

# *Ohio Grape-Wine Electronic Newsletter*

Editor: David Scurlock, Viticulture Outreach Specialist  
Department of Horticulture and Crop Science  
Ohio Agricultural Research and Development Center  
1680 Madison Avenue  
Wooster, OH 44691-4096



[www.oardc.ohio-state.edu/grapeweb/](http://www.oardc.ohio-state.edu/grapeweb/)

**08 November 2016 (22)**

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# Registration Information



## 2017 Ohio Grape and Wine Conference

February 20–21, 2017

Embassy Suites Columbus-Dublin

5100 Upper Metro Place, Dublin, Ohio 43017

**Jointly Organized By:**

Ohio Grape Industries Committee

Department of Horticulture & Crop Science, The Ohio State University

OSU Extension/OARDC, The Ohio State University

Ohio Wine Producers Association



THE OHIO STATE  
UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES



OHIO-GROWN



# The 2017 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 20-21, 2017, 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 2017 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 Dr. Tim Martinson, Senior Extension Association, Statewide Viticulture Program, Cornell University; Dr. Debra Inglis, Director & Researcher, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University; and Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York. Monday morning will begin with a special half-day, combined workshop in both viticulture and enology. This workshop will focus on new innovative equipment technologies, techniques and practices utilizing the expertise of several of our trade show vendors. This should be very informative in keeping up with new trends in both viticulture and enology helping produce premium grape and wine quality. The conference continues Monday afternoon with excellent presentations in the general session from several of our featured speakers. Tuesday will consist of full-day concurrent sessions with technical presentations in both viticulture and enology.

Our featured speakers will cover the following topics:

- ✓ **Peter Bell: Monday General Session** – Mr. Bell will share his philosophy on determining optimum harvest parameters and decisions in addition to must management choices prior to fermentation. **Tuesday Concurrent Sessions** – Mr. Bell will present important enological information TBD to coincide with a tasting of Fox Run Vineyard wines.
- ✓ **Dr. Debra Inglis: Monday General Session** – Dr. Inglis will cover an important topic of reducing methoxypyrazines in affected juice and wine ultimately enhancing wine quality. **Tuesday Concurrent Sessions:** Dr. Inglis will continue with her excellent research focus in the production of Appassimento wines in helping develop a signature wine style in Ontario.
- ✓ **Dr. Tim Martinson: Monday General Session** – Dr. Martinson will be presenting on The Northern Grapes Project and virus and Crown Gall-free vines. Objectives targeting optimized viticultural practice, genomic characterization, cultivar evaluation, enological characterization, optimized wine production, marketing strategies, agritourism and product familiarity and preference are designed to elucidate and build on the relationships between these focus areas. Ultimately, this research will help producers overcome production and marketing constraints and increase the profitability and sustainability of emerging cold climate grape and wine industries in the Midwest and Northeast. In addition Dr. Martinson will be speaking on the promotion of virus and Crown Gall-free vines with the objective to provide growers with a broad range of disease-free grape varieties, rootstocks and clonal materials which have been evaluated for suitable and quality attributes. The plan is to develop virus control measures through improved detection methods and genomic research.

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: virus survey results, vineyard disease and weed control, grape insect management, hyperoxidation of Riesling wine, oxygen management at bottling – commercial survey results and an update on the health benefits of wine. OSU specialists' topics in viticulture will include: disease management updates and virus recognition education, weed management updates and insect management updates. Other 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, and winery sanitation.

*\*Topics scheduled subject to change without notice*

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

## Additional Highlights of the 2017 Conference:

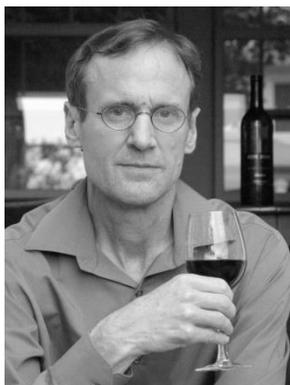
- ✓ A mixture of topics for both new and advanced grape growers and wine producers.
- ✓ We are currently working with the Ohio Department of Agriculture (ODA) to obtain full pesticide recertification credits including core for educational sessions involving disease, weed and insect management.
- ✓ Full 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 combined 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 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: In addition to the special Monday morning viticulture and enology workshop, 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 2016 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 2017 OGWC. We hope to see you there!

Sincerely,  
OGWC Planning Group

## 2017 Ohio Grape & Wine Conference Featured Speakers

### Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York



**Peter Bell** has been working in New York's Finger Lakes since 1990, first as winemaker for Dr. Frank's, and, since 1995, at Fox Run Vineyards. Prior to moving to New York he lived in New Zealand, where he was an assistant winemaker in the Marlborough region, and Australia, where he received his formal training in enology. Mr. Bell's professed specialty is the production of Riesling wines, for which the Finger Lakes has become world famous. He also devotes his energies to the production of sparkling wines, a range of dry reds and whites, and several styles of fortified wines. Mr. Bell also consults and lectures around the world, and was on the adjunct faculty of the Department of Food Science at Cornell University for many years. Fox Run Vineyards was named one of the top 100 wineries in the world in 2008 by *Wines and Spirits* magazine, the first winery in the eastern U.S. to receive that honor.

### Dr. Debra Inglis, Director, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University



**Dr. Debra Inglis** is currently the Director of Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI) and one of the core research scientists within the institute. She attained her PhD in Biochemistry in 1995 and joined Brock as a faculty member in 1999 teaching wine chemistry, wine microbiology and metabolic biochemistry in the oenology and viticulture undergraduate program. Dr. Inglis' research focuses on priority areas of the Canadian grape and wine industry for premium wine production: biochemistry-based research strategies to improve wine quality through the reduction of methoxy-pyrazines associated with greenness in cool climate wines; new emerging wine styles for Ontario such as sparkling and appassimento wines; the causal organisms of grape sour rot; Ice Wine fermentation and factors affecting Ice Wine quality; and factors affecting grapevine cold hardiness. Dr. Inglis has been involved in the grape and wine industry her entire life as her family are grape growers in the Niagara Peninsula in Ontario, Canada. She and her husband Rob run their own vineyard in Niagara-on-the-Lake.

### Tim Martinson, Sr. Extension Association, Statewide Viticulture Extension Program, Cornell University



**Dr. Tim Martinson** has been involved in grape extension and research with Cornell University since 1991, where he completed his MS (1988) and PhD (1990) degrees in Entomology. Since 2007, he has been Senior Extension Associate with the Statewide Viticulture Extension Program.

He edits the *Veraison to Harvest* weekly newsletter distributed statewide September-October in New York, and *Appellation Cornell*, a quarterly publication highlighting research, extension, and teaching programs in Viticulture and Enology at Cornell. He is project director for the Northern Grapes Project (USDA's Specialty Crops Research Initiative), which focuses on viticulture, enology and marketing of wines made from cold-hardy grape cultivars in 12 midwestern and northeastern states. Dr. Martinson was the recipient of the Research Award from the New York Wine and Grape Foundation in 2007, and the Outstanding Accomplishments in Extension/Outreach Award from the Cornell University's College of Agriculture and Life Sciences in 2015.

**2017 Ohio Grape and Wine Conference Registration**  
**February 20-21, 2017**

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 27**	Fee after January 27	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 27**	Fee after January 27	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 <b>NO</b> meals.</i>		\$125	\$140	
One-Day Conference Pass: <i>Same as Conference Pass registration, but only for <b>one</b> day of the conference. Excludes meals.</i>	Monday:	\$90	\$105	
	Tuesday:			
Same Day Conference Pass: <i>Purchasing the One-Day Conference Pass the <b>day</b> 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 27**	Fee after January 27	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 2016 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: \_\_\_\_\_

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

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

\*\*Discount applies to all registrations postmarked on or before January 27, 2017

Please note, no refunds will be made after January 27, 2017

## Lodging Information

Hotel reservations should be made directly with the hotel. Mention the "GWO" for special rate.

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

5100 Upper Metro Place

Dublin, Ohio 43017

(614) 790-9000

On-Line Reservations: <http://embassysuites.hilton.com/en/es/hotels/index.jhtml?ctyhocn=CMHESES>

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

**Rate: \$109 + 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.)**

[www.columbusdublin.embassysuites.com](http://www.columbusdublin.embassysuites.com)

**\*cut-off date January 28, 2017 by midnight**

## 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.



## 2017 Wine Conference Preview Day: Sit, Sip and Learn February 19, 2017

Sit, Sip and Learn was created 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 have invited exceptional presenters for each topic. 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.

The day-long workshop will begin at 9:30 a.m. with panels of experts addressing business and marketing considerations to assure success. Several guest speakers will address the major topics, while some information will be addressed via handouts.

9 a.m.	Meet and Greet
9:15 a.m.	Pitfalls of Launching a Business Based on Your Hobby – speaker TBD
10 a.m.	Business Considerations- handouts <ul style="list-style-type: none"><li>• Benefits and Obstacles with Sole Proprietorship, LLC vs. Corporations – handout from Marc Myers</li><li>• Accountants – Materials prepared by Wayne Jones, accountant to numerous Ohio Wineries</li><li>• Grower Relations and Contract Considerations – PowerPoint adapted from Napa Valley Grape Growers</li><li>• Estate Planning – Exit Plans – handout and worksheet</li><li>• Crisis Planning</li></ul>
10:15 a.m.	Insurance Needs
10:40 a.m.	Understanding Financing – Plan Carefully to Avoid Failure: from SBA and Jobs Ohio speaker
11:10 a.m.	Understanding the Zoning Exemption for Wineries – speaker TBD
11:40 a.m.	Local Health Department and EPA Considerations, Including Water Supply, Wastewater, Disposal and Foodservice- speaker TBD
Noon-1:15 p.m.	Informal Lunch and Networking - Listening Session on Needs and Objectives of Attendees
1:30 p.m.	Compliance Issues – Temporary Permits, Regulatory Information
2 p.m.	Farmers Market Opportunities – PowerPoint
2:20 p.m.	Working with Distributors
2:45 p.m.	Farm Service Agency - Crop Insurance, Financing
3-3:15 p.m.	Break
3:15 p.m.	Organizational Handouts <ul style="list-style-type: none"><li>• WineAmerica – Music Licensing and Excise Tax</li><li>• Contacts for OARDC</li><li>• ODLC: Programs and Benefits from the State Program</li><li>• Brand Promise from OGIC, plus a services and benefits list</li><li>• Professional Development Conferences in the spring</li><li>• National Conferences: Eastern Wine Exposition, License to Steal</li></ul>
3:20 p.m.	Association Benefits and Services - Donnie Winchell
3:40 p.m.	Tasting Room Training Session – PowerPoint
4:20 p.m.	Marketing Plan for Beginning Wineries – Social Media, Print, Packaging and Partnerships
4:50-5:15 p.m.	<b>NOW.....How it Really Works</b> - panel of wineries and growers with real life experiences in the business - an open Q and A forum

A dutch treat meal at nearby wineries – will ask for reservations, but each will pay on their own

7:30-9 p.m. Informal Reception – Suppliers “Speed Dating” Session with Trade Show Vendors

## ***New Ohio Grape IPM Facebook Page Launched***

*by Dr. Melanie Ivey, OSU/OARDC Plant Pathology Specialist*



Ohio State University-OARDC Grape IPM Team Launches New Facebook Page!

Grape IPM Specialists Melanie Lewis Ivey, Elizabeth Long and Doug Doohan, are launching a new facebook page this week that focuses on disseminating real time information on wine grape disease, insect pest and weed management. The **Ohio Grape IPM** facebook page provides a platform to bring local, national and international attention to grape and wine production in Ohio. Postings on the page will included IPM management strategies, listings of upcoming outreach activities such as seminars, workshops and trainings, updates on new or discontinued pesticides and pesticide regulations and reports of regional disease outbreaks, insect infestations and weed problems. We anticipate that wine grape growers will use this page as quick and easy resource for grape IPM information and as a platform for connecting with other local, national and international grape growers. We encourage wine grape growers to post questions and images on the page. The new Ohio Grape IPM Facebook page can be found at the link: [www.facebook.com/Ohio-Grape-IPM-1277061858979379/](http://www.facebook.com/Ohio-Grape-IPM-1277061858979379/). We wish to thank the Ohio Grape Industries Committee for providing support to launch this new page.

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Melanie L. Lewis Ivey  
Fruit Pathologist  
OSU-OARDC  
Department of Plant Pathology  
1680 Madison Avenue  
Wooster, OH 44691  
Mobile: 330-465-0309



# Grower of the Year Award

## Nomination Form

Ohio's "Grower of the Year" award is an annual honor awarded by the Ohio Grape Industries Committee (OGIC), to an individual, family or vineyard who displays outstanding excellence in viticulture management. The award recipient is recognized by others for their innovation and leadership within the Ohio's grape industry.

This award is limited to Ohio's grape growers only. Nominees may include an individual, family or vineyard who reside or are located in Ohio. Consideration will only be given to nominations that clearly address the criteria on this form. Nominations or endorsements received after the submission deadline will not be reviewed.

### Nominator Information:

Name: \_\_\_\_\_

Business: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Nominee Information:

Name: \_\_\_\_\_

Business: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Grower of the Year Criteria:

- Recognized by fellow growers and wineries as an efficient, successful producer of high-quality grapes
- Contributed to the success of other growers
- Demonstrates a commitment to adoption of new technologies, processes or innovations to improve grape quality and/or profitability
- Demonstrates a commitment to industry well-being
- Demonstrates a commitment to enhancing the environmental benefits of grape production
- Contributes to the awareness and market success of a grape variety(ies) or an appellation
- Follows viticultural practices to produce optimum fruit quality and healthy vines.

### Submission Requirement Checklist:

- Completed nomination form.
- One-page letter highlighting why this individual and/or company is being nominated.
- A biography of the nominee, not to exceed one page. (Should include statement of industry contributions.)

### Nomination Guidelines:

- The nominator must NOT be an immediate family relative, employer or employee of the nominee.
- The nominator can only put forward one nominee per year.
- The nominee cannot be a current Ohio Grape Industries Committee member.

### Nomination Submission:

Send items listed under "Submission Requirement Checklist" to the following:

Ohio Grape Industries Committee  
Attn: Christy Eckstein  
8995 E. Main Street  
Reynoldsburg, OH 43068  
[ceckstein@agri.ohio.gov](mailto:ceckstein@agri.ohio.gov)  
Fax: (614) 466-7754

Questions, contact Christy Eckstein at  
(614) 728-6438 or  
[ceckstein@agri.ohio.gov](mailto:ceckstein@agri.ohio.gov)

**Nominations must be received by December 2, 2016**



# Winemaker of the Year Award

## Nomination Form

Ohio's "Winemaker of the Year" award is an annual honor awarded by the Ohio Grape Industries Committee (OGIC), to a winemaker who displays outstanding excellence in winemaking. The award recipient is recognized by others for their innovation and leadership within Ohio's wine industry.

This award is limited to Ohio winemakers only. Consideration will only be given to nominations that clearly address the criteria on this form. Nominations or endorsements received after the submission deadline will not be reviewed.

### Nominator Information:

Name: \_\_\_\_\_

Business: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Nominee Information:

Name: \_\_\_\_\_

Business: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Winemaker of the Year Criteria:

- Nominee must be a current A2 permit holder.
- Recognized by fellow winemakers as an efficient, successful producer of high-quality wines.
- Contributed to the success of other winemakers.
- Demonstrates a commitment to adoption of new technologies, processes or innovations to improve winemaking in Ohio and/or nationally.
- Demonstrates a commitment to industry well-being.
- Contributes to the awareness and market success of wines produced in Ohio.

### Submission Requirement Checklist:

- Completed nomination form.
- One-page letter highlighting why this individual and/or company is being nominated.
- A biography of the nominee, not to exceed one page. (Should include statement of industry contributions.)

### Nomination Guidelines:

- The nominator must NOT be an immediate family relative, employer or employee of the nominee.
- The nominator can only put forward one nominee per year.
- The nominee cannot be a current Ohio Grape Industries Committee member.

### Nomination Submission:

Send items listed under "Submission Requirement Checklist" to the following:

Ohio Grape Industries Committee

Attn: Christy Eckstein

8995 E. Main Street

Reynoldsburg, OH 43068

[ceckstein@agri.ohio.gov](mailto:ceckstein@agri.ohio.gov)

**Fax:** (614) 466-7754

Questions, contact Christy Eckstein at

(614) 728-6438 or

[ceckstein@agri.ohio.gov](mailto:ceckstein@agri.ohio.gov)

**Nominations must be received by December 2, 2016**

## OSU Grape & Wine Research & Outreach Specialist

Please contact the following Research, Extension/Outreach Specialists, and Educators if you have any questions relating to their respective field of expertise.

Name & Address	Contact Information		Area of Expertise & Assistance Provided
	Phone	Email & Website	
Dr. Melanie Lewis Ivey, Asst. Professor Dept. Plant Pathology 224 Selby Hall -- OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3849 330-465-0309	E-mail: <a href="mailto:ivey.14@osu.edu">ivey.14@osu.edu</a> Website: <a href="http://www.oardc.ohio-state.edu/fruitpathology/">http://www.oardc.ohio-state.edu/fruitpathology/</a> Facebook: <a href="http://www.facebook.com/fruitpathology">www.facebook.com/fruitpathology</a>	Grape Diseases Diagnostics and Management. Recommendation on grape fungicides and biocontrols. Good Agricultural Practices and Food Safety Recommendations.
Dr. Celeste Welty Dept. of Entomology Columbus, Ohio	614-292-2803	E-mail: <a href="mailto:welty.1@osu.edu">welty.1@osu.edu</a>	Fruit and vegetable Insects
Dr. Doug Doohan, Professor Dept. Horticulture & Crop Science 205 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-202-3593	E-mail: <a href="mailto:doohan.1@osu.edu">doohan.1@osu.edu</a> Website: <a href="http://www.oardc.ohio-state.edu/weedworkshop/default.asp">www.oardc.ohio-state.edu/weedworkshop/default.asp</a>	Vineyard weeds and control. Recommendation on herbicides
Dr. Imed Dami, Associate Professor & Viticulture State Specialist Dept. Horticulture & Crop Science 216 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3882	E-mail: <a href="mailto:dami.1@osu.edu">dami.1@osu.edu</a>  Website: <a href="http://oardc.osu.edu/grapeweb/">oardc.osu.edu/grapeweb/</a>	Viticulture research and statewide extension & outreach programs. Recommendation on variety selection. Imed is the primary research contact of the viticulture program.

	Contact Information		Area of Expertise& Assistance Provided
Name & Address	Phone	Email & Website	
Dr. Elizabeth Long, Assistant Professor OSU/OARDC Entomologist 105 Thorne Hall, Wooster, OH 44691	330-263-3725	E-mail: <a href="mailto:long1541@osu.edu">long1541@osu.edu</a>	Fruit and vegetable insects
Dr. Gary Gao , Small Fruit Specialist and Associate Professor, OSU South Centers 1864 Shyville Road, Piketon, OH 45661 OSU Campus in Columbus Room 256B, Howlett Hall, 2001 Fyffe Ct Columbus, OH 43201	740-289-2071 ext.123  Fax:740-289-4591	E-mail: <a href="mailto:gao.2@cfaes.osu.edu">gao.2@cfaes.osu.edu</a>  Website: <a href="http://southcenters.osu.edu/">http://southcenters.osu.edu/</a>	Viticulture Research and Outreach, VEAP visits in southern Ohio, vineyard management practices, soil fertility and plant nutrition, fruit quality improvement, variety evaluation, table and wine grape production
David Scurlock, Viticulture Outreach Specialist 118 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3825	E-mail: <a href="mailto:scurlock.2@osu.edu">scurlock.2@osu.edu</a> Website: <a href="http://oardc.osu.edu/grapeweb/">oardc.osu.edu/grapeweb/</a>	Evaluation of site suitability for vineyard establishment and all aspects of grape production practices in northern Ohio. David is the primary extension contact of the viticulture program
Todd Steiner, Enology Program Manager & Outreach Specialist Dept. Horticulture & Crop Science 118 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3881	E-mail: <a href="mailto:steiner.4@osu.edu">steiner.4@osu.edu</a> Website: <a href="http://oardc.osu.edu/grapeweb/">oardc.osu.edu/grapeweb/</a>	Commercial wine production, sensory evaluation, laboratory analysis/setup and winery establishment. Todd is the primary research and extension contact of the enology program
Andrew Kirk, AARS Station Manager Ashtabula Agricultural Research Station 2625 South Ridge Road Kingsville, OH 44048	440-224-0273	E-mail:  Website: <a href="http://www.oardc.ohio-state.edu/branches/branchinfo.asp?id=1">www.oardc.ohio-state.edu/branches/branchinfo.asp?id=1</a>	Winegrape production in Northeast Ohio, especially <i>vinifera</i> varieties

<b>Contact Information</b>			<b>Area of Expertise&amp; Assistance Provided</b>
<b>Name &amp; Address</b>	<b>Phone</b>	<b>Email &amp; Website</b>	
David Marrison, County Extension Director, Associate Professor & Extension Educator, OSU Extension-Ashtabula County 39 Wall Street Jefferson, Ohio 44047	440-576-9008 Ext. 106	E-mail: <a href="mailto:marrison.2@osu.edu">marrison.2@osu.edu</a>  Website: <a href="http://ashtabula.osu.edu">ashtabula.osu.edu</a>	Vineyard and winery economics, estate planning and Extension programs in Northeast Ohio