Mead Makers Short Course
The First of Its Kind
Sponsored by The Honey and Pollination Center at the Robert Mondavi Institute for Wine and Food Science
Thursday February 6 – Saturday February 8, 2014

• Faculty and staff of the world renowned departments of Viticulture and Enology and Food Science and Technology at UC Davis have created sessions specifically with the mead maker in mind:

$425 until December 15
$500 thereafter

FERMENTATION
FILTRATION
SENSORY ANALYSIS
MEADERY DESIGN
FINANCING THE MEADERY

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• Tour the world’s only LEED Platinum Teaching and Research Winery.
• Mead tasting led by Darrell Corti, international food and wine legend.
• Dinner with friends and peers.
• Bring your own mead to share.

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To Register, visit: www.rmi.ucdavis.edu/events