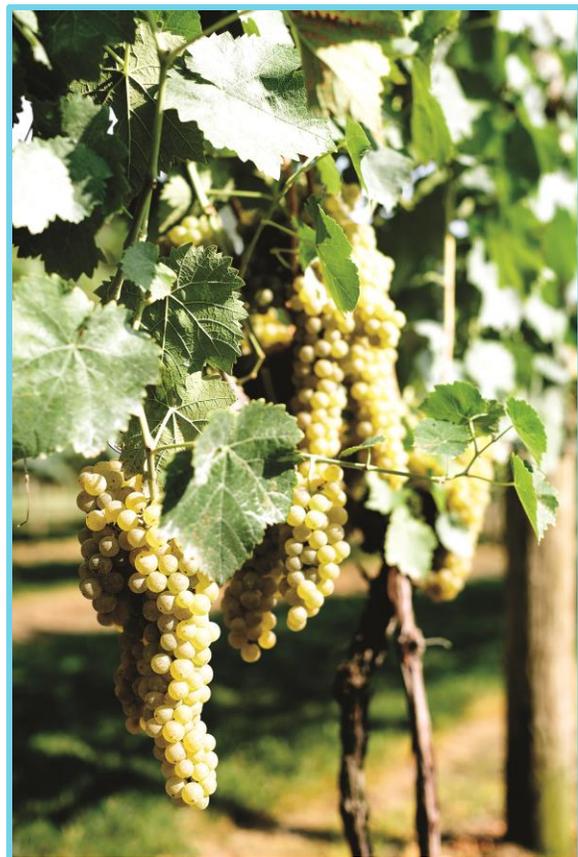


2018 Ohio Grape and Wine Conference

Registration Information



February 19-20, 2018
Embassy Suites Columbus-Dublin
5100 Upper Metro Place
Dublin, Ohio 43017

The 2018 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 19-20, 2018, 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 2018 conference consists of both general and concurrent sessions covering a wide range of relevant topics for grape growers and winemakers. We are pleased to announce our featured speakers in both enology and viticulture with Dr. Markus Keller, Professor of Viticulture at Washington State University; Dr. Misha Kwasniewski, Assistant Research Professor and Enology Program Leader at the University of Missouri; and Lee Lutes, Head Winemaker, Black Star Farms, Suttons Bay, Michigan. Monday morning will begin with a half-day, crash course on topics covering best production practices in the vineyard and winery. Topics will be presented in concurrent sessions in both viticulture and enology for experienced producers and beginners. The conference will formally open Monday afternoon with a welcome followed by presentations from our featured speakers and industry updates in the general session. Tuesday will consist of full-day, concurrent sessions with technical presentations in both viticulture and enology.

Our featured speakers will cover the following topics:

- ✓ **Dr. Misha Kwasniewski: Monday General Session** – Dr. Kwasniewski will present on snake oil or alchemy techniques to salvage a vintage. **Tuesday Concurrent Sessions** – Dr. Kwasniewski will cover his recent work identifying the current status of wine quality in Missouri wines through an analysis survey of industry wines and providing areas of needed improvement where we can all benefit from the results.
- ✓ **Lee Lutes: Monday General Session** – Mr. Lutes will cover an important topic in providing authenticity of the Michigan grape and wine industry in addition to providing ways to improve industry perception and quality. **Tuesday Concurrent Sessions** – Mr. Lutes will present important enological information such as Flash Detente from Black Star Farms to coincide with a tasting.
- ✓ **Dr. Markus Keller: Monday General Session and Tuesday Concurrent Sessions** – Dr. Keller will be presenting on fruit ripening and explain the nuts and bolts involved in this very important component of grape and wine production. He will also clarify or dispel the myth of “hang time” based on recent research findings and will describe the different types of berry shrivel and why they take place. In addition, Dr. Keller will share how growers cope with cold damage in Washington State and what methods of protection they deploy. Finally, he will share how his program at Washington State University has addressed this issue.

In addition to our featured speakers above, our in-state specialists from OSU/OARDC will also present valuable information and research updates in viticulture covering: disease, insect and weed management and impact of viticultural practices on vine health and fruit quality. 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, wine filtration, a commercial winemakers’ panel discussing winery sanitation practices and several other topics covering critical cellar applications and processing techniques in the winery,

**Topics scheduled subject to change without notice*

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

Additional Highlights of the 2018 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 pesticide recertification credits 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’s concurrent 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 or 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 concurrent sessions, there will be general and additional concurrent sessions all day Tuesday 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 2017 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 2018 OGWC. We hope to see you there!

Sincerely,

OGWC Planning Group - Ohio Grape Industries Committee; Department of Horticulture & Crop Science, The Ohio State University; OSU Extension/OARDC, The Ohio State University; and Ohio Wine Producers Association



2018 Ohio Grape and Wine Conference Featured Speakers

Dr. Markus Keller, Professor of Viticulture, Washington State University



Dr. Markus Keller is the Chateau Ste. Michelle Distinguished Professor of Viticulture at Washington State University's Irrigated Agriculture Research and Extension Center in Prosser. Dr. Keller received his MS in plant science and PhD in natural science from the Swiss Federal Institute of Technology in Zürich. He has conducted viticulture research and taught in North and South America, as well as in Europe and Australia. Dr. Keller's research focuses on environmental factors and management practices as they influence crop physiology and production of wine and juice grapes. He is the author of the textbook *"The Science of Grapevines – Anatomy and Physiology"* and currently serves as the science editor for the two journals of the American Society for Enology and Viticulture.

Lee Lutes, Head Winemaker, Black Star Farms



Lee Lutes was an integral part of the development and construction of the Winery at Black Star Farms in 1998. Mr. Lutes is currently the head winemaker/general manager and oversees the winemaking operations for two processing facilities on the Leelanau and Old Mission Peninsulas. These facilities were developed separately and in 2007 expanded to specialize in separate red and white wine production. Mr. Lutes is also the director of the Black Star Farms distillation program that produces European-style fruit brandies and dessert wines. He is a proud, self-taught winemaker with 25 years of experience making wine and time spent studying in various regions around the world. Mr. Lutes served as an assistant winemaker at Abbazia di Valle Chiara in the Piedmont region of Northern Italy prior to moving back to his native Northern Michigan in 1993. He is a proud supporter of all things Michigan, and is most passionate about the area's Rieslings and Pinot Noirs.

Dr. Misha T. Kwasniewski, Assistant Research Professor and Enology Program Leader at the University of Missouri



Dr. Misha T. Kwasniewski has been an Assistant Research Professor and Enology Program Leader at the University of Missouri since 2013. He grew up in a farming family in Western New York where he still has family involved in the Concord grape industry. Dr. Kwasniewski received a PhD in Food Science in 2013 and a BS in Viticulture and Enology in 2009, both from Cornell University. His research focuses on using analytical tools such as GC-MS and LC-MS to understand changes in metabolites, especially those important to flavor, that are impacted by decisions made in the vineyard, vinification or during storage. Dr. Kwasniewski currently collaborates with researchers across the U.S. and a paper he co-authored was awarded the American Journal of Enology and Viticulture Best Viticulture paper of 2014. He has taught several upper level winemaking and analysis courses as well as is involved with the direction of graduate projects based both in Food Science and Plant Science departments, involving the impacts of various viticultural interventions on plant metabolites, as well as finding winemaking solutions to minimize quality issues.

Confirmed Exhibitors (as of 11/2/17)

- ✓ Boehm Label
- ✓ Collinwood Grape Company
- ✓ Criveller
- ✓ GBS Corp
- ✓ George Ackerman
- ✓ Green Hoe
- ✓ JD Equipment
- ✓ Kent State University Ashtabula
- ✓ Misco
- ✓ Ohio Wine Producers Association
- ✓ Paul Hall & Associates
- ✓ Scott Laboratories
- ✓ Smith Leavitt Insurance Agency
- ✓ Spec Trellising
- ✓ The Ohio State University/OARDC
- ✓ Zenan USA

Lodging Information

Hotel reservations should be made directly with the hotel. Mention the “**OGW**” for special rate.

Embassy Suites Columbus-Dublin

5100 Upper Metro Place
Dublin, Ohio 43017
(614) 790-9000
www.columbusdublin.embassysuites.com

On-Line Reservations:

http://embassysuites.hilton.com/en/es/groups/personalized/C/CMHESES-OGW-20180217/index.jhtml?WT.mc_id=POG

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

Rate:

\$112 + 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.)*

cut-off date **January 27, 2018 by midnight or until the room block is sold out, whichever comes first, so be sure to make your reservations early to avoid not receiving the specified room rate*

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.

2018 Ohio Grape and Wine Conference Registration
February 19-20, 2018

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 26**	Fee after January 26	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 26**	Fee after January 26	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 26**	Fee after January 26	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 2017 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 26, 2018

Please note, no refunds will be made after January 26, 2018

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

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