

Registration & Program



2012 Ohio Grape & Wine Conference

February 20-21, 2012

Nationwide & Ohio Farm Bureau 4-H Center
2201 Fred Taylor Drive, Columbus, OH 43210

Jointly Organized By:
Ohio Grape Industries Committee
OSU Extension/OARDC, The Ohio State University
Ohio Wine Producers Association

The 2012 Ohio Grape and Wine Conference at a Glance

The Ohio Grape & Wine Conference (OGWC) will take place on February 20-21, 2012 at the Nationwide & Ohio Farm Bureau 4-H Center on The Ohio State University campus in Columbus. The conference is jointly organized by the Ohio Grape Industries Committee (OGIC), The Ohio State University Extension, OARDC Viticulture & Enology Programs and The Ohio Wine Producers Association (OWPA). The 2012 conference consists of both general and concurrent sessions covering a wide range of interesting topics for grape growers and winemakers. We are pleased to announce our featured speakers in both viticulture and enology with Dr. Terry Bates, Viticulturist and Director of the Cornell Lake Erie Research and Extension Laboratory in Fredonia, New York and Dr. Clark Smith, founder of Vinovation and owner/winemaker of several wine brands such as WineSmith. Further information can be found in this packet regarding specific presentation details along with a biography from each presenter. Our in-state specialists from OSU/OARDC will also present valuable information from their research trials in viticulture, plant pathology, entomology, weed science and enology. Several other excellent presenters will help round out an excellent overall program. An Advanced Vineyard and Winery Workshop have been developed with a focused theme of "Grape Growing and Wine Making in a Challenging Vintage." This will consist of a half day workshop Monday morning, February 20. Along with the technical sessions, an expanded two-day trade show with both vineyard and winery equipment and services will be featured once again as in the 2011 conference. Special events include a Monday Ohio wine reception and banquet featuring mouthwatering entrees paired with Ohio Quality Wines (OQW), an after banquet hospitality social at the conference hotel and a Tuesday grazing-style buffet lunch featuring award -winning wines from the 2011 Ohio Wine Competition throughout the trade show foyer.

Highlights of the 2012 Conference:

- A mixture of topics for both new and advanced grape and wine producers.
- Full 2-day registration at a low rate of \$200 dollars, with a discounted rate provided for more than 2 individuals attending from one establishment or family. Full registration includes access to all technical sessions and trade show. Social events and meals are also included: box lunch, Ohio Wine reception, and banquet on Monday; continental breakfast, grazing lunch with Ohio Wine Competition award-winning wines and afternoon break on Tuesday. You are also entitled to a conference packet and flash drive with Power Point presentations provided at registration. (One flash drive per registered winery/vineyard/family.)
- Special passes available for better accessibility and flexibility of the conference to attendees. Passes include: Advanced Grower and Winery Workshop pass, one-day conference pass, complimentary student registration (not including meals and flash drive) and conference pass with meal options.
- Technical session format: There will be general and concurrent sessions in both viticulture and enology which allow more choices for attendees.
- Ohio commercial wines will be featured at the reception, OQW wines served at the Monday banquet and 2011 Ohio Wine Competition award winning wines at the Tuesday grazing lunch.
- After banquet social at the Holiday Inn Express - provides a good place and time to socialize and network with members of the Ohio grape and wine industry.

Join us and experience the 2012 OGWC. Hope to see you there!

Sincerely,

OGWC Planning Group

2012 Ohio Grape and Wine Conference Registration
February 20-21, 2012

Name:		Company:		
Address:		City:	State:	Zip:
Phone:	Fax:	Email:		

Check here if you are willing to share your contact information with other conference attendees and vendors.

Please check which track you are most likely to follow throughout the conference: Enology Viticulture

Additional Registrants:	Likely Track:	Enology	Viticulture
Name:			
Name:			
Name:			

Each registrant has the option to choose full or partial registration for the conference. Not all of a company's registrants are required to follow the same path or attend the same parts of the conference.

Full Registration: Includes access to all technical sessions and the trade show, *excluding Tuesday's Enology Concurrent Session with Dr. Clark Smith*. Social events and meals (box lunch, afternoon break, Ohio wine reception, continental breakfast, and Tuesday's buffet lunch with wines and second afternoon break) are all included. Each registering **company** will also receive a flash drive holding all of the Power Point presentations used during the conference.

Registration Type	Quantity	Fee before or on January 30 ^{th**}	Fee after January 30 th	Total \$
Full Registration (first and second attendee, excluding Tuesday's Concurrent Session with Dr. Clark Smith)		\$200 Per Attendee	\$225 Per Attendee	
Full Registration (all attendees after company's second, excluding Tuesday's Concurrent Session with Dr. Clark Smith)		\$170 Per Attendee	\$170 Per Attendee	

Partial Registration: This type of registration allows you to only attend selected aspects of the conference. Partial registration does not include meals or social events. **In order to receive meals and social event access, please refer to meal registration box.**

Registration Type	Quantity	Fee before or on January 30 ^{th**}	Fee after January 30 th	Total \$
Advanced Grower & Winery Workshop: <i>Includes Monday Morning Technical Sessions</i>		\$70	\$80	
Conference Pass: <i>Includes all of what is provided for full registration with the exception of meals.</i>		\$125	\$140	
One-Day Conference Pass: <i>Same as Conference Pass registration, but only for one day of the conference. Excludes meals.</i>	Monday:	\$90	\$115	
	Tuesday:			
Same Day Conference Pass: <i>Purchasing the One-Day Conference Pass the day of the conference. Excludes meals.</i>		N/A	\$115	
Student Pass: <i>Complimentary access to the conference. Excludes meals and flash drive.</i>		N/A	N/A	
Tuesday Enology Concurrent Session with Dr. Clark Smith (<i>cannot register after January 30 for this session.</i>)		\$5	N/A	

Meals: If purchasing partial registration, meals must also be purchased separately. **These may NOT be purchased the days of the conference.**

Meals (Price is Per Attendee)	Quantity	Fee before or on January 30 ^{th**}	Fee after January 30 th	Total \$
Box Lunch (Monday)		\$15	\$20	
Ohio Wine Reception (Monday Evening)		Included for all Conference Attendees	Included for all Conference Attendees	--
Banquet featuring Ohio Quality Wines (Monday Evening after Ohio Wine Reception)		\$65	\$75	
Continental Breakfast (Tuesday Morning)		\$12	\$15	
Trade Show Buffet Lunch Featuring 2011 Ohio Wine Competition Award-Winners (Tuesday)		\$30	\$40	

Please indicate and describe special dietary needs here: _____

Total Amount Enclosed for All Registration and Meals*	\$
-------------------------------------------------------	----

Return this form and payment to:
Ohio Grape Industries Committee
8995 East Main Street
Reynoldsburg, OH 43068

Questions or Concerns?
Contact: Christy Eckstein
Phone: 614-728-6438
Fax: 614-644-5017
eckstein@agri.ohio.gov

*Make checks payable to The Ohio State University.

**Discount applies to all registrations postmarked on or before January 30th.

Ohio Grape & Wine Conference

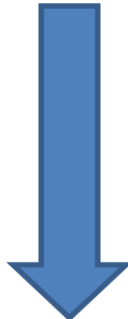
February 20-21, 2012, Ohio 4-H Center, OSU, Columbus, OH

Monday, February 20

Moderator: Dave Scurlock, OSU

Advanced Grower & Winery Workshop

Moderator: Todd Steiner, OSU

8:30-12:00 p.m.	Advanced Grower Workshop		Advanced Winery Workshop
7:30 a.m.	Registration and Coffee		
8:30 a.m.	Commercial Grower Panel: 2011 Growing Challenges - Ron Rutter, Tom Kiel, Matt Vodraska, Danny Gonzales	8:30 a.m.	<p>Winemaking In a Challenging Vintage, Clark Smith, Consulting Winemaker - This workshop will provide a refresher on chemical theory, symbols and jargon with a review of the fundamentals of chemical equilibrium and culminating in a lucid explanation of pH and TA. Other Critical Topics Covered: Meaning of ripeness and methods to extend maturity, color and flavor extraction, methods of deacidification, undesirable aspects of rot and mildew, recent advances in cellar technology and an overview of wine phenolics in the production of a stable wine through the use and interaction of oxygen in phenolic management.</p>
9:30 a.m.	Developing an Effective Disease Management Program for Grapes, Dr. Mike Ellis, OSU *(C-2B O.5,P-3P 0.5)		
10:00 a.m.	Insect Management Strategies in Ohio Vineyards, Dr. Roger Williams, OSU *(C-2B O.5,P-3P 0.5)		
10:30 a.m.	New Herbicides for the Vineyard? Scott Wolfe, OSU *(C-2B O.5,P-3P 0.5)		
11:00 a.m.	Canopy Management Practices, Dr. Imed Dami, OSU		
11:30 a.m.	Organic Weed Control from a Grower's Perspective, Ken Tarsitano, Tarsitano Winery		
Noon	Box Lunch Provided in Trade Show Foyer For Attendees		
12 - 1:30 pm	Visit Trade Show		

Co-Moderators: Todd Steiner & Dr. Imed Dami, OSU

General Sessions

1:30-5:00 p.m.

1:30 p.m.	Welcome Remarks - TBD
1:45 p.m.	Increasing Profits in Ohio Winery Tasting Rooms, Donniella Winchell, OWPA, Executive Director
2:15 p.m.	Why Chemistry Matters - Clark Smith, Consulting Winemaker
3:15 p.m.	Break and Refreshments in Trade Show Area
3:30 p.m.	Spatial Crop Management: Using Sensor Technologies to Measure Grapevine Canopies and Crop Components, Dr. Terry Bates, Cornell
4:30 p.m.	OGIC Update - Christy Eckstein, Executive Director of OGIC
6:30 p.m.	Ohio Wine Reception in Trade Show Area
7:30 p.m.	Banquet - Hall of Fame - Featuring OQW Wines
	After Banquet Party, Hospitality Suite at the Hotel

* Denotes Specific Pesticide Recertification Credits, C-2B = Commercial Fruit, P-3P = Private Fruit & Vegetable

Tuesday, February 21

<i>Moderator: Tim Sainey, Soine Vineyards</i>		Concurrent Sessions		<i>Moderator: Jack Lucia, Meier's Wine Cellars</i>	
8:30-12:00 p.m.		Viticulture Concurrent Sessions		Enology Concurrent Sessions	
8:00 a.m.		Continental Breakfast in Trade Show			
8:30 a.m.	Update on Grape Disease Research, Dr. Mike Ellis, OSU *(C-2B O.5,P-3P 0.5)	8:30 a.m.	Challenges and Procedures Performed in the Cellar for the 2011 Vintage, Ohio Commercial Winemaker Panel: Nick Ferrante - Ferrante Winery, Lee Klingshirn - Klingshirn Winery, Andy Troutman - The Winery at Wolf Creek & Troutman Vineyards, Beau Guilliams - Raven's Glenn Winery		
9:00 a.m.	Nutrient Supply, Uptake and Demand: Working with Soils, Roots and Vines for Desired Production Goals, Dr. Terry Bates, Cornell University				
10:00 a.m.	Response of Grapes to Simulated 2,4-D, Dicamba, & Glyphosate Drift, Scott Wolfe, OSU *(C-2B O.5,P-3P 0.5)	9:30 a.m.	Wine and Music: Mysterious Resonances, (Tasting) Clark Smith, Consulting Winemaker		
10:30 a.m.	Grape Insects: Old Favorites vs. New Invaders, Dr. Roger Williams, OSU *(C-2B O.5,P-3P 0.5)	11:00 a.m.	Controlling Microbial Population and Diversity in Juice and Wine, Michael Jones, Scott Laboratories		
11:00 a.m.	Winegrape Cultivars - A Southern Ohio Perspective, Dr. Gary Gao, OSU				
11:30 a.m.	2011 Season Overview, Dave Scurlock, OSU	11:30 a.m.	ODLC and TTB Regulatory Compliance Updates, Gary Jones - ODLC and Jerome Cajka - TTB		
Noon		Grazing Lunch with Ohio Wine Competition Award-Winners in Trade Show Foyer			
<i>Moderator: Dr. Mike Ellis, OSU</i>		Concurrent Sessions		<i>Moderator: Andy Codispoti, Gervasi Vineyard</i>	
1:30-4:00 p.m.		Viticulture Concurrent Sessions		Enology Concurrent Sessions	
1:30 p.m.	Research Update: OSU Variety Evaluation, Dr. Imed Dami, OSU	1:30 p.m.	Must Handling and Pressing Considerations for Challenging Vintages: An Overview of Several OSU/OARDC Studies, (Tasting) Todd Steiner, OSU		
2:00 p.m.	Evaluation of Training Systems for Cabernet Franc, Greg Johns, OSU				
2:30 p.m.		Break and Refreshments in Trade Show Foyer			
3:00 p.m.	Early Season Leaf Removal: A New Tool to Control Yield and Promote Vine Balance, Patricia Chalfant, OSU	3:00 p.m.	Primary and Secondary Fermentations in Challenging Conditions Michael Jones, Scott Laboratories		
3:30 p.m.	Update on Grape Disease Control, Dr. Mike Ellis, OSU *(C-2B O.5,P-3P 0.5)	3:45 p.m.	ODA - An Update on Winery Sanitation Inspections, Dan Milo, ODA - Supervisor, Food Safety		
4:00 p.m.		Conference Closes			
* Denotes Specific Pesticide Recertification Credits, C-2B = Commercial Fruit, P-3P = Private Fruit & Vegetable					



Dr Terry Bates

The organizing committee for the 2012 Ohio Grape and Wine Conference is pleased to announce that Dr. Terry Bates, Director of the Cornell Lake Erie Research and Extension Laboratory, has agreed to be the Viticulture Featured speaker for the February 20-21, 2012 Ohio Grape and Wine Conference.

Dr. Terry Bates is a senior research associate with Cornell University's Department of Horticulture, as well as the Director of the Cornell Lake Erie Research and Extension Laboratory. His graduate studies were conducted at the Pennsylvania State University with a M.S. in Horticulture (1994) and a Ph.D. in Plant Physiology (1998) where his research focused on root biology and plant mineral nutrition. Dr. Bates has been with Cornell since 1998 and his research with Concord and Niagara grapevines addresses two main topics: vine health and productivity and vineyard production efficiency. His current projects include investigating ripening profiles of Concord vineyards throughout the Lake Erie grape belt and using mobile sensor technology for spatial canopy and crop management.

Dr. Bates has extensive knowledge and research in the area of fertility and nutrient adjustment in young and mature grapevines. Dr. Bates will cover "Crop Load" and how it is monitored using a technique called NDVI (Normalized Difference Vegetation Index) optical sensing and its practical importance for grape quality and vine health. Dr. Bates has also done extensive research on the evaluation of vineyard mechanization systems.

Dr. Bates previously presented at our 2003 Ohio Grape and Wine Conference in Dublin, Ohio on "Issues in Vineyard Nutrient Management" and we are fortunate to have him return.

Michael Jones, Scott Laboratories

In 1971, at the age of 21, Michael Jones made the jump from enthusiastic amateur to semi-impoverished professional in the wine business, eschewing the corporate life in favor of a total dedication to liquid assets. In 1974, he and his brother made their first barrel of zinfandel when they realized that as wine became more popular, they could no longer afford to drink either the quality or the quantity that they desired. This modest start has now taken over the basement and garage of the family home in Napa, where the winemaking has continued uninterrupted since its inception. Throughout this period, Michael found the time to work 18 years at Domaine Chandon and was assistant winemaker at Hanzell Vineyards in Sonoma. After getting his degree in Viticulture and Enology from UC Davis, he spent 2½ years in grower relations for Nova Vine Grapevine Nursery. However, the dark side drew him back, and he has been involved with winemaking ever since. In addition to working in Napa, Michael has also worked in wineries in Burgundy and the Hunter Valley, Australia. He is currently the point person in the field for the fermentation division of Scott Laboratories.

Clark Smith - Winemaking in a Challenging Vintage

In this half day workshop, consulting winemaker and gifted teacher Clark Smith reviews the basics of wine chemistry relevant to the challenges of a difficult year.

The class begins with a refresher on chemical theory, symbols and jargon and a review of the fundamentals of chemical equilibrium and, culminating in a lucid explanation of pH and TA. Sections which follow explore the meaning of ripeness and methods to extend maturity, strategies to enhance extraction of color and flavor, a comprehensive discussion of strategies old and new for deacidification and controlling pH, and a look into the diverse aspects of rot, including options for the control and treatment of enzymatic browning, volatile acidity, and undesirable mildew aromatics. In addition to practical explanations of time-honored treatment techniques, Smith will present recent advances in technology including reverse osmosis, ultrafiltration, crossflow clarification, electro dialysis, and flash détente. An overview of wine phenolics will provide the background to explore the use of oxygen in browning removal, color stabilization, increased phenolic stability, reduction management, tannin softening and structure building. The intent of the course is to place the use of practical tools within the context of a postmodern view of wine which considers wine's colloidal structure and reactive life in the making of wines which employ aromatic integration strategies to achieve soulfulness and graceful longevity.

Why Chemistry Matters

It would seem that great wines can be made in total ignorance of scientific understanding. The 8,000 year history of winemaking culminated in the 1855 classifications of Bordeaux, still valid today. Yet not until 1857 did Louis Pasteur begin to explore the actual mechanism of yeast fermentation, and a functional application of the principles of organic chemistry did not begin to be applied to winemaking until the early 20th Century. Today thousands of new wineries are springing up across America, often peopled by pioneers exploring second careers with a passionate desire in their own lifetimes to produce consistent high quality wines for a highly competitive marketplace, to boldly grow where no grape has grown before. This discussion lays out a course of study to provide for such lunatic heroes a view of wine's nature which can accelerate and smooth out the learning curve.

Wine and Music: Mysterious Resonances

We all have heard that wine and food can taste better if well matched. Smith's studies show that wine preferences can be strongly influenced by music. Winemaker Clark Smith has extensively investigated how music and wine are cognitively closely linked and can enhance one another. That peak experience, that perfect wine we've all experienced, isn't just in the bottle. Harmonizing the environment has startling consequences which will be demonstrated in this tasting workshop, opening up new possibilities for enhancing our enjoyment. This demonstration was first presented at the Australian Wine Industry Technical Conference and has been repeated for the music press at Chicago's Lollapalooza Festival, reported in the San Francisco Chronicle and featured on National Public Radio.

BIOGRAPHY

Consulting winemaker **Clark Smith's** popular "Fundamentals of Wine Chemistry" short course at UC Davis has received rave reviews from over 3,000 winemaking professionals over its 26 year run. Smith also writes a monthly column The Postmodern Winemaker for Wines and Vines Magazine and directs the Best of Appellation awards for AppellationAmerica.com where he explores the flavor profiles of winegrowing regions across North America. Founding Winemaker for R. H. Phillips in the 1980's, he began WineSmith Consulting in 1990. He holds patents for VA removal and alcohol adjustment via reverse osmosis and in 1992 founded Vinovation, Inc. to commercialize new winemaking technologies including ultrafiltration and micro-oxygenation. Clark has taught winemaking fundamentals for over two decades as an adjunct lecturer for five universities. His new book Postmodern Winemaking will be released by U.C. Press this summer.

"Over my many years as a wine industry professional I have worked with innumerable master winemakers, but Clark Smith truly stands above them all. He possesses the most comprehensive understanding of the complexities of wine of anyone I've ever known in the business, and his ability to communicate his knowledge to his clients and his students is unparalleled."

-Dr. Stephen Krebs,
Dean, Viticulture and Winery Technology
Napa Valley College

Lodging Information

Hotel reservations should be made directly with the hotel. Mention the “Ohio Wine Conference” for special rates. Please note rooms blocked and the cut-off date for the special rate at the **Holiday Inn Express – Conference Headquarter Hotel**. The Holiday Inn Express is almost entirely blocked (75 rooms) for the Ohio Grape and Wine Conference.

Holiday Inn Express – Conference Headquarter Hotel

3045 Olentangy River Road

Columbus, Ohio 43220

(614) 447-1212

75 Rooms blocked

Rate: \$95 + tax (King or 2 Queen) or **\$112 + tax** (King or 2 Queen Suites)

<http://www.hiexpress.com/hotels/us/en/columbus/cmhol/hoteldetail>

cut-off date January 15, 2012

**Will provide van shuttle services to and from 4-H Center throughout daytime and bus service to and from hotel to 4-H Center before and after banquet*

Fairfield Inn & Suites

3031 Olentangy River Road

Columbus, Ohio 43220

(614) 267-1111

www.fairfieldinn.com/cmhsu

SpringHill Suites Columbus OSU

1421 Olentangy River Road

Columbus, OH 43212

(614) 297-9912

<http://www.marriott.com/hotels/travel/cmhos-springhill-suites-columbus-osu/>

University Plaza Hotel

3110 Olentangy River Road

Columbus, Ohio 43220

(614) 267-7641

<http://www.universityplazaosu.com/>

Location of the Nationwide & Ohio Farm Bureau 4-H Center

The Nationwide & Ohio Farm Bureau 4-H Center is located on the Ohio State University campus at 2201 Fred Taylor Drive, Columbus, OH 43210. For driving directions, please read below or check the following website:

http://www.ohio4-hcenter.org/documents/4-H_parking_map.pdf.

From the North:

Take any major highway to I-270. Take I-270 West to 315 South. From SR 315 south, exit at Lane Avenue. Turn left on Lane Avenue and turn left on Fred Taylor Drive. From Fred Taylor Drive turn right on Borrer Drive and left into the Bill Davis Stadium Lot. The 4-H Center is located across Fred Taylor Drive.

From the West:

Take any major highway to I-70 East. Take I-70 East to 315 North. From 315 North, exit at Lane Avenue Turn right on Lane Avenue and turn left Fred Taylor Drive. From Fred Taylor Drive turn right on Borrer Drive and left into the Bill Davis Stadium Lot. The 4-H Center is located across Fred Taylor Drive.

From the East:

Take any major highway to I-70 West. Take I-70 West to 315 North. From 315 North, exit at Lane Avenue. Turn right on Lane Avenue and turn left on Fred Taylor Drive. From Fred Taylor Drive turn right on Borrer Drive and left into the Bill Davis Stadium Lot. The 4-H Center is located across Fred Taylor Drive.

From the South:

Take any major highway to I-71 North. Take I-71 North to 315 North. From 315 North, exit at Lane Avenue. Turn right on Lane Avenue and turn left on Fred Taylor Drive. From Fred Taylor Drive turn right on Borrer Drive and left into the Bill Davis Stadium Lot. The 4-H Center is located across Fred Taylor Drive.