

2016 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 2016 Post Fermentation Workshops for the Ohio commercial wine industry.

It was wonderful to observe relatively nice winter conditions this past year to help produce respectable yields of grapes in regards to many Vinifera, hybrids and American/Labrusca varieties for the 2016 vintage. Although, production may still be limited for a while due to vine death and/or replanted vines stemming from the two harsh winters received previously, we are very fortunate to finally see decent yields coming into the cellar for vinification of Ohio grown grapes. Despite experiencing drought conditions and warm nights causing the vine to shut down during the months of July and August, the fall harvest conditions were extremely nice for enhancing grape maturity providing quality grape harvest parameters.

Vintage comments from wines harvested and fermented at OARDC have observed slightly lower soluble solids than expected with low acid levels and desirable pH values. Based on these parameters, acid addition was performed on many different varieties to the juice of both red and white wine varieties. In light of this, we have the potential to produce high quality wines from the processed fruit for this vintage if we pay attention to winery “Best Practices” throughout the winemaking process in producing premium wine quality.

These workshops are typically focused on evaluating wines made from the current vintage (2016). We will also evaluate other blends and varieties that our commercial wineries plan to introduce in 2017 for 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 even better!
 - 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



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COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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 for group discussion.

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 over 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. Black Sheep Vineyards

1454 U.S. Route 250

Adena, OH 43901

Phone: (740) 546 - 3741

Web site: <https://blacksheepvineyard.com/>

2. Harpersfield Vineyard

6387 N. River Rd.

Geneva, OH 44041

Phone: (440) 466 - 4739

Web site: <https://www.harpersfield.com/>

3. Olde Schoolhouse Vineyard & Winery

152 St. Route 726

Eaton, OH 45320

Phone: (937) 472 - 9463

Web site: <http://www.oshwinery.com/home.html>

4. Knotty Vines Winery

2920 County Rd. 19

Wauseon, OH 43567

Phone: (419) 446 - 9463

Web site: <http://knottyvineswinery.com/>

Time:

1. Black Sheep Vineyards: Tuesday, December 13, 2016, 1:30 – 5:00 pm.

2. Harpersfield Vineyard: Tuesday, December 20, 2016, 1:30 – 5:00 pm.

3. Olde Schoolhouse Winery: Tuesday, January 10, 2017, 1:30 – 5:00 pm.

4. Knotty Vines Winery: Tuesday, January 17, 2017, 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 to enable us to get a better count for the hosting winery. **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.**

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