

# 2020 Ohio Grape and Wine Conference

## Registration Information



February 17-18, 2020  
Embassy Suites Columbus/Dublin  
5100 Upper Metro Place, Dublin, OH 43017

# The 2020 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 17-18, 2020 at the Embassy Suites – Dublin/Columbus. The conference is jointly organized by the Ohio Grape Industries Committee (OGIC), The Ohio State University Extension, The OSU South Centers, Department of Horticulture and Crop Science Viticulture and Enology Programs at The Ohio State University – Wooster Campus and the Ohio Wine Producers Association (OWPA). The 2020 conference consists of both general and concurrent sessions covering a wide range of relevant topics for grape growers, winemakers and marketing staff. We are pleased to announce our featured speakers for 2020. The enology section will feature Dr. Thomas Henick-Kling, Director of the Viticulture and Enology Program and Enology Professor, Washington State University, as well as Andrew Meggitt, Executive Winemaker, St. James Winery. The viticulture section will feature Dr. Michelle Moyer, Associate Professor and Viticulture Extension Specialist at Washington State University and Dr. Paolo Sabbatini, Viticulture and Extension Specialist, Michigan State University. The marketing section will feature Marianne Frantz, Founder and President of American Wine School. Monday morning will begin with a half-day workshop for new growers and winemakers to the grape and wine industry. Topics will include: vineyard establishment, young vine management, and information for beginning commercial wine production. A panel of grape and wine producers will share their experiences in starting up new vineyards and wineries. 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 viticulture and enology, as well as the inclusion of a marketing track.

Our featured speakers will cover the following topics:

- ✓ **Marianne Frantz: Tuesday Concurrent Sessions** – Ms. Frantz will conduct a wine and food pairing program, as well as share emerging trends in the wine and craft beverage business.
- ✓ **Dr. Thomas Henick-Kling: Monday General Session** – Dr. Henick-Kling will present his expertise on wine microbiology from harvest to bottling. **Tuesday Concurrent Sessions** – Dr. Henick-Kling will share his experience on the “best winemaking practices” he has observed from different regions of the world during his illustrious career.
- ✓ **Andrew Meggitt: Monday General Session** – Mr. Meggitt will cover the critical topic of maintaining wine quality despite high volume production and numerous labels being offered at St. James Winery. **Tuesday Concurrent Sessions** – Mr. Meggitt will present the merging of old and new world winemaking styles at St. James Winery. The importance of blending will also be covered within this presentation in addition to a tasting being provided.
- ✓ **Dr. Michelle Moyer: Sunday Workshop** – Dr. Moyer will provide a full-day workshop on fungicide information, techniques, and decisions to manage disease resistance. **Monday General Session** – Dr. Moyer will cover the past, present and future of pest management, which will include an overview on the topics discussed during the Sunday fungicide resistance management workshop.
- ✓ **Dr. Paolo Sabbatini: Tuesday Concurrent Sessions** – Dr. Sabbatini will discuss his research using early leaf removal (ELR) strategies in Michigan, with a focus on ELR mechanisms and physiology for yield and late-season disease management.

In addition to the featured speakers above, our in-state specialists from The Ohio State University – Wooster Campus and South Centers will also present valuable information and research updates in viticulture covering: climate change impacts on Ohio grape production, as well as updates on disease, insect, weed management, and viticultural practice effects on vine health and fruit quality. Topics covered in the enology concurrent session will include regulatory updates from the Ohio Division of Liquor Control and Ohio Fire Marshal, as well as critical cellar applications and processing techniques in the winery from in-state specialists, experts in the field and Ohio commercial winemakers.

*\*The topics scheduled are subject to change without notice*

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

## Additional Highlights of the 2020 Conference:

- ✓ A mixture of topics for both new and advanced grape growers, wine producers and marketing staff, covering three tracks in viticulture, enology and marketing.
- ✓ 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 two individuals attending from one establishment or family. Full registration includes access to the Monday morning special focus 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.
- ✓ Special passes are also available for better accessibility and flexibility of the conference. Passes include: Monday Special Focus Workshop pass; 1-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 combined workshop, there will be general and additional concurrent sessions all day Tuesday in enology, viticulture and marketing which allows for more choices for attendees.
- ✓ Special events include: Ohio commercial wines featured at the Ohio Wine Reception, “OQW” and/or 2019 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 2020 OGWC. We hope to see you there!

Sincerely,

OGWC Planning Group - Ohio Grape Industries Committee; Department of Horticulture & Crop Science, The Ohio State University; The Ohio State University – Wooster Campus and South Centers; and Ohio Wine Producers Association



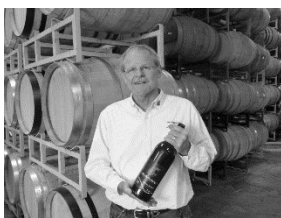
# 2020 Ohio Grape and Wine Conference Featured Speakers

## Marianne Frantz, Founder and President, American Wine School



After several years of producing wine events across the country and leading wine tours in Bordeaux, France for American Express, Marianne Frantz founded the American Wine School in 2001. A Certified Wine Educator, Ms. Frantz holds a diploma in Wine & Spirits from the Wine & Spirit Education Trust (WSET) of London and has also earned the Advanced Sommelier qualification from the Court of Master Sommeliers. After successfully participating in an educational competition sponsored by the Wines of Australia in the spring of 2008, Ms. Frantz became an educational ambassador for Wine Australia USA. She is also a Certified Spanish Wine Educator, a Certified Rioja Educator and a Certified Bourgogne Educator. Ms. Frantz launched the Wine Scholar Guild courses in Chicago and is a French Wine Scholar.

## Dr. Thomas Henick-Kling, Director Viticulture and Enology Program and Professor of Enology, Washington State University



Dr. Thomas Henick-Kling was trained in microbiology, biochemistry, and geography in Germany, USA, and Australia. He has commercial and experimental winemaking experience and extensive knowledge of wines from USA, Europe, Australia and New Zealand. Dr. Henick-Kling's research includes the physiology and molecular characterization of lactic acid bacteria and wine yeast, microbial ecology of grapes and wine, modification of wine flavor by yeast and bacteria, and winemaking technology. He is active in several national and international professional societies. Dr. Henick-Kling is a wine judge and a reviewer for several scientific journals.

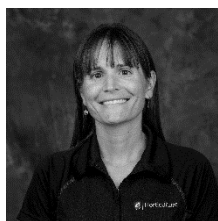
## Andrew Meggitt, Executive Winemaker, St. James Winery



Andrew Meggitt is the Executive Winemaker and Production Specialist at St. James Winery, St. James Missouri. Mr. Meggitt has been producing wines for over 20 years, specializing in quality award-winning wines from a variety of appellations. Recent awards include "Best of Class LA International", "Double Gold Best of Class, San Francisco International"; and "Indy International Best of Class Awards." A native of New Zealand, Mr. Meggitt has been enjoying life in the Ozarks for 17 years. A three-year travel adventure around the world following university influenced not only his outlook on life, but shaped his perception of winemaking styles, shaped future methodology and ultimately reinforced his desire to be part of the wine industry and encourage others to enjoy the wine experience. Under his direction as executive winemaker, St. James

Winery has consistently been among the top four gold medal awarded wineries in the US for the past 10 years. In 2015, St. James Winery was named one of the "Top 15 Wineries in the World" by the World Wine Writers Association. Mr. Meggitt is a member of the Rolla City Parks Board, Technical Committee for the National Grape Research Alliance, President of Rolla Area Youth Soccer, and a Board Member of the Knights Soccer Club. Mr. Meggitt enjoys spending time with family, running, coaching soccer, camping, hiking, tennis, fishing, and mountain biking.

## Dr. Michelle Moyer, Assistant Professor/Viticulture Extension Specialist, Washington State University



Dr. Michelle Moyer is an Associate Professor and Viticulture Extension Specialist at Washington State University. Located at the Irrigated Agriculture Research and Extension Center in Prosser, Washington, her research and extension programs focus on integrated pest management, decision support systems, and general education and training in wine and juice grape production. Dr. Moyer received her BSc degree in Genetics and Plant Pathology from the University of Wisconsin-Madison, and her PhD in Plant Pathology at Cornell University.

## Dr. Paolo Sabbatini, Viticulture and Extension Specialist, Michigan State University



Dr. Paolo Sabbatini is an Associate Professor of Viticulture in the Department of Horticulture at Michigan State University with Research (50%), Extension (40%) and Teaching (10%) responsibilities. His research focus is on vine physiology with an emphasis on cultural factors limiting vine production and fruit quality and their interaction with biotic and abiotic stress. Carbon assimilation, storage and partitioning are tools for his studies to understand vine productivity and fruit quality. Dr. Sabbatini has state responsibilities for evaluation of wine cultivar of *Vitis vinifera* and mixed species with several ongoing research projects funded by MGWIC (Michigan Grape Wine and Industry Council), MDA (Michigan Department of Agriculture), USDA, NSF and MSU Project GREEN on crop load balance for achieving highest sustainable yields in juice grapes, canopy management in wine grapes to

improve fruit quality, determination of action thresholds of pest and diseases in common Michigan wine grape cultivars and viticultural approaches to reduce bunch rot in wine grapes.

## Lodging Information

Hotel reservations should be made directly with the hotel. Mention the “**GW2**” for special rate.

### **Embassy Suites Columbus-Dublin**

5100 Upper Metro Place  
Dublin, Ohio 43017  
1-800-220-9219  
www.columbusdublin.embassysuites.com

### **On-Line Reservations:**

[https://embassysuites.hilton.com/en/es/groups/personalized/C/CMHESES-GW2-20200215/index.jhtml?WT.mc\\_id=POG](https://embassysuites.hilton.com/en/es/groups/personalized/C/CMHESES-GW2-20200215/index.jhtml?WT.mc_id=POG)

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

### **Rate:**

\$116 + 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 25, 2020** 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.

# Special Focus Workshop – Fungicide Resistance Management

Sunday, February 16, 2020

Fungicide resistance to powdery and downy mildews is a growing concern for Ohio grape producers. Developing spray programs that slow the development of resistance in a vineyard can be challenging, especially when there are limited fungicides available that have different modes of action. This workshop is designed to assist crop consultants, vineyard managers or anyone who writes or recommends fungicide programs, with developing a fungicide spray program for wine or table grapes.

During the first part of the day, participants will learn from national experts in grape diseases and fungicide resistance management, about mildew diseases and management, best practices for using fungicides, and best sprayer practices. Participants will then break into groups and build a spray program based on a real-life scenario. During the last part of the day each group will defend their spray programs and provide suggestions and advice to other groups on how each program could be improved.

For more information on the workshop please contact Dr. Melanie Lewis Ivey ([ivey.14@osu.edu](mailto:ivey.14@osu.edu); 330-263-3849).

## Registration Information:

- **Pre-registration is required - \$35/attendee**
- Participants can pre-register using the 2020 Wine & Grape Conference registration form included in this packet.
- Registration closes on January 3, 2020, or when there are 60 participants registered.



*Additional costs of this workshop are offset with financial support by USDA – NIFA – SCRI Award No. 2018-03375 titled “FRAME: Fungicide Resistance Assessment, Mitigation and Extension Network for Wine, Table, and Raisin Grapes; the Ohio Grape Industries Committee; and federal and state funds appropriated to The Ohio State University, Department of Plant Pathology.*

## Confirmed Exhibitors (as of 11/19/19)

- |   |  |
|---|--|
| ✓ Collinwood Grape and Grape Juice          | ✓ The Ohio State University – Wooster Campus |
| ✓ Criveller Group                           | ✓ Paul Hall & Associates                     |
| ✓ Double A Vineyards                        | ✓ Presque Isle Wine Cellars                  |
| ✓ George F. Ackerman Company                | ✓ Prestige Glassware                         |
| ✓ Green Hoe Company                         | ✓ PromoGirl/WyneGirl                         |
| ✓ Hanna Instruments                         | ✓ Prospero Equipment Corp.                   |
| ✓ JustPerfect Vinegar                       | ✓ Scott Laboratories                         |
| ✓ Kendall Farms                             | ✓ Spec Trellising                            |
| ✓ Kent State University Ashtabula           | ✓ Superior Wind Machines                     |
| ✓ Mammoth Labels and Packaging              | ✓ Tilmor                                     |
| ✓ Misco Refractometer                       | ✓ Waterloo Container                         |
| ✓ Ohio Division of Liquor Control (Tuesday) | ✓ Wiemer Nursery                             |
| ✓ Ohio Wine Producers Association           |  |



## 2020 Wine Conference Preview Day: **Sit, Sip and Learn** **Embassy Suites Dublin/Columbus** Sunday, February 16, 2020

*A day-long workshop, presented by the Ohio Wine Producers Association as a supplement to the 2020 Ohio Grape & Wine Conference, will begin at 9 a.m. with panels of experts addressing business and marketing considerations to assure success. Several guest speakers will address the major topics, some very valuable information will be addressed via handouts.*

9:00 Meet and Greet

9:30 Business considerations – a plethora of key information to get you started on the right track

*Finding good legal advice*

*Accountants - considerations before you select an accountant*

*Benefits and obstacles with sole proprietorships, LLC vs. corporations*

*Application and Permitting--- TTB and ODLC*

*Winery farm exemptions*

*Labeling – TTB and Ohio registration requirements*

*Solicitors information – ODLC*

*A practical guide to launching a vineyard*

*Sourcing vines*

*Equipment sources*

*Temporary permit requirements*

*Tasting opportunities and limitations*

*KSUA class offerings*

*Estate planning and exit plans*

*Deadly 'sins' to avoid: Ag zoning/Shiners/Tied house/Fire marshal*

*OGIC programming opportunities*

*Crisis management*

*Contact lists*

*Association member benefits*

10:00: Finding money -- grants, banks, USDA low interest loans

10:50: EPA and health department considerations

11:25 Insurance needs and considerations

12:15 Lunch

1:30 Social Media and web site usage-

1:50 Label design and development

2:35 Break

2:45 Tasting room and customer service training

3:15 Vendor panel – finding and working with suppliers to the industry

4:15 Winery veteran panel – learning from their successes and mistakes

5:30 -6:30 Informal reception for attendees and vendors

*An investment in your future success:*

Registration: \$145 for the first person, \$90 for the second from the same organization and includes welcome coffee, lunch, the wine reception, guest presentations and meeting materials. Visit [www.OhioWines.org/tickets](http://www.OhioWines.org/tickets) to reserve a slot. [This is a separate but complementary preview program to annual Ohio Grape and Wine Conference and is designed to help newly-opened wineries, as well as those who are considering launching a new winery organization.]



**2020 Ohio Grape and Wine Conference Registration  
February 16-18, 2020**

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  Marketing (*Tuesday Only*)

Additional Registrants:	Enology	Viticulture	Marketing
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 on Monday and Tuesday, NOT SUNDAY.** 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 25**	Fee after January 25	Total \$
Full Registration – Sunday not included (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 25**	Fee after January 25	Total \$
<b>Special Sunday Workshop:</b> Fungicide Resistance Management <i>(limited to first 60 attendees to register – lunch included in cost)</i>		\$35	N/A	
<b>Special Monday Morning Workshop: (New Grower and Winery)</b> <i>Doesn't include buffet lunch</i>		\$70	\$85	
<b>Conference Pass:</b> <i>Includes entrance to all specialty, general and concurrent sessions and <b>NO</b> meals.</i>		\$125	\$140	
<b>One-Day Conference Pass:</b> <i>Same as Conference Pass registration, but only for <b>one</b> day of the conference. Excludes meals.</i>	Monday:	\$90	\$105	
	Tuesday:			
<b>Same Day Conference Pass:</b> <i>Purchasing the One-Day Conference Pass the <b>day of the conference</b>. Excludes meals.</i>		N/A	\$115	
<b>Student Pass:</b> <i>Complimentary access to conference &amp; trade show. Excludes meals &amp; 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 25**	Fee after January 25	Total \$
Buffet Lunch (Monday)		\$30	\$35	
Ohio Wine Reception (Monday Evening)		Included for all Conference Attendees	Included for all Conference Attendees	--
Banquet featuring Ohio Quality Wines and/or 2019 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)		\$20	\$25	
Trade Show Buffet Lunch Featuring Ohio Wines (Tuesday)		\$30	\$35	

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 25, 2020

Please note, no refunds will be made after January 25, 2020

**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