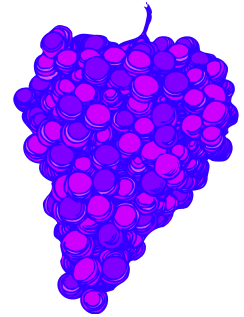




2006 NE Ohio Grape School

Tuesday, March 7, 2006
Grand River Cellars
5750 Madison Road (State Route 528)



3:00-7:30 pm
Registration from 2:30-3:00 pm

Ashtabula County Extension Update - David Marrison, OSU Extension Educator will update growers on the status of the northeast Ohio weather temperature study and the state-wide grape labor management survey.

Ashtabula County Research Update - Greg Johns, Branch Manager of the OARDC Ashtabula Research Station will give an update on the research projects that are being conducted at the branch. You will be amazed by the amount of research being conducted at the Ashtabula Research Station

OSU Viticulture-Enology Program Update - Dr. Imed Dami, State Leader of the OSU Viticulture-Enology program, will provide an update on the grape educational programs and research being conducted across the state. Hear the results of the state-wide Viticulture-Enology Survey.

Management of Grape Berry Moth - Dr. Tim Weigle from Cornell University will share the results from the New York State Grape IPM program's feasibility study of using Trichogramma ostriniae to control grape berry moth damage in vineyards of New York and Pennsylvania.

Setting up a Vineyard Lab for Essential Analysis - In the production of a premium table or dessert wine, it is essential to start with quality grapes in the vineyard. It is critical to monitor grape maturity and quality in the laboratory to assure quality at harvest. Dr. Todd Steiner, Enology Outreach Specialist for OARDC, will share the essential equipment, materials required, space and organization of a properly set up laboratory. In addition, laboratory procedures for essential analysis will be shared.

A Look at Wine Barrels - Brian Wilson, from Keystone Cooperage, will be on hand to introduce their barrel making company to our producers and share information on their barrel types, toasting differences, origin of wood and sensory evaluation data.

Industry Reception & Dinner (6:00-7:00 pm) - A wine tasting reception in the cellar will be followed by a wonderful dinner provided by Grand River Cellars consisting of a dinner salad with Balsamic Vinaigrette Dressing served with a French Baquette, roasted half of chicken, roasted red garlic mashed potatoes, Caribbean mixed vegetables and a chocolate brownie for dessert. This will be an excellent time for grape producers to relax, dine and share fellowship.

Observations in Italian Viticulture and Enology - Join Michelle Widner, Dave Scurlock and Todd Steiner as they share the current marketing, viticulture, and enology topics observed in the commercial grape and wine industry in Italy. The tour was focused in the Northern Italy region considered as a cool climate viticulture area. An objective of the trip was to identify the potential of introducing new varieties to be successfully grown in Ohio leading to increasing our premium wine quality. In addition, valuable information will be given regarding specific viticulture and enology practices observed at some of the finest vineyards and wineries in Northern Italy. Highlights from information presented in viticulture and enology research at the Institute Agrario San Michele All' Aldige will also be shared.

-----cut and mail registration form-----
2006 NE Ohio Grape School

Name _____
Address _____
Phone _____ Email _____

No. Reservations _____ @ \$25 per person _____ Amount
_____ @ \$20 for second person from operation + _____ Amount
= _____ Total Due

Reservations are due by March 1. So please mail today!

Mail reservation to:
OSU Extension - Ashtabula County
39 Wall Street, Jefferson, Ohio 44047