



## 2024 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 2024 Rodeo Uncorked! International Wine Competition. Seminars are offered February 27 – March 17 and hosted in the Champion Wine Garden, presented by Frost Bank. These seminars are great for groups and range from \$65-\$110 per person. Each guest must be 21+ years old to participate. To reserve your spot, please visit the Wine Garden section of [rodeohouston.com](http://rodeohouston.com) or scan the QR code above. **Seminars are held 6:30 p.m. – 8 p.m. on weekdays and 11 a.m. – 12:30 p.m. on weekends.**

Wednesday, February 28 - \$75

### **Decadent Chocolate and Wine**

Presented by Ryan Levy

Explore the pairing of decadent handmade artisan chocolate with award-winning wines. A true treat for the chocolate lover!

Thursday, February 29 - \$90

### **Pop the Bubbles**

Presented by Ryan Levy

This seminar showcases some of our top sparklers from the 2024 year.

Friday, March 1 - \$65

### **Friday Night Bingo**

Presented by Monique Sudak

Who doesn't love a game of BINGO? Enjoy a fun game night while sipping selections from the Champion Wine Garden menu.

Saturday, March 2 - \$65

### **Best Bang for Your (Wine) Buck**

Presented by Chris Merkl

Learn the art of choosing the perfect bottle of wine without breaking the bank. This seminar will dive into wine making and tips on how to get the best value for every dollar spent on wine.

Sunday, March 3 - \$65

### **Taco 'Bout Wine**

Presented by Ryan Levy

This seminar pairs Texas' favorite food with wines from the Champion Wine Garden.

Mondays, March 4 and March 11 - \$110

### **Steak and Red Wine**

Presented by Robert Gilroy

Enjoy a Texas-sized, juicy steak right off the grill paired with five award-winning big reds.

Tuesday, March 5 - \$95

### **Chilean Wine**

Presented by Carl Chargois

Explore the rich tapestry of this year's feature wine region, Chile. Enhance your palate, broaden your wine knowledge, and savor the distinct flavors that define Chilean wine excellence.



## 2024 Wine Education Seminars

Wednesday, March 6 - \$75

### **Wine and Cheese**

Presented by Bill Atkins

This seminar pairs five wines with a variety of gourmet cheeses, complimenting the flavor profiles of the wine.

Friday, March 8 - \$65

### **Wine and Carnival Food**

Presented by Tamara Atkins

You read that right! Join us for a fun evening pairing award-winning wines with carnival food.

Saturday, March 9 - \$95

### **Sake Seminar**

Presented by Carl Chargois

Looking for something a little different? This seminar will showcase some of our top Sakes from the 2024 Competition.

Sunday, March 10 - \$75

### **Wine and Seasonal Cookies**

Presented by Kelly Limbaugh

A unique tasting experience that combines the nostalgia of cookies sold by an organization of young girls with the sophistication of great wine.

Tuesday, March 12 - \$110

### **Chairman's**

Presented by Karin Singley

Tasting at its finest. Come try the best of the best from this year's competition, including some of our top award winners!

Wednesday, March 13 - \$75

### **Wine and Texas BBQ**

Presented by Bill Atkins

This seminar will introduce you to Texas BBQ and award-winning wines. Celebrate the journey of the Texas wine industry.

Friday, March 15 - \$75

### **Friday Night Pizza/Movie Trivia**

Presented by Monique Studak

Pair your pizza with the perfect wine and play along in this exciting game-night style seminar.

Saturday, March 16 - \$65

### **Food and Wine Synergy**

Presented by Carl Chargois

Fat, salt, starch and wine: a study of how wines pair with different types of foods.

For all questions and inquiries please email us at [Wine@rodeohouston.com](mailto:Wine@rodeohouston.com).

**Each seminar is 6:30 p.m. – 8 p.m. on weekdays and 11 a.m. – 12:30 p.m. on weekends.**

Refunds or exchanges are not available. All seminars will go on as scheduled, rain or shine.

Cost of seminar includes all wine and food (if applicable).