

Registration Information



2017 Ohio Grape and Wine Conference

February 20–21, 2017

Embassy Suites Columbus-Dublin

5100 Upper Metro Place, Dublin, Ohio 43017

Jointly Organized By:

Ohio Grape Industries Committee

Department of Horticulture & Crop Science, The Ohio State University

OSU Extension/OARDC, The Ohio State University

Ohio Wine Producers Association



THE OHIO STATE
UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



OHIO-GROWN



The 2017 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 20-21, 2017, at the Embassy Suites – Dublin/Columbus. The conference is jointly organized by the Ohio Grape Industries Committee (OGIC), Ohio State University Extension, Department of Horticulture and Crop Science Viticulture and Enology Programs at OSU-OARDC and the Ohio Wine Producers Association (OWPA). The 2017 conference consists of both general and concurrent sessions covering a wide range of interesting topics for grape growers and winemakers. We are pleased to announce our featured speakers in both enology and viticulture with Dr. Tim Martinson, Senior Extension Association, Statewide Viticulture Program, Cornell University; Dr. Debra Inglis, Director & Researcher, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University; and Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York. Monday morning will begin with a special half-day, combined workshop in both viticulture and enology. This workshop will focus on new innovative equipment technologies, techniques and practices utilizing the expertise of several of our trade show vendors. This should be very informative in keeping up with new trends in both viticulture and enology helping produce premium grape and wine quality. The conference continues Monday afternoon with excellent presentations in the general session from several of our featured speakers. Tuesday will consist of full-day concurrent sessions with technical presentations in both viticulture and enology.

Our featured speakers will cover the following topics:

- ✓ **Peter Bell: Monday General Session** – Mr. Bell will share his philosophy on determining optimum harvest parameters and decisions in addition to must management choices prior to fermentation. **Tuesday Concurrent Sessions** – Mr. Bell will present important enological information TBD to coincide with a tasting of Fox Run Vineyard wines.
- ✓ **Dr. Debra Inglis: Monday General Session** – Dr. Inglis will cover an important topic of reducing methoxypyrazines in affected juice and wine ultimately enhancing wine quality. **Tuesday Concurrent Sessions:** Dr. Inglis will continue with her excellent research focus in the production of Appassimento wines in helping develop a signature wine style in Ontario.
- ✓ **Dr. Tim Martinson: Monday General Session** – Dr. Martinson will be presenting on The Northern Grapes Project and virus and Crown Gall-free vines. Objectives targeting optimized viticultural practice, genomic characterization, cultivar evaluation, enological characterization, optimized wine production, marketing strategies, agritourism and product familiarity and preference are designed to elucidate and build on the relationships between these focus areas. Ultimately, this research will help producers overcome production and marketing constraints and increase the profitability and sustainability of emerging cold climate grape and wine industries in the Midwest and Northeast. In addition Dr. Martinson will be speaking on the promotion of virus and Crown Gall-free vines with the objective to provide growers with a broad range of disease-free grape varieties, rootstocks and clonal materials which have been evaluated for suitable and quality attributes. The plan is to develop virus control measures through improved detection methods and genomic research.

In addition to our featured speakers above, our in-state specialists from OSU/OARDC will also present valuable information and research updates on current projects covering: virus survey results, vineyard disease and weed control, grape insect management, hyperoxidation of Riesling wine, oxygen management at bottling – commercial survey results and an update on the health benefits of wine. OSU specialists' topics in viticulture will include: disease management updates and virus recognition education, weed management updates and insect management updates. Other topics covered in the enology concurrent session include a special regulatory update and in-depth question and answer period with the Ohio Division of Liquor Control, and winery sanitation.

**Topics scheduled subject to change without notice*

**Final program agenda will be sent early in the New Year!*

Additional Highlights of the 2017 Conference:

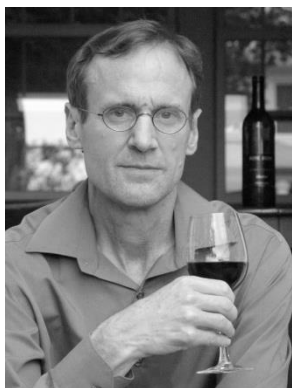
- ✓ A mixture of topics for both new and advanced grape growers and wine producers.
- ✓ We are currently working with the Ohio Department of Agriculture (ODA) to obtain full pesticide recertification credits including core for educational sessions involving disease, weed and insect management.
- ✓ Full 2-day registration at a low rate of \$210, with a discounted rate provided for more than 2 individuals attending from one establishment or family. Full registration includes access to the Monday morning combined viticulture and enology workshop, all technical sessions and trade show. Social events and meals are also included: Monday – buffet lunch; Ohio wine reception, and banquet on Monday evening; and buffet lunch on Tuesday. You are also entitled to a conference packet and flash drive with Power Point presentations provided at registration.
 - One flash drive per registered winery/vineyard/family.
- ✓ Special passes are also available for better accessibility and flexibility of the conference to attendees. Passes include: viticulture and enology workshop pass; one-day conference pass; complimentary student registration (not including meals and flash drive) and conference pass with meal options.
- ✓ An expanded two-day trade show with both vineyard and winery equipment and services
- ✓ Technical session format: In addition to the special Monday morning viticulture and enology workshop, there will be general and concurrent sessions in both viticulture and enology which allow more choices for attendees.
- ✓ Special events include: Ohio commercial wines featured at the Ohio Wine Reception, "OQW" and/or 2016 Director's Choice award-winning wines paired with mouthwatering entrees at the Monday evening banquet and select Ohio Wine Competition medal award-winners at the Tuesday buffet lunch.
- ✓ After banquet social providing a good place and time to socialize and network with members of the Ohio grape and wine industry.

Join us and experience the 2017 OGWC. We hope to see you there!

Sincerely,
OGWC Planning Group

2017 Ohio Grape & Wine Conference Featured Speakers

Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York



Peter Bell has been working in New York's Finger Lakes since 1990, first as winemaker for Dr. Frank's, and, since 1995, at Fox Run Vineyards. Prior to moving to New York he lived in New Zealand, where he was an assistant winemaker in the Marlborough region, and Australia, where he received his formal training in enology. Mr. Bell's professed specialty is the production of Riesling wines, for which the Finger Lakes has become world famous. He also devotes his energies to the production of sparkling wines, a range of dry reds and whites, and several styles of fortified wines. Mr. Bell also consults and lectures around the world, and was on the adjunct faculty of the Department of Food Science at Cornell University for many years. Fox Run Vineyards was named one of the top 100 wineries in the world in 2008 by *Wines and Spirits* magazine, the first winery in the eastern U.S. to receive that honor.

Dr. Debra Inglis, Director, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University



Dr. Debra Inglis is currently the Director of Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI) and one of the core research scientists within the institute. She attained her PhD in Biochemistry in 1995 and joined Brock as a faculty member in 1999 teaching wine chemistry, wine microbiology and metabolic biochemistry in the oenology and viticulture undergraduate program. Dr. Inglis' research focuses on priority areas of the Canadian grape and wine industry for premium wine production: biochemistry-based research strategies to improve wine quality through the reduction of methoxy-pyrazines associated with greenness in cool climate wines; new emerging wine styles for Ontario such as sparkling and appassimento wines; the causal organisms of grape sour rot; Ice Wine fermentation and factors affecting Ice Wine quality; and factors affecting grapevine cold hardiness. Dr. Inglis has been involved in the grape and wine industry her entire life as her family are grape growers in the Niagara Peninsula in Ontario, Canada. She and her husband Rob run their own vineyard in Niagara-on-the-Lake.

Tim Martinson, Sr. Extension Association, Statewide Viticulture Extension Program, Cornell University



Dr. Tim Martinson has been involved in grape extension and research with Cornell University since 1991, where he completed his MS (1988) and PhD (1990) degrees in Entomology. Since 2007, he has been Senior Extension Associate with the Statewide Viticulture Extension Program.

He edits the *Veraison to Harvest* weekly newsletter distributed statewide September-October in New York, and *Appellation Cornell*, a quarterly publication highlighting research, extension, and teaching programs in Viticulture and Enology at Cornell. He is project director for the Northern Grapes Project (USDA's Specialty Crops Research Initiative), which focuses on viticulture, enology and marketing of wines made from cold-hardy grape cultivars in 12 midwestern and northeastern states. Dr. Martinson was the recipient of the Research Award from the New York Wine and Grape Foundation in 2007, and the Outstanding Accomplishments in Extension/Outreach Award from the Cornell University's College of Agriculture and Life Sciences in 2015.

Monday, February 20

Moderators: <i>Dave Scurlock & Todd Steiner</i> Viticulture and Enology Workshop (Salon: #1-4)	
“New Innovative Equipment, Technologies and Practices”	
7:30 a.m.	Registration and Coffee
8:20 a.m.	Welcome and Introductions, <i>Dave Scurlock & Todd Steiner</i>
8:30 a.m.	<p>*This workshop will focus on new innovative equipment, technologies and practices utilizing the expertise of several of our trade show vendors. Key, 20-minute presentations will be provided alternating between both viticulture and enology topics. This workshop will provide informative material in keeping up with new trends in both viticulture and enology enhancing grape and wine quality.</p> <p>Topics Covered:</p> <ul style="list-style-type: none"> ✓ Nursery updates, protocols and new varieties ✓ Sprayer and pump technology ✓ Mechanical cultivation and canopy management ✓ Wine stabilization ✓ Winery equipment: setting up a new winery, plus new equipment and emerging technologies ✓ Oak barrels and alternatives ✓ Wine lab automation ✓ Innovative labeling, package and design for the marketplace <p>*A complete list of participating trade show vendors and specific titles will be provided in the final conference agenda packet.</p>
Noon	Lunch and VESTA Advisory Board Meeting
Noon-1:30 p.m.	Visit Trade Show
Moderators: <i>Dr. Imed Dami & Todd Steiner</i> Conference Opening - General Session (Salon: #1-4) <i>1:00-5:00 p.m.</i>	
1:00 p.m.	Welcome and OGIC Branding Update, <i>Christy Eckstein</i>
1:45 p.m.	Lessons Learned from the Northern Grapes Project, <i>Dr. Tim Martinson</i>
2:30 p.m.	Methoxypyrazine Remediation of Juice and Wine: Are We Getting Closer to a Specific Solution?, <i>Dr. Debra Inglis</i>
3:15 p.m.	Break and Refreshments in Trade Show Area
3:30 p.m.	Defining Optimal Harvest Parameters in a Cool Climate Region, <i>Peter Bell</i>
4:15 p.m.	Wineries and the Agricultural Exemption from County/Township Zoning: Application and Limitations, <i>Amy M. Miliam</i>
5-6 p.m.	OWPA Business Meeting, <i>Donniella Winchell</i>
6:45 p.m.	Ohio Wine Reception in Trade Show Area
7:45 p.m.	Banquet, featuring OQW Awarded Wines, Hall of Fame, Grower & Winemaker of the Year Awards
10 p.m.-midnight	Post-Banquet Reception
~Topics and Times Subject to Change	

Tuesday, February 21

<i>Moderator: Ryan Slaughter</i>		Concurrent Sessions		<i>Moderator: David Smith, Gervasi Vineyard</i>	
Viticulture Concurrent Sessions (Salon: #1)			Enology Concurrent Sessions (Salon: #2-4)		
7-8:00 a.m.	Registration				
8:30 a.m.	*Updates on Insect Management in the Vineyard, <i>Dr. Elizabeth Long (C-2B, P-3P)</i>	8:30 a.m.	Oxygen Status of Ohio Commercial Wines at Bottling: Final Survey Results, <i>Todd Steiner</i>		
9:00 a.m.	Clean Plants for the Future: New York's Revitalized Grapevine Certification Program, <i>Dr. Tim Martinson</i>	9:00 a.m.	Regulatory Compliance Update and Open Discussion Forum with the Ohio Division of Liquor Control, <i>Elaine Moore & Sharon Mull</i>		
9:30 a.m.	*Efficient and Effective Application of Pesticides, <i>Dr. Erdal Ozkan (C-2B & 2C, P-3P)</i>				
10:00 a.m.	Coffee Break in Trade Show Area				
10:30 a.m.	*Ohio Grapevine Virus Survey Summary, <i>Dr. Feng Qu (C-2B, P-3P)</i>	10:30 a.m.	Enhancing the Personality of Your Wine in the Cellar, <i>Peter Bell (Tasting)</i>		
11:00 a.m.	*How to Comply with the Revised Worker Protection Standard, <i>Dr. Mary (Mimi) Rose (1 hour CORE)</i>				
Noon	Grazing Lunch with Select 2016 Ohio Wine Competition Award-Winning Wines in Trade Show Foyer				
<i>Moderator: Dave Scurlock</i>		Concurrent Sessions		<i>Moderator: Blaine Davidson, Hocking Hills Winery</i>	
Viticulture Concurrent Sessions (Salon: #1)			Enology Concurrent Sessions (Salon: #2 - 4)		
1:30 p.m.	* Herbicide Detection System Update, <i>Dr. Josh Blakeslee and Dr. Doug Doohan (C-2C, P-3P)</i>	1:15 p.m.	The Effects of Hyperoxidation and Storage Temperatures on Riesling Wine, <i>Lisa Robbins</i>		
2:00 p.m.	*New Weed Management Project and Concerns on the Horizon, <i>Dr. Doug Doohan (C-2C, P-3P)</i>	2:15 p.m.	Post-Harvest Grape Drying for Appassimento Wines: The Impact of Drying Method, Botrytis and Yeast Strain Choice on Wine Quality and Consumer Preference, <i>Dr. Debra Inglis</i>		
2:30 p.m.	Integrated Disease Management in the Vineyard, <i>Dr. Melanie Ivey (C-2B, P-3P)</i>				
3:00 p.m.	Break and Refreshments in Trade Show Area				
3:30 p.m.	OSU Variety Trial: 2016 Season Observations, <i>Dr. Imed Dami and Andrew Kirk</i>	3:30 p.m.	Cheers to Your Health, <i>Dr. Joseph Scheerens</i>		
3:50 p.m.	Grapevine Recovery from Cold Damage: What We Have Learned in the Past 3 Years, <i>Dr. Imed Dami</i>	4:00 p.m.	Importance of Wine Temperature in Producing Premium Quality Wines, <i>Ed Trebets</i>		
4:30 p.m.	Conference Closes				
*Denotes Specific Pesticide Recertification Credits, C-2B Pesticides, C-2C Herbicides = Commercial Fruit, P-3P = Private Fruit & Vegetable					
~Topics and Times Subject to Change					

**2017 Ohio Grape and Wine Conference Registration
February 20-21, 2017**

Name:		Company:	
Address:		City:	State: Zip:
Phone:	Fax:	Email:	

Check here if you are willing to share your contact information with other conference attendees and vendors.

Please check which track you are **most likely** to follow throughout the conference: Enology Viticulture

Additional Registrants:	Likely Track:	Enology	Viticulture
Name:			
Name:			
Name:			

Each registrant has the option to choose full or partial registration for the conference. Not all of a company's registrants are required to follow the same path or attend the same parts of the conference.

Full Registration: Includes access to all technical sessions and the trade show. Social events and meals (buffet lunch - Monday and Tuesday); afternoon breaks - Monday and Tuesday; Ohio wine reception and banquet are all included. Each registering **company** will also receive a flash drive holding all of the Power Point presentations shared during the conference (one flash drive per winery/family/organization.)

Registration Type	Quantity	Fee before or on January 27**	Fee after January 27	Total \$
Full Registration (first and second attendee)		\$210 Per Attendee	\$225 Per Attendee	
Full Registration (all attendees after company's second)		\$180 Per Attendee	\$195 Per Attendee	

Partial Registration: This type of registration allows you to only attend selected aspects of the conference. Partial registration **does not** include meals or social events. **In order to receive meals and social event access, please refer to meal registration box.**

Registration Type	Quantity	Fee before or on January 27**	Fee after January 27	Total \$
Special Monday Morning Workshop: <i>Doesn't include buffet lunch</i>		\$70	\$85	
Conference Pass: <i>Includes entrance to all specialty, general and concurrent sessions and NO meals.</i>		\$125	\$140	
One-Day Conference Pass: <i>Same as Conference Pass registration, but only for one day of the conference. Excludes meals.</i>	Monday:	\$90	\$105	
	Tuesday:			
Same Day Conference Pass: <i>Purchasing the One-Day Conference Pass the day of the conference. Excludes meals.</i>		N/A	\$115	
Student Pass: <i>Complimentary access to the conference. Excludes meals and flash drive.</i>		N/A	N/A	

Meals: If purchasing partial registration, meals must also be purchased separately. **These may NOT be purchased the day of the conference.**

Meals (Price is Per Attendee)	Quantity	Fee before or on January 27**	Fee after January 27	Total \$
Buffet Lunch (Monday)		\$28	\$35	
Ohio Wine Reception (Monday Evening)		Included for all Conference Attendees	Included for all Conference Attendees	--
Banquet featuring Ohio Quality Wines and/or 2016 Director's Choice Award-Winners (Monday evening after Ohio Wine Reception)		\$75	\$85	
Breakfast Buffet (Tuesday Morning - if staying at hotel is already included in room rate)		\$18	\$23	
Trade Show Buffet Lunch Featuring Ohio Wines (Tuesday)		\$27	\$32	

Please indicate and describe special dietary needs here: _____

Total Amount Enclosed for All Registration and Meals*	\$
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Select Form of Payment: Check (made payable to Ohio Dept. of Agriculture) Discover Mastercard Visa
 Credit Card Number: _____ Verification Code: _____ Expiration Date: _____
If credit card billing is different than address above, please list billing information below:
 Address: _____
 City: _____ State: _____ Zip: _____

**Discount applies to all registrations postmarked on or before January 27, 2017

Please note, no refunds will be made after January 27, 2017

Questions:
 Contact: Christy Eckstein
 Phone: 614-728-6438
 Fax: 614-466-7754
 ceckstein@agri.ohio.gov

Return form & payment to:
 Ohio Grape Industries Committee
 8995 East Main Street
 Reynoldsburg, OH 43068

Lodging Information

Hotel reservations should be made directly with the hotel. Mention the "GWO" for special rate.

Embassy Suites Columbus-Dublin

5100 Upper Metro Place

Dublin, Ohio 43017

(614) 790-9000

On-Line Reservations: <http://embassysuites.hilton.com/en/es/hotels/index.jhtml?ctyhocn=CMHESES>

90 rooms blocked for Sunday evening and 140 rooms blocked for Monday evening

Rate: \$109 + tax (includes full hot and cold breakfast buffet, including a cooked-to-order omelet station and complimentary evening reception with light snacks and beverages of your choice.)

www.columbusdublin.embassysuites.com

***cut-off date January 28, 2017 by midnight**

Driving Directions

From the North:

Take any major highway to I-270. Take I-270 West to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the West:

Take any major highway to I-70 East. Take I-270 North to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the East:

Take any major highway to I-70 West. Take I-70 West to I-270 North to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the South:

Take any major highway to I-71 North. Take I-71 North to I-270 West. Take I-270 West to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.