



2017 Northeast Ohio Twilight Grape Tour

Monday, August 28, 2017 (5:30 to 8:00 p.m.)

Laurello Vineyards & Winery

4573 State Route 307 East - Geneva, Ohio 44041

440-415-0661

<http://www.laurellovineyards.com/>



Laurello Vineyards & Winery – In 1991 Larry & Kim Laurello purchased the Burkholder Fruit Farm and took a leap of faith to create a winery which reflects the legacy of Larry’s grandfather, Cosmo and his parents Larry and Ida Laurello. Over 16 years of passion has transformed the fruit farm into one of Ashtabula County’s finest wineries. Laurello Winery creates Old World–inspired blends and single-varietal wines with crisp acidity and firm tannic structure to balance the fruit-forward notes. Ohio-grown grapes appear in many wines such as an off-dry, pear-tinged Riesling, an unctuous Cabernet Franc and our Cabernet Sauvignon blend, aged in French oak barrels. Award winning Ice wines are also produced featuring our unique Habanero Ice Wine, “Simply Mad.”

About the Twilight Tour

Do you know wine is classified as a food under the regulations of the Food & Drug Administration (FDA) and the Ohio Department of Agriculture (ODA)? Are you aware of the regulations which are in place for wineries, juice grape producers and u-pick operations? OSU Extension is pleased that **Dan Milo, ODA Food Safety Supervisor**, will be the keynote speaker at this event. Mr. Milo will discuss the **Good Manufacturing Practices (GMP)** requirements for Wineries and Fresh Juice producers. Attend and learn more about the sanitation measures which are required for grape crushing and bottling areas. Mr. Milo will walk participants through a “mock” inspection at the winery to demonstrate the best practices which should be followed to stay in compliance with the GMP regulations. Learn what is required for personnel, plants & grounds, sanitation, equipment & utensils, raw materials, warehouse & distribution, and food labeling. It is also recommended that juice grape and u-pick operations managers attend to learn about the **Produce Safety Rules** which should be adhered to by their operations. Be proactive not reactive. Plenty of time will be included for producers to ask their questions about sanitation procedures, produce safety, and other Ohio Revised Code regulations.

Dinner (7:00 – 8:00 p.m.)

Dinner will be served at the conclusion of the tour (approximately 7:00 p.m.). Participants will be treated to a delicious meat lasagna meal created by the staff at Laurello Winery. Included with the meal will be salad, bread, dessert and non-alcoholic beverages. Wine can also be purchased individually. The registration fee for the program and meal is \$20 per person. In order to ensure adequate meals, reservations should be received by Monday, August 21, 2017. This should be a marvelous evening topped off by a great dinner and fantastic fellowship!

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2017 Northeast Ohio Twilight Grape Tour

Name _____

Address _____

Phone _____

Email _____

No. of Reservations for Twilight Tour Dinner _____ @ \$20.00 per person Total Due \$ _____

Reservations are due by August 21, 2017. Please mail today to OSU Extension, 39 Wall Street, Jefferson, OH 44047. Any special meal accommodations must be made by the registration deadline. Call OSU Extension at 440-576-9008 with any questions. Make checks payable to OSU Extension.



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