Food and Wine of Spain

Harvest Time in Rioja

October 13 to 23, 2017

a program of the stanford alumni association
Few things have more power to change one’s perspective than travel. And 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 a new, richer meaning. As a student, I lived in Salamanca for six months and while there I was introduced to the region’s artisan meats and cheeses, handcrafted wines, tapas—and of course, paella! But the thing that influenced me most was the infectious friendliness of the Spaniards themselves. So it is with fond memories that I invite you to join Professor Ed Steidle 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

**SIP** some of Spain’s best-loved wines in memorable locations, such as tasting Rioja-region wines in the Gehry-designed Marques de Riscal Hotel in Elciego.

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

**DISCOVER** Spain’s tapas culture at a cooking class and during an insider’s tour in Madrid that features different wine and small-plate pairings at every stop.
“Ed has the rare gift of making every location and experience magical. His natural enthusiasm is contagious.”

JANET GORTH, TUSCANY AND THE ITALIAN RIVIERA, 2015

ED STEIDLE joined the Stanford faculty in 1984 and has taught in the Western Culture program and in the literature and arts track in the English department, specializing in late antiquity and the Middle Ages. He also developed the successful Crossroads series for Continuing Studies and is currently offering a series of classes on the Renaissance and its impact on European global expansion from the 15th through 18th centuries. Raised and educated in Europe, Steidle speaks several languages and has traveled extensively throughout the Continent. Professor Steidle has led more than 40 Travel/Study programs.

As we make our way through Spain discovering its culinary traditions and sampling its wines, Steidle will add literary references and historical high points to the stew. Alluding to Spain’s many distinct regions, he points out that “the cuisine of each province reveals its economy and its cultural origins. The great cities we’ll visit, from Madrid to Pamplona, are not only centers of unique gastronomic specialties and legendary wines but also key sites that played pivotal roles in both the history of Spain and in the narratives of some of Spain’s most famous literary masterpieces, such as El Cid and Don Quixote.”

— Professor at Stanford University since 1984; has taught in the English department, graduate program in the humanities and Continuing Studies Program
— BA, English and eastern philosophy, Franklin and Marshall College; MA and PhD, UC-Berkeley

SIGN UP ONLINE: alumni.stanford.edu/trip?spain2017
OR BY PHONE: (650) 725-1093

SAN SEBASTIÁN
FRIDAY & SATURDAY, OCTOBER 13 & 14
U.S. / MADRID, SPAIN
Depart the U.S. on independent overnight flights to Madrid. Saturday 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. Meet later this evening for an insider’s tour of central Madrid’s tapas scene. HOTEL NH PALACIO DE TEPEAS (10/14: D)

SUNDAY, OCTOBER 15
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. ENJOY DINNER AT AN ELEGANT MICHELIN-STARRED RESTAURANT. HOTEL NH PALACIO DE TEPEAS (B,L,D)

MONDAY, OCTOBER 16
MADRID / SEGOVIA / SALAMANCA
Today travel to Segovia and stand at the foot of a 1st-century aqueduct that 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 restaurant in the Plaza Mayor before traveling to Salamanca this afternoon. HOTEL NH PALACIO DE CASTELLANOS (B,L)

TUESDAY, OCTOBER 17
SALAMANCA / GUIJUELO / FUENTESAUCO
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 Fuentesauro 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)

WEDNESDAY, OCTOBER 18
SALAMANCA / BURGOS / RIOJA ALAVESA / VILLABUENA
Following breakfast, travel to Burgos where we visit the town’s famed cathedral. Construction of this Gothic-style Roman Catholic cathedral started in the 13th century and was named a UNESCO 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 Rodriguez. Continue on to the village of Villabuena, home to more wineries than any other village in Spain. Enjoy an introduction to the wines of Rioja, followed by a dinner with winemakers. HOTEL VIURA (B,L,D)

THURSDAY, OCTOBER 19
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 enjoy a look at an iconic 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

Itinerary

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of 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)

FRIDAY, OCTOBER 20
VILLABUENA / ESTELLA / PAMPLONA
Bid farewell to Rioja this morning and travel east into Navarra. Visit Arinzano winery outside Estella, 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 GUENDELAIN (B,L)

SATURDAY, OCTOBER 21
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 at the property. Tour the dramatic Olite Royal Palace this afternoon before returning to Pamplona for dinner. HOTEL PALACIO GUENDELAIN (B,L,D)

SUNDAY, OCTOBER 22
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 wine reception before dinner to commemorate the end of our culinary adventure. ASTORIA 7 HOTEL (B,D)

MONDAY, OCTOBER 23
SAN SEBASTIÁN / BILBAO / U.S.
Transfer to Bilbao this morning for independent flights back to the U.S. (B)
Trip Information

DATES
October 13 to 23, 2017 (11 days)

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

COST*
$7,995 per person, double occupancy
$8,995 per person, single occupancy
*Association nonmembers add $300 per person

INCLUDED
- 9 nights of deluxe hotel accommodations
- 9 breakfasts, 7 lunches, 5 dinners
- Welcome and farewell wine receptions
- Bottled water on excursions
- 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 and baggage insurance
- Excess-baggage charges
- Personal items such as internet access, telephone and fax calls, laundry and gratuities for nongroup services

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 $1,225 as of September 2016 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 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 18 years of age and older on this program.

SALAMANCA
Deposit & Final Payment
A $1,000-per-person deposit is required to hold your space on this program. Sign up online at alumni.stanford.edu/trip?spain2017 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 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 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 September 2016 and is subject to change without notice to reflect fluctuations in exchange rates, tariffs or fuel charges.
“Stunningly beautiful countryside and story-book little villages, experienced close up with a group of intelligent, articulate, fun people, plus delicious meals prepared with local fresh ingredients, and lovely, comfortable rooms for rest and recovery from each day’s new impressions and exertions!”

NEANNA MILES, BURGUNDY AND ALSACE WALK, 2015