

2016 Northeast Ohio Winter Grape School

Wednesday, March 16, 2016 – 9:30 to 3:30 p.m.

Grand River Cellars in Madison, Ohio

OSU Extension, Tri-County Grape Growers Association, OSU Horticulture & Crop Science Department, and the Ashtabula Research Station for the Ohio Agricultural Research & Development Center are pleased to be co-sponsoring the Northeast Ohio Winter Grape School. Ohio Grape Producers are invited to this power-packed school!

Registration – Registration will be held from 9:00 to 9:30. Join us early for fellowship and light refreshments.

How the Farm Service Agency is Helping Grape Growers- Darlene Costilow, County Executive Director from the Farm Service Agency will be on hand to discuss how the Noninsured Crop Disaster Assistance Program (NAP) and the Tree Assistance Program (TAP) provided financial assistance to replant or rehabilitate vines damaged by the arctic cold temperatures of the 2014 & 2015 winters. Learn about the successes, struggles, and background of these programs.



Managing Winter Damaged Vines– Dr. Imed Dami, Associate Professor and OSU Viticulturalist, will be presenting strategies for managing winter damaged grapevines. This presentation will focus on the lessons learned from the devastating 2014 & 2015 winters and on the research which is being conducted as a result.



Spotted Wing Drosophila – Dr. Elizabeth Long, OSU/OARDC Entomologist, Dave Scurlock, OSU/OARDC Viticulture Outreach Specialist & Les Ober, OSU Extension, will give an update on the management of our newest pest - Spotted Wing Drosophila. Learn how to identify the SWD, control options and how you can build an inexpensive SWD monitoring trap for your vineyard.

Lunch – Join us as we fellowship together with a lunch catered by Grand River Cellars.

Participants can choose between three lunch options. The options are #1: Pulled pork sandwich served on a pretzel bun with coleslaw, chips, & a pickle; option #2: Asian Chicken Wrap with lettuce, tomato, crunchy noodles and mandarin oranges served with pasta salad, chips & a pickle; or option #3: Greek Salad-fresh greens topped with artichoke hearts, red peppers, kalamato & black olives, chicken & feta cheese topped with Greek dressing. Morning refreshments, coffee and water will also be provided. Wine may be purchased individually by attendees.

New York Clean Vine Program & Vine Varietal Trends- Eric Amberg, Operations Manager for Grafted Grapevine Nursery, LLC in Clifton Springs, New York will share information on New York State's new "Clean Vine Program." Eric will also share information on the available rootstocks for grapes and vine varietal trends of vines sold to Ohio and the Midwest.

What is Ozogation? - Ernie Wilmlink, President of AgriOzein in Burnet, TX, will share information on their efforts to engineer, design, build and install ozone related equipment on sprayers in the vineyards and orchards that will contribute to "greener" growing of grapes. Participants will learn more about ozone related equipment for grape vineyard sprayers and how ozogation works. Learn more about the research studies being conducted on utilizing ozogation for grapes disease and insect control.



Getting Your Farm & Personal Affairs in Order- Are you prepared for the unexpected? David Marrison, OSU Extension Educator, will help grape growers and winery owners pull together their financial documents into an easy to use PDF-writeable document which will help them as they complete their business (and personal) succession & estate plans. Learn how organizing and planning today will help your personal and business assets transfer to the next generation with fewer complications. 30 minutes



Reservations are due by noon on March 8, 2016. The registration fee for this program is \$20 per person which includes program materials, lunch and refreshments. More information about this program can be obtained by calling the Ashtabula County Extension office at 440-576-9008 or by emailing David Marrison at marrison.2@osu.edu. This workshop has been approved for 1 hour of Ohio Pesticide Applicator Re-certification Credits (2B Commercial and Category 3 Private).



THE OHIO STATE UNIVERSITY
COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

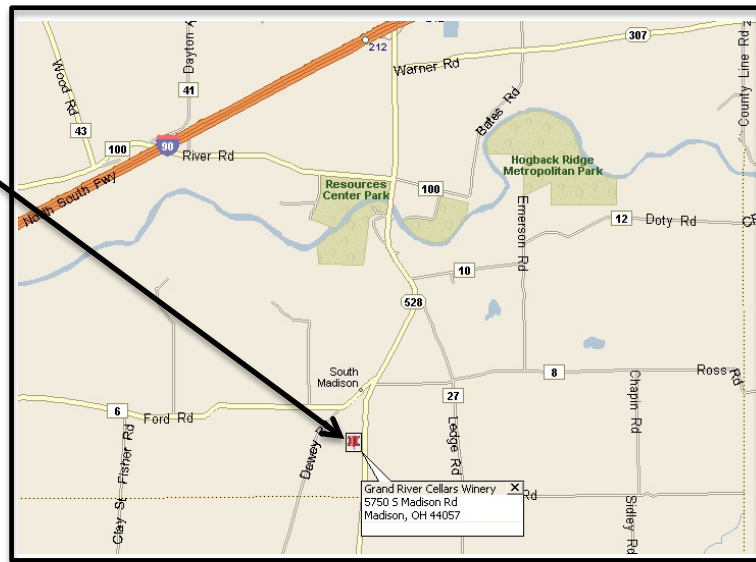
CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information:
<http://go.osu.edu/cfaesdiversity>.

440-298-9838

grcinfo@grandrivercellars.com

www.grandrivercellars.com

*Travel South
from Interstate
90 for 2.9 miles
on Route 528 to
Grand River
Cellars (entrance
on right)*



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Name of Attendee(s) _____

Address _____

Phone _____

Email _____

\$ _____ \$20 per person

Reservations are due by March 8, 2016.

Please choose your menu option(s):

- _____ Option #1: Pulled pork sandwich served on a pretzel bun with coleslaw, chips, & a pickle; option
- _____ Option #2: Asian Chicken Wrap with lettuce, tomato, crunchy noodles and mandarin oranges served with pasta salad, chips & a pickle
- _____ Option #3: Greek Salad-fresh greens topped with artichoke hearts, red peppers, kalamato & black olives, chicken & feta cheese topped with Greek dressing

Return to:
OSU Extension, 39 Wall Street
Jefferson, Ohio 44047

Make checks payable to:
OSU Extension

For More Information:

Call the Ashtabula County Extension office at 440-576-9008