

## FIRST OF ITS KIND

The Center for Wine, Food, and Culture, established in 2004, is the first of its kind in New York State. The founding of the Center is a tribute to the maturity and economic strength of the State's wine and food industries. With nearly 1,000 vineyards, 200 wineries, and a harvest worth \$40 million, New York's wine industry is now the third-largest in the nation. The Finger Lakes and Lake Erie regions, the Hudson River Valley, and Long Island produce internationally acclaimed premium wines with unique characteristics. Restaurants in New York State post sales of \$21.6 billion annually and employ more than 456,000 people. In recognition of their importance to the regional economy, the Center also hosts activities that help to sustain and promote these vital industries.



Many of the Center's events take place at Stony Brook's site in the heart of New York City (top), as well as on the Stony Brook campus at the Charles B. Wang Center (bottom), which features stunning architecture and expansive, Asian-themed gardens.

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**STONY  
BROOK**  
STATE UNIVERSITY OF NEW YORK  
Center For Wine, Food, and Culture  
Stony Brook University  
Stony Brook, NY 11794-0701

## STONY BROOK UNIVERSITY CENTER FOR WINE, FOOD, AND CULTURE



**STONY  
BROOK**  
STATE UNIVERSITY OF NEW YORK

## A NEW KIND OF CENTER



The Center tailors its classes and special events to the general public and industry professionals. Bottom photo: Food maven and author Arthur Schwartz with Center Director Louisa Hargrave at his book signing.

**F**ood and wine have brought people together for centuries, connecting diverse cultures and enhancing quality of life. Stony Brook University is an essential part of the region's economy and a center of cultural excellence. Through the Center for Wine, Food, and Culture's wine- and food-tasting classes, cultural lectures, and interdisciplinary symposia, held both on Stony Brook's main campus on Long Island and at its new site in the heart of New York City, consumers, researchers, restaurateurs, and vintners are offered richly diverse experiences with the goal of enhancing knowledge, sensory awareness, health, and conviviality.

## TOPICS FOR ALL TASTES

With the participation of wine and food industry stars like Larry Forgione, Arthur Schwartz, Joshua Wesson, and Kevin Zraly, as well as cultural leaders like Milton Glaser, Tony Hendra, and Dr. Richard Leakey, and notable wine professionals like Charles Curtis (M.W.), Willy Frank, Eric Fry, and Peggy Lauber, the Center's wine-tasting classes are designed to provide uniquely dynamic experiences unavailable elsewhere. Those offered to the general public do not require any advanced knowledge of wine tasting. Incorporating wines from around the globe, the classes are conducted in a lively, informal style with ample opportunity for interactive discussion. Sample class topics include:

### Wine Dynamics

- The Soul of a Red Wine
- From Aroma to Bouquet: How Wines Age
- Hot Climate/Cool Climate: the Taste of *Terroir*
- Seeing Stars: Romancing Champagne
- Creating a Regional Cuisine: Wine and Food Pairings with star chefs like Walid Malouf, Michael Meehan, and Tom Schaudel

### Cultural Connections

- Making Wine with a European Heritage
- From Vulgar to Sacred: How Benedictine Monks Changed the Wine World
- The Winemaking Heritage of Italian-Americans in Brooklyn
- The History of Food in New York
- Making Fine Wine on the Equator
- The Renaissance of Kosher Wine

### Wine and Health

- Healthful Indulgences: Healthy Food and Wine Pairings
- Wine and Chocolate: the Heart-Smart Marriage

For information about specific course and event offerings, please visit our Web site at [www.sunysb.edu/sb/winecenter](http://www.sunysb.edu/sb/winecenter) or call Ginny Clancy, Program Coordinator, at (631) 632-9404.

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Photos: Ginny Clancy and David Roberts



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