Wine & Food Pairing: Cultivating the Epicurean Palate

Faculty: Kathleen Arnink, Senior Lecturer & Director of Undergraduate Studies, Viticulture and

Enology, CALS

Faculty: Annemarie Morse, International Wine Judge and Educator

Week Two: July 13 – 19, 2025

Schedule: Monday - Friday, 9-12 and 1:30-3:30, no class Wednesday afternoon. Banfi's Wine &

Food Pairing Lunch Wednesday.

Location: Stocking Hall, Room 202 and several off-campus trips by van

Dear *Cultivating the Epicurean Palate* Participant:

Our wine and food adventure starts very soon! We are looking forward to meeting you and spending a week engaging with the topic of food and wine pairing. We will learn about how we perceive flavors, some basic wine and food chemistry, and how flavor chemicals can interact to change *the perception* of wine and food flavors. Learning more increases our appreciation of a glass of wine with a meal.

We plan to use lectures, hands-on activities and winery visits to concentrate on different aspects of the flavors of wine and food and how these flavors can interact to produce more interesting tasting experiences. Both instructors, Kathy and Annemarie, will be with you through the entire week of activities.

With a few exceptions, each day will have at least one lecture to introduce students to the topic. We want you to learn through experience, though, so every day will have different sensory-focused activities. Lectures are located in Stocking Hall, with the dairy bar conveniently located nearby. You might want an ice cream cone after class at least once! Our first classroom meeting on Monday morning will be in room 202 in Stocking Hall. If you enter from the Wing Drive door (NOT Tower Road), find the elevator or staircase and go to the second floor (2 floors above ground floor). For some reason, the floors in this part of Stocking Hall are first floor, M floor, 2nd floor. When you exit the stairwell or elevator, take a right and the classroom is at the end of the hall.

Plan to dress comfortably and wear closed-toe shoes, since we will spend some time this week in wineries, a kitchen, a garden and a vineyard. Stocking Hall is air conditioned, so even if it is 90°F outside, you might want a light sweater for when we sit down.

We have a few requests specific to a sensory-focused course. Please avoid strong-smelling toiletries (after shave, perfume, shampoo, etc.), lipstick or chap stick on class days.

If you have any questions or concerns that need to be addressed before we meet, please mail us at kja1@cornell.edu (Kathy) or alm22@cornell.edu (Annemarie). Otherwise, jot down your questions so we can discuss them with the whole class. We are anticipating an educational and fun week with you in July.

Cheers.

Kathy Arnink and Annemarie Morse