

**Monday, February 19**

**2024 Ohio Grape and Wine Conference**

*Moderators: Dr. Maria Smith + Todd Steiner*

**50<sup>th</sup> Anniversary Conference Opening – General Session (Dublin A-D)**

*8:05 a.m.-4:30 p.m.*

7:30 a.m.	<b>Registration</b>
8:05 a.m.	Welcome and Introductions
8:15 a.m.	National Viticulture Research Priorities, <i>Donnell Brown</i>
9:00 a.m.	Recent Game-Changing Innovations for Small Wineries, <i>Dr. Clark Smith</i>
9:45 a.m.	<b>Coffee Break - Pre-Function Area</b>
10:00 a.m.	Wine and Health: An Alternate Pathway to Healthy Drinking in Moderation Compared to Recent WHO Recommendations, <i>Dr. Laura Catena</i>
11:00 a.m.	OGIC Updates, <i>Christy Eckstein</i>
11:30 a.m.	<b>Visit Trade Show – Pre-Function Area and Atrium</b>
Noon-1:00 p.m.	<b>Plated Lunch - Dublin A-D</b> <b>Trade Show - Pre-Function Area and Atrium</b> <b>VESTA Advisory Board Meeting – Post</b>
1:15 p.m.	The Perception Project: Why You Like the Wines You Like, <i>Tim Hanni, MW</i>
2:00 p.m.	Vineyard and Research of the Future, <i>Dr. Nick Dokoozlian</i>
3:00 p.m.	<b>Break and Refreshments – Pre-Function Area</b>
3:15-4:30 p.m.	Emerging Production Trends at St. Julian Winery and Distillery ( <i>tasting</i> ), <i>Nancie Oxley</i>
4:45-5:45 p.m.	<b>OWPA Business Meeting, Donniella Winchell - Muirfield</b>
6:30-7:30 p.m.	<b>Ohio Wine Reception – Pre-Function Area and Atrium</b>
7:45-10:00 p.m.	<b>Banquet Featuring OQW Award-Winners and Hall of Fame Induction - Dublin A-D</b>
10:00-11:59 p.m.	<b>Hospitality Reception – Muirfield and Riverside</b>

Tuesday, February 20		2024 Ohio Grape and Wine Conference	
Moderator: OSU Viticulture Staff		50 <sup>th</sup> Anniversary Conference - Concurrent Sessions	
Moderator: OSU Viticulture Staff		Moderator: OSU Enology Staff	
Viticulture Concurrent Sessions (Dublin A)		Enology Concurrent Sessions (Dublin B, C, D)	
7:00 a.m.	<b>Breakfast (included in hotel stay)</b>		
8:00 a.m.	Effective Vineyard Spraying Practices, (30 minutes Core), <i>Andrew Holden</i>	8:05 a.m.	Welcome and Introductions
8:30 a.m.	Fungicide Stewardship Management, (30 minutes Core), <i>Dr. Melanie Lewis-Ivey</i>	8:15 a.m.	Influence of Sour Rot-Infected Grapes in Pinot Noir and Pinot Gris Wines, <i>Andrew Kirk</i>
9:00 a.m.	Herbicide Drift Research Updates, <i>Dr. Joshua Blakeslee + Dr. Maria Smith</i>	8:45 a.m.	Dealing with Compromised Fruit at Harvest and the Cellar, <i>Todd Steiner</i>
9:30 a.m.	SLF Monitoring and Management Updates, <i>Dr. Ashley Leach</i>	9:00 a.m.	Addressing a Growing Wine Industry, <i>The Enology Extension Educator Team (EET) - Todd Steiner, Andrew Holden, Ken Ford, Emily Marrison, and Shannon Smith</i>
10:00 a.m.	Any Benefits of Foliar Potassium Fertilizer?, <i>Gurkirat Singh + Dr. Imed Dami</i>	9:15 a.m.	Maintaining Wine Quality Within a Large Production Portfolio, <i>Nancie Oxley</i>
10:30 a.m.	<b>Coffee Break - Pre-Function Area</b>		
10:45 a.m.	Biological Fungicide Research Trials, <i>Dr. Andrew Harner</i>	10:00 a.m.	Wine and Music Workshop: Mysterious Resonances, (tasting), <i>Dr. Clark Smith</i>
11:30 a.m.	<b>Visit Trade Show – Pre-Function Area and Atrium</b>		
Noon-1:00 p.m.	<b>Plated Lunch Featuring Gold Medal Winners from the 2023 Ohio Wine Competition - Dublin A-D Trade Show - Pre-Function Area and Atrium</b>		
Moderator: OSU Viticulture Staff		50 <sup>th</sup> Anniversary Conference - Concurrent Sessions	
Moderator: OSU Viticulture Staff		Moderators: OSU Enology Staff	
Viticulture Concurrent Sessions (Dublin A)		Enology Concurrent Sessions (Dublin B, C, D)	
1:30 p.m.	SLF Impacts on Grapevine Physiology, <i>Dr. Andrew Harner</i>	1:30 p.m.	Essential Winery Establishment and Production Practices Learned Over Half a Century: A Commercial and OSU Research Perspective, <i>Tony Debevc, Nick Ferrante, and Todd Steiner</i>
2:15 p.m.	50 Years of Ohio Viticulture: Past, Present, and Future of Ohio Grape Production, <i>Dr. Gary Gao and Panel</i>	2:15 p.m.	The Ohio Division of Liquor Control Compliance and Legislative Updates + Q&A Session, <i>Sharon Mull</i>
3:00 p.m.	<b>Break and Refreshments – Pre-Function Area</b>		
3:15 p.m.	<b>Conference Closes</b>		

**Tuesday, February 20**

## **2024 Ohio Grape and Wine Conference**

**50<sup>th</sup> Anniversary Conference - Marketing Session**

*Moderator: Donniella Winchell, OWPA*

### **Marketing Session (*Muirfield*)**

8:45 a.m.	Using Emotion to Sell Wine, <i>Kathy Kelley</i>
9:30 a.m.	Steal Session: Opportunities for Input Regarding Ingredient Labeling, Bottle Recycling Bills + More
9:45 a.m.	Rethinking Wine with Food Strategies, <i>Tim Hanni, MW</i>
10:45 a.m.	<b>Coffee Break - <i>Pre-Function Area</i></b>
11:00 a.m.	AI and Social Media, <i>Heather Shepard</i>
11:40 a.m.	Steal Session: How to Legally Discuss the Attributes of Wine – Wine Magic
Noon-1:00 p.m.	<b>Plated Lunch Featuring Gold Medal Winners from the 2023 Ohio Wine Competition - <i>Dublin A-D</i></b> <b>Trade Show - <i>Pre-Function Area and Atrium</i></b> <b>VESTA Advisory Board Meeting – <i>Post</i></b>