

# Ohio Grape–Wine Electronic Newsletter

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



## Content:

## 29 December 2017 (15)

- Vineyard Update from OARDC - Wooster
- 2017 Year in Review
- Holiday Greetings from AARS - Kingsville
- Vineyard Advisor App
- Vine & Wine News Additions to the Website "Buckeye Appellation"
- Upcoming Events
- Know Your Grape and Wine Experts



# Vineyard Update from OARDC in Wooster:

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*By Imed Dami and Diane Kinney, HCS-OSU*

In this end-of-year issue, we have summed up the year 2017 in the following review based on our previous updates in OGEN throughout the season. Let's hope Mother Nature treats grapevines well during the winter, not too cold to cause damage and not too mild to cause early budbreak. That's all we ask during the season of giving.

A friendly reminder to register for the upcoming 2018 Ohio Grape & Wine Conference. Registration forms and conference information materials are appended or can be accessed at this link: [OGWC](#). We hope to see you there.

On behalf of the OSU Grape and Wine Team, we wish you safe and Happy New Year. Cheers!!



Photo: AARS Kingsville



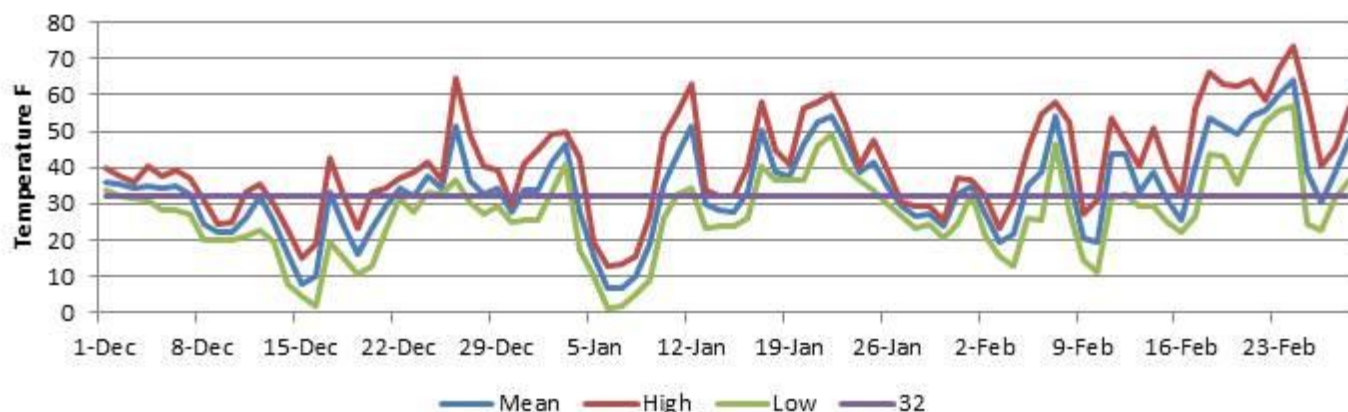
# 2017 Year in Review

Imed Dami, Diane Kinney, The Ohio State University

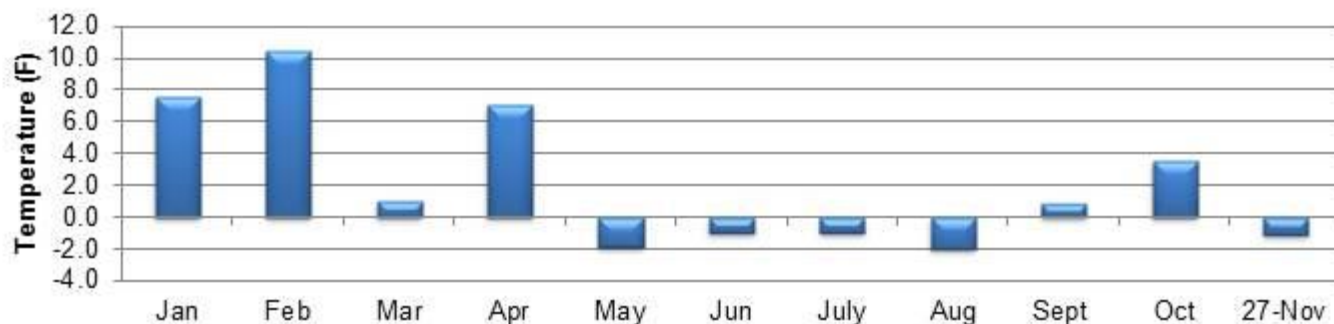
## Weather: Temperature

Dramatic temperature fluctuations occurred during the month of December 2016 with ranges from lows of 2 °F (16 Dec) up to 65 °F (26 Dec). During the early months of the year, air temperatures were considerably warmer than normal all the way through April with the warmest February ever on record. Fortunately, beginning in May, the temperatures leveled out and were basically on track as expected through September. If anything, we were just a bit lower than the norm.

Daily temperatures 1 Dec 16 - 28 Feb 17 (BLK C)-Wooster



2017 Monthly temperature deviation from 30-yr avg - Wooster



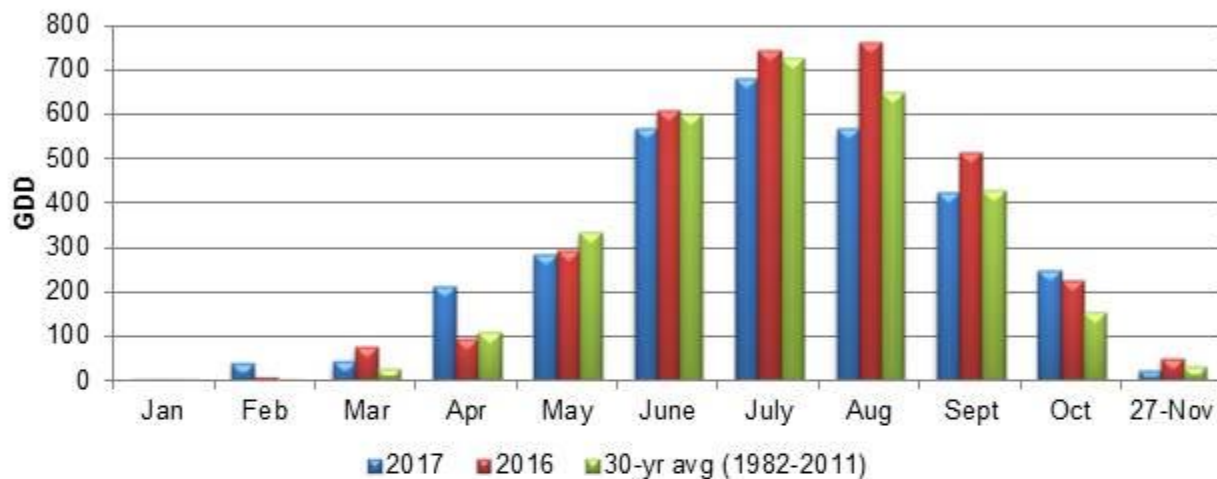
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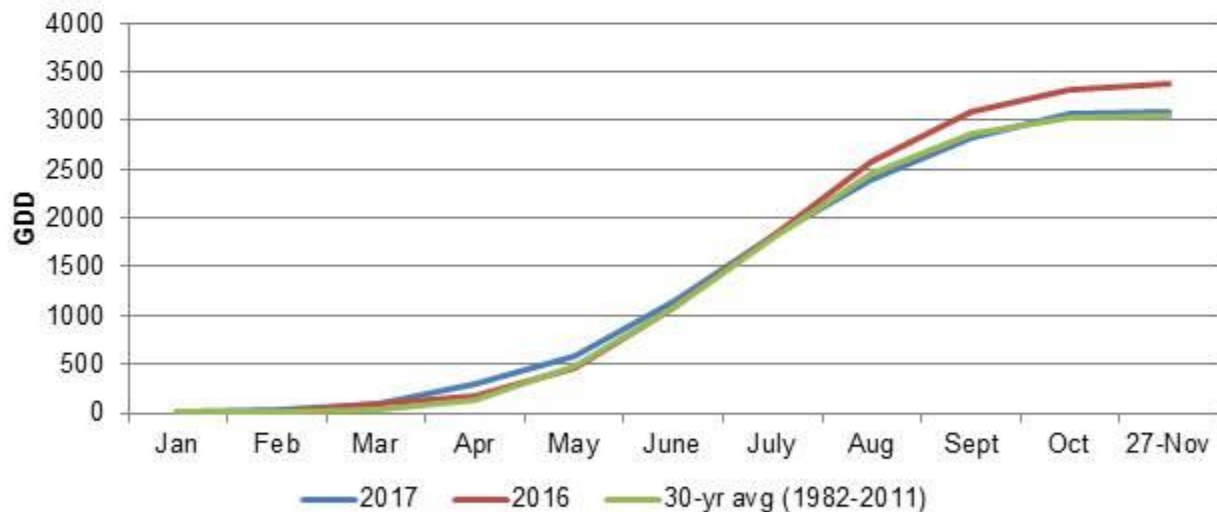
## Weather: GDD

The lower temperatures May through September also resulted in lower accumulation of growing degree days (GDD) when compared to the 30-year average. Since heat units accumulated during the early months of the year, the cumulative GDD was almost on target by the end of November (2017 GDD = 3089, 30-yr avg GDD = 3058).

### Monthly GDD - Wooster



### 2017 Cumulative GDD - Wooster



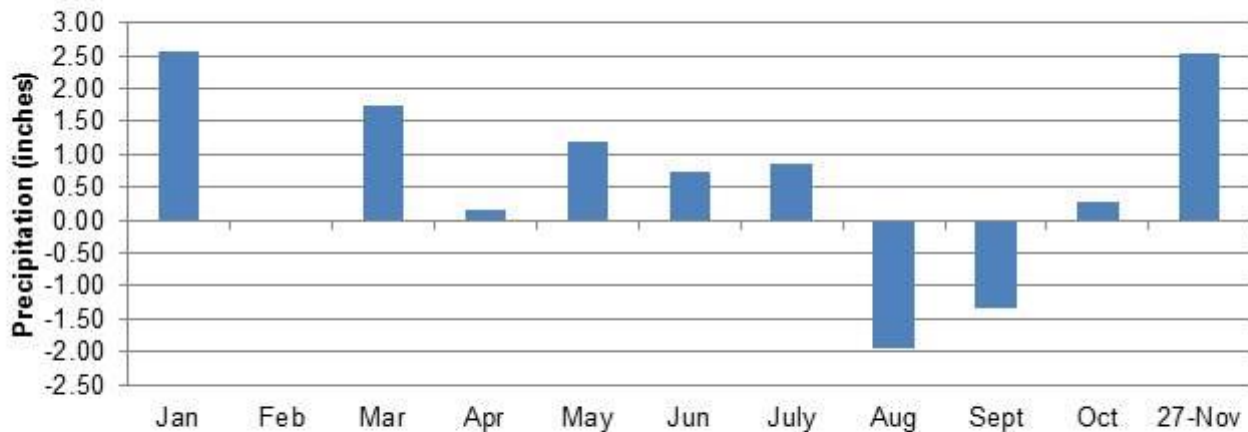
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## Weather: Precipitation

There were dramatic differences in precipitation in 2017 when compared to the 30-year average. The year started very wet in January. Typically, we see precipitation in the form of snow to help with insulation of our vines, but it was rain to the tune of 4.03" in Wooster as compared to the normal 1.46". Cumulatively, we stayed well above the average the entire year. By the end of July we were a whopping 7.23" higher than normal! Fortunately, rainfall slowed down significantly during ripening (August –September), which is very desirable. These dry conditions resulted in little or no disease pressure. By the end of November, we still maintained 6.77" above the 30-year average due in part to an additional 2.15" of rain on November 18<sup>th</sup>. As of November 27<sup>th</sup>, we have had a total of 36.13" of rain in Wooster.

**2017 monthly precipitation deviation from 30-yr avg-  
Wooster**



**Cumulative Precipitation - Wooster**



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## Vineyard Notes:

Due to warm winter, we were concerned that early bud break would occur. For that reason, we conducted double pruning in all varieties beginning with the most hardy varieties (Minnesota varieties), then moderately-hardy hybrids, and ending with the most tender vinifera varieties. By the end of April, all grape varieties in Wooster had completed bud-break and our cumulative GDD's were nearly 100 heat units above the long-term, 30-yr average. As we neared the end of our typical frost threat period (mid-April through mid-May) we had high hopes of avoiding a deadly spring frost but on May 8<sup>th</sup> and 9<sup>th</sup> our hopes were dashed as several locations in Ohio suffered minimum temperatures at or below 32 °F. As all grapevines had broken bud and/or reached shoot growth of more than 12" long, several varieties exposed to those temperatures sustained injury. In Wooster, we were very fortunate and avoided frost injury during this event as our lowest recorded temperature was 34.4 °F.

Our Wooster vineyards did experience a devastating event none the less with 2-4, D spray drift from overspray on a nearby corn field in mid- May. All blocks showed symptoms but the worst hit was Block C, the newly planted variety trial.

By the end of May 2017, in comparison to the long-term, 30-yr average, we were above in both precipitation (+ 5.54") and GDD ( +~75). Our cold-hardy Minnesota varieties were already at full bloom with all other varieties were at pre-bloom stage. In mid-May, we completed our double pruning back to a more desirable number of 2-3 bud spurs.

As we progressed into the summer months, we leveled off in all areas (precipitation/temperature/GDD). This allowed us to proceed with typical vine management (shoot tucking/vine combing, and trunk suckering) while cluster thinning and leaf pulling occurred in those varieties at BB stage of fruit growth in late June.

Late June also brought large numbers of Japanese Beetles. Even with a regimented spray program beginning with the first sighting, rain delays for future spray applications allowed the beetles to take a good hold on the vineyard resulting in high amounts of damage with leaf area loss of up to one third of the shoot.

As mentioned earlier, by the end of July our cumulative rain volume was at over 7" above the 30-yr average. This trend would begin to change in August and September along with cooler temperatures, resulting in low GDD during the final maturing time frame of our grapes. Looking at the monthly average of GDD in August alone, we were down by nearly 200 GDD due to lower than normal temperatures in June, July and August.



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Final leaf pulling, cluster thinning and side/top hedging was completed in early August prior to fruit veraison and bird netting was applied. Even with netting applied, bird damage seemed to be a very high problem. We also appeared to have some raccoon damage even though we were unsuccessful at catching any in live traps. The birds were very persistent and were often found inside the netting and significant loss was noticed. Fortunately, due to low rain, we experienced little to no disease pressure to hinder our grapes further during the final ripening. Weekly fruit maturity progression began with early veraison and continued through to the end of harvest. As with past years, these weekly updates were added to the website for both Wooster and Kingsville varieties allowing the industry to follow along as a comparison with their own vineyards.

When considering our grapes endured spray drift, Japanese Beetles and birds, the continued dry weather into September was a welcomed sight as we were able to allow the grapes to hang safely as pH numbers rose and TA percentages lowered.

On September 19<sup>th</sup>, we began our first round of hilling in the vineyard for our grafted varieties with a final second pass in October. We also decided to reseed our row middles as over the years they were getting more and more narrow. This has created problems with soil compaction and erosion near vines. After burning down the grass we used a grass seeder to drill in a mixture of perennial ryegrass, chewing fescue, tall fescue, and Kentucky bluegrass.

In comparison with 2016, all grape varieties in Wooster were picked well below the GDD recorded in 2016 yet we saw up to 3 Brix higher as well as 2 g/L higher in acid. Harvest dates were at times earlier than 2016, the same, or even later than 2016. This just goes to prove, date is not a determining factor nor is GDD. Rather, there is any number of additional factors to consider each and every year when determining your optimum time to pick quality fruit.

The morning of the 9<sup>th</sup> of November brought our first hard frost to the Wooster vineyard. Temperatures were below freezing for a significant amount of time. Our highest vineyard block (Block C-vinifera) recorded temperatures down to 31.0 °F while our lowest block (Block A – hybrids, ~10 ft lower in elevation ) recorded 26.5 °F. This cold trend continued for several days which resulted in complete leaf browning and leaf fall.



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Grape maturity of grape varieties at the **Wooster** research vineyard:

Variety	Harvest Date	GDD *	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	SS/TA*10
Cabernet franc	3-Oct	2831	143	23.2	3.38	7.0	33
Chambourcin	13-Oct	2975	238	22.2	3.41	10.2	22
Chardonnay	18-Sep	2660	156	22.5	3.32	9.5	24
Frontenac	29-Sep	2806	112	26.1	3.37	15.5	17
La Crescent	27-Sep	2773	105	24.5	3.23	15.6	16
Marquette	27-Sep	2773	112	26.7	3.10	16.9	16
Riesling	26-Sep	2750	181	20.5	3.12	8.9	23
Sauvignon blanc	25-Sep	2727	165	21.7	3.07	15.1	14
Traminette	3-Oct	2831	185	23.7	3.19	9.1	26

\*GDD; cumulative daily mean temperatures above 50F since January.

Grape maturity of grape varieties at the **Kingsville** research vineyard:

Variety	Harvest Date	GDD*	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	SS/TA*10
Arneis	3-Oct	2562	186	18	3.19	9.9	19
Arandell	28-Sep	2539		19	3.25	7.8	24
Cabernet franc	19-Oct	2758	142	22	3.41	7.3	30
Chardonnay	28-Sep	2539	172	24	3.23	10.4	23
Concord	10-Oct	2676		17	3.29	6.9	25
Frontenac	10-Oct	2676		25	3.13	13.7	18
Gamay noir	19-Oct	2758	207	20	3.31	7.4	27
Pinot noir	28-Sep	2539	169	23	3.26	9.1	25
Pinot noir precoce	21-Sep	2388	158	21	3.38	8.6	24
Pinotage	19-Oct	2758	177	23	3.25	10.3	22
Regent	13-Oct	2706		20	3.20	5.7	35
Sauvignon blanc	28-Sep	2539	193	23	3.04	13.2	17
Sauvignon gris	3-Oct	2562	187	21	3.18	11.0	19
Siegeerrebe	8-Sep	2217	293	17	3.50	5.9	30
Teroldego	7-Nov	2830	189	21	3.31	10.0	21

\*GDD; cumulative daily mean temperatures above 50F since January.



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## **“Buckeye Appellation” Website:**

<https://ohiograpeweb.cfaes.ohio-state.edu/>

- Many updates to the website were made throughout the year in addition to our monthly OGEN newsletters. Updates on frost events in April were also posted timely and shared with growers in Ohio.
- A total of 121 postings were made to the website during the Fiscal Year 2017.

Google Analytics of *Buckeye Appellation* for reporting period **1 Jul 16 – 30 Jun 17**

- **6,970 session views**, an increase by 22% from previous year
- **4,787 users**, an increase by 24% from previous year
- **23,549 page views**, an increase by 35% from previous year



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*Merry Christmas from AARS*





## The *Vineyard Advisor* New App: Free Christmas Present!



A powerful new mobile application for vineyard managers has been released for free download for iPhone and Android mobile phones. *The Vineyard Advisor* provides recommendations for managing some 350 problems afflicting grapes nationwide, from diseases, insects, mites, nematodes and wildlife, to environmental stress, physiological disorders and weeds.

Ed Hellman, Professor of Viticulture and Enology at Texas Tech University lead development of *The Vineyard Advisor*. Dr. Hellman is now full-time with Texas Tech, based in Fredericksburg where he is leading expansion of viticulture and enology teaching and research programs in the Texas Hill Country.

*The Vineyard Advisor* provides recommendations on control strategies and action thresholds, natural controls and cultural practices, organic materials, and pesticides. The most current list of all pesticides labeled for use on grapes to control a specific problem is retrieved from the EPA label database. Full labels are available in PDF format for most pesticide products. Weed management recommendations provide cultural practices and general recommendations, as well as special considerations for difficult to control weeds, or those that have developed tolerance to herbicides. Again, the most current list is provided of all herbicides labeled for use on grapes to control a specific weed. Two search options are available to the user: search *The Vineyard Advisor* database for grape problems, or search for pesticides labeled for use on grapes. The pesticide search can be done by product name or active ingredient. Customized links are provided to the app user's state agricultural extension service and pesticide regulatory agency based on the user's location. *The Vineyard Advisor* is available at the App Store for iPhone and Google Play for Android users. Check it out and make sure to download it on your mobile device



Free download for *Vineyard Advisor* App

iTunes App Store:

<https://itunes.apple.com/us/app/vineyard-advisor/id1187381601?mt=8>

Google Play (Android):

<https://play.google.com/store/apps/details?id=edu.tamu.agrilife.VineyardAdvisorApp>

for the 2018 season.

# Vine & Wine News @ Buckeye Appellation 2017

By: Diane Kinney and Imed Dami, HCS-OSU

Vine & Wine News continues to provide updates on grape growing and wine making in Ohio and elsewhere. These updates will be posted on the program website, *Buckeye Appellation* at: <http://ohiograpeweb.cfaes.ohio-state.edu/>. We would like to invite you to visit the website on a regular basis to help inform you of what our OSU Team has available to you through OGEN, TGE, research updates, events and news. Our hope is that it becomes a resource you look up periodically. So why not bookmark this site today?

In the month of November, we have posted the following:

## Educational Materials:

- Ohio Grape Electronic Newsletter ([OGEN](#)) on homepage and tab (current issue).
- The Grape Exchange ([TGE](#)) on the homepage and tab (latest posting on Nov 16).

## News:

- December 11 – [Dicamba Restrictions Added](#)
- December 20 – [Tax Bill to Benefit Vineyard Owners](#)

## Upcoming Events:

- January 9: [2017 Post Fermentation Workshop: Indian Bear Winery](#)
- January 16: [2017 Post Fermentation Workshop: Vermillion Valley Vineyards](#)
- February 19-20: [2018 Ohio Grape and Wine Conference](#)

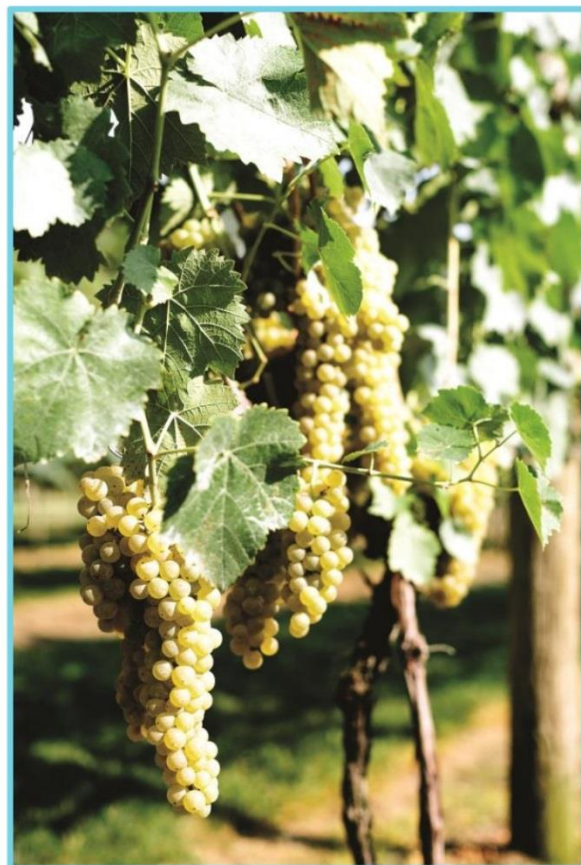
## Miscellaneous:

- Misc. photos added [Our Student](#) and [Grape Group Alumni](#) areas.



# 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.

- ✓ 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](http://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](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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**Questions:**  
 Contact: Christy Eckstein  
 Phone: 614-728-6438  
 Fax: 614-466-7754  
[christy.eckstein@agri.ohio.gov](mailto:christy.eckstein@agri.ohio.gov)

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# OSU Grape & Wine Research & Outreach Specialists

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

Contact Information			
Name & Address	Phone	Email & Website	Area of Expertise & Assistance Provided
<b>Dr. Imed Dami</b> , Professor & Viticulture State Specialist Dept. Of 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="#">Buckeye Appellation</a>	Viticulture research and statewide extension & outreach programs. Recommendation on variety selection. Imed is the primary research contact of the viticulture program.
<b>Dr. Doug Doohan</b> , Professor Dept. Of Horticulture & Crop Science 205 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-202-3593	Email: <a href="mailto:Doohan.1@osu.edu">Doohan.1@osu.edu</a>  Website: <a href="#">OARDC Weed Lab</a>	Vineyard weeds and control. Recommendation on herbicides.
<b>Dr. Gary Gao</b> , Small Fruit Specialist and Associate Professor, OSU South Centers 1864 Shyville Rd, Piketon, OH 45661 OSU main campus, Rm 256B, Howlett Hall, 2001 Fyffe Ct Columbus, OH	740-289-2071 Ext. 123  Fax: 740-289-4591	Email: <a href="mailto:gao.2@cfaes.osu.edu">gao.2@cfaes.osu.edu</a>  Website: <a href="#">OSU South Centers</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.
<b>Dr. Melanie Lewis Ivey</b> , Assist. Professor Dept. of Plant Pathology 224 Selby Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3849  330-465-0309	Email: <a href="mailto:ivey.14@osu.edu">ivey.14@osu.edu</a>  Website: <a href="#">OSU Fruit Pathology</a>  Facebook: <a href="#">OSU Fruit Pathology</a>	Grape Diseases Diagnostics and Management. Recommendation on grape fungicides and biocontrols. Good Agricultural Practices and Food Safety Recommendations.
<b>Andrew Kirk</b> , AARS Station Manager Ashtabula Agricultural Research Station 2625 South Ridge Road Kingsville, OH 44048	330-263-3881	Email: <a href="mailto:Kirk.197@osu.edu">Kirk.197@osu.edu</a>  Website: OSU Branch Campus	Wine grape production in Northeast OH, especially <i>vinifera</i> varieties
<b>Dr. Elizabeth Long</b> , Assist. Professor OSU/OARDC Entomologist 105 Thorne Hall 1680 Madison Avenue Wooster, OH 44691	330-263-3725	Email: <a href="mailto:long.1542@osu.edu">long.1542@osu.edu</a>	Fruit and vegetable insects.
<b>David Marrison</b> , County Extension Director, Assoc. Professor & Extension Educator OSU Extension – Ashtabula County 39 Wall Street Jefferson, OH 44047	440-576-9008 Ext. 106	Email: <a href="mailto:Marrison.2@osu.edu">Marrison.2@osu.edu</a>  Website: Ashtabula OSU	Vineyard and winery economics, estate planning and extension programs in Northeast Ohio.

Contact Information			
Name & Address	Phone	Email & Website	Area of Expertise & Assistance Provided
<b>Dr. Erdal Ozkan</b> , Professor & Extension State Specialist Food, Agriculture & Biological Engineering Dept, OSU 590 Woody Hayes Drive Columbus, OH 43210	614-292-3006	Email: <a href="mailto:ozkan.2@osu.edu">ozkan.2@osu.edu</a>	Pesticide application technology, Sprayer calibration
<b>Patrick Pierquet</b> , Dept. Of Horticulture & Crop Science 130 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3879	Email: <a href="mailto:Pierquet.1@osu.edu">Pierquet.1@osu.edu</a>	Wine Cellar Master – OSU Micro-vinification, sensory evaluation and laboratory analysis
<b>Todd Steiner</b> , Enology Program Manager & Outreach Specialist Dept. Of Horticulture & Crop Science 118 Gourley Hall – OARDC 1680 Madison Avenue Wooster, OH 44691	330-263-3881	Email: <a href="mailto:Steiner.4@osu.edu">Steiner.4@osu.edu</a>  Website: <a href="http://BuckeyeAppellation.com">Buckeye Appellation</a>	Commercial wine production, sensory evaluation, laboratory analysis/setup and winery establishment. Todd is the primary research and extension contact of the enology program.
<b>Dr. Celeste Welty</b> OSU main campus Department of Entomology Columbus, OH	614-292-2803	Email: <a href="mailto:Welty.1@osu.edu">Welty.1@osu.edu</a>	Fruit and vegetable insects