

## Sensory Evaluation & Winery Best Practices Short Course

Performed by the OARDC Enology Program

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Tuesday, June 23, 2015

**Location:**  
Shisler Conference Center  
1625 Wilson Ave  
Wooster, OH 44691



Located on The Ohio Agricultural Research & Development Center (OARDC) campus behind Fisher Auditorium [www.shislercenter.ohio-state.edu/](http://www.shislercenter.ohio-state.edu/)

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The OARDC Enology program is pleased to offer a full day, intense short course focusing on sensory evaluation of wine covering both off or flawed wines in addition to good varietal and blend attributes. Winemakers will also learn recommended “Best Cellar Practices” for wineries in achieving sound, quality wines on a consistent basis. This one-day course is designed for both Ohio commercial winemakers and winery tasting room staff.

**TOPICS:** Sensory evaluation practices, evaluation of chemical instabilities: their remedy and prevention, sensory evaluation of microbial flawed wines: their remedy and prevention, sensory evaluation of white and red wine varietal/blend attributes sensory evaluation tests for the winery, “Best Practices” in preventing wine flaws and providing consistent quality wines and winery sanitation practices.

**REGISTRATION:** Fee: \$60 per person (first attendee) with same winery multiple participant discount at \$50 per person. Fee includes: morning and afternoon refreshment breaks, buffet lunch, workshop supplies & handouts. Make check payable to “OARDC Enology Program – June Short Course

Pre-registration on form below is required by **June 17, 2015.**  
Registration occurs on site from 7:30 - 8:15 a.m.

**ACCOMMODATIONS:** If hotel accommodations are desired due to travel distance, each person must make his/her own reservation. For accommodation listings see additional information on last page.

**MONDAY SOCIAL:** A Monday evening social will take place at the OARDC Stone House from 8:00 – 10:00 p.m. for those people who desire overnight accommodations prior to the start of the Short Course on Tuesday morning.



**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES



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### AGENDA

- 7:30 – 8:20 a.m. Registration and Continental Breakfast – Shisler Auditorium
- 8:30 – 9:30 a.m. Sensory Evaluation of Wine: Information and Techniques, Todd Steiner
- 9:30 – 10:00 a.m. Chemical Instabilities in Wine, Patrick Pierquet
- 10:00 – 10:15 a.m. Morning Break
- 10:15 – 11:45 a.m. Sensory Evaluation of Microbial Flaws, Todd Steiner
- 11:45 – 12:30 a.m. Sensory Evaluation of White Wine Varietal & Blend Attributes, Lisa Robbins
- 12:30 – 1:30 p.m. Buffet Lunch Provided
- 1:30 – 2:15 p.m. Sensory Evaluation of Red Wine Varietal & Blend Attributes, Lisa Robbins
- 2:15 – 2:45 p.m. Sensory Evaluation Tests in the Winery, Dr. Joseph Scheerens
- 2:45 – 3:15 p.m. Essential Vineyard Practices and Harvest Considerations for Quality Wine Production, Dave Scurlock
- 3:15 – 3:30 p.m. Afternoon Break with Refreshments
- 3:30 – 4:15 p.m. Critical Cellar Practices in Producing Consistent Quality Wines, Todd Steiner
- 4:15 – 4:45 p.m. Winery Sanitation Practices, Patrick Pierquet
- 5:00 p.m. Adjourn

Short Course Sponsors:



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### REGISTRATION

NAME: \_\_\_\_\_

WINERY OWNER: \_\_\_\_ WINEMAKER: \_\_\_\_ TASTING ROOM STAFF: \_\_\_\_

OTHER: \_\_\_\_ EXPLAIN OTHER: \_\_\_\_\_

VINEYARD/WINERY: \_\_\_\_\_

STREET: \_\_\_\_\_

CITY: \_\_\_\_\_

STATE: \_\_\_\_\_ ZIP Code: \_\_\_\_\_

PHONE: (Work) \_\_\_\_\_ (Cell) \_\_\_\_\_

Special Dietary Needs: Vegetarian \_\_\_\_\_ Gluten Free \_\_\_\_\_

Fees enclosed for: \$60 First Attendee, \$50 Additional – from same winery

No. attending \_\_\_\_\_ Total: \$ \_\_\_\_\_

Return registration form to: Patrick Pierquet  
OARDC/Horticulture & Crop Science  
Department of HCS – Gourley Hall  
1680 Madison Avenue  
Wooster, OH 44691

**Make Checks Payable To: OARDC Enology Program – June Short Course**

For more information contact: Todd Steiner, phone 330-263-3881; e-mail: [steiner.4@osu.edu](mailto:steiner.4@osu.edu)

## Lodging Information

Hotel reservations for Monday evening should be made directly with the hotel if overnight stay is desired.

### **Hilton Garden Inn** (across the street)

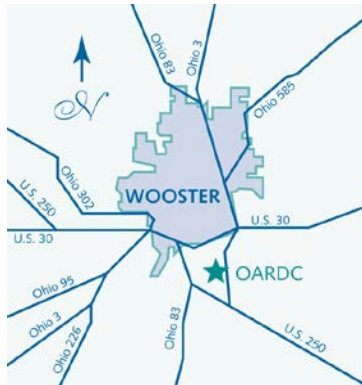
959 Dover Road  
Wooster, Ohio 44691  
Phone: 330-202-7701  
Website: [www.wooster.gardeninn.com](http://www.wooster.gardeninn.com)

### **Best Western Wooster Plaza** (1.45 miles - 3 minutes away)

243 East Liberty Street  
Wooster, Ohio 44691  
Phone: 330-264-7750  
Website: [www.bestwestern.com](http://www.bestwestern.com)

### **The Wooster Inn**

801 East Wayne Avenue (3.1 miles - 9 minutes away)  
Wooster, OH 44691  
Phone: 330-263-2660  
Website: <http://www.thewoosterinn.com/>



[www.oardc.ohio-state.edu/secondary2/OARDC\\_Map.htm](http://www.oardc.ohio-state.edu/secondary2/OARDC_Map.htm)

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