OHIO STATE UNIVERSITY EXTENSION

2017 Pinot Gris Grape & Wine Production School



Tuesday, April 18, 2017 10:00 a.m. to 3:30 p.m.

Virant Family Winery 541 Atkins Road Geneva, Ohio 44041 Registration begins at 9:30 a.m.

Ohio has a long tradition of growing flavorful grapes that produce high quality wines. One of the grapes which Ohio grape growers have excelled at growing is Pinot Gris. This workshop is being held to increase the skills of grape growers and wine makers in growing this variety and making high quality wines. Registration will begin at 9:30 a.m. and the workshop will run from 10:00 a.m. until 3:30 p.m. See complete registration form on the back of this sheet. This workshop is being sponsored by OSU Extension, the Ohio Agricultural Research & Development Center (OARDC) and Ohio Grape Industries Committee.

Pinot Gris Grape Production

Attend and learn more about the best management practices in growing Pinot Gris grapes. Learn about variety characteristics, training systems, clones, and best viticulture practices for growing this variety. Learn the pros and cons of growing Pinot Gris. A review of the extensive research which has been completed by OSU personnel in Kingsville and Wooster, Ohio on Pinot Gris grapes will also be shared.

Pinot Gris Wine Production

Learn more about creating high quality Pinot Gris wine. Attendees will acquire more information about Pinot Gris Enology trials which have been conducted by the OSU enology program. Critical cellar procedures and potential wine styles for Pinot Gris will also be covered. This presentation will include a tasting of research wines.

Ohio Commercial Grower/Winemaker Panel

A panel of experienced Pinot Gris commercial growers and winemakers will share their experiences. Learn the essential growing practices and important winemaking procedures from experienced local growers and vintners in producing premium quality Pinot Gris wines. Additional discussion will also be provided as to the potential for this variety to exhibit the value and characteristics of a "signature grape variety" for the region. A commercial wine tasting will follow the panel presentation.

Featured Speakers

This workshop will feature the teaching **of Dr. Imed Dami,** Professor & Extension Viticulturist, and **Mr. Todd Steiner**, Enology Program Manager & Outreach Specialist, from The Ohio State University. We are also pleased to have a panel of experienced growers and wine makers sharing their knowledge as well.

Lunch & Refreshments

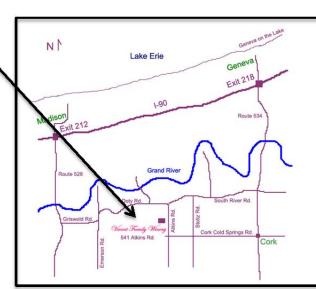
Lunch and refreshments will be provided as part of the registration fee. Participants will be treated to Virant's award winning chicken sandwiches or hamburgers with a side of pasta or potato salad. Non-alcoholic beverages will be provided. Beer and wine will be available for purchase.

Virant Family Winery, Inc 541 Atkins Road Geneva, Ohio 44041 440-466-6279

<u>Winemaker@VirantFamilyWinery.com</u> http://virantfamilywinery.com



Travel South from
Interstate 90 on Route
534 for 2.1 miles. Turn
right (west) of South River
Road and travel 2.1 miles.
Turn south (left) on Atkins
Road. Winery will be 0.3
mile on right side of road.



2017 "Intensive Pinot Gris Grape & Wine Production School" Registration Form

Pre-registration is required by Monday, April 10, 2017. Registration fee is \$25.00/per person. Registration includes refreshments, lunch, speaker travel expenses, and program handouts. Make checks payable to OSU Extension, and mail to Ashtabula County Extension office, 39 Wall Street, Jefferson, OH 44047. If you have any questions please call 440-576-9008.

Name		Phone		
Address		City	Zipcode	
Email		County		
# of Reservations	\$25 per RSVP	CFAES I	provides research and related educational	
# of chicken sandwich lunches # of hamburger lunches			programs to clientele on a nondiscriminatory basis. For more information: http://go.osu.edu/cfaesdiversity.	

____Yes, pre-order a Midwest Fruit Pest Management Guide for me at \$20.50. Please enclose payment with registration sheet.