

Commercial Grape & Wine Workshop ~ A Practical Approach

Looking for practical and essential skills in running a successful vineyard and winery? Join us for a daylong workshop and learn the basics of grapevine propagation techniques, vineyard management, fine tuning wines during the aging process, sensory evaluation of wines, and identification of key pests in Ohio.

Thursday,
December 15, 2016
9:30 a.m. — 3:30 p.m.

*Hosted by Dr. Gary Gao,
Dave Scurlock, Todd
Steiner, & Ryan Slaughter*

Location: OSU South Centers
1864 Shyville Rd., Piketon, OH
Large Auditorium
Research Building

Cost: \$25.00*

**includes lunch*

To Register:

Contact Charissa Gardner
gardner.1148@osu.edu or at
740.289.2071 ext. 132

DEADLINE to Register:

Monday, December 12, 2016



Presentations will include:

- ◆ 2016 Growing season in review
- ◆ Grapevine Winter Protection Techniques
- ◆ Innovative winemaking techniques for new and existing cultivars
- ◆ Sensory evaluation of wines
- ◆ Cellar analytical techniques
- ◆ Viticulture and enology research update
- ◆ Field tour of the new wine grape research plot under high tunnel
- ◆ And more!



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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