2019 NORTHWEST MICHIGAN ORCHARD & VINEYARD SHOW

Concurrent Grape and Wine Session

Grand Traverse Resort
January 15-16

Costs:  
Pre-registration Fee: $35/person for both days  
Registration at the door: $40/person for both days  
Jan. 15th Fruit Industry Luncheon Open to Tree Fruit and Grape attendees: TBD  
Jan. 16th CMI Luncheon; Stan Howell Honorarium Luncheon (Sponsored by Prestige Glassware and Michigan Wine Collaborative)

Educational sessions coordinated by:

Dr. Nikki Rothwell  
Northwest Michigan Horticultural Research Center Coordinator & Extension Specialist

Emily Pochubay  
Tree Fruit Integrated Pest Management Educator, MSU Extension

Dr. Duke Elsner  
Small Fruit Educator, MSU Extension

Thomas Todaro  
Viticulture Educator, MSU Extension

To pre-register for the grape and tree fruit sessions, please visit: https://squareup.com/store/grand-traverse-fruit-growers-council

The 2019 Orchard and Vineyard Show Wine Grape Sessions will have university experts from California, Michigan, and Ohio educate Michigan’s grape producers on spring and fall weed control and cultural practices to improve fruit and wine quality in Vitis vinifera and cold climate cultivars. Furthermore, this event will include presentations on vineyard pathogens, insects, and sustainable waste management. To round out this event, we have invited two out-of-state enologists to speak on pre-fermentation practices, microbial control, spontaneous fermentation as well as alternative cultivars and troubleshooting in the cellar.

Finally, there will be a separate winemaker’s educational wine tasting ($20 cost/person). This wine tasting event will be limited to 30 attendees in all, and commercial wine makers will have priority. There is a limit of two attendees from each winery/business. You are required to pre-register with Thomas Todaro at todaroth@msu.edu or 231-256-9888.

We are very thankful to our sponsors, Michigan Wine Collaborative and Prestige Glassware.
TENTATIVE AGENDA

Tuesday, January 15, 2019 – Concurrent Grape and Wine Session

Room: Peninsula Room

8:00 Registration Desk Opens

8:00-10:30 Coffee and Rolls

Moderator Thomas Todaro, MSU Extension

9:00-9:10 Welcome and Overview
Thomas Todaro, MSU Extension Viticulture Extension Educator

9:10-9:50 Impact of Early Basal Leaf Removal on Carbon Production and Partitioning in Pinot Noir Grapevines
Dr. Paolo Sabbatini, Associate Professor Horticulture/Viticulture, Dept. Horticulture, Michigan State University

9:55-10:35 Low Cost Vertical Flow Constructed Wetland Wastewater Treatment System for Small Wineries
Dr. Steven Safferman, Professor, Dept. of Bio systems and Ag. Engineering, Michigan State University

10:40-11:10 Vineyard Insects – 2018 Update
Dr. Rufus Isaacs, Professor Entomology, Dept. of Entomology, Michigan State University

11:15-12:00 Vendor Break

12:10-1:30 Lunch (Open to Tree Fruit and Grape attendees)

1:30-2:00 Vendor Break
2:00-2:30  P45 Business Meeting

2:30-3:10  Generating Funding for Promotion, Research and Education to Support Michigan’s Wine Industry
Lee Lutes, Winemaker and managing member at Black Star Farms

3:20-4:00  Essential Pre-fermentation Practices in Quality Wine Production
Todd Steiner, Enologist and Researcher at The Ohio State University, Ohio Agriculture Research and Development Center

4:00-4:15  Break

4:15-4:50  Troubleshooting: Identifying Areas of Concern in the Production Process
Todd Steiner

5:00  Local beverage tasting and hors d’oeuvres social hour

*Wednesday, January 16, 2019 – Concurrent Grape and Wine Session*

Room: Peninsula Room

9:00-9:10  Welcome and Overview
Thomas Todaro, MSU(E) Viticulture Extension Educator

9:10-10:00  Weed Control in the Vineyard from Spring to Fall
Dr. Doug Doohan, Professor of Horticulture and Crop Science, The Ohio State University

10:00-11:00  Microbial Control and Spontaneous Fermentation
Dr. Stephan Sommer, Director of Viticulture and Enology Research Center, California State University

11:15-12:00  Vendor Break

12:10-1:30  Stan Howell Honararium Luncheon (Sponsored by Prestige Glassware and Michigan Wine Collaborative)
Larry Mawby, Owner and Winemaker of L. Mawby Winery
Charlie Edson, Owner and Winemaker of Bel Lago Vineyards and Winery

1:30-2:00  Vendor Break

Room: Executive Room
2:00~4:30  Educational wine tasting discussing style and cultivars (The session is not included in the regular grape session cost and is in a separate location. See registration details above)
Todd Steiner, Enologist and Researcher at The Ohio State University, Ohio Agriculture Research and Development Center
Cristin Hosmer, Alchemae Craft Beverage Consulting

Room:  Peninsula Room

2:00-2:40  Consequences of 2,4-D- and Dicamba-Tolerant Field Crops for the Vineyard, and Grower Options
Dr. Doug Doohan, Professor of Horticulture and Crop Science, The Ohio State University

2:45-3:25  Detecting and Managing Viruses and Fungicide Resistant Pathogens in MI Vineyards
Dr. Tim Miles, Assistant Professor, Dept. of Plant, Soil and Microbial Sciences, Michigan State University

3:30-4:05  Growing Super-Hardy Cultivars in Michigan; Impact of Vineyard Management on Fruit Quality
Dr. Paolo Sabbatini, Associate Professor Horticulture/Viticulture, Dept. Horticulture Michigan State University

4:10-4:40  Protecting Water Resources: MAEAP in the Vineyard
Lauren Silver, MAEAP Technician

4:45-5:00  Fill out Pesticide Recertification Forms