

Registration Information

2015 Ohio Grape and Wine Conference

February 16-17, 2015

Crowne Plaza Dublin

600 Metro Place North, Dublin, Ohio 43017



Jointly Organized By:
Ohio Grape Industries Committee
OSU Extension/OARDC, The Ohio State University
Ohio Wine Producers Association



The 2015 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 16-17, 2015, at the newly-renovated Crowne Plaza Hotel & Conference Center in Dublin. 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 2015 conference consists of both general and concurrent sessions covering a wide range of interesting topics for grape growers and winemakers. We are pleased to announce our featured speakers in both enology and viticulture with Tom Payette; Consulting Winemaker, Rapidan, Virginia; Lisa Van de Water, Founder and International Director of Vinotec Napa; Chris Stamp, Owner/Winemaker at Lakewood Vineyards, Watkins Glen, New York; and Dr. Paolo Sabbatini; Associate Professor of Viticulture, Michigan State University. Please refer to the included biography for each featured presenter. Monday morning will begin with a special half-day workshop in both viticulture and enology covering "A Year in the Life of a Grape in Viticulture and A Year in the Life of a Wine." This workshop will focus on special practices and procedures in both the vineyard - from planting to harvest and harvest to bottling in enology. The Conference continues Monday afternoon with excellent presentations in the general session from several of our featured speakers, in addition to OGIC and OWPA. Tuesday will consist of both grower and winemaker breakfasts, as well as full-day concurrent sessions with technical presentations in both viticulture and enology.

Our featured speakers will cover the following topics:

- ✓ **Tom Payette: Monday Enology Workshop** - Tom will utilize his expertise in helping cover critical aspects and cellar practices from harvest to bottle. He will focus his presentations on important pre-fermentation cellar practices in addition to a second presentation on wine stabilization and fining. If time allows, Tom will also touch on the importance and proper use of inert gases throughout the winemaking process. **Tuesday Concurrent Sessions:** Tom will provide his thorough insight on the critical issue of proper winery sanitation practices.
- ✓ **Lisa Van de Water: *Special Tuesday Concurrent Session** – Lisa has become an international expert in wine microbiology and will provide a special Tuesday afternoon session focusing on "Six Blind Men and an Elephant: Integrating Microbial Processes and Avoiding Spoilage Microbes." This will be an exceptional educational session that you will not want to miss.
- ✓ **Chris Stamp: Monday General Session** - Chris will discuss the thought process and cellar practices that go into his sought-after proprietary blends at Lakewood Vineyards. **Tuesday Concurrent Sessions** - Chris will provide a second presentation discussing the value-added topic of increasing body/mouthfeel in white wines. This will be a hit that also includes a tasting.
- ✓ **Dr. Paolo Sabbatini: Monday General Session** – An excellent researcher and renowned presenter, Paolo will discuss the impact of canopy management, crop load and vine balance on fruit quality in red wine grapes. **Tuesday Concurrent Sessions** - He will provide a second presentation on early leaf removal as a tool for controlling yield and improving quality of grapes grown in cool and wet climates.

In addition to our featured speakers above, our in-state specialists from OSU/OARDC will also present valuable information and research updates on current projects covering: vineyard disease and weed control, grape insect management, managing grapevines after winter damage and hyperoxidation and storage temperatures of Riesling. Several other presenters will help round out an excellent overall program with topics in viticulture covering wine machines for winter protection of grapes and wildlife control in vineyards. Topics in the enology concurrent session include a brief update from both TTB and Ohio Division of Liquor Control.

**Topics scheduled subject to change without notice*

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

Additional Highlights of the 2015 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 pre-conference viticulture and enology workshops, all technical sessions and trade show. Social events and meals are also included: box lunch, Ohio Wine reception, and banquet on Monday; continental breakfast, grazing lunch and afternoon break 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 available for better accessibility and flexibility of the conference to attendees. Passes include: viticulture and 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: There will be general and concurrent sessions 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 2014 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 2015 OGWC. Hope to see you there!

Sincerely,
OGWC Planning Group

2015 Ohio Grape & Wine Conference Featured Speakers

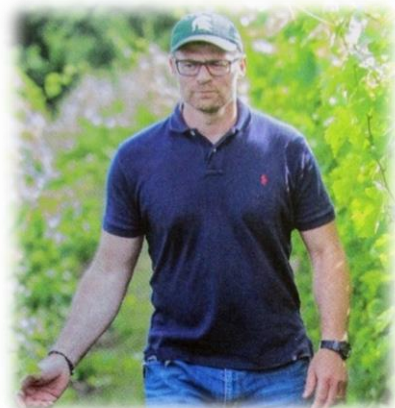
Tom Payette, Winemaking Consultant, Virginia



Tom Payette, a premier hands on and analytical winemaking consultant, serves clients throughout the Eastern United States and internationally, notably Spain. His extended expertise focuses on winery and vineyard start-ups and expansions, still and sparkling wine production and general winery issues. Mr. Payette has 27 well rounded years of experience in still and sparkling wine production in Virginia along with 7 years' experience in ultra-premium Bordeaux varietal wine production in Napa, California. He studied under famed Bordeaux enologist **Jacques Boissenot**, after receiving his Food Science Degree from Virginia Tech. Mr. Payette received several awards in 2011 for his outstanding contributions to the wine industry and achievements - The Atlantic Seaboard Productivity Trophy; The Virginia Governors'

Cup for a 2008 Meritage Red Blend and a 2009 Reserve Chardonnay. He was awarded "Winemaker of the Year" in 1999 by *Vineyard and Winery Management Magazine*. During the average year, Mr. Payette assists clients in the harvesting, fermenting, blending, crafting and bottling of over 100,000 cases (roughly 237,000.00 gallons).

Dr. Paolo Sabbatini, Associate Professor, Viticulturist and Extension Specialist, Michigan State University



Paolo Sabbatini is an Associate Professor, Viticulturist and Extension Specialist in the Department of Horticulture at Michigan State University. Dr. Sabbatini received his PhD (2002) and MS (1997) in Horticulture from the University of Ancona (Italy). From 2002 to 2004 he worked as a post-doc in viticulture focusing his research on water relations and carbon assimilation in Sangiovese and Montepulciano grapes. In 2004, he moved to Michigan State with his family in order to continue his post-doctoral studies on natural carbon isotope discrimination and source-sink relationship in fruit trees. In 2007 he joined the Department of Horticulture at Michigan State University as an Assistant Professor. In this capacity he is responsible for viticulture research (50%), extension (40%) and teaching (10%). Dr. Sabbatini became an associate in 2013, where his research focuses on vine physiology of juice and wine grapes, with an emphasis on physiological and cultural factors limiting vine growth, sustainable yield, fruit quality and their interaction with biotic and abiotic stress. His ultimate goal is to solve whole plant problems that will optimize vine productivity and quality. Dr. Sabbatini has state responsibilities for the

evaluation of wine cultivars and several ongoing research projects funded by Michigan Grape Wine and Industry Council (MGWIC), Welch's National Grape Cooperative and Project GREEN (MSU AgBioResearch) and USDA on vine balance, canopy management, determination of action thresholds of pest and diseases and viticultural approaches to reduce bunch rot in wine grapes. Dr. Sabbatini is affiliated with several professional societies including ASEV (from 2007), ASEV-ES (from 2009), ISHS (from 2002) and ASHS (from 2006).

Chris Stamp, Winemaker, Lakewood Vineyards, New York



Chris Stamp has pretty much spent his entire life in the grape and wine business. He grew up as slave labor on his families grape farm in Watkins Glen, New York. His interest in winemaking was piqued by the newly burgeoning small wineries in the area. Summer jobs at Glenora and Taylor Wine Company augmented his education while he attained a B.S. in Food Science from Cornell University. After graduating Mr. Stamp began his winemaking career as winemaker at a small winery in the Finger Lakes. This was followed by a four year stint as Extension and Research Associate at Ohio State University (OARDC, Wooster, Ohio). In 1989, Mr. Stamp moved back to the Finger Lakes to help his family start Lakewood Vineyards. Over the years, Lakewood has grown to an annual production of about 80,000 gallons, producing a wide range of wines, from vinifera to mead. He is a regular contributor to *Wines & Vines* magazine and has given dozens of winemaking presentations over the years. Mr. Stamp and his wife Elizabeth are also sole proprietors of Lakewood Cork, importing and selling high-quality wine corks in the Eastern U.S. They have three children (Ben, Abby and Amelia), one dog (Piper), two horses (Buddy and Remi) and two cats (Shakespear and Kankle). Mr. Stamp's Interest's include flying

and enjoying wine with friends, but not at the same time.

Lisa Van de Water, Vinotec Napa, California



After graduating from George Washington University in Washington DC, Lisa Van de Water did graduate studies at GWU, NIH and U.C. Davis. She was an experimental enologist at Robert Mondavi Winery in 1974, and then founded The Wine Lab, an independent lab in the Napa Valley, in 1975 (she left in 2003). The Wine Lab provided chemical and microbiological analysis and wine quality consultation to many wineries of all sizes around the USA. During the 1980's she formulated several yeast nutrients including Superfood. In 1992 Ms. Van de Water co-founded a similar lab, Pacific Rim Oenology Services, in New Zealand. She began consulting on wine microbe identification and management with Vinotec Chile in Santiago in 2000, and in 2004 with VinLab in Stellenbosch, South Africa. She now offers microbiology identification and consultation at Vinotec Napa in Napa, California, and gives technical seminars and presentations on wine microbiology and fermentation in several countries each year. Vinotec Napa is also the USA wine industry distributor for Megazyme enzymatic test kits.

**2015 Ohio Grape and Wine Conference Registration
February 16-17, 2015**

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 (box lunch, afternoon break, Ohio wine reception, continental breakfast, and Tuesday's buffet lunch with wines and second afternoon break) are all included. Each registering **company** will also receive a flash drive holding all of the Power Point presentations used during the conference (one flash drive per winery/family/organization.)

Registration Type	Quantity	Fee before or on January 30 ^{th**}	Fee after January 30 th	Total \$
Full Registration (first and second attendee)		\$210 Per Attendee	\$235 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 30 ^{th**}	Fee after January 30 th	Total \$
Special Monday Morning Workshop: <i>Doesn't include box lunch</i>		\$70	\$80	
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	\$115	
	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 30 ^{th**}	Fee after January 30 th	Total \$
Box Lunch (Monday)		\$17	\$22	
Ohio Wine Reception (Monday Evening)		Included for all Conference Attendees	Included for all Conference Attendees	--
Banquet featuring Ohio Quality Wines and/or 2013 Director's Choice Award-Winners (Monday evening after Ohio Wine Reception)		\$70	\$80	
Continental Breakfast (Tuesday Morning)		\$15	\$18	
Trade Show Buffet Lunch Featuring Various Ohio Varietals (Tuesday)		\$33	\$43	

Please indicate and describe special dietary needs here: _____

Total Amount Enclosed for All Registration and Meals*	\$
---	----

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

Questions or Concerns?
Contact: Christy Eckstein
Phone: 614-728-6438
Fax: 614-466-7754
ceckstein@agri.ohio.gov

*Payment - Make checks payable to The Ohio Department of Agriculture.
**Discount applies to all registrations postmarked on or before January 30th.

Please note, no refunds will be made after January 30, 2015.

Lodging Information

Hotel reservations should be made directly with the hotel. Mention the "Ohio Grape & Wine Conference" for special rate.

Crowne Plaza Dublin

600 Metro Place North

Dublin, Ohio 43017

(614) 764-2200

40 rooms blocked for Sunday evening and 80 rooms blocked for Monday evening

Rate: \$109 + tax (excludes breakfast)

www.crowneplaza.com/dublinoh

*cut-off date January 25, 2015 by 5 p.m.

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. Take the second light on the right to Metro Place North. 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. Take the second light on the right to Metro Place North. 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. Take the second light on the right to Metro Place North. 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. Take the second light on the right to Metro Place North. Hotel is located on the right.



2015 Wine Conference Preview Day:

Sit, Sip and Learn

Crowne Plaza 600 Metro Place North, Dublin, Ohio

February 15, 2015 – Designed for those looking to open a winery and those who have recently established one. The goal is to provide information and resources to assist in developing a strong and viable winery business. We will invite speakers from each area. Attendees will leave with business cards, handouts, lists of contact persons and a myriad of other tools which will serve their business well whether they have been open for several years or plan to open soon.

Cost will be \$100 per business for the first person, \$25 for each additional person from the same business, plus \$25 per attendee for lunch. Registration will be available on line at www.OhioWines.org or by calling 800-227-6972.

Day-long workshop will begin at 9:30 a.m. with panels of experts addressing business and marketing considerations to assure success. Topics to be presented

- *Buildings and local regulations*
 - *Building design*
 - *Zoning – agricultural exemptions and their limitations*
 - *EPA compliance*
 - *Local health department compliance*
 - *Department of Agriculture and FDA*
- *Business considerations*
 - *Looking for and dealing with*
 - *Attorneys*
 - *Account*
 - *Insurance needs*
 - *Financing*
 - *Crisis Management*
- *Compliance considerations*
 - *TTB: licensing, labeling and production*
 - *ODLC and Public Safety*
- *Professional development*
 - *Professional literature*
 - *National conferences*
- *Tasting room*
 - *Layout and design issues*
 - *Staff training*
 - *Customer service and hiring for temperament*
- *Marketing*
 - *Social Media*
 - *Print advertising considerations*
 - *Partnerships with ancillary entities including visitors bureaus and chambers of commerce*
 - *Special events and temporary licenses*
 - *Advertising restrictions*
 - *Packaging considerations*

Following the Preview Day, on Monday February 16 when the conference ‘officially’ begins the staff at OARDC will be offering two full days for beginning growers and winemakers.