

Seminar and Speaker Information

Avoiding Pitfalls in Grape Purchase Agreements: Tips for Memorializing a Successful Negotiation

Join us as we discuss common components and clauses of grape purchase agreements and what to look for from both the buyer and seller perspective.

Speaker: Jeff Bitter

Jan. 22 – Time: 9:00am – 10:00am, Dominguez/Plateau/Kannah

CAVE Legislative Update

Join CAVE lobbyist, Stephanie Fransen, as she gives the legislative update for 2019.

Speaker: Stephanie Fransen

Jan. 23 – Time: 10:15am – 11:00am, Colorado River 1

Colorado Farm Products Act - How it May Apply to Your Business

Learn about the Farm Products Act and regulation of the dealers in this informative seminar.

Speaker: Mark Gallegos and Leif Jacobsen

Jan. 22 – Time: 2:15pm – 3:15pm, Dominguez/Plateau/Kannah

CSU Pomology Research Update

Speaker: Panel Discussion

Jan. 23 – Time: 3:30pm – 4:15pm, Adobe/Escalante/Whitewater

Cytospora Research Update

This update will focus on current Cytospora research focused on new chemical applications, cultivar susceptibility to Cytospora, and epidemiology within Colorado orchards.

Speaker: Jane Stewart

Jan. 23 – Time: 4:15pm – 5:00pm, Adobe/Escalante/Whitewater

Early Cherry Dormancy

This session will discuss the results of attempting to induce early dormancy in cherries to prevent winter injury and bacterial canker.

Speaker: Ken Johnson

Jan. 23 – Time: 1:15pm – 2:00pm, Adobe/Escalante/Whitewater

Efficient Orchard System: Mechanization and Labor Cost Reduction

The increasing costs of production and recent labor shortages have encouraged growers around the world to introduce mechanization of pruning for MDP and HDP orchards (Robinson et al., 2013). Every possible operation in the orchard require now a high level of mechanization. All the steps of the productive chain can be modified to be mechanized in an orchard starting from the nursery operations.

Speaker: Dr. Stefano Musacchi

Jan. 23 – Time: 2:15pm – 3:15pm, Adobe/Escalante/Whitewater

Enzymes: How to Improve White Wine Aromatics

Enzymes are reaction catalysts that serve many functions. How enzymes work is very specific. Learn what enological enzymes are and how they can help you make better wines. 80 percent of grape's aromatic compounds are located in the skins. Through the use of enzymes, a winemaker can increase aromatics, better clarify must, increase your juice and wine yields and lessen your filtration needs.

Speaker: Matt Ridge

Jan. 21 – Time: 2:15pm – 3:15pm Colorado River Room 1

Seminar and Speaker Information

Farming Vineyards for Future Generations: Steps You Can Take Towards Vineyard Sustainability

Farming sustainably does not mean that the grower is limited in the farm resources or outside tools they can implement, but it does require that the soil, plant and worker health are maintained in such a way that future generations will be able to sustain a crop. Maintaining on farm resources in way that promotes longevity of the whole farming system is part of the sustainability equation. This talk will provide actionable steps and insights into how current farming practices and data tracking can improve farm health and longevity.

Speaker: Fritz Westover

Jan. 23– Time: 1:00pm – 2:00pm, Colorado River Room 1

Fighting Fire Blight with Plant Defense Elicitors

This presentation will look at how to use plant defense elicitors in fire blight prevention and clean-up.

Speaker: Ken Johnson

Jan. 22 – Time: 1:00pm – 2:00pm, Adobe/Escalante/Whitewater

Gained Knowledge of Cold Hardy Cultivars in the Grand Valley

Join this informative discussion and tasting on new *Cold Hardy Cultivars* that have been planted following freeze events in the Grand Valley in 2013/2014. Topics will include what has been learned from a growing perspective, to the nuances of wine made specific from each cultivar. Take away learned knowledge with these new cultivars in the grand Valley and how to maximize the use of each to fit your needs.

Speaker: Jenne Baldwin-Eaton and Miranda Ulmer

Jan. 20– Time: 1:00pm – 5:00pm, Colorado River Room 1

Grape Survey Results

Join Dr. Horst Caspari as he shares the Grape Survey Results from 2019.

Speaker: Dr. Horst Caspari

Jan. 23 – Time: 10:15am – 10:45am Dominguez/Plateau/Kannah

High Density Training Systems in Pome and Stone Species

Explore systems of managing high density plantings for maximum light interception, root-to-canopy balance, fruit load, and fruit quality.

Speaker: Dr. Stefano Musacchi

Jan. 22 – Time: 10:15am – 11:15am, Adobe/Escalante/Whitewater

High-End Charmat: Bubbles without the Attitude

This seminar will cover the Charmat process for producing sparkling wine, its pros and cons, advantages and disadvantages, and general flavor profile.

Speaker: Michael Jones

Jan. 22 – Time: 3:30pm – 4:30pm Colorado River Room 1

Integrated Fruit Production, How Nature Can Work for Us

This seminar will discuss improving habitat for beneficial insects, raptors and more.

Speaker: Tim Dahle

Jan. 22 – Time: 11:15am – 12:00pm, Adobe/Escalante/Whitewater

Liquor Enforcement Division Updates and Q&A

Seminar and Speaker Information

Director Michelle Stone-Principato will present on the ever evolving liquor industry in Colorado, including the most recent changes due to legislation as well as regulatory changes promulgated by the Liquor Enforcement Division. She will also be available to answer your questions regarding all facets of the liquor industry.

Speaker: Michelle Stone-Principato

Jan. 21 – Time: 1:00pm – 2:00pm, Colorado River Room 1

Marketing Your Winery: A Panel Discussion

Join a successful Colorado restaurateur, winery and marketing agency as they discuss the relationships between consumers, branding, and restaurants in this interactive panel discussion.

Speaker: Josh Niernberg, Greg Olson, Garrett Portra

Jan. 23 – Time: 2:15pm – 3:15pm, Dominguez/Plateau/Kannah

Meet the New Viticulturist Extension Specialist

Miranda Ulmer, CSU Viticulture Extension Specialist, will share her experience with Pinot noir bud fruitfulness at Oregon State University and her thoughts on how she envisions her previous involvement with Extension shaping her programs here in Colorado. Come and get a taste of what Viticulture Extension looks like in Colorado!

Speaker: Miranda Ulmer

Jan. 21 – Time: 9:15am – 10:15am, Colorado River Room 1

Overview of Vineyard Management - Prioritizing and Organizing the Season

Vineyard management is a year-round responsibility. Grape growers who plan ahead for the season and establish management protocols that target their benchmark for quality and yield are more likely to find success and stay within budget. This presentation will walk the grower through the essential steps for preparing for the coming season and will provide the audience with vineyard management tools and strategies that can be used directly in their vineyard.

Speaker: Fritz Westover

Jan. 22 – Time: 2:15pm – 3:15pm, Colorado River Room 1

Producer Input for Denver's Food Policy

The City of Denver is considering adopting the Good Food Purchasing Program standards. This will impact Denver's institutional procurement and likely have spillover impacts to other metro area and regional procurement decisions. The Good Food Purchasing Program utilizes existing third party verification programs to channel purchasing to support local economies, nutrition, valued workforce, environmental sustainability, and animal welfare. Yet, there is some concern that the Good Food Purchasing Program does not take into account micro-climates, regional specificity, and other potential resources needed for transition to GFPP practices (e.g. skills, knowledge, finances, community support). This session provides an opportunity to solicit input for Denver's policy making process by allowing Colorado producers to help assess tradeoffs between different purchasing strategies and priorities being considered. This is a great chance to explore new market opportunities and offer your input about how they Denver develops these policies.

Speaker: Becca Jablonski, Dawn Thilmany, James Hale, Mark Uchanski

Jan. 22 – Time: 2:15pm – 3:15pm, Adobe/Escalante/Whitewater

Regionality, Cooperage, and Wine – The Influence of Oak

Explore the origins of the barrel with a look at forest management and cooperage methods followed by exploration of the different aromatic compounds found in oak barrels. There will be a practical tasting

Seminar and Speaker Information

of wines aged in different cooperages along with empirical measurements to give the attendee context to the compounds, their origination and sensory influence on the wine.

Speaker: Tim Donahue

Jan. 21 – Time: 3:30pm – 5:00pm Colorado River Room 1

Remote Sensing and Woody Crops: What You Need to Know

Precision agriculture, remote sensing, big data, artificial intelligence...what does it all mean for you at the end of the day? This session will detail the background, application, and future of remote sensing and precision agriculture for trees, vines and hemp. Attendees will learn about current and new future technology, cost, practicality, and expected learning curves for considering whether remote sensing with precision agriculture is right for you. We will discuss appropriate scale, how to analyze and interpret remote sensing data, whether to purchase equipment or hire someone, what can realistically be seen with sensors today and in the near future, and learn about current and future drone laws. Attendees will walk away from this presentation with a solid foundation to make informed decisions on precision agriculture and remote sensing.

Speaker: Dan Staley

Jan. 22 – Time: 9:00am – 10:00am, Adobe/Escalante/Whitewater

Riesling Tasting with Stuart Pigott

Speaker: Stuart Pigott

Jan. 22 – Time: 3:30pm – 4:30pm, Dominguez/Plateau/Kannah

Soil Health, Making Your Soils Lively and Productive

This seminar will focus on soil biology, soil amendments, fabric covers and improving soil health overall.

Speaker: Tim Dahl

Jan. 23 – Time: 3:30pm – 4:30pm, Adobe/Escalante/Whitewater

Speed Networking - Connecting Grape Growers & Winemakers

Join other grape growers and winemakers for a structured, fun and interactive speed networking event leaving participants with new contacts and possibly new contracts! Please come prepared with business cards, contracts and pricing in your field.

Moderator: Cassidee Shull

Jan. 22 – Time: 10:45am – 12:00pm, Colorado River Room 1

Succession Planning

It is never too early to think about planning for a smooth transition of your business to the next generation. Learn how small planning efforts can motivate family conversations for smooth business succession to help you leave a lasting legacy.

Speaker: Jenny Beiermann

Jan. 23 – Time: 9:00am – 10:00am, Colorado River Room 1

Transitioning to Phylloxera-Resistant Rootstock

All self-rooted *Vitis vinifera* vines in Colorado are at risk for phylloxera infestation. Whether you plan to replant prior to infestation or post-infestation, there are several replanting options. Join us to learn about advantages and disadvantages of each strategy as well as an update on phylloxera-related research.

Speaker: Miranda Ulmer

Jan. 22 – Time: 10:15am – 11:00am, Dominguez/Plateau/Kannah

Seminar and Speaker Information

Viticulture Update

Dr. Caspari will provide updates on viticulture research projects: cold hardiness (including information on bud damage from late October 2019 freeze events), phylloxera, rootstocks and replant options.

Speaker: Dr. Horst Caspari

Jan. 21 – Time: 1:00pm – 2:00pm, Dominguez/Plateau/Kannah

Water Update

Water is a critical resource underpinning the economy of the Western Slope, Colorado, and the entire southwestern US, but increasing demands for water due to drought, growth and climate change pose significant risks. In this panel, Colorado River Water Conservation District and Colorado Water Conservation Board staff will provide an overview of these water resource challenges that are facing regional water users and agricultural producers and will highlight important efforts, such as the Colorado Water Plan and Upper Basin Drought Contingency Plan process that are designed help to meet these challenges head on. The western horticultural community is an essential player, and as such, active participation is key to building cooperative approaches and solutions.

Speaker: Dave Kanzer and Alex Funk

Jan. 23 – Time: 10:15am – 11:15am, Adobe/Escalante/Whitewater

What Are Your Grape Leaves Telling You: How to Diagnose and Treat Leaf Disorder Symptoms

Many factors can lead to the discoloration of grape leaves. A proper diagnosis is essential before a grower can implement a solution to the underlying issue. This presentation will explore all of the possible factors that can cause leaf discoloration including disease, nutritional deficiency, and grapevine disorders both rare and common. The audience will be empowered with a process for diagnosing leaf symptoms in their vineyards and the most common treatments to correct or prevent the problems.

Speaker: Fritz Westover

Jan. 23 – Time: 9:00am – 10:00am, Dominguez/Plateau/Kannah

Where is Colorado Wine Now and Where Could It Go In the 21st Century?

Speaker: Stuart Pigott

Jan 22 – Time: 11:00am – 12:00pm, Dominguez/Plateau/Kannah

Wine Flaws and Faults: How to Prevent Them from Occurring or Remediate Them Prior to Bottling

Topics to be discussed include defects caused by microbes, defects caused by process problems, remediation of problems prior to bottling and preventing problems from occurring in the bottle.

Speaker: Dr. Richard DeScenzo

Jan 22 – Time: 9:00am - 10:00am, Colorado River Room 1

Jan 23 – Time: 1:00pm - 2:00pm Dominguez/Plateau/Kannah

Winning in the Wine Industry with Consumer Insights

Review the trends from the latest consumer survey conducted by the Colorado Wine Industry Development Board and analyze how they can help your bottom line.

Speaker: Barb Gasper and Doug Caskey

Jan 21 – Time: 10:30am – 11:30am, Dominguez/Plateau/Kannah

Yeast 101

Create a better understanding of the life cycle of a yeast microbe, and what they need at each stage for fermentation success. General introduction of yeast species, how to choose specific yeast to meet your

Seminar and Speaker Information

needs and identifying/eliminating stresses that can cause adverse effects.

Speaker: Jenne Baldwin-Eaton

Jan 21 – Time: 10:30am – 11:30am, Colorado River Room 1

Seminar and Speaker Information

Jenne Baldwin-Eaton • Instructor of Viticulture and Enology • Western Colorado Community College

~Gained Knowledge of Cold Hardy Cultivars in the Grand Valley

~Yeast 101

Jenne Baldwin-Eaton started her career in winemaking with Plum Creek Cellars in 1994. For 22 years, Baldwin-Eaton made award-winning wines from 100% Colorado grown grapes and was involved in all aspects of running a commercial winery. The success and growth of the Colorado wine industry is very important to Baldwin-Eaton and as an instructor, her goal is to pass along years of accrued knowledge and practical experience. She is currently developing and teaching the first Colorado AAS in Viticulture and Enology program at Western Colorado Community College. Baldwin-Eaton teaches the courses through a combination of ground work fundamentals and hands-on experience. Students have an opportunity to work at the college vineyard, make wine on campus and gain knowledge from folks in the wine industry. She is also available as a wine consultant.

Jenny Beiermann • Agriculture and Business Management Economist • Colorado State University

~Succession Planning

Jenny Beiermann is an Agriculture and Business Management Economist with Colorado State University Extension. She received her B.S. degree in Agricultural Business and her M.S. in Agricultural and Applied Economics at the University of Wyoming. Prior to joining CSU Extension in 2016, she worked in the livestock production industry, and with a leading Ag tech company, specializing in vertical aquaponics growing systems. Her expertise and professional interests include production economics, business management, and strategic financial planning.

Jeff Bitter • President • Allied Grape Growers

~Avoiding Pitfalls in Grape Purchase Agreements: Tips for Memorializing a Successful Negotiation

Jeff Bitter is a life-long resident of California. Born into a family vineyard operation, Jeff has always had a passion for agriculture and specifically grape growing. Jeff is the President of Allied Grape Growers (AGG), a 500-member statewide grape growers cooperative marketing association. AGG markets nearly \$100,000,000 worth of grapes annually to wineries, shippers, packers and dehydrators. In addition to managing AGG, Jeff is a fourth-generation grape grower on land he and his wife own and operate.

Doug Caskey • Executive Director • Colorado Wine Industry Development Board

~CWIDB Update

~Winning in the Wine Industry with Consumer Insights

Doug Caskey has served in his role with the CWIDB since 2000. He oversees statewide efforts to promote Colorado wine. Caskey is a 30-year wine industry veteran, with experience in the restaurant and retail wine industries. Previous to the CWIDB, he managed the wine department at Boulder Liquor Mart, one of Colorado's largest retail liquor stores in Boulder.

Dr. Horst Caspari • Professor & State Viticulturist • Colorado State University

~Viticulture Research Update

~Grape Survey Results

Dr. Caspari is a Professor with the Department of Horticulture and Landscape Architecture at Colorado State University and has served as Colorado's State Viticulturist since 2000. Dr. Caspari received the equivalent of MS (1989) and PhD (1993) in Agricultural Science from the University of Bonn, Germany. He was a visiting scientist at the Department of Horticultural Science at Massey University, Palmerston North, New Zealand from 1990 to 1993. He held the position of Post-Doc (1994) and Research Scientist

Seminar and Speaker Information

(1995 – 2000) with the Horticulture and Food Research Institute of New Zealand prior to joining Colorado State University in July 2000.

Tim Dahle • Farmer • Dahle Orchards

~Integrated Fruit Production, Nature Can Work for us

~Soil Health: Making Your Soils Lively and Productive

Dahle taught high school agriculture in Minnesota 1978-79. He's worked in the cherry industry since 1979. This work began as a field hand, then foreman, manager and finally in 1984 he bought the first of seven farms that now constitute Dahle Orchards. He has also represented several nurseries over the years. Dahle worked as an instructor and/ or presented in Kyrgyzstan, Lebanon, Guatemala, Moldova, Chile and Russia as well as some US venues. He has attended venues to learn about the cherry industry in many other countries. For 6 years he served as a director for the International Fruit Tree Association, hosting one conference and serving as chairman for another. For many years he has served as an advisor for Oregon State Extension and for the Mid-Columbia Area Research Station. Dahle Orchards specializes in IFP, Pedestrian Systems and Organic Production. For more than 20 years they have partnered on research with OSU, WSU and Michigan State as well as a number of private companies.

Dr. Richard DeScenzo PhD. • Microbiology Group Leader • ETS

~Wine Flaws and Faults: How to Prevent Them from Occurring or Remediate Them Prior to Bottling

Dr. Richard DeScenzo is the Microbiology Group Leader for ETS Laboratories. ETS provides a range of microbiological analysis for problems occurring during the winemaking process, using a combination of classical microbiology methods and molecular biology techniques. In addition to developing improved diagnostics for the wine industry, Rich focuses on helping clients with a wide range of winemaking problems. Rich received his Masters in Plant Pathology and Ph. D in Plant Biology at the University of New Hampshire, and conducted his postdoctoral studies on disease resistance genes in barley with the USDA/ARS at Iowa State University. He spent 10 years conducting research on grape genomics, development of molecular diagnostics, and fermentation monitoring in the wine industry prior to joining the ETS team.

Tim Donahue • Executive Director • Institute for Enology and Viticulture • Walla Walla Community College

~Regionality, Cooperage, and Wine – The Influence of Oak

Tim Donahue is the Director of Winemaking at the Institute for Enology and Viticulture at Walla Walla Community College. The Institute has distinguished itself through Tim's belief that winemaking and grapegrowing are best taught in an immersive hands-on environment. Students utilize cutting-edge technology and time honored techniques to craft wines that express the vibrancy of the Walla Walla Valley and its winemaking community. Under Tim's tutelage, the student-made wines have garnered multiple 90+ scores in the Wine Enthusiast and Spectator as well as nearly 1,000 medals in local and international competitions. The Institute has graduated over 300 alumni who are active in the regional and global wine industry.

Tim received his M. Sc in Oenology from the University of Adelaide in Australia. He has 20 vintages of winemaking experience, ranging from his boutique family winery in Colorado to 2.4 million case international production. In addition to his position at the Institute, Tim combines his passion for winemaking and education through continual industry outreach. He has been featured in hundreds of publications and regularly speaks at events ranging from consumer seminars to the internationally acclaimed Institute of Masters of Wine.

Seminar and Speaker Information

Stephanie Fransen Hicks • Government Relations Specialist • CAVE Lobbyist

~ CAVE Legislative Update

Stephanie is one of the rare Colorado natives. She grew up in Littleton and graduated from Regis University in Denver with a degree in Politics. She has been working in the Colorado State Capitol for nine years; first as the Legislative Aide to two House Representatives from Colorado Springs then as the Government Affairs Coordinator for the Colorado Association of REALTORS (CAR). After leaving CAR, she became a contract lobbyist representing the Colorado Licensed Beverage Association (CLBA). Stephanie now represents the Colorado Association of Viticulture and Enology, the Tavern League of Colorado and Air Methods Corporation.

Alex Funk • Agricultural Water Resources Specialist • Colorado Water Conservation Board

~Water Update

Alex Funk serves as the Agricultural Water Resources Specialist at the Colorado Water Conservation Board. At CWCB, he works with the agricultural community to further the Colorado Water Plan agricultural viability goals, including managing the alternative transfer methods program. Before joining CWCB, Alex served as the Western Policy Director with the National Young Farmers Coalition where he focused on addressing challenges affecting next-generation producers and as a fellow with American Rivers researching the nexus between irrigated agriculture and healthy river systems. Alex received a B.S. in Environmental Policy and Planning from Virginia Tech and Juris Doctorate from Vermont Law School.

Mark A. Gallegos • Section Chief, Inspection and Consumer Services Division • Colorado Department of Agriculture

~Colorado Farm Products Act - How it May Apply to Your Business

Mark Gallegos has been Section Chief of the Division of Inspection and Consumer Services Division (ICS) since 2017. ICS is made up of the farm products, commodity handler, feed, fertilizer, egg, weights and measures, and custom meat programs. Prior to his current position Mark managed the farm products and commodity handler programs. Mark received his bachelor's degree in Agriculture Business from Colorado State University. Mark is a Colorado native who grew up working on his families' farms and ranches in Wellington, CO where his family continues to operate today.

Barb Gasper • Founder • Focus Research & Strategy Inc.

~Winning in the Wine Industry with Consumer Insights

Barb is the founder of Focus Research & Strategy Inc., a qualitative and quantitative research agency. Focus RSI executes consumer research, branding and positioning strategy sessions for consumer goods, B2B and nonprofit organizations. With over 25 years of marketing experience on both the client and agency side, Barb thinks strategically; like a brand marketer and a researcher...not just a researcher. Barb has worked on major brands including Coors Light, Coors, Killian's. Launched 6 new products. Hold two US design patents for packaging. Developed product and package innovation testing protocol.

Dr. James Hale • Research Associate • Colorado State University

~Producer Input for Denver's Food Policy

James Hale is a sociologist who specializes in studying the socio-cultural, community, and governance dimensions of food, agriculture, and environment improvement efforts. He has spent time in both practitioner and research settings including working as a Peace Corps agroforestry agent in Malawi, helping spearhead alternative food projects in Colorado, and leading related research projects at Colorado State University and the Colorado School of Public Health. More recently, he was a postdoctoral fellow at the Centre for Sustainability at the University of Otago in New Zealand.

Seminar and Speaker Information

Stephanie Fransen Hicks • Government Relations Specialist • CAVE Lobbyist

~CAVE Lobbying Update

Stephanie is one of the rare Colorado natives. She grew up in Littleton and graduated from Regis University in Denver with a degree in Politics. She has been working in the Colorado State Capitol for nine years; first as the Legislative Aide to two House Representatives from Colorado Springs then as the Government Affairs Coordinator for the Colorado Association of REALTORS (CAR). After leaving CAR, she became a contract lobbyist representing the Colorado Licensed Beverage Association (CLBA). Stephanie now represents the Colorado Association of Viticulture and Enology, the Tavern League of Colorado and Air Methods Corporation.

Becca Jablonski • Assistant Professor and Food Systems Extension Economist • Colorado State University

~Producer Input for Denver's Food Policy

Becca is an Assistant Professor and Food Systems Extension Economist in the Department of Agricultural and Resource Economics at Colorado State University. As part of her position, she facilitates the Colorado Governor's Food Systems Advisory Council and is a co-leader of Colorado State University's Food Systems Extension Team. Dr. Jablonski's research and extension program is comprised of two primary components: 1) evaluating the farm and ranch profitability impacts of sales through non-commodity markets (e.g., local food markets, certification, or other product differentiation strategies); and, 2) assessing the community economic impacts of food system policies, investments, and programs. Dr. Jablonski holds a PhD from Cornell University.

Leif Jacobsen • Program Administrator, Inspection and Consumer Services Division • Colorado Department of Agriculture

~Colorado Farm Products Act - How it May Apply to Your Business

Leif Jacobsen has been a Program Administrator for the Division of Inspection and Consumer Services Division (ICS) since March 2018. ICS is made up of the farm products, commodity handler, feed, fertilizer, egg, weights and measures, and custom meat programs. Prior to his current position Leif was a grain warehouse examiner and investigator for the farm products and commodity handler programs. Leif received his bachelor's degree in Criminal Justice from Metropolitan State College. Leif is originally from Nebraska where his family continues to farm today.

Ken Johnson • Professor of Plant Pathology • Oregon State University

~Fighting Fire Blight with Plant Defense Elicitors

~Early Cherry Dormancy

At OSU since 1988, his research program has been concerned with economically important diseases of tree fruit crops including fire blight of pear and apple. Recent research projects have focused on non-antibiotic control, improved pathogen detection, and induction of acquired resistance to lessen fire blight damage.

Michael Jones • Fermentation Specialist • Scott Laboratories

~High-End Charmat: Bubbles without the Attitude

Working in wineries since 1971, Michael made his first wine in the family cellar in 1974. He has made wine every year since, including two vintages in Burgundy and one in the Hunter Valley, Australia. Suffering from a degree in Viticulture and Enology from UC Davis, he found solace amongst the vines of NovaVine Nursery and the barrels of Hanzell in Sonoma. Previously, he had been 19 years at Domaine Chandon. Currently, he is fermentation specialist for Scott Laboratories.

Seminar and Speaker Information

Dave Kanzer • Deputy Chief Engineer • Colorado River District

~Water Update

Now as Deputy Chief Engineer at the Colorado River District, Kanzer has been working on the complex web of water quality and quantity issues facing the Colorado River Basin for 25 years. Since 1995, DK has focused on both large, regional long-term Colorado River Basin water supply planning issues, as well as on smaller, local implementation programs down to the field level to address water supply and demand imbalances, exacerbated by growth and climate change.

Dr. Ioannis S. Minas • Asst. Professor in Pomology, Dept. Horticulture and Landscape Architecture • Colorado State University

~The Peach Industry in USA: Challenges & Opportunities for Colorado Peaches

Dr. Minas is an Assistant Professor of Pomology with the Dept. of Horticulture and Landscape Architecture at Colorado State University. Dr. Minas received his PhD in Pomology and Postharvest Physiology from Aristotle University of Thessaloniki, Greece. During his PhD studies was appointed as a Junior Specialist for 2 years at the Dept. Plant Sciences at University of California Davis, CA. His research program at CSU is emphasized on orchard and environmental factors affecting productivity, developmental physiology, harvest quality and postharvest physiology of tree-fruits. Dr. Minas is senior or co-author in more than 20 peer reviewed publications in the field of pomology and postharvest physiology and serves as coordinator of peach rootstock trials within the frame of the multi-state project NC-140.

Dr. Stefano Musacchi • Professor Endowed Chair • Washington State University

~High Density Training Systems in Pome and Stone Fruit

~Efficient Orchard System: Mechanization and Labour Cost Reduction

Stefano Musacchi is a Professor and Endowed Chair of Tree Fruit Physiology and Management at WSU. Dr. Musacchi's academic training is in Pomology (MS and Ph.D). He taught for 13 years at University of Bologna Italy and 6 years at the University of Bolzano. He joined Washington State University 6 years ago and he has established a broad research program that covers orchard management and fruit quality. He is the PD of several projects. A special mention is for the "Identifying and Managing Sources of Quarantine-Significant Post Harvest Diseases in Pacific Northwest Apple and Pear Orchards" project funded by the USDA Foreign Agricultural Service's Technical Assistance for Specialty Crops (TASC). This project has been funded for 5 years (2014-2019) with a total budget of \$1.9 million. In Italy he was the National coordinator of the "Management and Crop Innovations for High-Quality Pear Production" project (€3.5 million). He is currently supervising the "Pear Breeding Rootstocks and Cultivars" project based in Bologna (€350,000). In 2014, Dr. Musacchi patented 4 new pear cultivars. He has 67 English-language publications and 87 publications in Italian. He serves in the editorial board of some important Journal: Agronomy (ISSN 2073-4395), eJHS (European Journal of Horticultural Science) (ISSN: 1611-4426).

Josh Niernberg • Exec Chef / Co-Owner • Bin 707 Foodbar, Tacoparty, Dinnerparty Grand Junction

~Marketing Your Winery: A Panel Discussion

A fourth generation Denver Native, Josh began his restaurant career in 1994, working nights while spending his days pursuing a career as a snowboarder, Josh had the opportunity to learn from and cook for some of Denver's most notable restaurateurs and chefs of the time. In the late 90's, after realizing his love for the business, Josh moved to the "front of the house" to focus on operations and hospitality. With hands-on experience curating eclectic Spanish Wine lists and 300+ bottle tequila menus, Josh began studying for his level one Sommelier Certification. He returned to Metro State College to pursue a

Seminar and Speaker Information

degree in Industrial Design, unintentionally developing a skillset invaluable to his future in the industry. Josh met his wife and business partner, Jodi (also an industry vet) in 2005 and in 2007 the couple moved to her hometown of Grand Junction, Colorado. The economic downturn of the late 2000s hit the Grand Valley hard, which sparked the concept for Bin 707 Foodbar. Josh and Jodi wanted to create a restaurant designed to make a significant economic impact by creating a restaurant open twelve hours a day, seven days a week. With Josh as the Executive Chef and Jodi as the bar manager, the couple opened Bin in Feb 2011. With a staff of 50 focused on service and hospitality, and the food, beverage and wine programs sourced with the ethos of “local first, Colorado second and domestic last”, Bin 707 Foodbar grew quickly and garnered an amazing presence with the online review sites. At a time when “Farm to Table” had yet to be coined, Josh builds menus based upon product availability from the region as a showcase of Western Colorado and Colorado cuisine. In 2017, the couple opened their second and third restaurants Tacoparty and Dinnerparty. Tacoparty is a quick service Colorado sourced taco shop. Dinnerparty is a private 40 seat dining room created to host multi-course tasting menus and collaboration events. Like their original Bin 707 Foodbar, the restaurants are created to showcase a unique sense of place intended to promote Colorado's Grand Valley. Josh's focus on menu creation and sourcing are driven by the mission to both explore and continue to define regional and Colorado Cuisine.

Greg Olson • Owner • Growl Marketing Agency

~Marketing Your Winery: A Panel Discussion

Greg Olson is the founder Growl Agency. Growl is a Grand Junction based marketing and web development agency with offices in Grand Junction, Denver and Vietnam. Greg has over 20 years of sales and marketing experience. Although he is the Founder of Growl Agency, his main title is Director of Fun. Growl is honored to work with both local and national companies. His main role is helping clients develop marketing and sales campaigns that are present and meaningful in a world filled with distractions. He loves helping brands differentiate themselves and stand out. Greg is actively involved in the community and on various boards supporting community efforts.

Stuart Pigott • Wine Writer • Author • Riesling Ambassador

~Where is Colorado Wine Now and Where Could It Go In the 21st Century

~2nd Napa Valley or Wild West of Wine American?

Stuart Pigott was born in London, England in 1960. While studying in London for a bachelor's degree in fine art at St Martin's School of Art (1981-84), then a master's degree in cultural history from the Royal College of Art (1984-86) he began writing about wine. In 1989 he moved to the Mosel Valley in Germany, then on to Berlin in late 1993. Although his name is most closely associated with German wines and Riesling he has undertaken in-depth research in regions as widely contrasting as the Médoc in Bordeaux, Thailand and the Dakotas. In 2008-9 Pigott was a guest student at the famous wine university in Geisenheim, Germany. Since then he has combined a scientific approach with a freewheeling style of journalism inspired by the works of Hunter S. Thompson and Tom Wolfe. He was the wine columnist of the Frankfurter Allgemeine Zeitung (Sunday edition) from September 2001 to March 2019 and was a contributing editor to JamesSuckling.com from September 2016 to March 2019. Since then he has been the Riesling Ambassador of the Gut Hermannsberg wine estate (the ex-State Domaine of the Nahe region), Germany and continues to write for a handful of magazines and websites.

Garrett Portra • Owner & Winemaker • Carlson Vineyards

~Marketing Your Winery: A Panel Discussion

Garrett Portra, owner and winemaker at Carlson Vineyards has lived in the Grand Valley since 2007. Garrett grew up working on a farm in Missouri, then moved to Grand Junction after graduating from Westminster College with a BA in Environmental Science. The 6-month adventure has turned into over

Seminar and Speaker Information

12 years. Garrett has been making wine at Carlson's since 2011. In 2014 Garrett and Cailin agreed to purchase Carlson Vineyards. Since then Garrett has continued with the legacy of Carlson Vineyards by providing quality and approachable wines. Along with Laughing Cat brands he has explored with new takes on new wines while keeping all products local.

Matt Ridge • Technical Representative • Laffort

~Enzymes: Application in Winemaking or How to Improve White Wine Aromatics

With a Bachelor's degree in Biology with minors in Chemistry and Geology from Adams State College in Colorado, Matt's first job in the wine industry was in 1998 working for United Distillers and Vintners in the Sonoma laboratory, which encompassed all aspects of the natural sciences. Matt discovered his passion after moving to Manteca in the Central Valley and embarked on a career in production winemaking. Matt then spent seven years making wine on the North Coast and returned to the Lodi region in 2010 where he has set down his own roots. Matt consults for two small premium wine brands in Lodi, and brings to his LAFFORT® territory perspectives of large and small scale winemaking at all quality levels.

Dan Staley • Principal • Arbor Drone LLC

~Remote Sensing and Woody Crops: What you need to know

Dan Staley is Principal of Arbor Drone, LLC, a green infrastructure consultancy in Carmel, CA after many years on the Front Range. A licensed remote pilot, he studied Environmental Horticulture and Urban Forestry at UC Davis and Urban Planning at the University of Washington, including a year of urban ecology under a National Science Foundation grant. His published work on green infrastructure and urban forestry has appeared in scholarly journals, proceedings, symposia, policy papers and trade magazines in several industries.

Jane Stewart • Assistant Professor • Colorado State University

~Cytospora Update

Jane Stewart is an Assistant Professor at Colorado State University. She teaches Integrated Tree Health and her research interests include: understanding the biology, ecology and genetics and management of emerging tree/plant pathogenic fungi using population genetics and genomic methods, studying the interactions of plant and fungi that govern variation in host specialization, pathogenicity, and virulence, and understanding genomic drivers of fungal species delimitation and divergence with a focus on pathogens important to Colorado's forests, shade and fruit trees, and forests worldwide.

Dawn Thilmany • Professor of Agribusiness & Extension Economist • Colorado State University

~Producer Input for Denver's Food Policy

Dawn is a Professor of Agribusiness and Extension Economist with Colorado State University, serving in that role since 1997, and specializes in economic development related to local, organic and other value-added food market supply chains, as well as food market analysis and consumer behavior. Her work on agricultural diversification also includes work with agritourism in Colorado and the Western US. She is Associate Director for CSU's Office of Community and Economic Development, is on the leadership team for CSU Extension's Food Systems and Community Development programs and has served on a number of advisory boards and project teams for the Colorado Department of Agriculture and the United States Department of Agriculture.

Dr. Mark Uchanski • Specialty Crops Program Coordinator • Colorado State University

~Producer Input for Denver's Food Policy

Dr. Uchanski is the Specialty Crops Program Coordinator at Colorado State University, based in Fort Collins. He has fifteen years of experience in horticultural education, vegetable crop research, and

Seminar and Speaker Information

outreach activities. His teaching and research emphases are in the area of sustainable and organic vegetable production. He works with both small and large vegetable growers, assisting them with their production practices and finding their place in the food system.

Miranda Ulmer • Extension Regional Viticulture Specialist • Colorado State University

~Gained Knowledge of Cold Hardy Cultivars in the Grand Valley

~Meet the New Viticulturist

~Transitioning to Phylloxera-Resistant Rootstock

Miranda Ulmer is CSU's new Viticulture Extension Specialist. She started the position in July 2019 after graduating from Oregon State University working under Dr. Patty Skinkis, Statewide Viticulture Extension Specialist & Professor. Her Master's thesis work focused on the effect of dormant pruning methods and nitrogen fertilization on 'Pinot noir' bud fruitfulness and yield. She serves the Colorado industry by increasing the educational resources available to winegrape growers throughout the state.

Fritz Westover • Owner • Westover Vineyard Advising

~Farming Vineyards for Future Generations: Steps You Can Take Towards Vineyard Sustainability

~What Are Your Grape Leaves Telling You: How to Diagnose and Treat Leaf Disorder

~Overview of Vineyard Management – Prioritizing and Organizing the Season

Fritz Westover has been working hands-on in the viticulture industry for over 20 years and is the founder of Westover Vineyard Advising and Virtual Viticulture Academy. He currently advises clients across 7 states encompassing more than 1500 acres of vines and provides virtual advising and exclusive educational content through Virtual Viticulture Academy to members across 5 countries and 26 states. Fritz holds a BS in horticulture from Penn State University as well as an MS from the Penn State Department of Plant Pathology.