Rodeo Uncorked!
Houston Livestock Show and Rodeo™
Champion Wine Garden
presented by Frost

2026 Wine Education Seminars & Events

Sip, taste, and learn through a series of seminars and events that will introduce you to some of the best award-winning wines from our 2026 Rodeo Uncorked! International Wine Competition. Seminars and events are offered March 3 - March 21 and hosted in the Champion Wine Garden. Each guest must be 21+ years old to participate. To reserve your spot, please visit the Champion Wine Garden section of the rodeohouston.com website or scan the QR code above.

2026 Champion Wine Garden Education Seminars

Date	Time	Cost	Seminar	Presenter	Description
Tuesday March 3	6:30pm-8:00pm	$75	Feature Region Wines: Oregon	Monique Studak	Explore, savor, and elevate your palate with the exceptional wines from this year's featured region: Oregon.
Wednesday March 4	6:30pm-8:00pm	$110	The Reserve List Experience	Ryan Levy	Taste the best of this year's wine competition, featuring our top award-winning selections!
Friday March 6	6:30pm-8:00pm	$75	Sauvignon Blanc Spotlight	Rachel Van Til	Everything Sauvignon Blanc! Taste a selection of our top-selling varietal from various regions around the world.
Saturday March 7	11:30am-1:00pm	$95	Texas Wine & Tamales	Karen Bonarrigo	Explore award-winning Texas wines paired with delicious tamales as we celebrate the thriving Texas wine industry.
Sunday March 8	11:30am-1:00pm	$95	Taco 'Bout Wine	Ryan Levy	Enjoy Texas' favorite food - tacos - perfectly paired with wines from the Champion Wine Garden.
Monday March 9	6:30pm-8:00pm	$75	Sip Around the World: International Wines	Guy Stout	Let's travel around the world - no passport needed - as we taste a variety of international wines.
Wednesday March 11	6:30pm-8:00pm	$120	Shaped by Design: A Riedel Experience	Jennifer Ford	Discover the perfect pairing: wine and Riedel glassware. Each attendee will take home their own tasting glass set with 4 styles of glasses.
Thursday March 12	6:30pm-8:00pm	$75	Old World vs. New World: Whites	Tamara Atkins	Explore and compare wine varietals from the Old World with their New World counterparts.
Saturday March 14	11:30am-1:00pm	$100	Bubbles & Brunch	Amy Gross	Experience a showcase of our winning sparkling wines at the Champion Wine Garden.
Sunday March 15	11:30am-1:00pm	$75	Red Wine & BBQ	Bill Atkins	Enjoy tasty BBQ paired with award-winning red wines.
Monday March 16	6:30pm-8:00pm	$75	Structure of Wine	Monique Studak	Explore structure through key components of acidity, alcohol, sweetness, tannins and body and how they create balance.
Tuesday March 17	6:30pm-8:00pm	$75	Wine Bingo	Kelly Limbaugh	Enjoy a fun twist on bingo while sipping on selections from the Champion Wine Garden.
Wednesday March 18	6:30pm-8:00pm	$75	Old World vs. New World: Reds	Tamara Atkins	Explore and compare wine varietals from the Old World with their New World counterparts.
Thursday March 19	6:30pm-8:00pm	$100	Bubbles & Bites	Amy Gross	Experience a showcase of our winning sparkling wines at the Champion Wine Garden.
Friday March 20	6:30pm-8:00pm	$95	Perfect Pairings: Wine & Cheese	Bill Atkins	Wines expertly paired with a selection of gourmet cheeses, each chosen to enhance the unique flavors of the wine.
Saturday March 21	11:30am-1:00pm	$95	Touring the East: A Sake Exploration	Carl Chargois	Come learn about Sake by exploring the different varieties and flavor profiles while pairing it with different types of food.

2026 Champion Wine Garden Education Events

Date	Time	Cost	Event	Description
Thursday March 5	4:30pm-6:30pm	Free	Texas Wine Day	Meet and interact with Texas wineries offering tastes of their wines during this free event hosted by the Champion Wine Garden.
Tuesday March 10	5:00pm-7:00pm	$45	A Taste of Oregon	Special event hosted by the Champion Wine Garden, offering tastes of the amazing wines from this year's featured region, Oregon.

For all questions and inquiries please email us at wgseminars.hlsr@gmail.com. Refunds or exchanges are not available. All seminars will go on as scheduled, rain or shine. Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, peanuts, lupin, mollusks, mustard, sesame, celery, sulfur dioxide (including sulfites).