



WINE EDUCATION SEMINARS

Sip, taste and learn through a series of seminars that will introduce you to some of the best loved wines from our 2019 International Wine Competition. These seminars are great for groups and are hosted in the Champion Wine Garden. Prices range from \$40-\$85 per person and you must be 21+ years old to participate. To reserve your spot in a seminar today, please visit Eventbrite here:

<https://www.eventbrite.com/d/tx--houston/wine-education-seminar-houston-livestock-show-and-rodeo/?crt=regular&sort=best>

WEDNESDAY, FEB. 27, 2019 - \$70- SOLD OUT

INSTRUCTOR: ROBERT GILROY

Big Steak and Big Red Wines: 6:30 – 8 p.m.

You'll be served a Texas-sized juicy steak right off our own grill, paired with five award-winning big reds.

THURSDAY, FEB. 28, 2019 - \$50 - SOLD OUT

INSTRUCTOR: CARL CHARGOIS

Wine and Gourmet Cheese: 6:30 – 8 p.m.

The Wine and Gourmet Cheese seminar pairs five award-winning wines from the Champion Wine Garden menu with a variety of gourmet cheeses, complimenting the flavor profiles of the wines.

SATURDAY, MARCH 2, 2019 - \$50

INSTRUCTOR: RYAN LEVY

Wine and Decadent Chocolate: 1:30 – 3 p.m.

Explore the pairing of decadent chocolate with five award-winning wines from the Champion Wine Garden menu, a treat for the chocolate lover.

MONDAY, MARCH 4, 2019 - \$70

INSTRUCTOR: GUY STOUT

The Chairman's List: 6:30 – 8 p.m.

Tasting at its finest, the best of the best from this year's competition, including our Grand Champion, South Africa's Graham Beck Brut Rose, and the Reserve Grand Champion, Bodegas Muriel Reserva, Rioja DOCa.

This seminar is the best bargain of the year!

TUESDAY, MARCH 5, 2019 - \$50

INSTRUCTOR: CARL CHARGOIS

Touring the Central Coast of California: 6:30 – 8 p.m.

This year's featured region is the Central Coast of California. You will taste some of the award-winning wines from the Rodeo Uncorked! International Wine Competition. This class is always new and exciting!

WEDNESDAY, MARCH 6, 2019 - \$40

INSTRUCTOR: RUSS KAIN

The Texas Celebration: 6:30 – 8 p.m.

This seminar will celebrate our medal-winning Texas wines, along with our new winner, Haak Winery, Top Texas Winery. Celebrate the journey of the Texas wineries.

THURSDAY, MARCH 7, 2019 - \$50

INSTRUCTOR: RYAN LEVY

Tastebud Bootcamp: 6:30 – 8 p.m.

Travel the road of the judges, as they experience the pleasures of new and different wines, and the effect each has on the taste buds. You will sample several wines from the Champion Wine Garden menu.

This class is truly an adventure in sensory delight.

FRIDAY, MARCH 8, 2019 - \$50

INSTRUCTOR: ROBERT GILROY

Tingly Bubbles: 6:30 – 8 p.m.

This seminar will showcase five of our award-winning sparklers from the Rodeo Uncorked! International Wine Competition. This will be the only seminar opportunity to taste the bubbles this year, so be sure to sign up early.

MONDAY, MARCH 11, 2019 - \$85

INSTRUCTOR: CARL CHARGOIS

Discovering the Wine Glass with Riedel: 6:30 – 8 p.m.

Experience the difference in the quality of your wines with a tasting from Riedel, The Wine Glass Company. The tasting will include five award-winning wines from the Champion Wine Garden menu.

All patrons will receive a set of four Riedel glasses to take home and enjoy.

TUESDAY, MARCH 12, 2019 - SOLD OUT

INSTRUCTOR: TAMRA ATKINS

Big Steak and Big Red Wines: 6:30 – 8 p.m.

You'll be served a Texas-sized juicy steak right off our own grill, paired with five award-winning big reds.

WEDNESDAY, MARCH 13, 2019 - \$50

INSTRUCTORS: BILL ATKINS & CHRIS MERKL

Wine and Gourmet Cheese: 6:30 – 8 p.m.

The Wine and Gourmet Cheese seminar pairs five award-winning wines from the Champion Wine Garden menu with a variety of gourmet cheeses, complimenting the flavor profiles of the wines.

THURSDAY, MARCH 14, 2019 - \$50

INSTRUCTOR: JASON RUTH

Delve into the World of Whites: 6:30 – 8 p.m.

Journey into the refreshing world of the award-winning white wines from the Champion Wine Garden menu.

For the White wine lovers in all of us.

FRIDAY, MARCH 15, 2019 - \$45

INSTRUCTOR: ROBERT GILROY

Friday Night Pizza and Wine: 6:30 – 8 p.m.

This seminar is a must have experience! We will be matching five award-winning wines with pizza from our favorite pizza booth in front of the Champion Wine Garden.