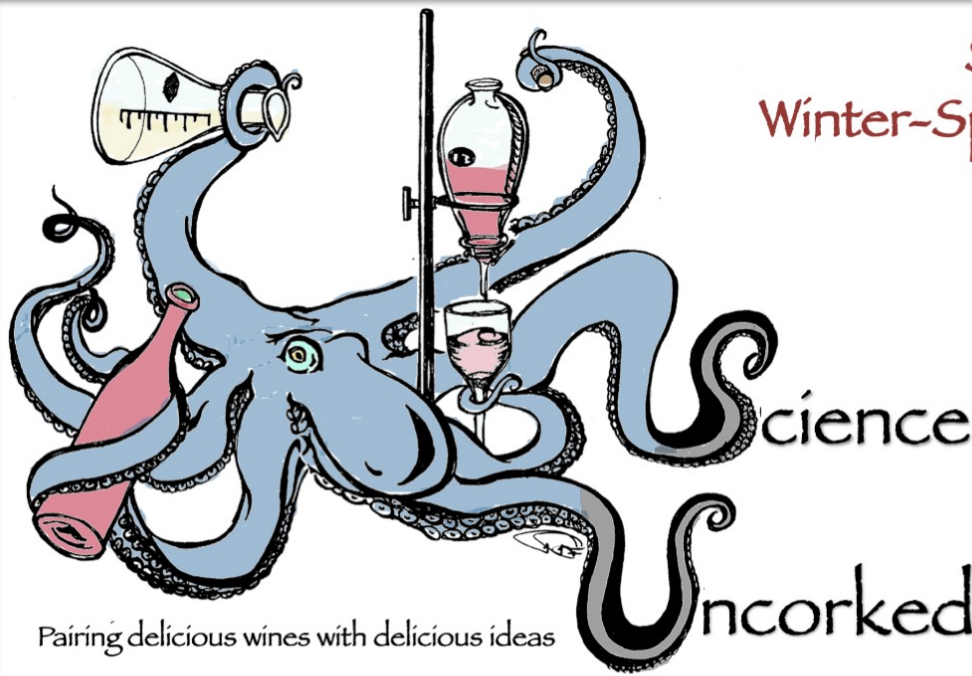


Science Uncorked Winter-Spring 2023 Vintage

Talks by scientists at
Gourmet au Bay

1412 Bay Flat Road
Bodega Bay, CA 94923
www.gourmetaubay.com



Pairing delicious wines with delicious ideas



Ellie Fairbairn	January 18 6:00 PM	The strange and beautiful world of microscopic ocean larvae
Priya Shukla	February 1 6:00 PM	From cradle to plate: an oyster's journey
Cara Field	February 15 6:00 PM	Stranded marine mammal response and care: a day in the life at the Marine Mammal Center
Gabe Tsuruta	March 1 6:00 PM	Into the Uni-verse: turning pests into gold with restorative aquaculture
Marcela Prado-Zapata	March 15 6:00 PM	Even oysters get sick sometimes: keeping up with oyster viruses on the West Coast
Robin Roettger	March 29 6:00 PM	Long-term monitoring of estuaries in California
Sam Walkes	April 12 6:00 PM	Follow the limpets: what we can learn about geographic range shifts from Giant Owl Limpets
Levi Lewis	April 26 6:00 PM	I know what you did last summer: using plasmas and lasers to illuminate the clandestine lives of fishes
Manny Delgado	May 10 6:00 PM	Climate change and mitigation: what's going on out here?
Sara Boles	May 24 6:00 PM	Advances in California Abalone Conservation and Production Aquaculture

Come for the wine, stay for the science. Or vice versa!

Happy hour starts at 4:00 PM • Food served until 6:00 PM

Created by Ellie Fairbairn & Kristin Aquilino, with Gourmet au Bay
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