

2019 Vintage Post Fermentation Wine Quality Control Workshops

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 2019 Vintage Post Fermentation Workshops for the Ohio commercial wine industry. This is considered by many attendees as one of the best and most applicable workshops of evaluating and enhancing individual commercial wine quality.

These workshops are typically focused on evaluating wines made from the current vintage (2019). However, it is also acceptable to evaluate other vintages that we plan to release soon for commercial acceptance and 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 further improving wine quality!
 - Accomplished through potential fining or blending trials
- Wines which may exhibit possible off flavors, aromas or precipitates
 - Learn how to recognize specific faults if present
 - Many faults can be remedied if detected early enough in the vinification process
 - People vary in their ability in detecting certain wine faults

The regional workshops 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. Although one 750ml sample should suffice to share with the group in a regional setting, some groups have been large enough in past workshops that would benefit from bringing two 750ml sample's for sensory evaluation if feasible.

A brief harvest overview and updates 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 past decade. The workshops will also include a tour of the hosting winery which is likely to develop important questions and conversation. We try to host these events at different commercial wineries in showcasing the diversity we currently have in the state of Ohio.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

Regional Settings:

1. Chateau Tebeau Winery

525 State Route 635

Helena, OH 43435

Phone: (419) 638-5411

<http://chateautebeauwinery.com/>

2. The Vineyards at Pine Lake

14101 Market Street

Columbiana, OH 44408

Phone: (234) 759-3980

Web site: [http: https://www.vineyardsatpinelake.com/](https://www.vineyardsatpinelake.com/)

3. Silver Crest Cellars

4511 Bates Road

Madison, OH 44057

Phone: (440) 428 - 0677

Web site: [http: https://www.silvercrestcellars.com/](https://www.silvercrestcellars.com/)

4. Dragonfly Vineyards and Wine Cellars

710 West Herr Road

Urbana, OH 43078

Phone: (937) 653-4377

Web site: <http://dragonflyvineyard.com/index.html>

Time:

1. Chateau Tebeau Winery: Tuesday, December 10, 2019, 1:00 – 5:00 pm.

2. The Vineyards at Pine Lake: Tuesday, December 17, 2019, 1:00 – 5:00 pm.

3. Silver Crest Cellars: Tuesday, January 7, 2020, 1:00 – 5:00 pm.

4. Dragonfly Vineyards and Wine Cellars: Tuesday, January 14, 2020, 1 - 5 pm.

Cost:

Free

Note:

- If you plan on attending one of the regional workshops or desire 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 and cell phone to touch base in case of inclement weather.**

***We encourage participation by bringing wine for sensory evaluation but ask that you limit your selection to 2-3 wines of most interest to you in sharing with the group for sensory evaluation and feedback. This procedure will be followed due to the high number of attendees we expect to receive. Any additional wines may be included pending the total number of wines to evaluate. Mr. Steiner can also evaluate these wines after the workshop or at OSU for additional feedback.**

Sincerely,

Todd Steiner

Todd Steiner, Enology Program Manager & Outreach Specialist