

2015 Post Fermentation Wine Quality Control Workshop

Due to the success, interest and importance of the regional Post Fermentation Wine Quality Workshops, the OSU/OARDC Enology program will once again conduct the annual 2015 Post Fermentation Workshops for the Ohio commercial wine industry.

Despite the harsh reality of receiving two harsh winters back to back causing vine damage and little to no yields across the state from our Vinifera and a somewhat lesser extent to our hybrid and American varieties, life and cellar processing must continue in wine production to meet consumer demand. The reality is that we once again have a reduction in volume processed in the cellar from our Ohio vineyards. In light of this fact, many wineries have continued to bring in more fruit or juice from out of state. Despite the grape source, it is important to vinify excellent quality wines for winery and consumer perception. A well-made wine with excellent varietal or blend characteristics can ultimately shine well in representing the whole state where conversely, a poorly made wine containing flaws can portray some serious damage to the reputation of our industry.

Varieties that had a crop this year across the state received extremely good fall conditions for ripening fruit. We are hopeful that some excellent quality wine will be produced by wineries in this case. This is one of the best fall vintage conditions received since my time involved with the OARDC enology program. It's simply frustrating that we do not have full varietal yields across the state from our growers to take advantage of these conditions.

These workshops are typically focused on evaluating wines made from the current vintage (2015). A focus will still be provided for these wines however similar to last year, due to the lack of production from the 2015 vintage, we will also evaluate other blends and varietals that our commercial wineries plan to introduce in 2016 for quality standards.

- Wines of good to excellent quality in sharing with the group
- Wines considered as being good in quality with beneficial discussion on ways of making them great!
 - Accomplished through further fining or blending trials
- Wines which may exhibit possible off flavors, aromas or precipitates developing in our tanks
 - Learn how to recognize specific faults if present
 - Many wine faults can be remedied if detected early enough in the vinification process
 - People vary in their ability in detecting certain wine faults

The regional workshops will continue to be done in a relaxed social format with winery personnel participating in an educational discussion of the wines being presented. Wines being submitted for possible flaws will be presented in a constructive format with possible remedies or treatments being suggested at this stage of vinification. One 750ml sample should be enough to share with the group in a regional setting. However, some groups have been large enough in past workshops that would benefit from bringing two 750ml sample's for sensory evaluation if feasible.

A short presentation and/or brief harvest overview will be provided by the OARDC enology and viticulture program.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

Besides the educational benefits being provided at the workshops, they also provide the opportunity of cohesiveness within our wine industry. This holds especially true due to the Ohio wine industry growing significantly in the last decade. The workshops will also include a tour of the hosting winery which is likely to develop important questions and conversation. We make an effort in hosting these events at different wineries in showcasing the diversity we currently have in the state of Ohio.

Regional Settings:

1. The Winery at Versailles

6572 State Route 47

Versailles, OH 45380

Phone: (937) 526 -3232

Web site: <http://www.wineryatversailles.com/index.shtml>

2. Kosicek Vineyards

636 State Route 534

Geneva, OH 44041

Phone: (440) 361 - 4573

Web site: <http://www.kosicekvineyards.com/home-1.html>

3. Hocking Hills Winery

30402 Freeman Road

Logan, OH 43138

Phone: (740) 385 - 7117

Web site: <http://www.hockinghillswinery.com/index.html>

4. John Christ Winery

32421 Walker Rd.

Avon Lake, OH 44012

Phone: (440) 933 – 9672

Web site: <http://www.johnchristwine.com/index.html>

Time:

1. The Winery at Versailles:	Tuesday, December 8, 2015, 1:30 – 5:00 pm.
2. Kosicek Vineyards:	Tuesday, December 15, 2015, 1:30 – 5:00 pm.
3. Hocking Hills Winery:	Tuesday, January 5, 2016, 1:30 – 5:00 pm.
4. John Christ Winery:	Tuesday, January 12, 2016, 1:30 – 5:00 pm.

Cost: Free

Note:

- If you plan on attending one of the regional workshops or would like any additional information please contact Todd Steiner by phone at office: (330) 263-3881 cell: (330) 464-2239 or e-mail at steiner.4@osu.edu This will enable us to get a better count for the hosting winery preparations. Also, please indicate a contact e-mail or cell phone to touch base in case of inclement weather causing us to reschedule one of the regional workshops.

Since we are continuing to increase each regional workshop attendance, we encourage you to bring wine for sensory evaluation but ask that you limit your selection to several wines of most interest to you in sharing with the group for sensory evaluation and feedback.

Sincerely,

Todd Steiner

Todd Steiner
Enology Program Manager & Outreach Specialist