10:00am  Coffee, Pastry & Registration

10:45am  **Brockey Center Assembly: A Taste of Time ~ The Birth of WA State Terroir**
Take a cataclysmic journey through time with Dr. Kevin Pogue, Professor of Geology at Walla Walla’s Whitman College and taste the sense of vintage and place with Walla Walla’s College Cellars Director of Winemaking and Instructor of Enology Tim Donahue.

12:30pm  Refresh & Network  A chance to meet and greet fellow attendees, check e-mail, refresh and revitalize with light bites, sips, samples from SOMM Summit sponsors.

1:15pm  **Classrooms** feature 8-10 pre-poured and proofed samples in Riedel glass, with a template, agenda, power-point projector & screen and panel of 4 + Moderator.

1:15pm  **Quilceda Creek Vintners Retrospective ~ John Ware, General Manager**
1:15pm  **The SOMM Journal Presents…Coastal California Wine**
1:15pm  **A Tasting Tour with Wines of British Columbia**
1:15pm  **Sites and Soils of Pine Ridge Vineyards ~ Est.1978 Stags Leap District, Napa**
1:15pm  **Woodinville Wine Country ~ AVAs of Washington Wine**

2:45pm  Refresh & Network  A chance to meet and greet fellow attendees, check e-mail, refresh and revitalize with light bites, sips, samples from SOMM Summit sponsors.

3:15pm  **Classrooms** feature 8-10 pre-poured and proofed samples in Riedel glass, with a template, agenda, power-point projector & screen and panel of 4 + Moderator.

3:15pm  **Quilceda Creek Vintners Retrospective ~ John Ware, General Manager**
3:15pm  **The SOMM Journal Presents…It’s Not About the Fruit**
3:15pm  **Eight Decades of Port with Sogevinus Fine Wines**
3:15pm  **Aromatized! Gin, Genever and Vermut ~ The Science of Flavors**
3:15pm  **Woodinville Wine Country ~ AVAs of Washington Wine**

4:30pm  **Brockey Center Assembly: WA Syrah…The New Northern Rhone?**
Master of Wine Joel Butler leads a tour and tasting of the “Grand Crus” of Washington State Syrah through the wines of: Amavi Cellars, Avennia, Betz Family, Rotie Cellars, Saviah Cellars.

6:00pm  **Trade Tasting Reception ~ Food, Wine, Beer, Cider, Spirits**
Network and taste during this 3-hour walk-around social for attendees, guests and patrons featuring pours from SOMM Summit presenters and partners in the warm summer twilight of Seattle.

8p-10pm  Shuttle Service to Somm Summit Hotels: The Grove, Hyatt House, Maxwell
Monday ~ July 10

Program

10:00am Coffee, Pastry & Registration

10:45am Brockey Center Assembly: Sparkling Wines of South Africa
Join Wines of South Africa US Education Ambassador Jim Clarke for a tasting and discussion of the finest sparkling wines in the world.

12:30pm Refresh & Network A chance to meet and greet fellow attendees, check e-mail, refresh and revitalize with light bites, sips, samples from SOMMSummit sponsors.

1:15pm Classrooms feature 8-10 pre-poured and proofed samples in Riedel glass, with a template, agenda, power-point projector & screen and panel of 4 + Moderator.

1:15pm Beers of the World ~ Charles Finkel, Pike Brewery
1:15pm Water of Life: Bourbon, Whisky and Rye with Bull Run Distillery
1:15pm Seven Hills Winery ~ Decades of Excellence
1:15pm Diamonds from South Africa ~ Jim Clarke, WOSA
1:15pm Wines of Médoc ~ Dégustation et Histoire du Vin

2:45pm Refresh & Network A chance to meet and greet fellow attendees, check e-mail, refresh and revitalize with light bites, sips, samples from SOMMSummit sponsors.

3:15pm Classrooms feature 8-10 pre-poured and proofed samples in Riedel glass, with a template, agenda, power-point projector & screen and panel of 4 + Moderator.

3:15pm Beers of the World ~ Charles Finkel, Pike Brewery
3:15pm Napa Elevations Valley to Sky ~ David Glancy, MS
3:15pm Seven Hills Winery ~ Decades of Excellence
3:15pm Diamonds from South Africa ~ Jim Clarke, WOSA
3:15pm Wines of Médoc ~ Dégustation et Histoire du Vin

4:30pm Brockey Center Assembly: Wines of Medoc ~ Advanced Seminar & Tasting
Join Bordeaux expert Wendy Narby with a tasting and tour of the AOC wines of: Médoc; Haut-Médoc; Margaux; Listrac-Médoc; Moulis-en-Médoc; Saint-Julien; Pauillac and Saint-Estèphe

6:00pm Trade Tasting Reception ~ Food, Wine, Beer, Cider and Spirits
Relax in the warm summer twilight of Seattle during this 3-hour walk-around tasting social for attendees, guests and patrons featuring pours from SOMM Summit presenters and partners.

8p-10pm Shuttle Service to Somm Summit Hotels: The Grove, Hyatt House, Maxwell
Tuesday ~ July 11

9:00am  Coffee, Pastry & Registration

10:00am  Brockey Center Assembly: Lustau Master Class ~ Sherry Ambassador Certification Course
The debut of Bodega Lustau’s Sherry Ambassador Certification Course, the first and only USA Sherry Ambassador program approved by the Regulatory Council of Jerez. The course is led by expert Lucas Paya, Spain’s renowned Sommelier and Consultant.

12:45pm  Refresh & Network
A chance to meet and greet fellow attendees, check e-mail, refresh and revitalize with light bites, sips, samples from SOMM Summit sponsors.

1:30pm  Classrooms
feature 8-10 pre-poured and proofed samples in Riedel glass, with a template, agenda, power-point projector & screen and panel of 4 + Moderator.

1:30pm  Port Perfected ~ The Story of Symington Estates
1:30pm  Winebid.com Presents ~ The Art of Collecting and a Rare Wine Experience
1:30pm  Three Centuries of Cognac ~ The House of Rémy Martin
1:30pm  A Tasting Tour with New Zealand Wine Growers
1:30pm  Rioja Rising ~ Alta to Baja with CVNE and Vina Herminia

3:00pm  Trade Tasting Reception ~ Closing Ceremonies & Scholarship Award
Relax in the warm summer twilight of Seattle during this 3-hour walk-around tasting social for attendees, guests and patrons featuring pours from SOMM Summit presenters and partners.

4:00-6:30pm  Shuttle Service to Somm Summit Hotels: The Grove, Hyatt House, Maxwell

Tuesday ~ July 11

Off-Campus Activities ~ TBA

6:00pm  Woodinville Wine Dinner / The Estates Tasting Room Dinner

Wednesday ~ July 12

Off-Campus Activities ~ TBA

9:00am  SODO Wine Tour / Westland Distillery Tour