Monday, February 19

2024 Ohio Grape and Wine Conference

Moderators: Dr. Maria Smith + Todd Steiner

50th Anniversary Conference Opening – General Session (Dublin A-D)

8:05 a.m.-4:30 p.m.

7:30 a.m.	Registration		
8:05 a.m.	Welcome and Introductions		
8:15 a.m.	National Viticulture Research Priorities, Donnell Brown		
9:00 a.m.	Recent Game-Changing Innovations for Small Wineries, Dr. Clark Smith		
9:45 a.m.	Coffee Break - Pre-Function Area		
10:00 a.m.	Wine and Health: An Alternate Pathway to Healthy Drinking in Moderation Compared to Recent WHO Recommendations, Dr. Laura Catena		
11:00 a.m.	OGIC Updates, Christy Eckstein		
11:30 a.m.	Visit Trade Show – Pre-Function Area and Atrium		
Noon-1:00 p.m.	Plated Lunch - <i>Dublin A-D</i> Trade Show - <i>Pre-Function Area and Atrium</i> VESTA Advisory Board Meeting – <i>Post</i>		
1:15 p.m.	The Perception Project: Why You Like the Wines You Like, <i>Tim Hanni, MW</i>		
2:00 p.m.	Vineyard and Research of the Future, Dr. Nick Dokoozlian		
3:00 p.m.	Break and Refreshments – Pre-Function Area		
3:15-4:30 p.m.	Emerging Production Trends at St. Julian Winery and Distillery (tasting), Nancie Oxley		
4:45-5:45 p.m.	OWPA Business Meeting, Donniella Winchell - Muirfield		
6:30-7:30 p.m.	Ohio Wine Reception – Pre-Function Area and Atrium		
7:45-10:00 p.m.	Banquet Featuring OQW Award-Winners and Hall of Fame Induction - Dublin A-D		
10:00-11:59 p.m.	Hospitality Reception – Muirfield and Riverside		

Tuesday, February 20

2024 Ohio Grape and Wine Conference

Tuesday, February 20 2024 Ohio Grape and Wine Conference					
Moderator: OSU	Viticulture Staff50th Anniversary Conference	nce - Concurren	nt Sessions Moderator: OSU Enology Staff		
Viticulture Concu	urrent Sessions (Dublin A)	Enology Concurrent Sessions (Dublin B, C, D)			
7:00 a.m.	Breakfast (included in hotel stay)	_			
8:00 a.m.	Effective Vineyard Spraying Practices, (30 minutes Core), Andrew Holden	8:05 a.m.	Welcome and Introductions		
8:30 a.m.	Fungicide Stewardship Management, (30 minutes Core), Dr. Melanie Lewis-Ivey	8:15 a.m.	Influence of Sour Rot-Infected Grapes in Pinot Noir and Pinot Gris Wines, Andrew Kirk		
9:00 a.m.	Herbicide Drift Research Updates, Dr. Joshua Blakeslee + Dr. Maria Smith	8:45 a.m.	Dealing with Compromised Fruit at Harvest and the Cellar, <i>Todd Steiner</i>		
9:30 a.m.	SLF Monitoring and Management Updates, Dr. Ashley Leach	9:00 a.m.	Addressing a Growing Wine Industry, The Enology Extension Educator Team (EEET) - Todd Steiner, Andrew Holden, Ken Ford, Emily Marrison, and Shannon Smith		
10:00 a.m.	Any Benefits of Foliar Potassium Fertilizer?, Gurkirat Singh + Dr. Imed Dami	9:15 a.m.	Maintaining Wine Quality Within a Large Production Portfolio, Nancie Oxley		
10:30 a.m.	Coffee Break - Pre-Function Area	9:45 a.m.	Coffee Break - Pre-Function Area		
10:45 a.m.	Biological Fungicide Research Trials, Dr. Andrew Harner	10:00 a.m.	Wine and Music Workshop: Mysterious Resonances, (tasting), Dr Clark Smith		
11:30 a.m.	Visit Trade Show – Pre-Function Area and Atrium				
Noon-1:00 p.m.	Plated Lunch Featuring Gold Medal Winners from the 2023 Ohio Wine Competition - <i>Dublin A-D</i> Trade Show - <i>Pre-Function Area and Atrium</i>				
Moderator: OSU	Viticulture Staff50th Anniversary Conference	nce - Concurren	t Sessions Moderators: OSU Enology Staff		
Viticulture Concurrent Sessions (Dublin A)Enology Co			current Sessions (Dublin B, C, D)		
1:30 p.m.	SLF Impacts on Grapevine Physiology, Dr. Andrew Harner	1:30 p.m.	Essential Winery Establishment and Production Practices Learned Over Half a Century: A Commercial and OSU Research Perspective, Tony Debevc, Nick Ferrante, and Todd Steiner		
2:15 p.m.	50 Years of Ohio Viticulture: Past, Present, and Future of Ohio Grape Production, <i>Dr. Gary Gao and Panel</i>	2:15 p.m.	The Ohio Division of Liquor Control Compliance and Legislative Updates + Q&A Session, <i>Sharon Mull</i>		
3:00 p.m.	Break and Refreshments – Pre-Function Area				
3:15 p.m.	Conference Closes				

Tuesday, February 202024 Ohio Grape and Wine Conference					
50 th Anniversary Conference	Marketing Session	Moderator: Donniella Winchell, OWPA			
Marketing Session (Muirfield)					
8:45 a.m.	Using Emotion to Sell Wine, Kathy Kelley				
9:30 a.m.	Steal Session: Opportunities for Input Regarding Ingredient Labeling, Bottle Recycling Bills + More				
9:45 a.m.	Rethinking Wine with Food Strategies, Tim Hanni, MW				
10:45 a.m.	Coffee Break - Pre-Function Area				
11:00 a.m.	AI and Social Media, Heather Shepard				
11:40 a.m.	Steal Sesson: How to Legally Discuss the Attributes of Wine – Wine Magic				
Noon-1:00 p.m.	Plated Lunch Featuring Gold Medal Winners from the 2023 Ohio Wine Competition - Dublin A-D m. Trade Show - Pre-Function Area and Atrium VESTA Advisory Board Meeting - Post				