



## 2016 Northeastern NY and VT Grape School

Cornell Cooperative Extension Eastern NY Commercial Horticulture Program &

University of Vermont Grape Program, Dept. of Plant and Soil Science

Thursday, March 17, 2016 Holiday Inn Lake George, 2223 Canada St. Lake George, NY

8:00 – 8:30 AM	Registration & DEC Credit Sign In
8:30 –8:50 AM	Welcome, Regional Updates Anna Wallis – NY Dr. Terence Bradshaw – VT
8:50 – 9:00 AM	Break/Transition
9:00 – 12 Noon	Viticulture and Enology Concurrent Tracks
12:00 – 1:00 PM	Lunch
1:00 – 1:45	**Both Tracks** Fostering success in an emerging industry Jim Trezise, NY Wine and Grape Foundation Grower Panel: Gerry Barnhart, Jay White, Richard Lamoy, Ethan Joseph
1:45 – 2:00 PM	Break/Transition
2:00 – 4:00 PM	Resume Viticulture and Enology Tracks



4:00 PM

This institution is an equal opportunity provider

**END** 

## **Viticulture Track**

17 March 2016 Anna Wallis, ENYCHP

Willsboro Variety Trial – What we've learned from 8 years of data Dr. Tim Martinson, Cornell Cooperative Extension, Geneva, NY
Cold Climate Varieties, Results from the VT NE 1020 Trial Dr. Terence Bradshaw, University of Vermont
Crop Insurance for Cold Climate grapes Charlie Koines, NY State Dept. of Agriculture and Markets
BREAK
Marketing, branding, tasting room studies with cold hardy wine Dan McCole, Michigan State University
Assessing the Cost of Establishment and Production of Cold Hardy Grapes: Lessons from the Thousand Islands and Lake Eire regions Dayea Oh, Cornell University, Dyson School of Applied Economics
LUNCH
**Both Tracks** Fostering success in an emerging industry Jim Trezise, NY Wine and Grape Foundation Grower Panel: Gerry Barnhart, Jay White, Richard Lamoy, Ethan Joseph
BREAK
Disease Management for cold climate varieties Anna Wallis, Cornell Cooperative Extension ENYCHP
Ground cover management for cold climate hybrids Ming-Yi Chou, Cornell University, Dept. of Horticulture
Drainage and Water Management for Small Scale Vineyards Dr. Joshua Faulkner, University of Vermont Extension
2015 Winter Injury & NGP Updates Dr. Tim Martinson, Cornell Cooperative Extension
END

## **Enology Track**

## Winemaking Techniques: Managing Acids and Polyphenolics

17 March 2016

Chris Gerling & Anna Katharine Mansfield Cornell Enology Extension Lab

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9:00 AM	Welcome and Introductions - What burning question do you have about wine acidity?
9:30 AM 10:00 AM	Acid management group work  - Acid management techniques  - Pros and cons of management  - Sensory implications  Group presentations & follow-up discussion
10.00 ANI	Group presentations & ronow-up discussion
10:30 AM	BREAK
10:45 AM	Group presentations & follow-up discussion
11:00 AM	Sensory session: Wine acids
12:00 PM	LUNCH
1:00 PM	**Both Tracks**  Fostering success in an emerging industry Jim Trezise, NY Wine and Grape Foundation Grower Panel: Gerry Barnhart, Jay White, Richard Lamoy, Ethan Joseph
1:45 PM	BREAK
2:00 PM	Question: What's your biggest challenge with tannins or color?
2:30 PM	Brainstorming: what polyphenolics (tannins and color) challenges are worth controlling?
2:45 PM	Prioritizing issues in polyphenolics  - Tannin extraction and retention  - Color stability  - Polyphenolic stability  - Astringency and bitterness
3:00 PM	Group work: Brainstorm ways to solve prioritized problems
3:30 PM	Group presentations & follow-up discussion

4:00 PM

**END**