## Monday, February 16

Mode	erator: Greg Johns, AARS Viticulture and Enolog	y Workshop	Moderator: Andy Codispoti, Gervasi Vineyard		
AB	C's of Grape Growing: From Bud Break to Leaf Fall,  Ballrooms D & E	Winen	Winemaking: Critical Practices from Harvest to Bottling, Ballrooms A, B & C		
7:30 a.m.	Registration and Coffee	·			
8:30 a.m.	Welcome and Introduction, Dr. Imed Dami	8:30 a.m.	Welcome and Introduction, Todd Steiner		
8:45 a.m.	Site and Cultivar Selection, Dave Scurlock	8:40 a.m.	Pre-Fermentation Practices, Tom Payette		
9:15 a.m.	Vineyard Fertility Management During the First Three Years, Dr. Gary Gao	9:25 a.m.	Successful Primary and Secondary Fermentation Management, <i>Todd Steiner</i> (includes tasting)		
9:45 a.m.	*Weed Management in the Vineyard from Spring through Fall, Dr. Doug Doohan				
10:15 a.m.	*Disease Management in the Vineyard from Spring through Fall, Mike Ellis	<i>Dr.</i> 10:25 a.m.	Stabilization and Fining, Tom Payette		
10:45 a.m.	*Introduction to Vineyard Insects, Traps and Management, Dr. Gary Gao and Dave Scurlock	10.20 a.iii.			
11:15 a.m.	Managing Fruit Quality from Spring through Harvest, Dr. Imed Dami	11:10 a.m.	Wine Bottling and Aging, Todd Steiner		
11:45 a.m.	Workshop Evaluation	11:55 a.m.	Workshop Evaluation		
Noon	Box Lunch Provided in Trade Show Foyer For Attendees / VESTA Advisory Board Committee Meeting - Room TBD				
Noon-1:30 p.m.	n. Visit Trade Show				
*Denotes Spe	ecific Pesticide Recertification Credits, C-2B Pesticides, C-2C	Herbicides = Co	mmercial Fruit, P-3P = Private Fruit & Vegetable		
Moderate	or: Dave Scurlock and Todd Steiner, OSU General Se	ession, <i>Grand</i>	Ballroom 1:30 -5:00 p.m.		
1:30 p.m.	Welcome and OGIC Update, Christy Eckstein				
1:45 p.m.	Impact of Canopy Management, Crop Load and Vine Balance on Fruit Quality in Red Winegrapes, Dr. Paolo Sabbatini				
2:30 p.m.	FSA Update on TAP and NAP, <i>Matt Kleski</i>				
3:00 p.m.	Break and Refreshments in Trade Show Area				
3:30 p.m	Blending with Purpose, Chris Stamp				
4:15 p.m.	Ontario's 15 Years of Experience with Wind Machines for Cold Injury Protection of Grapes, Hugh Fraser				
5:00 - 6:45 p.m	. OWPA Business Meeting, Donniella Winchell				
6:45 p.m.	Ohio Wine Reception in Trade Show Area				
7.45	Banquet, featuring OQW Awarded Wines and Hall of Fame				
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Tuesday, February 17

Moderator: Ryan Slaughter, OSU Concurrent Se:		SSIONS Moderator: Robin Coolidge, Rockside Winery/Wyandotte Winery		
	Viticulture Concurrent Sessions		<b>Enology Concurrent Sessions</b>	
7-8:00 a.m.	Grape Grower's Breakfast: Ballrooms D & E	Winemaker's Breakfast: Ballrooms A, B & C		
8:15 a.m.	Trunk Renewal After Winter Damage: Are "Bull" Canes Cold Tender?, <i>Thomas Todaro</i>	8:30 a.m.	The Effects of Hyperoxidation and Storage Temperatures on the Flavor Profiles and Sensory Quality of Riesling Wine, Lisa Robbins	
8:45 a.m.	*Crown Gall: Biology of Disease and How We Attempt to Manage It, Dr. Jodi Creasap Gee	9:00 a.m.	Ohio Division of Liquor Control - Regulatory Compliance, Gary Jones	
9:15 a.m.	Wildlife Control in the Vineyard, Hugh Fraser	9:20 a.m.	Winery Sanitation Practices, Tom Payette	
10:05 a.m.	Coffee Break in Trade Show Area			
10:30 a.m.	*Weed Control After Winter Damage, Dr. Doug Doohan	10:30 a.m.	Optimizing Mouthfeel, Chris Stamp (includes tasting)	
11:00 a.m.	Early Leaf Removal: A Tool for Controlling Yield and Improving Quality of Grapes Grown in Cool and Wet Climate, <i>Dr. Paolo Sabbatini</i>	11:30 a.m.	Cooperation of Wineries on Projects and Ideas in the Grand River Valley, <i>Art Pietrzyk</i>	
Noon	Grazing Lunch with Select 2014 Ohio Wine Competition Award-Winning Wines in Trade Show Foyer			
	Moderator: Dave Scurlock, OSU Concurrent Se	essions	Moderator: Brent Baker	
Viticulture Concurrent Sessions, Ballrooms D & E		Enology Concurrent Sessions, Ballrooms A, B & C		
1:30 p.m.	Winter Damage of Grapes: Lessons Learned, Dr. Imed Dami	1:15 p.m.	<b>Special Enology Focus Session -</b> Six Blind Men and an Elephant: Integrating Microbial Processes and Avoiding Spoilage Microbes, <i>Lisa Van de Water</i>	
2:00 p.m.	Winter Damage of Grapes: Lessons Learned, Panel			
2:30 p.m.	*Grape Insect Management Update, Dr. Celeste Welty			
3:00 p.m.	*Pesticide Investigations and Sensitive Crop Registry (Core Credit), James B. Belt			
4:00 p.m.	*Grape Disease Management Update, Dr. Mike Ellis			
4:30 p.m.	Conference Closes			
*Denotes Spe	ecific Pesticide Recertification Credits, C-2B Pesticides, C-2C Herk	oicides = Co	mmercial Fruit, P-3P = Private Fruit & Vegetable	
~Topics and	Times Subject to Change			