

A WINE AND CHEESE CRUISE THROUGH FRANCE

FINE WINE, GREAT CHEESE, AND WORLD-CLASS EXPERTISE!



AmaKristina in Avignon

ABOARD AMAKRISTINA • 7 NIGHTS • MAY 30 TO JUNE 6, 2024
Arles • Avignon • Viviers • Tournon • Vienne • Trevoux • Lyon

Calling All Fresno State Alumni!

Join wine experts Paul and Miguel plus cheese expert Carmen as you cruise the legendary regions of France's Rhône River Valley! You will be treated to the luxury of the beautiful 78-stateroom AmaKristina as you travel to historic destinations on this seven-night river cruise from Arles to Lyon. Savor the beauty of legendary vineyards and imbibe in exceptional local wines like Côtes du Rhône and Beaujolais. Along the way, delight your tastebuds as you sample and learn about wine pairings with cheese, creating a unique and exclusive adventure! Go in search of the highly prized "Black Diamond" truffles; learn how best to pair decadent chocolate with wine; and discover how olives transform into the Mediterranean's prized nectar, olive oil. Conclude your experience in Lyon, France's culinary capital. Plus, for every passenger, a donation will be made to support Fresno State!

Your Exclusive Wine Experience Includes:

- Welcome Aboard Reception
- Two wine seminars
- Two cheese seminars
- Two wine/food pairing dinners
- Five cheese/wine pairing at dinner on five nights
- Donation to Fresno State for each full fare passenger booked through our exclusive travel partner, Expedia Wine Club Cruises

MEET YOUR HOSTS



FRESNO
STATE

Discovery. Diversity. Distinction.

Miguel Pedroza, PhD
Assistant Professor of
Enology, California State
University, Fresno



Carmen Licon, PhD
Assistant Professor
Department of Food
Science and Nutrition
California State
University, Fresno



Paul Wagner
Wine Instructor at Napa
Valley College and
Renowned Wine Expert
& Author

877-651-7447 WINECLUB@EXPEDIACRUISES.COM

A WINE AND CHEESE CRUISE THROUGH FRANCE

FINE WINE, GREAT CHEESE, AND WORLD-CLASS EXPERTISE!

YOUR CRUISE ITINERARY



Date	Destination	Activities/Shore Excursions
May 30	Arles	EMBARKATION
May 31	Arles	Arles walking tour OR Bike tour OR Van Gogh walking tour Les Baux and Carrières de Lumières
	Avignon	Illuminations cruise
June 1	Avignon	Morning walking tour and Papal Palace OR Tastes of Avignon Pont du Gard OR Avignon bike tour
June 2	Viviers	Grignan excursion and truffle farm visit
June 3	Tournon	Exclusive private steam train ride OR Red wine & chocolate tasting OR Hermitage hike and wine tasting
June 4	Vienne	Roman ruins walking tour OR ViaRhôna bike tour OR Mount Pipet hike
	Lyon	Lyon City tour OR "Les Halles" Market OR Bike tour
June 5	Trevoux	Beaujolais excursion and tasting
June 6	Lyon	DISEMBARKATION

Itinerary subject to change



Booked Exclusively Through:



877-651-7447

WineClub@ExpediaCruises.com

YOUR WINE AND CHEESE HOSTS

Dr. Miguel Pedroza received a PhD and MSc in enology from the University of Castilla-La Mancha in Spain and a Bachelor's degree in Food Science and Engineering from Monterrey Tech (ITESM, Mexico). He rounded his graduate studies with a post-doctoral fellowship at the Institute of Cognitive Sciences in Lyon, France (CNRS), where he studied the perception of wine flavor from the perspective of neuroscience of decision making. Dr. Pedroza arrived to Fresno State in 2017 as an assistant professor dedicated to teaching courses in wine production, sensory evaluation, winery technology, cellar operations, and wine. He enjoys working closely with the Fresno State Winery, where students produce award-winning wines every year.

Dr. Carmen Licon joined the Department of Food Science and Nutrition at Fresno State as an Assistant Professor in August 2018. She received an M.S. and Ph.D. in Agricultural Science and Engineering from the University of Castilla La Mancha, in Spain. She also holds a B.Sc. in Food Engineering from Tecnológico de Monterrey, ITESM, Mexico. She conducted postdoctoral research in Poligny, France working with Emmental and Comte cheeses, followed by research studies in Lyon, France working on the perception of cheese aromas and emotions. She is a member of the American Dairy Science Association, American Cheese Society, the California Artisanal Cheese Guild, and the Institute for Food Technology. She frequently participates as a professional judge for cheese, saffron, wine, and dairy products in international and national contests.

Renowned wine expert and author **Paul Wagner** has been an instructor for Napa Valley College's Viticulture & Enology department for the past 23 years, and for ten years was a regular columnist for Vineyards & Winery Management Magazine. He is a highly regarded guest lecturer at universities throughout the world on wine business, communications, wine and wine marketing, and in 2007 he co-authored Wine Marketing & Sales, Success Strategies for a Saturated Market, an internationally award-winning wine book. In 2009 he was honored with a "Life Dedicated to Wine" award at the Feria Nacional del Vino (FENAVIN) in Spain and is a founding member of the Academy of Wine Communications. With Rick Kushman, he hosts Bottle Talk with Rick & Paul, a weekly podcast on wine recorded at Capital Public Radio.

WHAT'S INCLUDED

- Deluxe accommodations in finely appointed river view staterooms aboard the AmaKristina
- Expertly guided shore excursions in every port
- Complimentary Wi-Fi access
- La Chaîne des Rôtisseurs dining experience, featuring all meals on board with multiple dining venues
- Unlimited wines, beer and soft drinks with every lunch and dinner on board
- Cocktail Reception, Welcome Dinner and Captain's Gala Dinner
- "Sip & Sail" daily cocktail hour with complimentary beer, wines and spirits



Staterooms Starting at
\$4,798 per person
Includes the exclusive wine and cheese experience!

Terms & Conditions: All rates are per person in USD, cruise only, based on double occupancy in a Category E stateroom unless stated otherwise. Offer is not combinable with any other promotions/discounts, is limited to availability and subject to termination without notice. Minimum of 60 guests required for the wine cruise to operate. By placing a deposit, you agree to the special terms of the wine cruise. Your fare includes an exclusive wine program operated independently from the cruise line. Penalties up to 100% apply. We recommend travel insurance to protect your vacation. Other restrictions may apply. Expedia Cruises reserves the right to revise any errors on the flyer; itinerary subject to change. For full terms and conditions contact Expedia Cruises – Wine Club Cruises. CST#2101270-40; Fla. Seller of Travel Ref. No. ST42527.