Food and Wine of Spain

HARVEST TIME IN RIOJA

October 15 to 25, 2015
There are few things that have more power to change one’s perspective than travel. Whether near or far, sojourns away from familiar surroundings can change your perspective forever. For those of us who have had the opportunity to become immersed in the culture of a place by living there, life truly takes on new meaning. During my time as a student, I lived in Salamanca for six months. While there I was introduced to the region’s artisan meats and cheeses, handcrafted wines and tapas, and paellas—of course! Perhaps the thing that influenced me most was the infectious friendliness of the Spaniards themselves. I invite you to join Professor Scott Pearson and journey through Spain’s wine country to experience the pervasive warmth of its people and the bounty of fall harvest time. Salud!

BRETT S. THOMPSON, ’83, DIRECTOR, STANFORD TRAVEL/STUDY

Highlights

**Savor** culinary delicacies that Spain is famous for—from the country’s best olive oils and cheeses to chorizo and ibérico ham—served by local producers.

**Sip** some of Spain’s best-loved wines in memorable locations from the Gehry-designed Marqués de Riscal Hotel in Rioja to Vega Sicilia in Segovia and Pesquera.

**Relish** Spain’s tapas culture through a cooking class and an insider’s tour of the Spanish capital’s bars offering different wine and food combinations at every stop.
**Itinerary**

**THURSDAY & FRIDAY, OCTOBER 15 & 16**

**U.S. / MADRID, SPAIN**

Depart the U.S. on independent overnight flights to Madrid. Arriving on Friday in Madrid, transfer to our hotel. Friday afternoon is at leisure, allowing time to rest after the journey. Meet fellow travelers this evening for a vintage cava reception and introductory talk about Spanish food and wine. Dinner at an elegant Michelin-starred restaurant follows our welcome reception. HOTEL NH PALACIO DE TEPA (10/16: D)

**SATURDAY, OCTOBER 17**

**MADRID**

Enjoy breakfast and a morning at leisure. This afternoon, set out on foot for a walking tour of one of the newer-style food markets, followed by a cooking class that highlights Spain’s Slow Food movement, led by a Michelin-trained chef. Meet later this evening for an insider’s tour of central Madrid’s tapas scene. HOTEL NH PALACIO DE TEPA (B,L) **MONDAY, OCTOBER 19**

**SALAMANCA / GUIJUELO / FUENTESAÚCO**

Learn about jamón ibérico this morning when we visit a company in Guijuelo that has been curing meats since 1907 and was declared producer of the best ham in Spain in 2012. Travel to the town of Fuentesaúco and tour the 2,000-acre estate of one of Spain’s most famous winemakers, Alejandro Fernandez. Learn about his four wineries, where top-rated tempranillo is produced. After lunch at his estate, return to Salamanca for an evening at leisure. HOTEL NH PALACIO DE CASTELLANOS (B,L)

**SUNDAY, OCTOBER 18**

**MADRID / SEGOVIA / SALAMANCA**

Travel to the foot of the 1st-century aqueduct in Segovia, which carried water through the city from 50 C.E. until the mid-20th century. Enjoy a stroll through the city, stopping to visit the Alcázar de Segovia, home to the Castilian royalty during the Reconquista. Enjoy a quintessential Castilian lunch in Segovia’s finest asador (rotisserie) in the Plaza Mayor before traveling to Salamanca this afternoon. HOTEL NH PALACIO DE CASTELLANOS (B,L)
Tuesday, October 20
Salamanca / Burgos / Rioja Alavesa / Villabuena
Following breakfast, travel to Burgos where we visit the town’s cathedral. Construction of this Gothic-style cathedral started in the 13th century and it was named a World Heritage site in 1984. From here we take in our first view of the Basque villages on the Rioja Alavesa wine route and enjoy lunch at the winery of Telmo Rodríguez. Continue on to the village of Villabuena de Álara, home to more wineries than any other town in Spain. Enjoy an introduction to the wines of Rioja, followed by dinner with local winemakers. Hotel Viura (B,L,D)

Wednesday, October 21
Villabuena / Haro / Elciego / Daroca de Rioja
Leave our hotel early this morning for a day in the Rioja wine-growing region. Visit top wineries in Haro before heading to Marqués de Riscal in Elciego. Here visit an iconic Frank Gehry-designed hotel, followed by a private tasting at the adjacent winery. Enjoy an extended lunch in Daroca de Rioja, the smallest village in Rioja to boast a Michelin-starred restaurant, where we are treated to a specially selected menu. Return to our hotel in Villabuena for a relaxing evening at leisure. Hotel Viura (B,L)

Thursday, October 22
Villabuena / Estella / Pamplona
Bid farewell to Rioja this morning and travel east into Navarra. Visit the Arinzano winery, set on an estate that has produced wines for over 1,000 years. Tour the property, then enjoy a wine tasting and lunch. Drive to Pamplona and check in to our hotel, formerly a palace built in the 18th century. Hotel Palacio Guendulain (B,L)

Friday, October 23
Pamplona / Monteagudo
Today is a foodie’s delight as we travel south into the village of Monteagudo. Visit Hacienda Queiles, producer of prize-winning olive oils, to learn about farming in the region. Enjoy a lunch of locally grown produce, olive oil, meat and cheeses on the property. Tour the dramatic Royal Palace of Olite this afternoon before returning to Pamplona for dinner. Hotel Palacio Guendulain (B,L,D)

Saturday, October 24
Pamplona / San Sebastián
Travel to the Basque coast this morning, stopping for a final winery visit at Txomin Etxaniz, producer of txakoli, a light white wine. Drive along the coastline to San Sebastián and check in to our hotel. After time at leisure, enjoy a festive farewell event to commemorate the end of our journey. Hotel Astoria7 (B,D)

Sunday, October 25
San Sebastián / Bilbao / U.S.
Transfer to Bilbao this morning for independent flights back to the U.S. (B)
Trip Information

**DATES**
October 15 to 25, 2015 (11 days)

**SIZE**
Limited to 32 participants

**COST** *
- $7,695 per person, double occupancy
- $8,695 per person, single occupancy
- Association nonmembers add $200 per person

**INCLUDED**
- 9 nights of deluxe hotel accommodations
- 9 breakfasts, 7 lunches and 5 dinners
- Welcome and farewell wine receptions
- Gratuities to guides, drivers and porters for all group activities
- All tours and excursions as described in the itinerary
- Transfers and baggage handling on program arrival and departure days
- Minimal medical, accident and evacuation insurance
- Educational program with lecture series and pre-departure materials, including recommended reading list, a selected book, map and travel information
- Services of our professional tour manager to assist you throughout the program

**NOT INCLUDED**
- International and U.S. domestic airfare
- Passport and visa fees
- Immunization costs
- Meals and beverages other than those specified as included
- Independent and private transfers
- Trip-cancellation/interruption charges
- Personal items such as internet access, telephone and fax calls, laundry and gratuities for nongroup services
- Excess-baggage charges
- Minimal medical, accident and evacuation insurance
- Educational program with lecture series and pre-departure materials, including recommended reading list, a selected book, map and travel information
- Services of our professional tour manager to assist you throughout the program

**AIR ARRANGEMENTS**
International and U.S. domestic airfare is not included in the program cost. Round-trip, economy-class airfare on United Airlines from San Francisco to Madrid and return from Bilbao starts at approximately $1,200 as of June 2014 and is subject to change without notice. Information on recommended flight itineraries will be sent by our designated agent.

**WHAT TO EXPECT**
We consider this to be a moderately strenuous program. Half to full days of touring are balanced with free time to explore the Spanish villages we will visit. Daily programs involve one to three miles of walking in vineyards, at wineries and on city tours and may involve extended periods of standing. Participants will encounter uneven terrain, including some dirt and cobblestone paths, and must be able to walk up and down hills. In some instances, elevators are unavailable. Evening meals in Spain are typically served much later and last much longer than American visitors are accustomed to. Participants must be physically fit, active and in good health. We welcome travelers 15 years of age and older on this program.
Deposit & Final Payment
A $1,000-per-person deposit is required to hold space for this program. Complete and return the attached reservation form or place your deposit online. Final payment is due 120 days prior to departure. As a condition of participation, all confirmed participants are required to sign a Release of Liability.

Cancellations & Refunds
Deposits and any payments are refundable, less a $500-per-person cancellation fee, until 120 days prior to departure. After that date, refunds can be made only if the program is sold out and your place(s) can be resold, in which case a $1,000-per-person cancellation fee will apply. We recommend trip-cancellation insurance; applications will be sent to you.

Insurance
Stanford Stanford Travel/Study provides all travelers who are U.S. or Canadian citizens with minimal medical, accident and evacuation coverage under our group-travel insurance policy. Our group policy is intended to provide minimal levels of protection while you are traveling on this program. We strongly recommend that you subscribe to optional baggage and trip-cancellation insurance. A brochure offering such insurance will be mailed with your confirmation materials. The product offered in this brochure includes special benefits if you postmark your insurance payment within a specified window: 21 days of the date listed on the confirmation letter for the Early Purchase provisions.

Eligibility
We encourage membership in the Alumni Association as the program cost for nonmembers is $200 more than the members’ price. Parents and their children under 21 may travel on one membership. For more information or to purchase a membership, visit alumni.stanford/goto/membership or call (650) 725-0692.

Responsibility
The Stanford Alumni Association, Stanford University and our operators act only as agents for the passenger with respect to transportation and exercise every care possible in doing so. However, we can assume no liability for injury, damage, loss, accident, delay or irregularity in connection with the service of any automobile, motorcoach, launch or any other conveyance used in carrying out this program or for the acts or defaults of any company or person engaged in conveying the passenger or in carrying out the arrangements of the program. We cannot accept any responsibility for losses or additional expenses due to delay or changes in air or other services, sickness, weather, strike, war, quarantine, force majeure or other causes beyond our control. All such losses or expenses will have to be borne by the passenger as tour rates provide arrangements only for the time stated. We reserve the right to make such alterations to this published itinerary as may be deemed necessary. The right is reserved to cancel any program prior to departure in which case the entire payment will be refunded without further obligation on our part. The right is also reserved to decline to accept or retain any person as a member of the program. No refund will be made for an unused portion of any tour unless arrangements are made in sufficient time to avoid penalties. Baggage is carried at the owner’s risk entirely. The airlines concerned are not to be held responsible for any act, omission or event during the time that passengers are not onboard their plane or conveyance. Neither the Alumni Association, Stanford University nor our operators accept liability for any carrier’s cancellation penalty incurred by the purchase of a nonrefundable ticket in connection with the tour. Program price is based on rates in effect in June 2014 and is subject to change without notice to reflect fluctuations in exchange rates, tariffs or fuel charges.

California Seller of Travel Program Registration #2048 523-50

Terms & Conditions
Faculty Leader

SCOTT PEARSON began his journey as a lifelong traveler and explorer of cultures when he joined the Peace Corps in 1961 and served in Nigeria, which strengthened his commitment to understanding and improving the lives of others less fortunate. Thereafter, Scott realized his childhood dream of experiencing the world and studying its people. His career focused on international trade and development, and in his retirement, on the rise and fall of empires. He has lectured on more than 70 educational travel trips and is one of Travel/Study’s most popular faculty leaders. During our program, he will discuss Spain’s political and economic history, focusing on the evolution of food and wine in Roman, Moorish, imperial and modern Spain.

- Served on the Stanford faculty as professor of agricultural economics from 1968 until his retirement in 2002
- Director, Stanford’s Food Research Institute, 1991–1996
- Regularly advised governments in Asia, Africa and southern Europe on food and agricultural policy
- Has co-authored a dozen books and won several awards for research and teaching

Local Expert

JEREMY SHAW founded Iberian Wine Tours in 2009 and splits his year between Northern Ireland and Spain, pursuing his lifelong passions for wine and travel. Jeremy specializes in introducing travelers to people, food and wine across Spain.
“Professor Scott Pearson is a Stanford treasure who shares his knowledge in a most accessible way. Good job!”

JAMES TUSTIN, ’66, PROVENCE WALK, 2013

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PLAZA DE CIBELES. MADRID