

Commercial Grape and Wine Workshop ~ A Practical Approach



Looking for practical and essential skills in running a successful vineyard and winery? Join us for a daylong workshop and learn the basics of grapevine propagation techniques, vineyard management, fine tuning wines during the aging process, sensory evaluation of wines, and identification of key pests in Ohio.

Hosted by Dr. Gary Gao, David Scurlock, Todd Steiner, and Ryan Slaughter

Date: Thursday, December 3, 2015

Time: 9:30 a.m. ~ 3:30 p.m.

Location: The Ohio State University,
South Centers, Endeavor Center-
Room 160, 1864 Shyville Road, Piketon, OH

Cost: \$25 per person (includes the program,
educational handouts, lunch, and refreshments)

Registration: Pre-registration is required.
To register contact Charissa Gardner at
gardner.1148@osu.edu or 740.289.2071
ext. 132.

Deadline to register: November 27, 2015

Presentations will include:

- ◆ Growing season in review
- ◆ Grapevine Propagation Techniques
- ◆ Cellar Aging
- ◆ Sensory evaluation of wines
- ◆ Cultural Management Techniques
- ◆ Identification/Management of Vineyard Insect Pests
- ◆ And more!



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



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