



AUBURN

College of Human Sciences

Horst Schulze School of Hospitality Management

EPICUREAN TOUR OF NORTHERN CALIFORNIA

STUDY TRAVEL

MAY 11-17, 2025

DEAR FRIENDS, STUDENTS AND SUPPORTERS,

Thank you for participating in Auburn University's Horst Schulze School of Hospitality Management's 19th Epicurean Study Tour of Northern California.

The Horst Schulze School of Hospitality Management has a long and successful history of engaging in experiential education. Our approach has always been focused on broadening horizons and improving quality of life for all touched by our programs of study.

Born out of a need to blend academic purpose with industry expertise, we created the Epicurean Tour in 2005. Thanks to powerful collaborations between industry leaders and academic vision, our Epicurean Tours have evolved into the most sought-after professional development opportunities we offer. The impact of the Epicurean Tour has been life-changing for many of them as our alumni are now employed by award-winning wineries, five-star resorts, and leading event management firms throughout the world. The connections made on these journeys are deep, lasting, and profoundly meaningful, as every business we encounter becomes part of our extended Auburn family.

We know none of this would be possible without the incredible generosity and partnership of our alumni and donors. Your unwavering support not only funds these transformative opportunities but also allows us to share unforgettable moments with our students and faculty.

Students, these experiences are life altering, offering you the opportunity to stand out in a competitive job market and build meaningful careers. Our faculty have brought to the classroom their great mix of multi-cultural experiences and continued circle of sharing and learning with subsequent student groups.

With deep appreciation and excitement, thank you for helping to make this trip a reality. We look forward to spending the next six days with you - touring, learning together, breaking bread, raising our glasses, and celebrating the special bond that unites us all.

WAR EAGLE!

Martin O'Neill, PhD

Head of Horst Schulze School of Hospitality Management
Horst Schulze Endowed Professor

ADDITIONAL INFORMATION

ACCOMMODATIONS

Holman Ranch
60 Holman Road
Carmel Valley, CA 93924

Hilton Garden Inn - Napa
3585 Solano Ave
Napa, CA 94558

CONTACTS

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ITINERARY —

SUNDAY, MAY 11TH

- 7:15am Meet at ATL Gate for DL # 809 (6:15am CST)
- 9:19am Depart Atlanta, DL #809**
- 11:16am Arrive San Jose International Airport, San Jose, CA
- 12:00pm Transfer to The Lodge at Pebble Beach Lunch provided on bus
- 1:30pm Tour of The Lodge at Pebble Beach
- 3:00pm Visit Shops at Pebble Beach
- 3:45pm Transfer to Carmel-By-The-Sea
- 4:00pm Free time to explore Carmel-By-The-Sea
- 5:45pm Transfer to The Sardine Factory
- 6:00pm Dinner at The Sardine Factory
- 9:00pm Transfer to Holman Ranch

MONDAY, MAY 12TH

- 7:30am Transfer to Portola Hotel and Spa at Monterey Bay
- 8:00am Breakfast at Portola Hotel and Spa at Monterey Bay
- 9:45am Transfer to Pisoni Vineyards
- 11:00am Pisoni Vineyards tour, tasting and lunch
- 2:00pm Transfer to Holman Ranch
- 3:30pm Upper Vineyard, Cave and Hacienda tour and tasting at Holman Ranch
- 5:00pm Passed appetizers and drinks or time to refresh before dinner
- 5:30pm Dinner under the arbor at Holman Ranch

TUESDAY, MAY 13TH

- 6:30am Transfer to Woody's at the Airport
- 7:00am Breakfast pick-up from Woody's at the Airport, Chef Tim Wood
- 7:15am Transfer to Stanly Ranch, Auberge Resorts Collection, Napa
- 11:00am Tour of Stanly Ranch, Auberge Resorts Collection, Napa
- 12:45pm Transfer to Gott's Roadside, Napa
- 1:00pm Lunch at Gott's Roadside, Napa
- 1:50pm Transfer to Inglenook
- 2:30pm Tour and tasting at Inglenook
- 4:30pm Transfer to Hilton Garden Inn, Napa
- 5:00pm Check-In at Hilton Garden Inn, Napa
- 6:00pm Transfer to Alumni Dinner
- 6:30pm Alumni dinner in downtown Napa
- 8:30pm Transfer to Hilton Garden Inn, Napa

WEDNESDAY, MAY 14TH

- 6:30am Breakfast at Hilton Garden Inn
- 7:10am Transfer to Solage, Auberge Resorts Collection, Calistoga
- 8:00am Site Tour and Q&A with Solage Leadership Team
- 10:00am Transfer to Trinchero Main Street
- 10:30am Production tour and tasting at Trinchero Main Street

AT-A-GLANCE

11:45am Transfer to Trinchero Family Estates

12:00pm Lunch at Trinchero Family Estates

2:00pm Transfer to Schramsberg

2:30pm Tour and tasting at Schramsberg Vineyard

4:30pm Transfer to Fisher Winery Calistoga

5:00pm Tasting and dinner at Fisher Winery

7:00pm Transfer to Hilton Garden Inn

THURSDAY, MAY 15TH

7:00am Breakfast at Hilton Garden Inn

7:30am Transfer to Seguin Moreau

8:00am Production tour and barrel making seminar at Seguin Moreau

9:30am Transfer to Quintessa Winery

10:15am Tour, tasting and lunch at Quintessa Winery

12:00 PM Lunch in the home of Augustin & Valeria Huneus

1:45pm Transfer to Thomas Keller Restaurant Group, Yountville

2:15pm Tour through the Thomas Keller Restaurant Group

4:30pm Transfer to Freemark Abbey Winery

5:00pm Blending seminar and dinner at Freemark Abbey Winery

9:00pm Transfer to Hilton Garden Inn

FRIDAY, MAY 16TH

6:15am Breakfast at the Hilton Garden Inn

6:45am Transfer to Single Thread Farm

8:15am Tour of Single Thread Farm, Restaurant, and Inn

10:30am Transfer to Joseph Phelps Vineyards

11:30pm Tour, tasting and lunch at Joseph Phelps Vineyards

2:30pm Transfer to downtown St. Helena

2:45pm Free time in St. Helena

5:30pm Transfer to Far Niente Winery

6:00pm Tour, tasting and dinner at Far Niente Winery

8:30pm Transfer to Hilton Garden Inn

SATURDAY, MAY 17TH

6:30am Breakfast and check out at Hilton Garden Inn

7:30am Transfer to the Golden Gate Bridge

8:30am Quick stop and picture at the Golden Gate Bridge

8:45am Transfer to Ferry Building Market in San Francisco

9:30am Free time at Ferry Building Farmers Market

11:45am Transfer to San Francisco International Airport

12:00pm Check-in to Delta #488

2:00pm Depart SFO for Atlanta

9:50pm Arrive Atlanta Hartsfield Jackson Airport

SUNDAY MAY 11

7:15 AM — MEET AT ATL GATE FOR DL # 809 (6:15AM CST)

9:19 AM — DEPART ATLANTA, DL #809

11:16 AM — ARRIVE SAN JOSE INTERNATIONAL AIRPORT, SAN JOSE, CA

Meet and Greet at Baggage Claim

Special note. If you are not on the group flight, please meet the group at the Delta baggage claim for group transfer or directly at Pebble Beach Visitors Center at 1:30pm.

12:00 PM — TRANSFER TO THE LODGE AT PEBBLE BEACH

1:30 PM — AFTERNOON TOUR OF THE LODGE AT PEBBLE BEACH, THE FAMOUS GROUNDS AND GOLF COURSE HOSTED BY JEFF WALLACE, VICE PRESIDENT OF OPERATIONS AND JENNA FLETCHER, EXECUTIVE RECRUITER

The Lodge at Pebble Beach

Since 1919, The Lodge at Pebble Beach has been a landmark destination, the spectacular intersection of luxury and breathtaking beauty. As a golfer, the tradition of staying at The Lodge while overlooking the most famous finishing hole in the game is a proud rite of passage. The Lodge experience has only been enhanced with the distinct addition of Fairway One along the first hole. The striking scenery at The Lodge is only rivaled by our sincere dedication to service and our commitment to creating a once-in-a-lifetime experience during your stay.

(source: www.pebblebeach.com)



3:00 PM — VISIT SHOPS AT PEBBLE BEACH

3:45 PM — TRANSFER TO CARMEL-BY-THE-SEA

4:00 PM — FREE TIME TO EXPLORE CARMEL-BY-THE-SEA

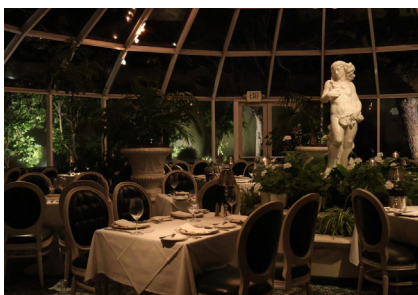
CARMEL-BY-THE-SEA

Carmel-by-the-Sea, founded by artists and writers like Jack London and Robinson Jeffers, preserves its charm with measures like banning streetlights and fast food franchises. Its eclectic dining scene offers international, regional, and local cuisines sourced from Monterey Bay and Salinas Valley. Shopping ranges from outdoor malls to family-owned boutiques. Carmel Beach, at the foot of Ocean Avenue, is a top spot on California's Central Coast. The town boasts numerous tasting rooms, wine bars, and bottle shops. Explore Carmel's history and enjoy lunch at one of its many restaurants during free time.

5:45 PM — TRANSFER TO THE SARDINE FACTORY

6:00 PM — DINNER AT THE SARDINE FACTORY COFOUNDED BY TED BALESTRERI AND BERT CUTINO

Every city has that one can't miss restaurant, where celebrities feel at home and every other guest feels like a celebrity. Since October 2, 1968, The Sardine Factory's cachet has made dining in our historic Cannery Row setting a tradition for world leaders, sports heroes and entertainment icons. Our award-winning chefs prepare delectable creations of fresh, sustainable seafood and USDA Prime Dry Aged Beef. The Sardine Factory has received Restaurant Hospitality Magazine's "Best Wine List in America" award among so many other culinary, wine list and service awards. The Lounge's live entertainment, Happy Hours and affordable menu are a casual alternative to our other dining rooms. (source: www.sardinefactory.com)



9:00 PM — TRANSFER TO HOLMAN RANCH

7:30 AM — TRANSFER TO PORTOLA HOTEL & SPA AT MONTEREY BAY

8:00 AM — BREAKFAST AT PORTOLA HOTEL & SPA AT MONTEREY BAY HOSTED BY GENERAL MANAGER JANINE CHICOURRAT

Portola Hotel & Spa at Monterey Bay

The Portola Hotel & Spa is a luxurious hotel located in Monterey, California. Situated in the heart of downtown Monterey near Fisherman's Wharf, this hotel offers upscale accommodations, dining options, and a full-service spa. It's known for its elegant ambiance, excellent service, and convenient location for exploring the attractions of Monterey. They have a total of 379 rooms with 11 different room types. There are two on site dining options which are Jack's Monterey which is more upscale focused on providing fresh, California cuisine and then there is Peter B's brewpub which is a more relaxed atmosphere that has its own craft beer brewery inside. Their spa has been rated the best spa in Monterey for seven years and their menu is extensive with 40 services. They have 11 treatment rooms in addition to a pool, jacuzzi, and steam rooms. The Portola hotel is also a great spot for any kind of event as they have a 60,000 square feet conference center in addition to eleven outdoor venues.

(Source: <https://www.portolahotel.com/>)



GUEST SPEAKER CAROL CHORBAJIAN, OWNER OF CCM&E

CCM&E Destination Services

CCM&E is a destination service that provides a wide array of services throughout Monterey, Carmel, and Pebble Beach. It is an independently owned company by Carol Chorbajian who has extensive experience in the hospitality industry. They are known for long term customer loyalty, and creativity and service in complete meeting and event services. They handle everything from transportation, décor, activities, and even favors for your event. Their staff is extremely knowledgeable about the local areas allowing them to give personalized tours based on the client's preferences and are able to assist you in any capacity relating to your event.

(source: www.ccm-e.com)

9:45 AM — TRANSFER TO PISONI VINEYARDS

11:00 AM — PISONI VINEYARDS TOUR, TASTING AND LUNCH HOSTED BY MARK PISONI

Pisoni Vineyards

Pisoni Vineyards was founded by Gary Pisoni, a charismatic figure known for his passion and unconventional approach to winemaking. His sons, Mark Pisoni, the farmer, and Jeff Pisoni, the winemaker, have continued his legacy. The Pisoni family operates several vineyards, including Pisoni Vineyards, Lucia Vineyards, and Gary's Vineyard. These vineyards are located in the Santa Lucia Highlands, an area known for producing high-quality wines. The Pisonis grow several varietals, such as Pinot Noir, Syrah, and Chardonnay. However, they are particularly famous for their Estate Pinot Noir. In 2021, the Pisoni family was recognized as the Winemaking Family of the Year for their contributions to winemaking.



2:00 PM — TRANSFER TO HOLMAN RANCH

3:30 PM — UPPER VINEYARD, CAVE AND HACIENDA TOUR AND TASTING AT HOLMAN RANCH

5:00 PM — PASSED APPETIZERS AND DRINKS OR TIME TO REFRESH BEFORE DINNER

5:30 PM — DINNER AT HOLMAN RANCH HOSTED BY KIRSTIE WOODS, CHIEF EXECUTIVE OFFICER

Holman Ranch

Holman Ranch wine is more than a label; it's a family love story, carried on by the Lowders and winemakers Chris and Greg Vita. Tom and Susan Lowder honor their late spouses through the wine, which also supports various beneficiaries. Since 1928, Holman Ranch has upheld its commitment to hospitality, offering a space where people can savor moments and wine's nuances. Located in the Carmel Valley Appellation, the vineyards benefit from Monterey Bay's fog and temperature swings, resulting in unique wines that reflect the area's grace and elegance.



TUESDAY MAY 13

6:30 AM — TRANSFER TO WOODY'S AT THE AIRPORT

7:00AM — BREAKFAST PICK-UP FROM WOODY'S AT THE AIRPORT, CHEF TIM WOOD

7:15AM — TRANSFER TO STANLY RANCH, AUBERGE RESORTS COLLECTION, NAPA

11:00 AM — TOUR OF STANLY RANCH, AUBERGE RESORTS COLLECTION, NAPA WITH URSULA ZOPP, DIRECTOR OF TALENT & CULTURE

Auberge Resorts Collection

Auberge Resorts Collection is a portfolio of extraordinary hotels, resorts, residences and private clubs. While each property is unique, all share a crafted approach to luxury and bring the soul of the locale to life through captivating design, exceptional cuisine, innovative spas and gracious yet unobtrusive service. With 30 one-of-a-kind hotels and resorts, Auberge invites guests to create unforgettable stories in some of the world's most desirable destinations

Stanly Ranch, Auberge Resorts Collection

Set on 712 acres in the heart of wine country, this historic working ranch heralds a bold new dawn and reimagines the Napa lifestyle in a multifaceted celebration of curiosity and exploration. The discovery of local artisans and exclusive wines is complemented by the unexpected culinary moments of our Bear Restaurant and a total wellbeing program that includes restorative performance therapies and thrilling adventures that will unearth the full potential of every guest. The rooms at Stanly seamlessly blend interior and exterior spaces creating a luxurious contemporary abode. Designed with the comfort of home in mind, details such as lounge seating areas, fire pits and outdoor showers make the 78 standalone cottages and suites feel intimate and personal.



12:45 PM — TRANSFER TO GOTT'S ROADSIDE, NAPA

1:00 PM — LUNCH AT GOTT'S ROADSIDE, NAPA

1:50 PM — TRANSFER TO INGLENOOK

2:30 PM — TOUR AND TASTING AT INGLENOOK WITH COREY BECK, COO OF TRINCHERO FAMILY WINES

Inglenook

Nestled in the heart of Napa Valley, Inglenook's roots are deeply embedded in the rich soils of the Rutherford Bench, a land famed for its exceptional terroir. This unique stretch of earth, where climate and soil harmonize to produce grapes of unparalleled quality, is at the core of their heritage. Their dedication to crafting exquisite wines begins with this land, making each bottle a testament to the Rutherford Bench's natural grandeur and the meticulous stewardship we uphold.



4:30 PM — TRANSFER TO HILTON GARDEN INN, NAPA

5:00 PM — CHECK-IN AT HILTON GARDEN INN, NAPA

6:00 PM — TRANSFER TO ALUMNI DINNER

6:30 PM — ALUMNI DINNER

8:30 PM — TRANSFER TO HILTON GARDEN INN, NAPA

WEDNESDAY MAY 14

6:30 AM — BREAKFAST ON OWN WITH VOUCHER, HILTON GARDEN INN

7:10 AM — TRANSFER TO SOLAGE, AUBERGE RESORTS COLLECTION, CALISTOGA

8:00 AM — SITE TOUR AND Q&A WITH KRISTA REID, AREA DIRECTOR, TALENT & CULTURE AND THE SOLAGE LEADERSHIP TEAM

Solage, Auberge Resorts Collection

This premier resort is located on 22 acres and surrounded by mountains and vineyards at the northern end of world-renowned Napa Valley wine country. Discover small-town charm blended with urban sophistication in 100 eco-friendly studio accommodations. The resort is home to Solbar, which features healthy fare from its seasonally sourced menus, and the brand new Picobar, inspired by traditions of walk-up taco joints in Mexico. The award-winning 20,000-square-foot Spa Solage provides a relaxed retreat, featuring five geothermal pools, a spacious fitness center, and a movement studio.



10:00 AM — TRANSFER TO TRINCHERO MAIN STREET

**10:30 AM — PRODUCTION TOUR AND TASTING AT TRINCHERO MAIN STREET WITH AIMEE BAKER, WINEMAKER AND AUBURN HOSPITALITY MANAGEMENT ALUMNA
MADISON KREAMER, SENIOR MANAGER, WINE & SPIRITS EDUCATION**

11:45 AM — TRANSFER TO TRINCHERO FAMILY ESTATES

12:00 PM — LUNCH AT TRINCHERO FAMILY ESTATES

Trinchero Family Estates

Trinchero Family Estates was born from unwavering fortitude and a bit of good fortune. Over 70 years ago, when Italian immigrant Mario Trinchero left New York City in search of a better life for his family in Napa Valley, no one could have predicted the

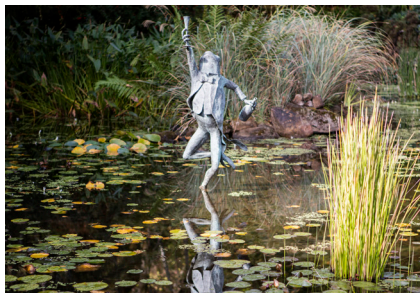
unprecedented success that followed. From the world's first-ever White Zinfandel to some of the most-sought after vineyards in Napa to a portfolio of more than 50 global wine and spirits brands, the Trinchero Family Estates of today is an enduring symbol of the American Dream.

2:00 PM — TRANSFER TO SCHRAMSBERG VINEYARDS

2:30 PM — TOUR AND TASTING AT SCHRAMSBERG VINEYARDS WITH HUGH DAVIES, PROPRIETOR AND JESSICA KOGA, WINEMAKER

Schramsberg Vineyards

Schramsberg Vineyards is located in Calistoga, CA, and is known for their “extraordinary” sparkling wine. The vineyard first began in the 19th century when Jacob Schram, a German immigrant, started a winery in Diamond Mountain. Schramsberg estate was restored by Jack and Jamie Davies in 1965, a hundred years later. When Jack and Jamie purchased Schramsberg from Jacob Schram, they chose to preserve the land that was already there instead of rebuilding the old house. Instead, the Davies restored the ancient homestead while retaining 155 acres of forested land and only used 43 acres for vineyards. In 1967, Jack Davies served as the chairman of a citizen committee formed to support the creation of the Napa Valley Agricultural Preserve. Today, Schramsberg is known as “America’s most prestigious, select and admired sparkling wine; chosen for special guests, special gifts, pampering oneself and expressing one’s taste in unique products” (“History,” 2016). Schramsberg has also made its presence in history. In 1972 during the “Toast to Peace” with China’s Premier Zhou Enlai, President Nixon decided to use Blanc de Blancs.



4:30 PM — TRANSFER TO FISHER WINERY CALISTOGA

5:00 PM — TASTING AND DINNER AT FISHER WINERY CALISTOGA
WITH THE FISHER FAMILY

Fisher Winery

Founded in 1973 by Fred and Juelle, the winery spans 100 acres in the Mayacamas Mountains and 57 acres on the Silverado Trail in Napa Valley. The estate-built winery, nestled among vines and Douglas Firs, was crafted from on-site timber by architect William Turnbull. Situated adjacent to the renowned Eisele Vineyard, their Napa property produces Lamb Vineyard Cabernet, Coach Insignia Cabernet, and Cameron Bordeaux Blend. Committed to expressing their mountain and valley heritage through consistent, world-class wines, they emphasize terroir’s essence. Their mission is to honor the land they steward and their team, aiming for timeless balance and style in each bottle.



7:00 PM — TRANSFER TO HILTON GARDEN INN

MAY 15 **THURSDAY**

7:00 AM — BREAKFAST ON OWN WITH VOUCHER, HILTON
GARDEN INN

7:30 AM — TRANSFER TO SEGUIN MOREAU

8:00 AM — PRODUCTION TOUR AND BARREL MAKING SEMINAR
AT SEGUIN MOREAU WITH LYNÆ ANDERSON HILEY,
MARKETING AND SALES COMMUNICATIONS MANAGER,
AND ANDY BYARSE, MASTER COOPER

Seguin Moreau

Seguin Moreau, founded in 1870 and 1838, merges tradition with modern technology to produce top-quality barrels for wineries and spirits. Their expertise, spanning nearly two centuries, emphasizes the crucial role of barrels in winemaking, where oak serves as an essential tool, softening tannins and enhancing complexity. Originally separate entities, SEGUIN and MOREAU cooperages joined forces in the 1970s under Remy Martin, later collaborating with Bordeaux's Oenology Faculty to research wine-oak interactions. Insights led to advancements in grain tightness, toasting, and maturation techniques. Today, the cooperage operates globally with three production sites, seasoning yards, and integrated stave mills. In 1986, they established a presence in Napa Valley, culminating in SEGUIN MOREAU Napa Cooperage in 1994, combining French heritage with American resources for optimal barrel craftsmanship.



9:30 AM — TRANSFER TO QUINTESSA WINERY

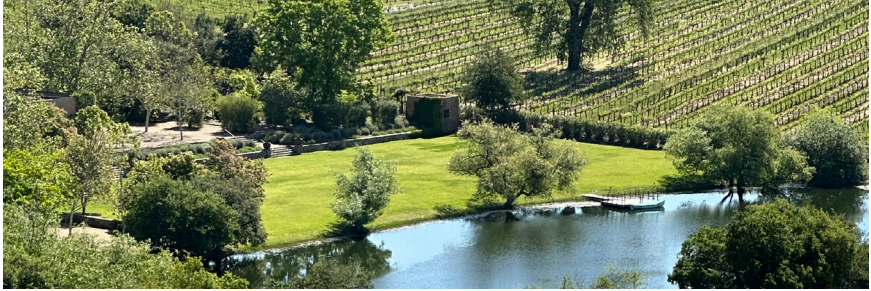
10:15 AM — VINEYARD TOUR AND TASTING AT QUINTESSA WINERY WITH RODRIGO SOTO, GENERAL MANAGER, AND REBEKAH WINEBURG, WINEMAKER

12:00 PM — LUNCH IN THE HOME OF AGUSTIN & VALERIA HUNEEUS SPONSORED BY QUINTESSA WINERY

Quintessa Winery

In the heart of Rutherford lies Quintessa, boasting a diverse landscape with a valley, lake, river, five hills, and four microclimates—a rarity in vineyard diversity. Originally part of the Caymus land grant, it was acquired in the 1940s by George Mardikian, a notable restaurateur. Despite his dream of a premium wine estate, it remained unfulfilled upon his death in the early 1980s. His children later offered the property for sale,

drawing interest from prominent vintners like Joe Heitz and Robert Mondavi, but no sale materialized until Valeria Huneus took notice in 1989. Despite skepticism, Valeria pursued the acquisition, eventually gaining the trust of the Mardikian family and purchasing the estate in 1990. Christened Quintessa, symbolizing its five hills and commitment to showcasing Rutherford's finest, the estate now stands as a testament to Valeria's vision and determination.



1:45 PM — TRANSFER TO THE THOMAS KELLER RESTAURANT GROUP IN YOUNTVILLE

2:15 PM — TOUR THROUGH THE THOMAS KELLER RESTAURANTS HOSTED BY MARIEL ROGERS, HUMAN RESOURCES MANAGER

The French Laundry

The French Laundry, nestled in California's Napa Valley, is a culinary mecca, renowned for its exceptional French-American cuisine and unparalleled dining experience. Established by Chef Thomas Keller in 1994, it occupies a charming two-story stone cottage in Yountville. The restaurant is celebrated for its meticulous attention to detail, from the locally sourced ingredients to the fine-tuned service. The multi-course tasting menus, which change daily, are a gastronomic journey showcasing Keller's innovative dishes like Oysters and Pearls, a sumptuous sabayon of pearl tapioca with oysters and caviar. With three Michelin stars to its name, The French Laundry is not just a meal but an event, offering a memorable intersection of food, art, and elegance.



Bouchon Bistro

Bouchon Bistro, founded by Chef Thomas Keller in October 1998 near the French Laundry, offers an authentic French dining experience. Designed by Adam D. Tihany, the bistro features a meticulously crafted interior with a French Zinc Bar and mosaic flooring. Accolades include a Michelin one-star rating and praise from local publications. Expansion includes locations in Las Vegas and Miami. The menu highlights seasonal ingredients with favorites like roast chicken and trout amandine. The Vin Carafe program pairs wines from Napa Valley and France. Chef Keller leads the bistro, supported by General Manager Alex Laos and Chef de Cuisine Ryan King. Pastry offerings are overseen by Chef Raymie Fuentes, also responsible for Bouchon Bakery nearby. Open to walk-ins and reservations, the bistro offers private dining and offsite catering. With its authentic ambiance and refined cuisine, Bouchon Bistro embodies Chef Keller's dedication to exceptional dining experiences.



Bouchon Bakery

Bouchon Bakery, a part of the Thomas Keller Restaurant Group in Yountville, California, was established in 2003 to supply exceptional bread to local eateries like the French Laundry and

Bouchon Bistro. Initially focused on bread, it has grown into a renowned bakery with international locations in Las Vegas and Dubai. Beyond bread, it offers a range of French and American desserts, breakfast pastries, and savory items. Customers can enjoy treats in a shaded courtyard or order online. Led by Chef Thomas Keller, the bakery boasts a commitment to excellence, with pastry chef Raymie Fuentes and head baker Octavio Alcantar contributing to its success. The name “Bouchon” comes from the French word for cork and is famously associated with their dense chocolate brownie. The bakery prioritizes providing an emotional culinary experience, emphasizing quality and attention to detail. Through their meticulous approach and passion for baking, the team aims to create memorable experiences for patrons through taste and atmosphere.



Ad Hoc

Ad Hoc, also located in Yountville, is Chef Thomas Keller’s adventure into family-style dining. Opened in 2006, the restaurant was originally meant to be a temporary project but quickly became a permanent fixture due to its popularity. Ad Hoc offers a laid-back atmosphere compared to its sophisticated sibling, The French Laundry. It presents a four-course menu that changes daily, reflecting the comfort food theme with dishes like buttermilk fried chicken and barbecue ribs. The emphasis is on American classics done to perfection, utilizing high-quality ingredients and simple but exacting preparation. Ad Hoc provides a casual, yet refined dining experience that complements Keller’s portfolio with its homestyle warmth and charm.

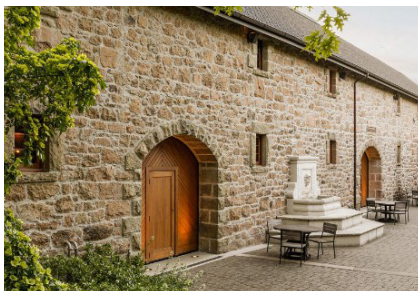


4:30 PM — TRANSFER TO FREEMARK ABBEY WINERY

5:00 PM — BLENDING SEMINAR AT FREEMARK ABBEY WINERY
LED BY MASTER SOMMELIER, THOMAS PRICE
DINNER SPONSORED BY FREEMARK ABBEY WINERY

Freemark Abbey

Established in 1886 as Napa Valley’s 16th bonded winery, Freemark Abbey holds a storied legacy, boasting one of the region’s earliest Cabernet productions and an iconic 1899 stone winery. Rooted in both history and innovation, our commitment to timeless craftsmanship and progressive vision distinguishes us. Pioneering initiatives include early female vintners, “sampling rooms,” wine libraries, and single-vineyard wines. Notably, Freemark Abbey was the sole winery to present both red and white wines at the 1976 Judgment of Paris, a historic moment for Napa Valley. In the 2017 Tokyo reenactment, our 1969 Cabernet Sauvignon clinched first place, showcasing the enduring quality of our wines. Revered by critics and enthusiasts, our classically structured Cabernet Sauvignon, Chardonnay, and Bordeaux varietals originate from esteemed Napa Valley sites like Bosché, Sycamore, and Colline vineyards.



6:15 AM — BREAKFAST ON OWN WITH VOUCHER, HILTON GARDEN INN

6:45 AM — TRANSFER TO SINGLE THREAD FARM, RESTAURANT, AND INN

8:15 AM — TOUR OF SINGLE THREAD FARM, RESTAURANT, AND INN WITH JACQUIE CHAMBERLAIN, EVENTS MANAGER

Single Thread Farm

Nestled in Dry Creek Valley, SingleThread Farm spans 24 biodiverse acres, tended by mindful farmers dedicated to land stewardship. Working by hand to minimize impact and nurture healthy soil, we prioritize sustainability for future generations. Inspired by chefs, farmers, and global friends, we cultivate diverse culinary crops and cut flowers with care, yielding nutrient-rich produce and vibrant habitats. Our ethos embraces seasonality and locality, acknowledging the challenge of climate change with optimism and humility.

Single Restaurant and Inn

In the heart of downtown Healdsburg, one of the country's most accomplished Chefs Kyle Connaughton, along with Head Farmer Katina Connaughton, bring you SingleThread; a 3 Michelin-Star Restaurant with five luxurious guest rooms. SingleThread's focus is to provide its guests with an unparalleled hospitality experience in the center of Sonoma Wine Country.



10:30 AM — TRANSFER TO JOSEPH PHELPS VINEYARDS

11:30 AM — TOUR, TASTING AND LUNCH AT JOSEPH PHELPS VINEYARDS HOSTED BY ELIZABETH PHELPS NEUMAN

Joseph Phelps Vineyards

Founded in 1973 when Joe Phelps purchased a former cattle ranch near St. Helena, Joseph Phelps Vineyards is committed to crafting world class, estate-based wines from Napa Valley and western Sonoma Coast. Today, the winery owns and farms 525 acres of vines across 11 estate vineyards, each strategically chosen over many decades. In 2023, Joseph Phelps Vineyards proudly celebrates its 50th Anniversary as a pioneer of California winemaking excellence.



2:30 PM — TRANSFER TO DOWNTOWN ST. HELENA

2:45 PM — FREE TIME IN DOWNTOWN ST. HELENA

5:30 PM — TRANSFER TO FAR NIENTE

6:00 PM — TOUR, TASTING AND DINNER AT FAR NIENTE WITH PROPRIETRESS, BETH NICKEL AND JULIE SECVIAR, VICE PRESIDENT HUMAN RESOURCES

Far Niente

Founded in 1885 by John Benson, a California gold rush forty-niner and uncle of artist Winslow Homer, Far Niente stands as an architectural gem designed by Hamden McIntyre, known for the Christian Brothers winery. Positioned in western Oakville, it operated as a gravity flow winery, guiding grapes through production stages. Prohibition halted operations in 1919, leaving it abandoned until 1979, when Gil Nickel undertook a three-year restoration. Uncovering the original name, Far Niente, meaning “without a care” in Italian, preserved the essence of a bygone era. Winemaking resumed in 1982, with the first Cabernet Sauvignon

harvest and Chardonnay production on-site, following earlier vintages made offsite. Today, Far Niente remains dedicated to crafting these two varietal wines.



8:30 PM — TRANSFER TO HILTON GARDEN INN

MAY 17 **SATURDAY**

6:30 AM — BREAKFAST ON OWN WITH VOUCHER, HILTON GARDEN INN

7:30 AM — TRANSFER TO FERRY BUILDING MARKET, SAN FRANCISCO

8:30 AM — QUICK STOP FOR GROUP PHOTO AT GOLDEN GATE BRIDGE

8:45AM — TRANSFER TO FERRY BUILDING FARMERS MARKET IN SAN FRANCISCO 9:30 AM — FREE TIME AT FERRY BUILDING MARKET, SAN FRANCISCO

11:45 AM — TRANSFER TO SAN FRANCISCO INTERNATIONAL AIRPORT

12:00 PM — CHECK-IN TO DELTA #488

2:00 PM — DEPART SFO FOR ATLANTA

9:50 PM — ARRIVE ATLANTA HARTSFIELD JACKSON AIRPORT

STUDENT BIOGRAPHIES



Elyse Blevins
Senior, Event Management

Hello! My name is Elyse Blevins, and I am a senior majoring in Hospitality Event Management and minoring in Business Administration. I am from Savannah, Georgia, and actually came into Auburn University as a pre-vet major, only switching into the hospitality program as a Junior. Growing up, I spent every summer in West Virginia working at my Dad and Step-Mother's bakery. Catering events with them made me fall in love with event planning, sparking my interest in the hospitality Industry. The Horst Schulze School of Hospitality Management has taught me more than I could have imagined these past two years, so I am so grateful that I have this opportunity to advance my skill set even further. Outside of school and working both as a Server at The Laurel Hotel & Spa and as a wedding planning assistant for Calla Rose Planning, I am also the President of Auburn's IHSA Equestrian Team. I am eager to showcase my experiences as well as learn from others while traveling to Napa Valley!



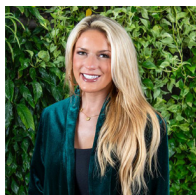
Laurel Brumbelow
Senior, Culinary Science

Hello! My name is Laurel Brumbelow, and I am currently a senior in the Horst Schulze School of Hospitality Management, majoring in Culinary Science. I hail from College Station, Texas, and chose to attend Auburn for the school's culinary program and state-of-the-art Rane Culinary Science Center. In my time at Auburn, I have found that my professional interests primarily apply to wine education and food sustainability in the culinary industry.

My work experience includes 2 years at Acre, a local farm-to-table restaurant in Auburn, as a line and prep cook; additionally, I worked the 2023 and 2024 Masters' Tournaments as a line cook in the kitchen for the Trophy Room. Outside of the hospitality industry, I also serve as a Resident Assistant and the president of Auburn Canterbury, a church-based college ministry, which have both helped me grow exponentially in leadership skills.

Auburn's fantastic wine program sparked my interest in wine and wine

education. I recently had the honor of attending the program's annual Trinchero Family Estates CSW trip, as well as earned my Sommelier I certification in February. I am currently studying for my Certified Specialist of Wine examination, and hope to pursue higher-level wine certifications alongside a career in wine education. I look forward to experiencing exciting opportunities and making new connections on the 2025 Epicurean Tour of Northern California!



Kenadie Cooper
Senior, Event Management

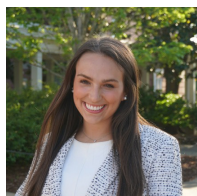
My name is Kenadie Cooper, and I am from Newnan, Georgia. Currently, I am pursuing a degree in Hospitality Management at Auburn University with a focus on event management and a minor in business.

This academic path aligns perfectly with my passion for creating memorable experiences for others. Over the years, I have realized that the hospitality industry offers the perfect platform for me to combine my love for service with my interest in food and wine.

Growing up, I was involved in competitive softball, and it became a cornerstone of my life. I spent many years perfecting my skills, ultimately becoming a part of the Auburn University softball team, where I played for two years. However, after much consideration, I decided to retire from competitive sports to pursue a new path. My decision was driven by a strong desire to transition into the hospitality industry, where I could apply the discipline, teamwork, and leadership skills I had honed throughout my athletic career. This summer, I have the opportunity to intern with Vagabond Cruise Company in Hilton Head, South Carolina. This internship allows me to expand my understanding of the hospitality world and gain hands-on experience that will be invaluable as I work towards my ultimate goal of becoming a Chief Stewardess in the luxury yachting industry. My aspirations in yachting are driven by my desire to provide exceptional service in a high-end environment, where attention to detail, professionalism, and elegance are paramount.

Throughout my time at Auburn, I have worked in a variety of hospitality roles that have significantly shaped my skill set. As a lead bartender at Waldos Chicken and Beer, I honed my abilities in managing high-paced environments, delivering excellent customer service, and leading a team to ensure smooth operations. Additionally, I have worked as an event bartender for Greenawalt Hospitality Company, where I gained valuable experience in catering to large groups, managing logistics, and providing a seamless guest experience. Another key experience was working as an expeditor at the prestigious Masters Tournament, where I was able

to further develop my organizational skills and ability to work under pressure in a world-class setting. My passion for hospitality, food, and wine continues to drive my professional development. I am particularly interested in gaining additional knowledge in Napa, where I can further immerse myself in the world of wine and culinary excellence. This experience will allow me to deepen my understanding of hospitality and enhance my future contributions to the industry.



Malone Gammill
Junior, Event Management

Hey! My name is Malone Gammill, a hospitality major with a concentration in event management and a business minor at Auburn University. I've always had a special place in my heart for bringing people together through meaningful experiences.

Throughout my time at Auburn, I've taken on leadership roles that have shaped my ability to connect with others and manage events. As Vice President of Events for the Student Alumni Ambassadors, I coordinated events to strengthen relationships between students and alumni. I also served as Assistant Director of Hey Day for the Student Government Association, helping organize one of Auburn's most cherished traditions.

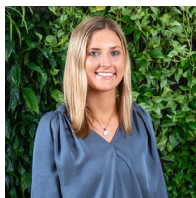
My professional experience includes an internship with Century Construction and my current role as an ambassador for Blue Delta Jeans, where I travel to assist with large-scale corporate sales gifts. Additionally, I spent a summer in Spain as an international hostess at the Running of the Bulls festival, working with guests from around the world and enhancing their experience at one of the most famous cultural events in Spain. I was also honored to be a Top 20 nominee for Miss Auburn, recognizing my dedication to leadership and service.

I thrive in fast-paced environments that require adaptability, problem-solving, and relationship-building. With my background in hospitality, event planning, and sales, I'm excited to pursue a career that allows me to create impactful experiences and meaningful connections.



Elle Hamer
Junior, Event Management

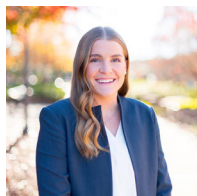
My name is Elle Hamer and I am a junior in the Hospitality Program at Auburn University. I am on the Events Management track with a minor in Business. I graduated from Mountain Brook High School, in Birmingham, Alabama. Hospitality is all about interacting with others and creating positive experiences for anyone you come into contact with. I realized my love for impacting others when I was in high school. I was enrolled in the CO-OP program through my school where I left school halfway through the day everyday and worked at a local clothing boutique. There I learned how much fulfillment I get from helping others. I am so grateful that I get to live out this passion through my coursework and in my future career. In college, my labs consist of working in various parts of the Laurel Hotel for a couple hours a week. These classes have been the highlight of my coursework and have further shown me that I am in the right place. Throughout college I have gained experience in the hospitality field working as a hostess at the Ironwood Restaurant, and as an Event Management Intern for CRC Group. My biggest accomplishment with this job was spearheading and sourcing venues across the U.S. for CRC's first annual Women's Happy Hour. This event hosted +/-2,000 women throughout 28 cities in the country. This upcoming summer I will be returning to the CRC Event Management Team as an intern. I will continue to communicate with leaders in various departments of the company as well as research destinations based on program needs, discuss details with locations selected, and negotiate value. I am hoping to pursue a career in Corporate Event Management. I believe my curriculum and experience in the hospitality industry has prepared me well for future endeavors. I am always eager and continuing to learn new ways to best serve others in this industry.



Anna Grace Hay
Senior, Event Management

Hi! I'm Anna Grace Hay, a senior at Auburn University majoring in Event Management with a minor in Business. I'm originally from Birmingham, Alabama, and I started college as a business major. But quickly, I realized my true passion was in hospitality. After learning about Auburn's amazing hospitality program, I made the switch to Event Management, and I haven't looked back since! My love for hospitality started in high school while working at Greystone Country Club, where I first got a taste of creating meaningful guest experiences and coordinating events. Since then, I've gained hands-on experience

working at the Spa at Grand National where I've been a concierge for over two years. This role has helped me fine-tune my skills in event logistics, planning, and problem-solving while also making sure guests have an unforgettable experience. I graduate in August 2025, and I can't wait to continue growing in the event planning world. Whether it's working in luxury hospitality or coordinating large-scale events, I know I've found my passion, and I'm excited for what's ahead!



Sarah Hill
Senior, Event Management

My name is Sarah Hill, and I am a junior from Tampa, FL, passionate about creating exceptional guest experiences through hospitality and event management. I am currently pursuing a degree in Hospitality Management with a focus on Event

Management at Auburn University.

My experience in the hospitality industry spans various roles, including serving in the exclusive Founders Room during the Masters Tournament, working as a server and event coordinator at a golf and country club, and gaining boutique lodging experience at a local bed and breakfast. Additionally, I have held a Guest Relations role for Rolex at The Masters Tournament and will be returning for my third year in 2025 as the Guest Relations Agent for CBS Sports. This summer, I am excited to further expand my experience in sports and corporate events as an intern with the Tampa Bay Sports Commission.

Beyond my professional work experience, I have had the opportunity to grow my leadership skills as the President of the Horst Schulze School of Hospitality Ambassadors. In this role, I work closely with industry professionals, faculty, fellow students, and prospective students to promote professional development, networking, and hands-on learning opportunities. Our organization also provides guided tours of our facilities, showcasing the resources available to current and future hospitality students. Through this position, I have strengthened my communication, organization, and mentorship skills while fostering a welcoming and engaging environment for those interested or already established in the industry.

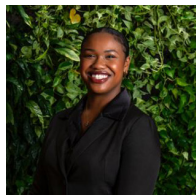
I am always looking for opportunities to grow and learn, which has led me to participate in study tours such as the International Quality of Life Study Tour in New York City with the Auburn College of Human Sciences and this upcoming tour of the Northern California Wine Region! Fostering meaningful connections and creating memorable experiences is important

to me, and I look forward to continuing my journey in the hospitality and events industry.



Maggie Jones
Senior, Event Management

Hello, I'm Maggie Jones, a senior majoring in Event Management from Atlanta, Georgia. My passion for organizing events has been a driving force throughout my life. Throughout my Auburn journey, I have embraced opportunities to enhance my skills. Serving as the Vice President of the University Program Council has allowed me to oversee and plan significant events, such as the Homecoming Parade and Holiday Lighting ceremony. These experiences have not only honed my abilities but also deepened my love for creating memorable and impactful events. With each project, my excitement grows, and I am eager to see where this path will lead me next. Following graduation, I am thrilled to pursue an internship with the Savannah Bananas, where I will continue exploring my passion for event planning and creating unforgettable experiences.



Kaitlyn Powell
Senior, Event Management

My name is Kaitlyn Powell and I am a senior from Auburn, AL studying event management. I am passionate about delivering exceptional service and creating memorable experiences in the hospitality industry. My journey began with service-oriented extracurriculars like babysitting and church activities, which inspired my commitment to helping others. My professional aspirations are rooted in event planning and food and beverage operations, where I aim to foster connections and leave a lasting impact on guests. I plan to grow my career in Orlando, FL, by pursuing roles such as Catering Sales Manager, Banquet Manager, and Food and Beverage Director.

I gained valuable experience during my internship at Salamander Hotels and Resorts, a AAA Five Diamond luxury property, where I served as the Pool Food & Beverage Supervisor. In this role, I led staff, managed inventory, and provided exceptional service to discerning guests. Currently, I work as a banquet captain at The Hotel at Auburn University and Dixon Conference Center, where I oversee execution of a range of different events including large-scale events like the Hospitality Gala and Lifetime Achievement Awards Dinner. These experiences have

strengthened my leadership, organizational, and event coordination skills.

Driven by a love for creating seamless and memorable events, I aspire to build a career in luxury hospitality. My dedication to service, passion for hospitality, and strong foundation in event planning equip me to excel in roles that focus on delivering exceptional guest experiences. I am excited to continue this journey and grow as a professional in the field. I look forward to growth and all that I will learn through this Epicurean Wine Tour!



Angela Rivera
Junior, Event Management

My name is Angela Rivera, and I am originally from Jalisco, Mexico. I am currently a junior at Auburn University, pursuing a Bachelor's degree in Hospitality and Event Management with a minor in Business. I obtained my Associate's degree in General Science

from Southern Union State Community College in August 2023.

Throughout my academic career, I have taken a couple of gap years to gain experience in the hospitality field. I have completed two Disney College Programs during this time where I gained invaluable experience and knowledge of the tourism industry. I had the pleasure of working at all four Disney World theme parks, as well as their resorts, and Disney Springs shopping center, all while providing world-renowned customer service to our guests in English and Spanish.

I am very passionate about creating experiences for guests and helping them make memories that will last a lifetime. I am always looking forward to learning new things and experiencing new cultures, so I can incorporate the newfound knowledge into my professional life. I believe that knowledge can take a simple moment and transform it into an experience for the guest, therefore I am eager to keep on learning and improving as a professional.



Travis Rosenblad
Senior, Culinary Scientist

Howdy! My name is Travis Rosenblad, and I am a senior in the culinary science track. I am originally from Space City - Houston, TX, and started my collegiate career in aerospace engineering. After realizing I was not in the right spot, I completely switched it up to pursue my passion of making the world a better place by creating as much happiness

as I can. My pursuit has led me to opportunities such as becoming a well-rounded kitchen worker at my first hospitality job with Big Mike's Steakhouse, serving guests as a bartender at Jack Brown's Beer & Burger Joint, and attempting to elevate the experience of everyone around me. Most recently, I have delved into the world of wine and beverage, completing my Certified Sommelier exam in July of 2024, as well as going through the process of studying for the Certified Specialist of Wine exam that I will be taking this summer, with plans to attempt the Introductory Cicerone exam by the end of the year. Moving forward, I will be undergoing a beverage management internship this summer with Helen Hospitality, an upscale southern restaurant in Birmingham, AL. After graduation in August, I plan to move back home to Houston in continued pursuit of wine service and management in the hospitality industry, while also continuing my studies with the network of sommeliers and beverage professionals who I have had the pleasure of meeting.



Ashlie Wiggins
Junior, Event Management

I am Ashlie Wiggins, a junior on the event management track at Auburn University's Horst Schulze School of Hospitality Management, originally from Monroeville, Alabama. With a deep passion for creating memorable experiences, I am excited to pursue a career in the hospitality industry. My journey began in the interior design program at Auburn University, where my love for designing spaces led me to explore event management. After thoughtful consideration during my first semester, I transitioned to event management, confident that this path would allow me to combine my design skills with my passion for curating events.

In 2025, I am excited to embark on an internship with Waters Edge Realty in Fairhope, Alabama, where I will assist with the firm's summer events and marketing initiatives. I have gained valuable experience in the hospitality industry, working as a server at the 2024 Masters Tournament, and I will be returning to serve at the 2025 Masters Tournament. Additionally, I have worked on the event staff at Moore's Mills Club and as a server at David's Catfish House in Atmore, AL.

With a strong foundation in both hospitality and event management, I am eager to contribute my skills and creativity to future projects and opportunities within the hospitality industry.

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Horst Schulze School of Hospitality Management