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.





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TENTATIVE AGENDA

<u>Tuesday, January 15, 2019 – Concurrent Grape and Wine Session</u>

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 <i>Todd Steiner</i>
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

Larry Mawby, Owner and Winemaker of L. Mawby Winery

Charlie Edson, Owner and Winemaker of Bel Lago Vineyards and Winery **Vendor Break**

Michigan Wine Collaborative)

Room: **Executive Room**

1:30-2:00

	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

2:00~4:30

Educational wine tasting discussing style and cultivars (The session is not