

# Ohio Grape–Wine Electronic Newsletter

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## Content:

### 31 January 2018 (1)

- Cold Snap in Early January and its Impact on Grapes
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## Cold Snap in Early January and its Impact on Grapes:

By Imed Dami and Diane Kinney, HCS-OSU

(Note: this article was sent out on January 19 to OGEN subscribers and posted again in this monthly January issue for your information (below). Thus far, we have not experienced extreme low temperatures since early January. So, most likely there has not been any more winter injury since that event. Also, this article serves as a reminder that we're not out of the woods yet. Before pruning moderately tender and tender varieties, it is critical that you assess bud injury first. The OSU Grape Team will conduct two workshops in the coming weeks on how to assess winter damage and prune grapevines. See announcement in this issue).

Between January 1<sup>st</sup> and 7<sup>th</sup>, official minimum temperatures ranged between -2 °F and -14 °F across the state (Table 1). Some growers reported temperatures as low as -15 °F in their vineyards. Even though grapevines are at the maximum cold hardiness state in January, the minimum air temperatures may have been lower than the critical temperatures for bud survival in some areas which would lead to injury. In Ohio, *Vitis vinifera* are the most tender grapevines and varieties within this species have different cold hardiness level (LT50). Typically, vinifera sustain some level of bud injury after exposure to air temperatures at or below -5 °F.

To check the status of cold hardiness and possible bud injury, canes were collected on 9 January 2018 from OSU research vineyards in Wooster and Kingsville. Five canes (with 10 buds/cane, node positions 3 to 12) per variety were brought indoors to thaw at room temperature for 24 hrs. The lowest temperature for more than 1 hour was -4 °F (or -20 °C on January 5<sup>th</sup>) at the research vineyard in Wooster and -7 °F (~ -22 °C on January 7<sup>th</sup>) in Kingsville. Injuries of primary and secondary buds are summarized in Tables 2 and 3 and the following conclusions are drawn. We would to thank Hongrui Wang, Bailey Miller, Patrick Pierquet, Andy Kirk and Yvonne Woodworth for their assistance with cane collection (in frigid weather!) and bud assessment.

- In Wooster, the overall average of *primary* bud injury ranged between 0% (Frontenac) and 44% (Sauvignon blanc). In Kingsville, it was between 5% (Pinot noir) and 72% (Durif, also called Petite Syrah).
- The *overall average*, which is the average of bud injury across all node positions, does not tell the full story. In fact, when assessed by node position, bud injury % is generally different than the overall average. Typically, bud injury is lower on basal node positions and higher on apical (tip) positions. For example, Chardonnay, grown in Kingsville, had an overall primary bud injury average of 11%. Basal buds (node 3 to 5) had no injury at all; whereas apical buds (node 10-12) sustained 20% injury.
- You may ask the question: "How is that important"? The answer is it matters when pruning adjustment is required and based on type of pruning (spur vs cane). For example, if Chardonnay is spur-pruned, there is 0% bud injury in basal buds, then there is no

adjustment of pruning. However, if Chardonnay is cane-pruned, there is 12% injury in middle and 20% in apical positions, then pruning has to be adjusted accordingly.

- Secondary buds, as expected, had minimum injury (0 to 17% among all varieties). Even though, they are not as fruitful as primary buds, they become important to assess and count if primary buds are damaged.
- The status of bud injury reported here is only valid up to January 9<sup>th</sup>. We still have 6 more weeks of potential damaging cold events. In other words, % bud injury could remain the same as of January 9, or get worse if damaging temperatures occur again. In both situations, it is important to assess bud damage just prior to pruning.

Table 1. Dates and corresponding lowest temperatures recorded in different regions in Ohio.

Region	Weather station location	Date of lowest temp.	Lowest temp. (°F)
Central	Columbus/Bolton FLD	2-Jan	-11
	Rickenbacker ANGB	Jan 1, Jan 2	-7
	Ohio State University	2-Jan	-6
	Akron/Akron-Canton	7-Jan	-3
	Wooster	6 Jan, 7 Jan	-11
	Knox County	1 Jan, 6-7 Jan	-4
	Zanesville Municipal	1 Jan, 3 Jan	-9
	New Philadelphia	1-Jan	-10
	Mansfield	5 Jan, 6 Jan	-5
	Marion Muni ARPT	2-Jan	-6
Northeast	Elyria/Lorain CO	7-Jan	-6
	Cuyahogo CO	6-Jan	-2
	Youngstown	7-Jan	-11
	Ashtabula County AR	6 Jan, 7 Jan	-9
Northwest	Metcalf Field	2 Jan, 6 Jan	-6
	Defiance Memorial	2-Jan	-11
	Toledo Express A	2 Jan, 6-7 Jan	-5
	Findlay Airport	2-Jan	-8
	Lima Allen CO ARPT	2-Jan	-11
Southeast	Athens	3-Jan	-10
	Lancaster	6-Jan	-14
Southwest	Hook FLD MUNI	2-Jan	-13
	Springfield/Beckley	2-Jan	-14
	Wilmington Airborne	2-Jan	-11
	Cincinnati Municipal	2-Jan	-4
	Hamilton	2-Jan	-9
	Wright-Paterson AFB	2-Jan	-12

Table 1. Bud injury of varieties grown at the OSU research vineyard at OARDC in **Wooster**. Lowest temperature that lasted for more than 1 hour was -4 °F on 5 January 2018. Canes were collected on 9 January

Variety	% Bud damage (all node positions/cane)		% Bud damage by node position					
			Basal (node 3-5)		Middle (node 6-9)		Apical (node 10-12)	
	I*	II*	I	II	I	II	I	II
Aromella	12	0	6	0	12	0	25	0
Cabernet franc	8	0	0	0	0	0	27	0
Chambourcin	2	0	0	0	0	0	8	8
Chardonnay	8	0	7	0	5	0	13	0
Frontenac	0	0	0	0	0	0	0	0
Marquette	2	2	8	8	0	0	0	0
Riesling**	11	0	20	0	5	0	8	0
Sauvignon blanc	44	6	27	0	50	10	54	8
Traminette	26	2	27	0	10	0	47	7

\*I: primary bud, II: secondary bud. \*\*Some buds sustained damage from causes other than cold.

Table 3. Bud injury of varieties grown at the OSU research vineyard at AARS in **Kingsville**. Lowest temperature (more than 1 hour) was -7 °F on 7 January 2018. Canes were collected on 9 January.

Variety	% Bud damage (all node positions/cane)		% Damage by node position					
			Basal (node 3-5)		Middle (node 6-9)		Apical (node 10-12)	
	I*	II*	I	II	I	II	I	II
Cabernet franc	10	6	13	13	10	0	7	7
Chardonnay	11	4	0	0	12	0	20	13
Durif (P. Syrah)	72	15	77	17	70	12	70	17
Pinot noir	5	5	0	7	5	5	11	0
Regent	20	7	8	0	26	11	23	8

\*I: primary bud, II: secondary bud.



Information on assessing winter damage and pruning adjustment are from previously published articles in OGEN and excerpts are listed below. Most information is from the book titled "Winter Injury to grapevines and Protection Methods" which I strongly recommend (online order: [msue.anr.msu.edu/resources/winter\\_injury\\_to\\_grapevines\\_and\\_methods\\_of\\_protection\\_e2930](http://msue.anr.msu.edu/resources/winter_injury_to_grapevines_and_methods_of_protection_e2930)).

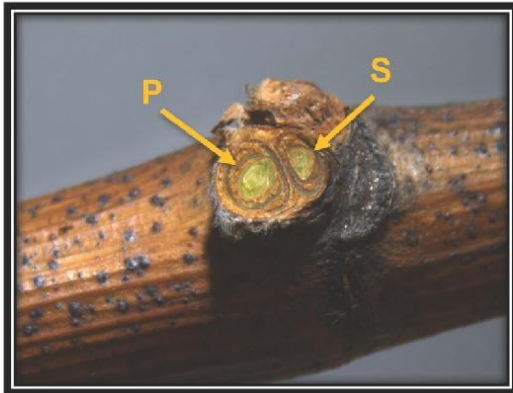
- Prune cold hardy varieties first and most tender varieties last.
- Collect enough canes to yield 100 "representative" nodes per variety. By representative I mean evaluate nodes that you would otherwise retain as spurs or canes when pruning.
- Place canes indoor to thaw for 48-72 hours.
- Using a sharp razor blade, cut across the bud tip at a third or half of its height.
- Visually assess if the primary bud (largest size) is alive (green color) or dead (brown). You may also evaluate the status of secondary buds if many primary buds are dead.
- We have added photos and links to You-Tube videos to assist with assessing bud winter damage (see below).
- A data sheet could be used to record and compute bud mortality as a percent.
- Conduct bud damage assessment for each variety separately and sometimes for each block of same variety separately (for example one block of chardonnay on top of the hill will likely have different bud damage than a block of same variety at the bottom of the hill).
- If primary bud damage = 0 to 14%, then no adjustment of pruning is needed.
- If primary bud damage = 15 to 34%, then leave about 35% extra buds. For example, if you prune to leave 30 buds/vine, and bud damage = 20% then leave an extra 35% or 40 buds/vine.
- If primary bud damage = 35 to 50%, then double the number of buds retained.
- If primary bud damage >50%, then it is best to minimally prune vines by hedging.
- Generally, basal buds (buds on the basal positions of the cane) are more cold hardy than distal buds. Thus, it is best to increase the number of spurs per vine than buds per spur when adjusting bud number per vine.
- Note that hybrids with fruitful secondary and base buds will produce a normal crop even with relatively high % primary bud injury. Examples include, DeChaunac, Seyval, and Vidal.

Video links for assessing bud injury:

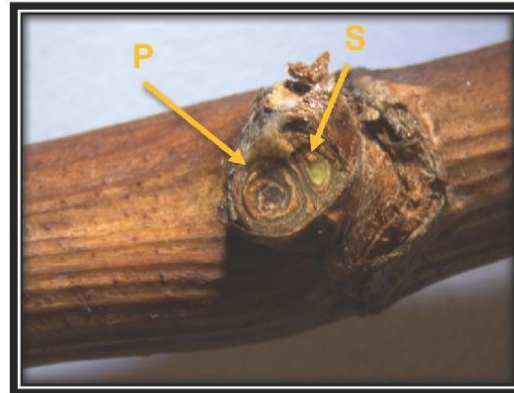
- Part 1 (cane collection): [www.youtube.com/watch?v= RHJ5mY3fAs](http://www.youtube.com/watch?v=RHJ5mY3fAs)
- Part 2 (bud assessment): [www.youtube.com/watch?v=eWtr0jzI2Dk](http://www.youtube.com/watch?v=eWtr0jzI2Dk)
- Assessing bud damage: [www.youtube.com/watch?v=rMav5zmGagg](http://www.youtube.com/watch?v=rMav5zmGagg)
- Assessing bud damage: [www.youtube.com/watch?v=vv5axzMkYuY](http://www.youtube.com/watch?v=vv5axzMkYuY)



## Grape Bud Winter Injury Assessment



Bud cross section: Live (green) primary (P) and secondary (S) buds (Photo by Imed Dami).



Bud cross section: Dead (brown) primary (P) and live (green) secondary (S) buds (Photo by Imed Dami).

## **AARS Update: Upcoming Events in Ashtabula, Lake, and Geauga Counties**

### **1. Northeast Ohio Winter Grape School**

**March 1, 2018**

**St. Joseph Vineyards**

**7882 Warner Rd, Madison, OH 44057**

Registration begins at 830am and the event runs to 12pm. Look for a program flier next week, featuring:

- Round-table discussion to explore research and outreach priorities for Ashtabula Agricultural Research Station and County Extension offices. (*Moderated by Andy Kirk and Tom DeHaas*)
- Report on initial progress of Ashtabula Terroir research project (*Andy Kirk*)
- Plant Pathology Update (*Dr. Melanie Lewis Ivey, OSU-OARDC Plant Pathology*) (*Pesticide Credit*)
- Pesticide Education Session (*Tom DeHaas, Lake County Extension Educator*) (*Pesticide Credit*)

### **2. Bud Dissection by Appointment**

**February and Early March 2018**

**Ashtabula Agricultural Research Station**

In light of the cold temperatures experienced in early January, and any that may arise in the next month, AARS is offering assistance to local grape growers that need instruction or a refresher tutorial on bud dissection. On appointment, AARS staff can spend ~15 minutes with a grower to examine buds and assess damage.

Before scheduling an appointment, please read [this](#) update from Dr. Dami. Thus far in our examination of grape buds from four vineyards in the Tri-County area, there has not been severe damage to commercially significant varieties.

Please call 440 224 0273 or email [kirk.197@osu.edu](mailto:kirk.197@osu.edu) to schedule an appointment.

### **3. Geauga County Pruning Workshop**

**March 31, 2018**

**Sage's Apples**

**11355 Chardon Road**

**Chardon, OH 44024**

Sage's Apples and the Geauga County extension office are putting on a pruning workshop for small fruits, including grapes. See [this](#) link for more details and registration!

### **4. AARS Field Day**

**Late July or August, 2018: (TBD)**

**Ashtabula Agricultural Research Station**

**2625 South Ridge Rd E**

**Kingsville, OH 44048**

AARS will be hosting its biennial field day this summer. We are actively looking for input as to what topics are desirable this year. The winter grape school will be a great opportunity to provide input about field day topics. Otherwise, please email me at [kirk.197@osu.edu](mailto:kirk.197@osu.edu) or call the research station at 440 224 0273.

# Vine & Wine News @ Buckeye Appellation 2018

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* (BA) 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 January, we have posted the following updates. Simply click on the blue link and the desired document will automatically open.

## 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 Jan 23).

## Upcoming Events

- February 19-20, 2018: [2018 Ohio Grape and Wine Conference](#)
- March 1, 2018: Winter Grape School (more information later)
- March 9, 2018: [Winter Injury Assessment and Pruning of Grapevines - Wooster](#)
- March 15, 2018: [Winter Injury Assessment and Pruning of Grapevines – Piketon.](#)

## Miscellaneous: New Resources

We have added the following two resources which consist of lists of grapevine nurseries and equipment and vineyard suppliers. We regularly receive inquiries about the two from prospective and new grape growers. Both of the links below are a useful quick reference available at your fingertips to help you in your search for items needed in your vineyard establishment and operations. The lists do not include ALL nurseries and vineyard suppliers, which lead to our disclaimer *that the listing of grapevine nurseries and vineyard suppliers does not imply endorsement of their products, not does the failure to list other suppliers imply inferiority of their products.* We hope that you find these newly posted resources on AB useful to your day-to-day vineyard activities.

- [Grapevine Nurseries](#)
- [Vineyard Equipment and Supplies](#)



By: Diane Kinney and Imed Dami, HCS-OSU

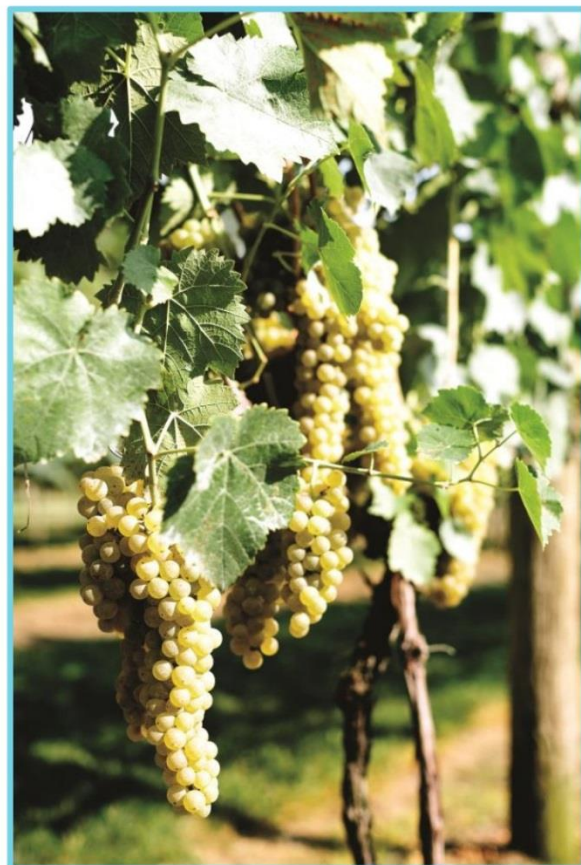
The 2018 Ohio Grape & Wine Conference is just over two weeks away – February 19-20, 2018.

- Conference Registration Fees:
  - **\$225 per first and second attendee**
  - [Registration Packet](#)
  - [Agenda](#) (subject to change)
- Lodging: Embassy Suites Columbus-Dublin
  - **Rate \$129 + tax**, (discounted blocked rooms are now sold out)
  - 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)
- Pesticide Credit Recertification (category: commercial):
  - 8 talks qualify for Pesticide Credit Recertification
  - 1 hour of CORE, 1.5 hr Category 2B (Disease/insect management) and 1.5 hr Category 2C (weed management)
- Technical sessions:
  - **27 speakers** covering **31 topics** in enology and viticulture and wine tastings (feel free to float between viticulture and enology sessions)
  - Workshop (Monday morning) on the topic of “*Addressing Key Production Practices for Quality wines and Healthy Vines*” presented in viticulture and enology concurrent sessions.
- Trade show:
  - A two-day trade show will feature a record number of **30+ exhibitors** covering both vineyard and winery equipment and services. Informational stands representing USDA-FSA, ODA, ODLC, OSU, and OWPA will also be present
- Special events:
  - Ohio wines will be featured at the Ohio Wine Reception, “OQW” and/or 2017 Director’s Choice award winning wines paired with entrees at the Monday evening banquet and select Ohio Wine competition medal award winners at the Tuesday buffet lunch.

We look forward to seeing you all soon!

# 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                     | ✓ Misco                           |
| ✓ Collinwood Grape Company        | ✓ Ohio Wine Producers Association |
| ✓ Criveller                       | ✓ Paul Hall & Associates          |
| ✓ GBS Corp                        | ✓ Scott Laboratories              |
| ✓ George Ackerman                 | ✓ Smith Leavitt Insurance Agency  |
| ✓ Green Hoe                       | ✓ Spec Trellising                 |
| ✓ JD Equipment                    | ✓ The Ohio State University/OARDC |
| ✓ Kent State University Ashtabula | ✓ 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\* \$ \_\_\_\_\_

**Select Form of Payment:** ☐ Check (made payable to Ohio Dept. of Agriculture) ☐ Discover ☐ MasterCard ☐ Visa  
 Credit Card Number: \_\_\_\_\_ Verification Code: \_\_\_\_\_ Expiration Date: \_\_\_\_\_  
*If credit card billing is different than address above, please list billing information below:*  
 Address: \_\_\_\_\_  
 City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

\*\*Discount applies to all registrations postmarked on or before January 26, 2018

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

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

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

## Winter Injury Assessment and Grapevine Pruning

- 1) **What:** Winter Injury Assessment and Grapevine Pruning

**When:** March 9, 2018. 1-4 pm

**Where:** OSU/OARDC, Fisher Auditorium, 1680 Madison Ave, Wooster, OH 44691

**Fee:** \$10 includes handouts and refreshments

**Registration:** pre-register with Diane Kinney at [kinney.63@osu.edu](mailto:kinney.63@osu.edu) or 330-263-3814

**Additional information:** This workshop will cover Winter Injury Assessment and Managing/Pruning grapevines. There will be hands-on demonstration of cutting buds. If weather allows, we will also travel to the vineyard so please dress appropriately.

- 2) **What:** Winter Injury Assessment and Grapevine Pruning

**When:** March 15, 2018.

**Where:** OSUE-South Centers, 1864 Shyville Road, Piketon, OH 45661

**Fee:** \$ TBD

**Registration:** pre-register with Charrisa Gardner at [gardner.1148@osu.edu](mailto:gardner.1148@osu.edu) or 740-289-2071, ext 132

**Additional information:** This workshop will be combined with the Small Fruit Production Workshop and will cover Winter Injury Assessment and Managing/Pruning grapevines after damage. *Additional details to follow at a later date.*

# 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