



2021 Vintage Post Fermentation Wine Quality Control Workshops (Rescheduled Workshops)

Due to the success, interest, and importance of the regional Post Fermentation Wine Quality Workshops in addition to missing last year's in-person workshops due to Covid 19 repercussions, the OSU/OARDC Enology program will once again conduct the annual 2021 vintage workshops for the Ohio commercial wine industry. This is considered by many attendees as one of the best and most applicable workshops of evaluating and enhancing individual commercial wine quality.

These workshops are focused on evaluating wines made from the current vintage (2021). However, it is also acceptable to evaluate other vintages that we plan to release soon for commercial acceptance and quality standards.

The Post Fermentation Workshops look to evaluate:

- 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 even better!
 - Accomplished through further fining or blending trials
- Wines which may exhibit possible off flavors, aromas, or precipitates in our tanks
 - Learn how to recognize specific faults if present
 - Many 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 continue to occur in a relaxed social format with winery personnel participating in an educational discussion of the wines being presented. Wines presented for potential flaws will be evaluated in a constructive format with possible remedies or treatments suggested at this stage of vinification. One 750ml sample should suffice to share with the group in a regional setting. However, some groups have been large enough in past workshops that benefit from bringing two 750ml samples for sensory evaluation if feasible.

A brief harvest overview and updates will be provided by the OARDC enology and viticulture program for group discussion. Besides the educational benefits provided, the workshops offer the opportunity of cohesiveness within our wine industry which is important. This holds especially true due to the Ohio wine industry growing significantly over the past decade. The workshops typically include a tour of the hosting winery which is likely to develop important

questions and conversation. We try hosting these events at different wineries in highlighting the diversity we currently have in the state of Ohio.

Regional Settings:

1. Stonegait Winery (Completed)

4275 Bates Road
Madison, Ohio 44057
Phone: (440) 307-9571
Web site: <https://www.stonegaitwinery.com/>

2. Three Oaks Vineyard (Completed)

1591 Crosley Road
Granville, Ohio 43023
Phone: (740) 535 - 6257
Web site: <http://www.threeoaksvineyard.com/index.html>

3. Vinoklet Winery (Rescheduled)

11069 Colerain Avenue
Cincinnati, Ohio 45252
Phone: (513) 385 - 9309
Web site: <http://www.vinokletwines.com/>

4. D&D Smith Winery (Rescheduled)

401 W Main Street
Norwalk, Ohio 44857
Phone: (419) 577 - 0242
Web site: <http://ddsmithwinery.com/>

Time:

- 1. Stonegait Winery:** Tuesday, December 7, 2021, 1:00 – 5:00 pm.
- 2. Three Oaks Vineyard:** Tuesday, December 14, 2021, 1:00 – 5:00 pm.
- 3. Vinoklet Winery: Tuesday, March 29, 2022, 1:00 – 5:00 pm.**
- 4. D&D Smith Winery: Tuesday, April 12, 2022, 1:00 – 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 to enable us to get a better count for the hosting winery. **Also, please indicate a contact e-mail and cell phone in case of inclement weather or other unforeseen circumstance.**

We encourage participation by bringing 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