



## 2019 TASTING CLASS SCHEDULE



Visitors to the California State Fair have spoken! They desire additional knowledge and understanding of their food. The goal of this program is to educate State Fair Guests about California wine, beer, extra virgin olive oil, cheese and honey, and to give them the information they need to appreciate and share information about quality California products. The Taste of California Education center is an extended sensory evaluation and educational experience for fair visitors. Industry experts lead ticketed classes to educate visitors with tasting and sampling activities.

Reservations available online at

[www.CAStateFair.org/ExperienceClasses](http://www.CAStateFair.org/ExperienceClasses)

Updated July 3, 2019

All classes are conducted at the  
Taste of California Education Center  
Save Mart California's Kitchen, Building B

## WINE TASTING CLASSES

**\$10**

### Learn to Taste Wine like a Pro

Join the Chief Judge of the California State Fair wine competition, to taste award winning wines. Learn how to use your senses of sight, smell, and taste to add pleasure to your wine enjoyment.

Mark Chandler  
Chief Judge at CA State Fair Wine Competition  
Burlington Chandler Wine  
Sunday, July 21, 3pm

### Wines from Lodi A to Z

Mark Chandler, the Chief Judge of the California State Fair wine competition will guide you through a taste of Lodi's wine country starting from Albariño and ending at Zinfandel. Jason Minix

Mark Chandler  
Chief Judge at CA State Fair Wine Competition  
Burlington Chandler Wine  
Sunday, July 21, 4pm

### Wine and Music: Mysterious Resonances

Wine and food can taste better if well matched, but did you know that studies show that wine improves when paired with the right music? Clark Smith, Wine maker and author invites you to learn how to get more out of every bottle.

Clark Smith  
Owner & Winemaker  
WineSmith Wines & Consulting  
Saturday, July 20, 3pm & 4pm

### How to Taste White Wine

Wine Maker and Professor, Bryan Avila, teaches you how to taste white wine with a group tasting and open forum. This class is open to all experiences from novice to master.

Bryan Avila  
Wine maker and Professor,  
Research Ocnevation Collective  
Sunday, July 14, 5pm

### How to Taste Red Wine

Wine Maker and Professor, Bryan Avila, invites you to an introduction of how to taste red wine and with an open forum to discuss what the group is tasting. This class is open to all experiences from novice to master.

Bryan Avila  
Wine maker and Professor,  
Research Ocnevation Collective  
Sunday, July 14, 6pm

### Wine and Cheese Pairing Featuring the Historic Russian River Winery and Foppiano Vineyards

The General Manager of Foppiano Vineyards, Family owned since 1896, invites you to taste 3 award-winning Russian River wines paired with selected cheeses. Wine history, winemaking, and food & wine matching.

Rob Mcneill  
General Manager  
L. Foppiano Wine Co.  
Friday, July 19, 1pm & 2pm

## WINE TASTING CLASSES

**\$10**

### You Can Make Wine at Home

The Sacramento Home Winemakers Club, promoting the art and science of wine making through education since 1973, hosts this special wine tasting and educational session to help you learn how to make wine at home.

Gin Yang & Bill Staehlim  
Winemaker & Marketing Team  
Sacramento Home Wine Makers  
Friday, July 12, 7pm

### You Can Make Wine at Home

The Sacramento Home Winemakers Club, promoting the art and science of wine making through education since 1973, hosts this special wine tasting and educational session to help you learn how to make wine at home.

Bruce Currie  
Winemaker & Marketing Team  
Sacramento Home Wine Makers  
Friday, July 19, 7pm

### Silver or Gold – You Be the Judge

Join a CA State Fair Commercial Wine Judge to taste wines that received silver or gold medals in the 2019 California State Fair Commercial Wine Competition. Learn what judges taste for, and what makes the difference between a silver or gold award. Wine awards may not necessarily agree with your individual tastes! Some very good wines receive a silver medal instead of gold

Jim Twiford  
Professional Engineer and Wine Judge  
Sunday, July 28, 3pm & 4pm

### Savory and Spicy Wines from Lodi and Sierra Foothills; #ChefObsessed with Obsession Wines

Discover Savory and Spicy Wines from Lodi and Sierra Foothills AVA in California. This class will showcase all wines from the family owned vineyard, Obsession Wines, and pair them with cheese and various food flavors.

Cody Lane  
Tasting Room Manager  
Ironstone Vineyards  
Sunday, July 14, 1pm & 2pm

### Make the Most Out of Your Next Tasting

Join Veteran Wine Judge Mike Kerrigan, who has been a winemaker, wine salesman, and a tasting room manager, to learn how to choose the right winery and wine for you. Come and have a great time tasting wine!

Mike Kerrigan  
Wine Judge  
Sunday July 13, 5pm & 6pm

### Aha Baja!

Taste the difference a little latitude can make! California and Baja California are both sun-drenched lands of wine and food, from earth left rich from ancient retreating seas. Join a certified Silver Pin Sommelier AIS and Vice President of the National Association of Wine Retailers, to discover these wines.

Stacie Hunt  
Certified Silver Pin Sommelier AIS and Vice President National Association of Wine Retailers  
Splash Productions  
Friday July 12, 3pm & 4pm

## OLIVE OIL TASTING CLASSES

**\$5**

### Let's talk about Popeye's best friend: Olive Oil Tasting

Join a Olive Oil Sensory Evaluator and Judge to learn how to properly taste Olive Oil, where to purchase and store it, what makes it great, and how best to cook with it. Have some fun as we taste and talk together.

Maria Farr  
Professional Sensory Evaluator &  
Judge  
TheRenaissanceKitchen.com  
Saturday July 20, 1pm & 2pm

### Olive Oil and Your Health

With the help of sensory evaluation expert, Orietta Gianjorio, learn about the health benefits of olive oil. We will taste and talk our way through three olive oil types.

Orietta Gianjorio  
Sensory Evaluation Expert,  
Orietta LLC  
Friday July 26, 5pm & 6pm

### Tasting Mission Olives in California

Marsha Bamford, Business Manager of Bamford Family Farms, will guide you through mission olive oils that are made in California. This class gives you the rich history and explores differences that are unique to mission olive oils. Join us to learn more!

Marsha Bamford  
Business Manager  
Friday July 19, 3pm

### Cooking With Extra Virgin Olive Oil for your Health

Taste delicate, medium, and robust olive oils and learn how to pair them with foods. Mark Priestley, a Tasting Panelist for the International Olive Council, will share with you the latest research on the health benefit of extra virgin olive oil.

Mark Priestley  
Tasting Panelist  
Yummy Artisan Food INC  
Friday July 12, 1pm & 2pm



## HONEY TASTING CLASSES

\$5

### Taste the Nuances of CA Honey

Join Amina Harris, Director of the Honey and Pollination Center at UC Davis, and taste the variety in California's honey, found throughout the state, and learn how the honey bees collect nature's finest sweet. Taste honey from avocado, blackberry, coriander, orange blossom and much more.

Amina Harris  
Director of honey and pollination  
center at UC Davis  
Sunday July 21, 7pm

### The Amazing World of Honey

Delve into the world of California honey with UC Davis Master Beekeeper Liz Luu! Attendees will learn how to taste honey using sensory evaluation, and learn how nature's finest sweet is made.

Liz Luu  
Master Beekeeper  
Friday July 26, 1pm

### Honey Sensory Class

Chico Honey Company leads this introduction class using sensory evaluation methods to compare and contrast 3 of Chico Honey Company's varietal, pure, and raw honeys. Students will learn how to distinguish the botanical origin of honey and identify the honey sensory profile.

Chico Honey Company  
Honey Sensory Experts  
Saturday July 27, 3pm  
Sunday July 28, 5pm

### Honey and Your Health

With the help of sensory evaluation expert, Orietta Gianjorio, learn how to recognize honey quality standards and make sure your honey really is healthy. We will taste and talk our way through three honeys.

Orietta Gianjorio  
Sensory Evaluation Expert  
Orietta LLC  
Friday July 12, 5pm

## CHEESE TASTING CLASSES

\$5

### Wine and Cheese Pairing Featuring the Historic Russian River Winery and Foppiano Vineyards

Rob McNeill, General Manager of Foppiano Vineyards, Family owned since 1896, invites you to taste 3 of their award-winning Russian River wines paired with selected cheeses. This class will offer wine history, winemaking, and food and wine matching.

Rob McNeill  
General Manager  
L. Foppiano Wine Co.  
Friday, July 19, 1pm & 2pm

### You Be the Judge: Cheese Tasting!

Laura Conrow, certified cheese professional and owner of Wedge on Wheels cheese trucks, will guide you through a tasting of 3 of her favorite cheeses from this year's CA State Fair Commercial Cheese Competition award winners and then you will decide who wins. Class includes wine for those over 21.

Laura Conrow  
Certified Cheese Professional/  
Queen Brie  
Wedge on Wheels  
Sunday July 28, 6pm

## **BEER TASTING CLASSES**

**\$10**

### **Beer Evaluation 101: Introduction to Beer Judge Certification**

Join home wine & beer maker Stewart Mehrens for a sensory evaluation of selected beers using the Beer Judge Certification Program format. The purpose is to encourage knowledge and to understand and appreciate diverse beer styles.

Stewart Mehrens

Certified Beer Judge

Friday July 26, 3pm & 4pm

## **CHOCOLATE TASTING CLASSES**

**\$5**

### **Tasting Craft Chocolate, Bean to Bar**

Join Karla McNeil and Eddie Houston, chocolatiers and co-owners of Cru Chocolate of Roseville, CA to learn what craft chocolate is and how craft chocolate is made. Enjoy a demonstration of the chocolate making process and taste your way from cacao bean to bar. Learn why eating chocolate can be good for you and the environment.

Cru Chocolate

Founders of Cru Chocolate

Friday July 19, 5pm & 6pm

Saturday July 20, 5pm & 6pm

## **CUPCAKE DECORATING CLASSES**

**\$5**

### **Cupcake Decorating 101**

Join professional baker and cake artist Catherine Bianchi for this hands-on cupcake decorating class that will help you add some fun to your next event. You will decorate and take with you two designs of cupcake.

Cathrine Bianchi

Baker/Cake Artist

Sunday July 14, 3pm

Friday July 19, 4pm



## 2019 TASTING NOTES



*California*  
**STATE★FAIR**

**[CAStateFair.org/ExperienceClasses](https://CAStateFair.org/ExperienceClasses)**