

2024

February 19-20

50

Ohio Grape + Wine Conference

REGISTRATION INFORMATION

Embassy Suites Columbus/Dublin
5100 Upper Metro Place
Dublin, OH 43017



The 2024 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) is celebrating its 50th Anniversary which will take place February 19-20, 2024, at the Embassy Suites – Dublin/Columbus. The conference is jointly organized by the Ohio Grape Industries Committee (OGIC), the College of Food, Agricultural and Environmental Sciences (Department of Horticulture and Crop Science, OSU Extension and South Centers) of The Ohio State University, and the Ohio Wine Producers Association (OWPA). The 2024 conference consists of both general and concurrent sessions covering a wide range of relevant topics for grape growers, winemakers, and marketing staff. We are pleased to announce our featured speakers for this year's celebration noted below.

The enology section will feature Dr. Laura Catena, Managing Director – Bodega Catena Zapata, Founder – Luca Winery, Founder – Catena Institute of Wine & Medical Physician; Nancie Oxley, Vice President of Winemaking, St. Julian Winery & Distillery; and Dr. Clark Smith, Owner/Winemaker, WineSmith, Senior Editor, Appellation America, and Consultant. The viticulture section will feature Dr. Nick Dokoozlian, Vice President of Winegrowing Research at E.& J. Gallo Wines; Donnell Brown, President at the National Grape Research Alliance; Dr. Drew Harner, Assistant Professor of Viticulture at Virginia Tech; and David Combs, Research Specialist at Cornell AgriTech. A special all-day General Session will take place on Monday featuring key enology, marketing and viticulture topics. Tuesday will consist of full-day, concurrent sessions with technical presentations in enology and viticulture from our featured speakers and university experts. Special topics will also be presented in addition to a Q&A session with the Ohio Division of Liquor Control on Tuesday afternoon.

Our featured speakers will cover the following topics:

- ✓ **Donnell Brown: Monday General Session** – Ms. Brown will introduce the National Grape Research Alliance organization and national research priorities in viticulture and how they relate to Ohio.
- ✓ **Dr. Laura Catena: Monday General Session** – Dr. Catena will present on wine and health: an alternate pathway to healthy drinking in moderation compared to recent WHO recommendations.
- ✓ **David Combs: Tuesday Concurrent Session** – Mr. Combs will provide an overview of new biological fungicides, efficacy, and use in fungicide spray programs.
- ✓ **Dr. Nick Dokoozlian: Monday General Session** – Dr. Dokoozlian will present on vineyards and research of the future considering the impacts of climate change.
- ✓ **Tim Hanni, MW: Monday General Session** – Mr. Hanni will discuss “Why You Like the Wines You Like and Changing the Way the World Looks at Wine.” **Tuesday Concurrent Session** – Mr. Hanni will discuss “Beyond Why You Like the Wines You Like.”
- ✓ **Dr. Drew Harner: Tuesday Concurrent Session** – Dr. Harner will present on how Spotted Lanternfly thresholds impact grapevine physiology.
- ✓ **Nancie Oxley: Monday General Session** – Ms. Oxley will focus on how St. Julian is dealing with younger generation consumption trends and enticing overall consumer palate options for increased wine sales and visibility. **Tuesday Concurrent Session** – Ms. Oxley will cover essential aspects of maintaining wine quality with increased production and offerings.
- ✓ **Dr. Clark Smith: Monday General Session** – Dr. Smith will provide in depth knowledge of new technological advances for small wineries that have dramatically altered winemaking by providing economical and effective innovations. **Tuesday Concurrent Session** – Dr. Smith will offer his well-acclaimed presentation on wine and music, highlighting how they are closely related and enhance one another.

In addition to the featured speakers above, our in-state specialists from The Ohio State University – Wooster Campus and South Centers will also present valuable information and research updates in viticulture covering updates on drift injury, disease, insect, weed management, and viticultural practice effects on vine health and fruit quality. Topics covered in the enology concurrent session will include essential wine production practices over half a century, highlight the Enology Extension Educator Team (EET), OSU/KSUA research updates and regulatory updates from the Ohio Division of Liquor Control. Topics covered in the marketing concurrent session will include “Using Emotion to Sell Wine” presented by Kathy Kelley, Penn State and “Effective Use of AI in Social Media” by Heather Sheppard, Fahlgren-Mortine.

**The topics scheduled are subject to change without notice*

**Final program agenda will be sent early in the New Year*

Additional Highlights of the 2024 Conference:

- ✓ A mixture of topics for both new and advanced grape growers, wine producers and marketing staff, covering three tracks in viticulture, enology and marketing.
- ✓ 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 \$225, with a discounted rate provided for more than two individuals attending from one establishment or family. Full registration includes access to all concurrent sessions, the general session and trade show. Social events and meals are also included: Monday – plated lunch, Ohio wine reception, and banquet; afternoon breaks each day and plated lunch on Tuesday. You are also entitled to a conference packet and access to the recorded presentations which will be posted on www.findohiowines.com in the “Industry Login” section after the Conference.
- ✓ Special passes are also available for better accessibility and flexibility to the conference. Special Passes include the 1-day conference pass, complimentary student registration, and conference pass without meals.
- ✓ An expanded two-day trade show with both vineyard, winery, and tasting room equipment and services.
- ✓ Special events include Ohio commercial wines featured at the Ohio Wine Reception, Ohio Quality Wine (OQW) award-winning wines paired with mouthwatering entrees at the Monday evening banquet and select Ohio Wine Competition medal award-winners served during the Tuesday 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 this special 50th event. We hope to see you there!

Sincerely,

OGWC Planning Group - Ohio Grape Industries Committee; the College of Food, Agricultural and Environmental Sciences (Department of Horticulture and Crop Science, OSU Extension and South Centers) of The Ohio State University; and Ohio Wine Producers Association



2024 Ohio Grape and Wine Conference Featured Speakers



Donnell Brown, President, National Grape Research Alliance

Donnell Brown left a career in high-tech corporate communications to enter the wine industry in New York in 2009, as Executive Director of the Long Island Merlot Alliance, and founding Event Director for the region's annual Harvest East End. She later served as Marketing Director for Wölffer Estate Vineyard, a premium Long Island producer, then moved to California to serve as Marketing Director for Visit Temecula Valley. She's now President of the National Grape Research Alliance (NGRA), working to align the research needs of wine, table, juice and raisin grapes nationwide, and catalyze game-changing, "big tent" projects of highest industry priority. She also works to amplify the grape and wine industry's voice via partnerships and service opportunities with relevant research funding agencies. For example, she currently is an appointee to the USDA's National Agricultural Research, Extension, Education, and Economics (NAREEE) Advisory Board, which advises the Secretary of the USDA and Congressional Ag Committees on timely issues.

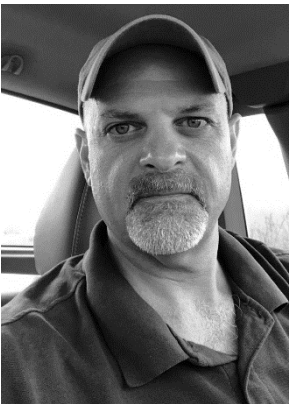


Dr. Laura Catena, Owner/Winemaker/Physician, Mendoza, Argentina

Dr. Laura Catena is a fourth-generation Argentine vintner, physician, and author. Dr. Catena was born in Mendoza and spent her childhood with her grandfather Domingo at the family's winery in the small village of La Libertad. She graduated magna cum laude from Harvard University in 1988 and has a Medical Doctor degree from Stanford University. In 1995 Dr. Catena joined her father Nicolás Catena Zapata at the family winery and founded the Catena Institute of Wine with the vision of making Argentine wines that could stand with the best of the world.

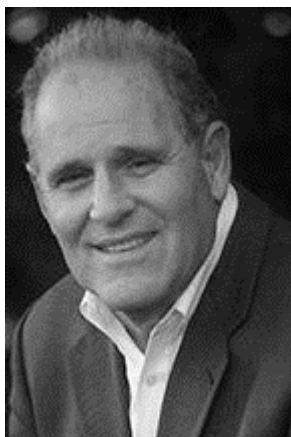
Dr. Catena is currently managing director of Bodega Catena Zapata and works closely with Alejandro Vigil and Luis Reginato to make the vineyard selections and blends for the family's wines. She is also founder of her own Luca Winery in Mendoza, Argentina, as well as a practicing part-time physician of

Emergency Medicine in San Francisco. Dr. Catena splits her time between Mendoza and San Francisco.



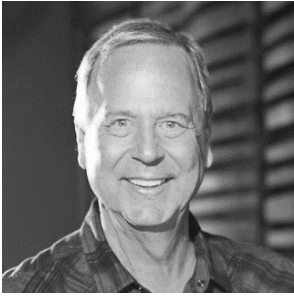
David Combs, Research Specialist and Field Manager, Cornell Agritech and Gold Vineyard Pathology Lab

Mr. David Combs is a research specialist at Cornell Agritech in Geneva, NY, and is the field manager for the Gold Vineyard Pathology Lab. With nearly 30 years of experience at Agritech, Mr. Combs has a varied background in agriculture pest control including tree fruit entomology, hops production, integrated pest management, vineyard pathology, and has taught IPM for the viticulture program at Finger Lakes Community College. His most recent and future research has been concentrated on the use of bio-fungicides for vineyard disease control, and their interactions with conventional pesticides.



Dr. Nick Dokoozlian, Vice President, Winegrowing Research, E. + J. Gallo Winery

D. Nick Dokoozlian is the Vice President of Winegrowing Research at E. & J. Gallo Winery in Modesto, California. He also serves as the Research Chair for the National Grape and Wine Initiative, and is an Associate Editor of the American Journal of Viticulture and Enology. Prior to joining E. & J. Gallo, Dr. Nick Dokoozlian spent 15 years as a Viticulturist in the Department of Viticulture and Enology at the University of California, Davis. He was responsible for research, teaching and extension education activities for the table and wine grape industries of California. His research interests focus on the effects of cultural practices and environmental factors on grape and wine composition, as well as the evaluation and improvement of grape varieties and germplasm. Dr. Dokoozlian received his PhD in Plant Physiology from the University of California, Davis.



Tim Hanni, MW, Flavor Maven

Mr. Tim Hanni is an internationally renowned 'flavor maven.' A professionally trained chef, Mr. Hanni is one of the first two resident Americans to successfully complete the examination and earn the title Master of Wine. He is a Certified Wine Educator accredited by the Society of Wine Educators. Mr. Hanni has been involved with wine- and food-related businesses, education, and research for over thirty-five years. He has a unique perspective on food and wine, providing a modern and innovative approach to the subject.



Dr. Drew Harner, Assistant Professor of Viticulture, Virginia Tech Alson H. Smith Jr. Agricultural Research and Extension Center (AREC)

Dr. Drew Harner is an Assistant Professor of Viticulture at Virginia Tech's Alson H. Smith Jr. Agricultural Research and Extension Center (AREC) in Winchester, Virginia, which he joined in January 2024. He received his B.S. in Viticulture and Plant Science from Cornell University in 2016 and his Ph.D. from Penn State University in 2022, where he studied with Dr. Michela Centinari. While at Penn State, Dr. Harner's graduate and postdoctoral research focused on how canopy management practices and vineyard weather conditions affect grape and wine chemistry in popular interspecific hybrid and vinifera varieties, in addition to how Spotted Lanternfly infestation impacts vine physiology and grape and wine quality. His past research has often engaged grower collaborators, and as a new member of Virginia Tech, Dr. Harner aims to build a research and extension program that can help growers achieve their goals of quality grape and wine production under the challenging conditions of the mid-Atlantic and eastern United States.



Nancie Oxley, Winemaker, St. Julian Winery & Distillery

"Wine Girl", couldn't be a more perfect nickname for Ms. Nancie Oxley, St. Julian Winery & Distillery's Winemaker. Her passion for wine is inspiring and infectious to anyone who knows her. Ms. Oxley, Michigan's first female winemaker, is a guiding force behind the high standards and quality focused wines produced at St. Julian. Her outgoing and pleasant nature, along with her energy-backed positive attitude, have combined to make Ms. Oxley an approachable and respected winemaker in the wine industry. Most recently, she was chosen as one of the 2023 Wine Industry Leaders by Wine Business Monthly. At Michigan's most awarded winery, Ms. Oxley crafts high-quality wines from vitis vinifera and hybrids – as well as fruit wines to cater to the local tastes.



Dr. Clark Smith, Winemaker, WineSmith and Consultant

Dr. Clark Smith, winemaker for his own WineSmith and consultant for hundreds of other wineries, has for five decades applied his talents as an inventor, author, musician, and teacher to the wine industry throughout the globe. His popular "Winemaking Fun-damentals Made Easy" condensed course has received rave reviews from 4,500 winemaking professionals over its 40-year run and is now available online. Dr. Smith and U.C. Press turned the industry on its head with his revolutionary book, *Postmodern Winemaking*, Wine & Spirits Magazine's 2013 Book of the Year. He is a regular contributor to Wine Business Monthly, Wines & Vines, and Winemaker Magazine. As Senior Editor for AppellationAmerica.com, Dr. Smith explores the flavor profiles of emerging winegrowing regions across North America. He has made wine for 64 vintages – 47 in the northern hemisphere and 14 in the southern, and in 1992 founded Vinovation, Inc. to commercialize new winemaking technologies, revolutionizing winemaking throughout the world.

Lodging Information

Hotel reservations should be made directly with the hotel. Mention group name “**2024 Ohio Grape & Wine Conference**” and group code “**932**” for special rate.

Embassy Suites Columbus-Dublin

5100 Upper Metro Place

Dublin, Ohio 43017

1-800-220-9219

www.columbusdublin.embassysuites.com

On-Line Reservations:

<https://www.hilton.com/en/attend-my-event/2024grapeandwineconf-932/>

Rate:

\$114 + 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 25, 2024, by 11:59 p.m. or until the room block is sold out, whichever comes first, so be sure to make your reservations early.*

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. The 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. The 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. The 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. The hotel is located on the right.

2024 Ohio Grape and Wine Conference Registration

February 19-20, 2024

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 **will most likely** follow throughout the conference, as well as if you plan to attend the wine + music tasting on Tuesday. **Viticulture will be capped at the first 90 attendees who register, due to limited space within the assigned meeting room.**

☐ Enology ☐ Viticulture ☐ Marketing ☐ Clark Smith Music Workshop (*Tuesday Morning*)

Additional Registrants:	Enology	Viticulture	Marketing	Wine + Music Workshop
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 on Monday and Tuesday, NOT SUNDAY.* Social events and meals (plated lunch - Monday and Tuesday); daily afternoon breaks; Ohio wine reception; and banquet are all included.

Registration Type	Quantity	Fee before or on January 25**	Fee after January 25	Total \$
Full Registration for 1 st and 2 nd Attendee from Same Business/Family - Sunday "Newbie" Workshop not included		\$225 Per Attendee	\$250 Per Attendee	
Full Registration for 3 rd + Attendee(s) from Same Business/Family - Sunday "Newbie" Workshop not included		\$200 Per Attendee	\$225 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. **To receive meals and social event access, please refer to meal registration box.**

Registration Type	Quantity	Fee before or on January 25**	Fee after January 25	Total \$
Conference Pass: <i>Includes entrance to all specialty, general and concurrent sessions, and NO meals.</i>		\$130	\$145	
One-Day Conference Pass: <i>Same as Conference Pass registration, but only for one day of the conference. Excludes meals.</i>	Monday:	\$95	\$110	
	Tuesday:			
Same Day Conference Pass: <i>Purchasing the One-Day Conference Pass the day of the conference. Excludes meals.</i>		N/A	\$125	
Student Pass: <i>Complimentary access to conference & trade show. Excludes meals.</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 (<i>Price is Per Attendee</i>)	Quantity	Fee before or on January 25**	Fee after January 25	Total \$
Plated Lunch (<i>Monday</i>)		\$40	\$45	
Banquet featuring Ohio Quality Wines Award-Winners (<i>Monday Evening</i>)		\$75	\$85	
Breakfast Buffet (<i>Tuesday - if staying at hotel is already included in room rate</i>)		\$20	\$25	
Plated Lunch Featuring Ohio Wines (<i>Tuesday</i>)		\$40	\$45	

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 25, 2024**

Please note, no refunds will be made after January 25, 2024

Questions:
 Contact: Christy Eckstein
 Phone: 614-381-0412
 Fax: 614-466-7754
 christy.eckstein@agri.ohio.gov

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