BORDEAUX TO RIOJA
~ FOOD AND WINE ~

ALONG THE WORLD’S MOST FASCINATING WINE ROUTE

June 22 to July 2, 2019

a program of the stanford alumni association
Many see Bordeaux as the world’s wine capital, but fewer know that the louse blight, phylloxera, drove Bordelais vintners south to make their temporary home in Rioja in the 1860s and, in the process, establishing it as Spain’s premier wine region. On this new program, we’ll compare the culture, wines and cuisine of these two great French and Spanish wine regions, garnished by gourmet interludes in San Sebastián on the road south. And as we follow in the footsteps of those Bordeaux winemakers of old along their historic wine route, we’ll learn how the stratospheric prices of Bordeaux vintages contrast sharply with the affordability of Riojan wines and how both the new and traditional cuisine of San Sebastián compare favorably to anywhere on the planet. Join us!

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

Highlights

**TASTE** the best of the Bordeaux and Riojan wines as we visit vineyards and wineries in beautiful Grand Cru châteaux and villages across many wine-growing regions.

**WHIP UP** traditional and modern Basque dishes using fresh, seasonal ingredients at a cooking class in the Mimo cooking school in San Sebastián.

**DELIGHT** in the sights, charms and ambience of the city of Bordeaux and the traditional medieval wine villages of Rioja.
Faculty Leader

JEREMY SABOL, who was recently appointed associate director of Stanford’s structured liberal education (SLE) program, specializes in early modern intellectual history, with a focus on philosophy and literature and their relationships to broader historical phenomena. In addition to teaching undergraduates in the SLE program, he has also taught courses in the university’s master of liberal arts program, co-teaching the program’s foundations sequence that provides incoming masters students with a broad intellectual framework for graduate study—from Aristotle to Jean-Paul Sartre. During his graduate studies, he focused on the thought and culture of 16th- and 17th-century France, particularly on figures such as René Descartes and Michel de Montaigne, the mayor of Bordeaux from 1581 to 1585. Jeremy and his wife travel to France and Spain every summer, visiting relatives in Barcelona and cycling in Provence. He is thrilled to be leading our group on this adventure of food, wine and culture in the south of France and the northern regions of Spain.

At Stanford:
- Associate director, since 2018, and lecturer, 2003–2018—Program in Structured Liberal Education
- Lecturer: continuing studies, 2007–2018; creative writing program, English department, 2009–2018
- Phi Beta Kappa Award for Teaching, 2015
- Teaching fellow, French department, Yale University, 1997–2001
- Producer, This Is Hamlet, 2010, and This Is Macbeth, 2008, by Reinventing the Wheel
- BA, physics and literature, 1994, UC-Santa Cruz
- PENSIONNAIRE ÉTRANGER, 1999–2000, École Normale Supérieure, Paris
- MA, 1996, and PhD, 2002, French, Yale University

“Stanford trips are well planned; excellent hotels and restaurants are selected, the faculty is excellent and there are always interesting, friendly participants.”

CAROL MACCORKLE, SPAIN FOOD AND WINE, 2017

SIGN UP ONLINE: alumni.stanford.edu/trip?bordeaux2019
OR BY PHONE: (650) 725-1093

SAUTERNES APPELATION, FRANCE
SATURDAY & SUNDAY, JUNE 22 & 23
U.S. / BORDEAUX, FRANCE
Travel on independent overnight flights to Bordeaux, wine capital and largest city of southwestern France, arriving on Sunday. Enjoy free time that afternoon to visit the unique La Cité du Vin museum, then meet up with fellow travelers for a welcome wine reception and dinner. HOTEL DE SEZE (D: 6/23)

MONDAY, JUNE 24
BORDEAUX / PAUILLAC
This morning, pay a visit to one of the most scenic and prestigious wineries in the Medoc: Château Pichon Baron, the legendary winery in Pauillac, classified as Grand Cru second growth (deuxième cru), established in the Bordeaux Wine Official Classification of 1855. After our visit and tasting, continue to Château Beychevelle, another Grand Cru château in neighboring St Julien, where we enjoy a tasting before a lavish lunch in one of Bordeaux’s most spectacular châteaux. Tonight, we enjoy a special cheese tasting dinner with some wines from areas of Bordeaux that we won’t be visiting on the trip. HOTEL DE SEZE (B,L,D)

TUESDAY, JUNE 25
BORDEAUX / SAINT-ÉMILION
Depart Bordeaux this morning for Saint-Émilion, a World Heritage site and one of the world’s most scenic wine villages. Stop first at the majestic Château Pavie, one of the four Premier Grand Cru wines and one of very few to achieve 100-point scores from wine critic Robert Parker, followed by lunch at the Michelin two-star-rated Hostellerie de Plaisance in Saint-Émilion. After a post-lunch visit to the town’s storied, partly subterranean Monolithic Church, continue to Beausejour Becot, a Premier Grand Cru B winery where we wrap up our day with a tasting. HOTEL DE SEZE (B,L)

WEDNESDAY, JUNE 26
BORDEAUX / SAUTERNES / SAN SEBASTIÁN, SPAIN
This morning drive southeast for our last visit in the Bordeaux region: Château Guiraud in the heart of the Sauternes appellation whose wine is designated first growth (Premier Cru Classé). Enjoy a visit and tasting prior to lunch at the winery’s La Chapelle restaurant, concluding, of course, with a glass of Sauternes, the world’s best-known dessert wine. Cross the Spanish border into Basque country and, arriving in San Sebastián, check in to the elegant Hotel de Londres y de Inglaterra overlooking La Concha, one of the world’s prettiest urban beaches. This evening enjoy a gourmet pintxos (Basque tapas) tour of the old town. HOTEL DE LONDRES Y DE INGLATERRA (B,L,D)

THURSDAY, JUNE 27
SAN SEBASTIÁN
Take a short walk to the Mimo cooking school to take part in a cooking class, creating both classic and modern Basque dishes before gathering to enjoy the lunch our group has prepared together. Take a guided walk around the old town on our way back to our hotel where the evening is free. HOTEL DE LONDRES Y DE INGLATERRA (B,L)
FRIDAY, JUNE 28
SAN SEBASTIÁN / GETARIA
Depart San Sebastian and arrive in the beautiful village of Getaria for a visit to the Txomin Etxaniz winery with its dramatic views overlooking the Bay of Biscay. Txakoli wine, whose heartland is around the steep coastal vineyards of Getaria, is the Basque equivalent of Vinho Verde. We’ll get the chance to sample this spritzy wine at the winery with a little local fish on the side. Return to San Sebastián to enjoy lunch and the afternoon independently before dining at the historic Rekondo, the perfect place to dine on classic Basque cuisine accompanied by a selection of fine wines from both Bordeaux and Rioja taken from the restaurant’s wine cellar—the largest in Europe. HOTEL DE LONDRES Y DE INGLATERRA (B,D)

SATURDAY, JUNE 29
SAN SEBASTIÁN / BILBAO / ELcieGO / RIOJA / VILLABUENA DE ÁLAVA
Leave San Sebastian and travel west to the stunningly regenerated city of Bilbao where we go on a guided tour of the Guggenheim Museum, the Frank Gehry-designed building that ignited the city’s reinvention. Afterwards, enjoy lunch at an innovative, Michelin-starred restaurant located in front of the museum’s famous riverside spider sculpture. After lunch, head south for Rioja, stopping in Elciego to view Gehry’s wildly conceived hotel at the Marqués de Riscal City of Wine, followed by a tasting at the winery. Continue to our next lodgings, an ultra-modern boutique wine hotel in Villabuena de Álava, the Basque village that boasts more wineries than any other village in all of Spain. Enjoy a light tapas dinner at our hotel, accompanied by wines from the village. HOTEL VIURA (B,L,D)

SUNDAY, JUNE 30
VILLABUENA DE ÁLAVA / LOGROÑO
Travel east to Logroño, the capital of the Rioja region, for a guided walk around the old town, followed by a visit to the striking Campo Viejo winery, maker of Alcorta and Azpilicueta wines as well as Campo Viejo. Next travel up into the hills above Labastida for a classic Riojan Sunday lunch at the delightful Bodega de Rivas restaurant, a secret spot of local winemakers. It’s an ideal locale to feast on Riojan lamb paired with some fine red reserves before the short drive back to our hotel set in the shadow of the Sierra de Cantabria. HOTEL VIURA (B,L,D)

MONDAY, JULY 1
VILLABUENA DE ÁLAVA / HARO / DAROCA DE RIOJA
After breakfast travel to Haro for a fascinating visit to Lopez de Heredia, the most traditional winery in the world, still using ancient oak vats and barrels in a similar way to the first Bordeaux pioneers of the 1860s. We’ll see many stunning wines and delve into wine history. Next, head for Samaniego to enjoy a wine blending class at the elegant Amaren winery before sampling some light tapas and returning to our hotel. Early this evening, set off for Daroca de Rioja, the smallest village in the world to possess a Michelin star and the perfect setting to conclude our trip with a farewell reception and a wine-paired dinner. HOTEL VIURA (B,L,D)

TUESDAY, JULY 2
VILLABUENA DE ÁLAVA / BILBAO / U.S.
After breakfast head back north to the airport in Bilbao for flights home. (B)
SAN SEBASTIÁN, SPAIN

Trip Information

DATES
June 22 to July 2, 2019 (11 days)

SIZE
32 participants (single accommodations limited—please call for availability)

COST *
$8,895 per person, double occupancy
$9,895 per person, single occupancy
*Stanford Alumni Association nonmembers add $300 per person

INCLUDED
9 nights of deluxe hotel accommodations • 9 breakfasts, 7 lunches (including 2 light tapas meals) and 6 dinners • Welcome and farewell receptions • Gratuities to guides and drivers for all group activities • All tours and excursions as described in the itinerary • 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 • Airport transfers • Immunization costs • Meals and beverages other than those specified as included • Trip-cancellation/interruption and baggage insurance • Excess-baggage charges • Personal items such as internet access, telephone and fax calls, laundry and gratuities for nongroup services

AIR ARRANGEMENTS
You are responsible for booking and purchasing airfare to the start location and from the end location of the program. These air purchases are NOT included in the program cost. To assist you in making these independent arrangements, we will send you details with your confirmation materials on when to arrive and depart.

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 towns 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. Participants must be physically fit, active and in good health. We welcome travelers 18 years of age and older on this program.
Terms & Conditions

Deposit & Final Payment
A $1,000-per-person deposit is required to reserve your space. Sign up online at alumni.stanford.edu/trip?bordeaux2019 or call the Travel/Study office at (650) 725-1093. 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.

Insurance
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. You may choose to subscribe to optional trip-cancellation and baggage insurance. Information offering such insurance will be provided to travelers with their welcome materials. The product offered includes special benefits if you purchase your policy within 14 days of written confirmation of your participation on the trip.

Eligibility
We encourage membership in the Stanford Alumni Association as the program cost for nonmembers is $300 more than the members’ price. A person traveling as a guest paid for by a current member will not be charged the nonmember fee. 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, motor coach, 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 on board their plane or conveyance. Neither the Stanford 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 2018 and is subject to change without notice to reflect fluctuations in exchange rates, tariffs or fuel charges.

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STONEBRIDGE, BORDEAUX, FRANCE

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TELEPHONE (650) 725-1093
EMAIL travelstudy@alumni.stanford.edu

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"The trip was a perfect balance of guided tour and free time. We had plenty of time to walk and explore. Plus, the tours, wine and meals were beyond our expectation."

KIRK REDMOND, SPAIN FOOD AND WINE, 2017

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