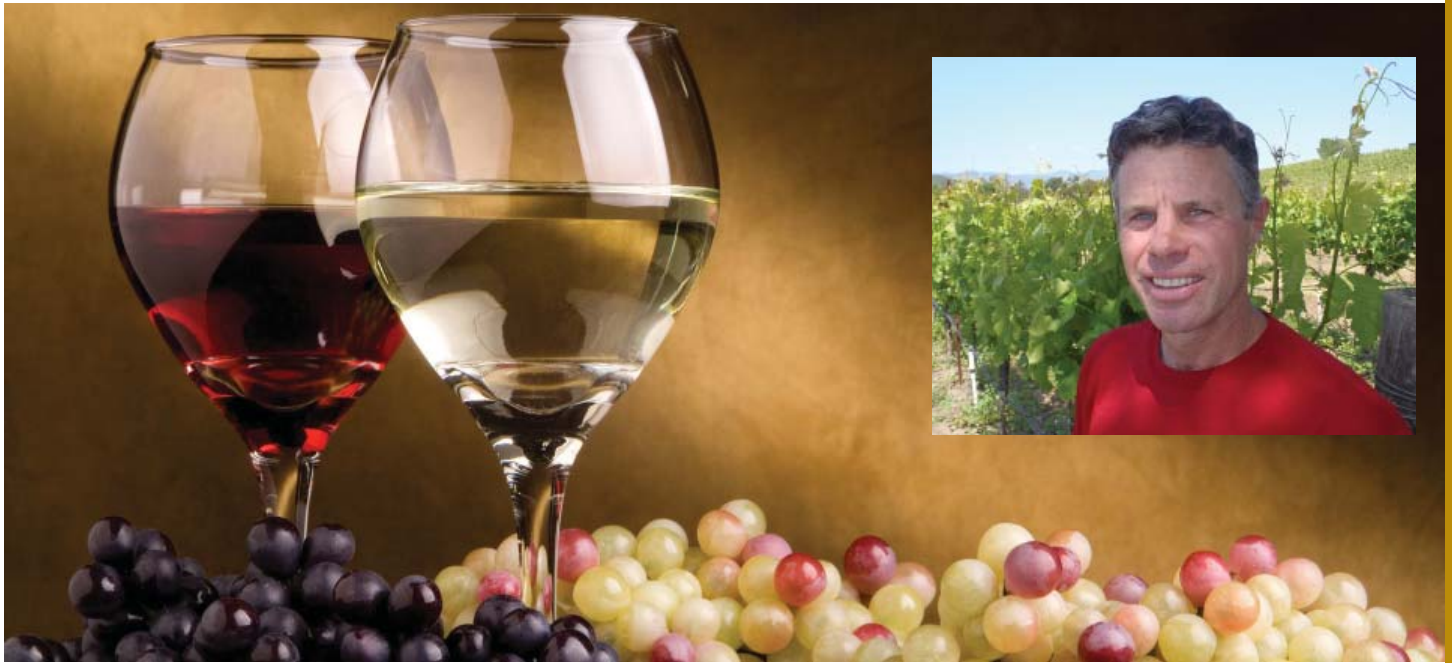


SCIENCE OF WINEMAKING AND WINE TASTING

WINEMAKER STEPHEN TEBB, ROBERT CRAIG WINERY



- Date:** Thursday, June 16, 2011
- Time:** 6:00 p.m.
- Cost:** \$30 includes wine tasting.
Seating is limited to first 80.
- Location:** Tahoe Center for Environmental Sciences, 291 Country Club Drive, Incline Village, Nevada

Winemaker Stephen Tebb, from Napa Valley's Robert Craig Winery, grew up working summers on his uncle's orchard and vineyard in the Yakima Valley of Central Washington. It is this background in agriculture that ultimately led him to UC Davis to study viticulture and enology. While gaining experience working throughout the coastal regions of California, he has spent most of his career working in the Napa Valley where he resides with his wife and two daughters.

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.

