

CFAES

Peter Bell,
Fox Run
Vineyards



Todd Steiner,
The Ohio
State University



Lee Lutes,
Black Star
Farms

Ohio State University Enology Program Presents

2022 Ohio Virtual Enology Consultant Webinar

DATE: June 29, 2022 **TIME:** 8:15 a.m. – 12:00 p.m.

LOCATION: Online via Zoom Webinar **COST:** Free

The OSU virtual consultant team is offering a webinar in covering essential wine production practices assisting in the creation of sound quality wines. These topics were discussed during several consultations this past year and worthy of presenting further information through this educational webinar. Topics will be covered in short, 20-minute presentations with some time allotted for questions after each talk and a Q & A session at the end with our consultant team member panel.

Agenda:

8:15 a.m. - Welcome and Introductions

8:30 a.m. - A nuanced look at the role of SO₂ at bottling - *Peter Bell, Head Winemaker, Fox Run Vineyards*

9:00 a.m. - Oxygen Management in the Cellar and at Bottling - *Todd Steiner, Enology Program Manager & Outreach Specialist, The Ohio State University*

9:30 a.m. - Primary Fermentation Management - *Lee Lutes, Winemaker/Managing Partner, Black Star Farms*

10:00 a.m. - Temperature Control and its Significance to Winemaking – *Tom Payette, Winemaking Consultant*

10:30 a.m. - Cold Stabilization of Wine: Traditional and Alternative Methods – *Denise Gardner, Winemaking Consultant*

11:00 a.m. - Heat Stabilization of Wine – *Chris Stamp, Owner/Winemaker, Lakewood Vineyards*

11:30 p.m. to Noon - Open Q&A Session

To register and receive a zoom link, visit:

go.osu.edu/ovcw22



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Winemaking
Consultant



Denise Gardner,
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Chris Stamp,
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THE OHIO STATE UNIVERSITY
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