

The Brooklyn Waterfront Research Center (BWRC) presents:

Making Wine on the Brooklyn Waterfront: Blending Community, Philanthropy, and Education



The Red Hook Winery, located on a pier along the Brooklyn waterfront was founded in 2008. Come hear one of the winery's three winemakers, **Christopher Nicolson**, speak about using grapes from New York State vineyards in the Finger Lakes and the L.I. North Fork regions to create a variety of unique wines that exhibit New York State's diverse offerings.

Joining Christopher will be City Tech's **Karen Goodlad**, who will lead a conversation with the winemaker and four students who are learning wine making. City Tech students helped at the winery after the destruction of Superstorm Sandy, and the Red Hook Winery has been reciprocating by teaching City Tech students how to make wine. Come hear what the students have learned in this program sponsored by the Julia Child Foundation.

Christopher Nicolson is a fifth generation Alaskan sock-eye salmon fisherman from Montana. In Brooklyn, he oversees the protocols followed by the Red Hook Winery's three winemakers. In his winemaking, Nicolson translates New York State's viticulture from the grape to the wine and tries to ensure that the wine portrays the land of its provenance.

Professor Karen Goodlad teaches in City Tech's Hospitality Management Department where she specializes in food and beverage management. She is a member of the board of directors of Les Dames d'Escoffier, the premier international organization of women leaders in food, beverages, and hospitality.



Date: Friday, December 1, 2017

Time: 8:30am - 10:00am

Venue: A632, 300 Jay Street Brooklyn, NY

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