



2022

# VINCO & WCHS

CONFERENCE AND TRADE SHOW

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**JANUARY 18-20, 2022**

The DoubleTree by Hilton • Grand Junction, CO

**SCHEDULE | DETAILS | MAP**

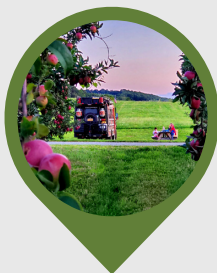




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## ABOUT OUR MEMBERS

**200K+**

**ACTIVE MEMBERS**

**\$50**

**AVG SPENT  
PER OVERNIGHT STAY**

**\$13K**

**AVG BOOST IN  
ANNUAL REVENUE**

**\$40M**

**SPENT AT  
HOST LOCATIONS IN 2021**

# About the 2022 VinCO & WCHS Conference

VinCO 2022 is the region's premiere grape growing and winemaking conference bringing together top experts in enology, viticulture and marketing to Grand Junction each year. CAVE's purpose in hosting VinCO is to create a venue to discuss a variety of topics pertinent to Colorado's emerging wine region.

The Conference lays claim to the same regional prestige in all other fruit-based agriculture. Three days are spent discussing the peaches, apples and apricots that make Colorado so tasty - and the business behind growing and selling them.

The Colorado Association for Viticulture & Enology (CAVE) hosts the enology, marketing and viticulture tracks while the Western Colorado Horticultural Society (WCHS) hosts the horticultural seminars and the trade show.

While the two organizations are independent, hosting the conference together allows for crucial crossover, networking and other learning opportunities for those on all sides of the agricultural world.

Learn more about VinCO & CAVE at [www.WineColorado.org](http://www.WineColorado.org)

Learn more about WCHS at [www.ColoradoFruits.org](http://www.ColoradoFruits.org)



## VINCO 2022



## Western Colorado HORTICULTURAL SOCIETY



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*Please reuse this program during the conference  
and recycle it when you are heading home.*





Dear Attendees,

It is my honor to welcome you to the 2022 VinCO Conference and Trade Show held in conjunction with the Western Colorado Horticultural Society! We are so grateful for the ability to meet in person again after the many challenges our industry has faced over the past two years.

VinCO 2022 features over 15 seminars, panel discussions and wine tastings, in which dozens of industry experts share their knowledge with you. Each night of the conference, you will find a happy hour, networking event or banquet scheduled, giving you the opportunity to socialize and connect with other industry leaders. We look forward to hosting our first ever Wine Industry Awards Banquet taking place on Wednesday evening at 6:00pm! This banquet ticket is included with your conference registration and will include a wine-paired dinner featuring award-winning Colorado wine!

We encourage all CAVE members to attend our annual membership meeting on Wednesday, January 19th at 3:30pm. We have many exciting updates to share, and your feedback is vital to the conference - and this organization!

I would like to take a moment to thank the VinCO Planning Committee, the CAVE Board of Directors, Melinda Tredway, and our amazing volunteers, all of whom have worked diligently on this conference. Special gratitude goes out to our conference partner, the Western Colorado Horticultural Society. Finally, I would like to thank you for taking the time to attend the conference this week. Please enjoy your time at VinCO 2022 and the city of Grand Junction.

Cheers,

Cassidee Shull  
Executive Director  
Colorado Association for Viticulture & Enology



# Western Colorado HORTICULTURAL SOCIETY

Welcome Friends, Family, and All Supporters of the Agricultural Community!

Thank you for attending the 78th annual WCHS Conference & Trade Show held for the 11th year in conjunction with VinCO. We've all experienced a few challenges the last couple of years and doubly so in the Agriculture and Wine industries, but now is the time to get things back on track! Despite numerous adversities, our agricultural community is stronger than ever because of the dedication and hard work from industry members like you. No doubt there will still be many new challenges ahead, but those challenges also bring many exciting new opportunities and advancements as the farming landscape continues to grow and change in Colorado.

Please make sure to take full advantage of all that this year's conference has to offer. Attend the many fantastic speaker presentations, visit with the vendors at the trade show, and participate in the passport program for an opportunity to win prizes! This year's networking events include a 'Meet the Vendors' Happy Hour on Wednesday evening, the CSU Showcase on Thursday afternoon, and of course the honoring of this year's award recipients at the Thursday night WCHS banquet celebration.

This year's WCHS board has worked tremendously hard to get this event up and running again and has put together a fantastic conference for both your education and enjoyment. I would like to give a big thank you to the WCHS and CAVE teams who do such a great job organizing and developing this event throughout the year. Thank you to all the sponsors, vendors, and most importantly you, the attendees.

My personal respect and gratitude goes out to all of you.

Sincerely,

Nick Ruckman

President

Western Colorado Horticultural Society



# COLORADO

## Department of Agriculture

### Information for Fruit Growers and Winemakers

#### Conservation Services

**ACRE3 Energy Program**, Sam Anderson, (303) 869-9044

**Ag Water Quality Program**, Rob Wawrzynski, (303) 869-9042

**Colorado State Conservation Board**, Cindy Lair, (303) 869-9039

**Palisade Insectary Biological Pest Control**, Dan Bean, (970) 464-7916

**Weed Free Certification/Noxious Weed Management**, Les Owen, (303) 869-9032

[ag.colorado.gov/conservation](http://ag.colorado.gov/conservation)



#### Markets Division



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[coloradoproud.com](http://coloradoproud.com)  
[coloradowine.com](http://coloradowine.com)

##### Business Development

Catherine Boxler, (508) 971-8104

##### Colorado Proud

Danielle Trotta, (970) 372-9351

##### Export Support

John Addison, (720) 926-3122

##### Fruit and Veg Inspections and GAP/GHP

Brian Pauley, (719) 852-4749

##### Specialty Crops and Ag Industry Grants

Jennifer Benson, (303) 869-9173

##### Wine Industry Development Board

Doug Caskey, (303) 869-9177

Kyle Schlachter, (303) 869-9178

#### Inspection and Consumer Services

##### Farm Products Dealers License

Leif Jacobsen, (303) 869-9095

Jessica Davis, (303) 869-9099

Ronda Pletcher, (970) 595-0524

**FSMA Produce Safety Rule**, Duane Sinning, (303) 869-9284

**Measurement Standards Scale Program**, Aaron Yanker, (303) 869-9098

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#### Plant Industry

##### Pesticide Programs

**Driftwatch**, Margie Ortega, (303) 869-9057

**Pesticide Applicator Licensing & Testing**, Neal Kittelson, (303) 869-9063

**Pesticide Enforcement Program**, Matthew Lopez, (303) 869-9058

**Pesticide Product Registration**, Jolynn Morris, (303) 869-9060

##### Plant Industry Programs

**Nursery & Phytosanitary Inspections**, Cheryl Smith, (303) 869-9073

**Organic Certification**, Alyssa Mack, (303) 869-9074

**Co-op Ag Pest Survey**, Kristen Wolfe, (303) 869-9076

**Hemp**, Brian Koontz, (303) 869-9082

**Seed**, Richard Guggenheim, (303) 869-9070



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# SPEAKERS

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

*~Small-Scale Winemaking - Avoiding Common Pitfalls and Lab Analysis*

*~Smoke Exposure 101*

*~ Sparkling Wine – Anything Goes: A Panel Discussion*

Jenne has been a winemaker in the Colorado wine industry for the past 27 years. 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 in 2017 she developed the first Associates of Applied Science Viticulture and Enology program at Western Colorado Community College, a division of Colorado Mesa University in Colorado. Baldwin-Eaton teaches a multitude of classes in the program, runs the wine lab, carries out practical research each harvest and chairs the newly established Warren Winiarski/Gerald Ivancie Institute to Viticulture and Enology.

## **Julie Balistreri • Winery Owner • Balistreri Vineyards**

*~Changing the Way We Buy Grapes*

Julie Balistreri, co-owner and “winemaker’s daughter” wears many hats in the multi-generational Balistreri Vineyards. She assists in the winemaking, runs the day-to-day business, talking with the grape growers, working in the wine lab, organizing events and more. Julie served on the Colorado Wine Industry Development Board.

## **Benjamin Bentele • Research Assistant • Colorado State University**

*~Net Control of Codling Moth and other Application*

Ben is currently a Research Associate at the CSU Organic Agriculture Research Station, Rogers Mesa. He was formerly a technician in the CU physics department, but finds fruit a whole lot tastier than photons. Besides an interest in the science of growth & chaos, Ben is a published poet, translator & musician as well as an advocate for the arts in rural Colorado.

## **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 PhD. • Professor & State Viticulturist • Colorado State University**

*~Grape Survey Results*

*~Viticulture Research and Extension Update*

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

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

*~Winery Sanitation*

*~What Should You Expect From a Wine Laboratory?*

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 • Winemaker • Horse Thief Wine Consulting**

*~The Importance of Benchmarking - An Empirical Comparison of Colorado Riesling and Cabernet Franc to World Standards*

Tim is the proprietor of Horse Thief Wine Consulting. He has 3 decades of international winemaking experience - which started in Colorado and includes vintages in New Zealand, Australia as well as 11 years as the Director of The Institute for Enology and Viticulture in Walla Walla WA. Tim loves to help people craft wines of significance. It is vitally important that wines express a style that conceptually matches the mission and vision of a winery. Tim believes that winegrowing must be done in a hands-on and immersive environment at the intersection of agriculture, philosophy, business, chemistry, microbiology and craft. First and foremost, every site must be evaluated and farmed appropriately to maximize its potential. From there the realization of a wine's essence may require cutting-edge technology in order to achieve a polished, focused wine. For other sites and varieties, artistic expression may be the nucleus and taking a step back to using ancient time-honored techniques to craft wines that express vibrancy and terroir.

## **Dr. Todd Einhorn • Associate Professor • Michigan State University**

*~New Strategies to Optimize Crop Load Management and Profitability of Apple (and Pear) Orchards*

*~Characterization and Mitigation of the Factors Limiting Sweet Cherry Fruit Quality and Productivity*

Todd Einhorn is the Tree Fruits Specialist and Bukovac Endowed Professor in Tree Fruit Physiology at Michigan State University (MSU). He directs a pragmatic, applied tree fruit physiology research and outreach program focused on production efficiency of tree fruit orchards, regulation of flowering and fruit set, rootstock/scion interactions, training system development, and cold hardiness of apple, cherry and pear trees. Einhorn serves as chair of the pear rootstock committee of the USDA Multistate Research Project, NC140. He was awarded a pear research fellowship in 2014 at DEPI, Tatura Research Center in Victoria, Australia and is a Fellow at the University of Pisa, Italy. He is the recipient of the Washington State Horticulture Association's 2016 Silver Pear Award for contributions to the Pacific Northwest tree fruit industry. Einhorn teaches Tree Fruit Production at MSU.

## **John Fielder • Photography and Author**

*~Exploring Colorado's Wine Country*

John has worked tirelessly to promote the protection of Colorado's ranches, open space, and wildlands during his 40-year career as a nature photographer and publisher. His photography has influenced people and legislation and has earned him recognition including the 1993 Sierra Club Ansel Adams Award, in 2011 the Aldo Leopold Foundation's first Achievement Award ever given to an individual, and in 2017 Colorado Mountain College presented him an Honorary Degree in Sustainability Studies. 51 books have been published depicting his Colorado photography. He teaches photography workshops, and his latest books are *Weld County: 4,000 Square Miles of Grandeur, Greatness & Yesterdays* and *Colorado's Highest: The History of Naming the 14,000-Foot Peaks*. He lives in Summit County, Colorado. Information about John and his work can be found at [johnfielder.com](http://johnfielder.com).

## **Joe Flynn • Winemaker • Plum Creek Winery**

*~Sparkling Wine – Anything Goes: A Panel Discussion*

Joe is a 2021 graduate of the UC Davis Viticulture & Enology program. Through years of travel, education and career changes he discovered his love for wine and the art of making it. His wanderlust started in childhood. Staring at the ocean, he vowed to see the world. He left home at age 18 and headed to boot camp. Four years of traveling through Africa, Asia, and the Middle East as a Navy medic ignited his quest for culture. Next stop, culinary school and sommelier training in Denver. This is where he discovered wine and the joy of creating unique experiences with pairings. Reading about wine regions of the world further piqued his interest in travel. He practiced as a surgical technologist for 18 years, traveling abroad whenever possible. With every trip, his interest in winemaking grew. A job opening at St. Mary's Hospital brought him to Palisade without ever visiting before. Taking a cellar job at a neighboring winery convinced him he was ready for another career change.



## **Peter Goble • Service Climatologist and Drought Specialist • Colorado Climate Center, Colorado State University**

*~The Complicated Relationship Between Colorado Viticulture and Our Changing Climate*

Peter has been a part of the Colorado State Atmospheric Science Department since joining as a Master's student in 2013. His research focused on soil moisture's role in seasonal weather prediction. Since then, he stayed with the Colorado Climate Center as a full time research associate. His work is primarily with drought, climate, and land-atmosphere interactions. Recently he has been working to develop crop-specific indicators of drought severity. Since 2017 he has worked with the Colorado Wine Industry Development Board to collect temperature data from current and prospective vineyards on cold nights. They have used these data, in combination with modeled weather data, to map parts of the state that may stay warm enough to merit grape production. He enjoys participating in education and outreach events where possible. He is Colorado's state coordinator for the Community Collaborative Rain, Hail, and Snow Network, which is a nationwide effort to share the weather that falls in your backyard. In his free time, he enjoys running, hiking, skiing, and spending time with my wife, dog, and cats.

## **Kelli Hepler**

*~Are You Farm-to-Table Ready?*

Kelli started her career as a commercial artist 30 years ago, Kelli has been beckoned by tourism-related organizations since 1994. Noted for her design and marketing expertise, Kelli has earned the respect of numerous destination resorts and towns in our western states. As the first recipient of the Advancing Colorado Governor's Award for her Agri-Tourism initiatives in western Colorado, she has shared her knowledge with local, state, regional, and national audiences who continue to rely on her experience in the agri-tourism development field. Clients have included Delta County Tourism, Valley Organic Growers, Leroux Creek Foods, Red Mountain Ranches, Burgess Ranches, West Elks AVA, Surface Creek Winery and Gallery, Zephyros Farm and Garden, BLM, USDA Forest Service, the National Park System, and the National Scenic Byway network. Working with local ag-producers, she has reshaped the marketing of western Colorado's approach to become a destination region which has grown exponentially since her involvement. Working with the client she develops a workplan strategy that will take the grower through the processes of market research and analysis, and brand development.

## **Stephanie 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

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(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.

**Dr. Dana Hoag • Agriculture and Resource Economics • Colorado State University**

*~Cytospera Update*

Dr. Hoag's interests include how to analyze and make decisions about issues where agriculture and the environment collide. This includes a cross section of research fields such as policy, production economics, resource economics and regional economics. Current and recent projects include the use of conservation easements, elk and bison management in Yellowstone, ground and surface water contamination, manure management, invasive species, the economic returns to research, gender and risk, sexed semen in dairy cattle, decision analysis with multiple objectives, sustainability, and non-market valuation in wildlife refuges.

**Lisa Kendall • Wine Grape Broker • Kendall Farms**

*~Changing the Way We Buy Grapes*

Lisa Kendall, owner of Kendall Farms, was born and raised in Washington State. Her father, Darrol Kendall, was one of the states early visionaries that saw a future in the wine industry. She grew up in a vineyard working the summers and learning lots about viticulture. At the time it was not her choice but since realizes it was the best learning there was. Since then lots has changed - both with her and in the industry. Lisa has followed in the family footsteps and taken the Washington wine industry by storm. For the last 15 years she has been an advocate for the Washington State wine industry. She works with select growers and wineries throughout the state and provides wineries around the nation (some internationally as well) with premium Washington State grapes, juice and bulk wine. Her deep family roots in the industry along with lifelong love for Washington, give her a fresh view on the opportunities at hand and a strong vision for the future. Let her be your Matchmaker. If she's not in a vineyard or talking wine, you can find her fly fishing, hiking or mountain biking to feed her passion!

**Bryant Mason • Certified Crop Advisor • Soil Doctor Consulting**

*~Tools for Nutrient Management*

Bryant is a Certified Crop Advisor specializing in soil and crop nutrition. He utilizes tools such as soil solution modeling and laboratory plant sap analysis to reveal the physiological bottlenecks creating yield loss, quality decline, or excess pest and disease pressure. Bryant has worked with around 300 growers spanning 15 crop types over the last five years.

**Patric Matysiewski • Winemaker • Sauvage Spectrum***~Sparkling Wine – Anything Goes: A Panel Discussion*

In 2010 Patric Matysiewski began a career in fermentation at Breckenridge Brewery. Mid 2012 he was approached by the CEO of a popular urban winery to not only learn to make wine, but aid in the alternative packaging revolution of wine. Patric remained at IMT until early 2017. From there he exercised the Colorado Vintner's Restaurant License in partnership with a restaurant group in Breckenridge, CO undertaking the ambitious project of designing, excavating, and installing an underground winery underneath one of the most iconic bars in the state. Utilizing cross training gained from the brewing industry, wines are served from pressurized Bright Barrel Vessels directly to the taps in a dual concept restaurant / wine tasting room setting, the first system of its kind in the world. Late 2018 a cider label was added to his company under the name Ten Mile Cider Co. Summit County's first homegrown brand utilizing Colorado grown pome fruit.

**Dr. Juan Carlos Melgar • Assistant Professor and Extension Specialist • Clemson University***~Towards Optimization of Water Management Practices in Peach Orchards**~How Rational Fertilization Can Improve Sustainability and Profitability of Fruit Farms*

Dr. Melgar is an Associate Professor and Extension Specialist at Clemson University, in South Carolina. His research focuses on horticultural performance and physiological responses of peach trees, with emphasis on nutrient and water management, soil health, and the effect of abiotic stresses. As South Carolina peach specialist, Dr. Melgar regularly provides on-farm assistance to growers on horticultural issues, and engage with stakeholders at local and regional grower meetings. Over the past 20 years, he has worked with fruit tree species under different climates, including olive and peach in semiarid climates in the Mediterranean Basin (Spain and Italy), and citrus in subtropical humid climates (Florida and Texas). Dr. Melgar is the author of more than 40 scientific papers in peer-reviewed journals, and has also performed outreach activities in Haiti, and has collaborated with Partners of the Americas' USAID-funded Farmer-to-Farmer program to aid peach growers in Guatemala.

**Dr. Ioannis S. Minas • Assistant Professor in Pomology, Dept. Horticulture and Landscape Architecture • Colorado State University***~Pomology Research Update*

Dr. Minas is a 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



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factors affecting productivity, developmental physiology, harvest quality and postharvest technology of tree fruits. Dr. Minas is senior or co-author in more than 30 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.

**Kimberly Noland • H-2A Agent • Noland Orchards**
*~Panel Discussion about Labor Updates and Changes in Policy*

Kim Noland is an H-2A Agent located in Western Colorado, providing H-2A certification services to agricultural employers. Kim is no stranger to both farm labor and federal regulations. Having spent over 26 years as both a peach farmer's wife and a Government Contract Manager, she combined that knowledge and experience to help farmers meet their seasonal labor demands by securing H-2A certifications. Kim's varied background in farm labor, government contracting, and federal regulations provide the perfect foundation as an H-2A Agent. She is passionate about making the H-2A process painless and straightforward for working farmers who don't spend their days in front of a computer or tracking down H-2A regulations.

**Corey Norsworthy • Winemaker • Evolve Wines**
*~Sparkling Wine – Anything Goes: A Panel Discussion*

For 20 plus years, Corey has lived and made wine in Palisade. His love for his home in the Grand Valley and passion for his work are inextricably linked. "Making wine here, it's a weather-related challenge, and I like challenges. Wine is never a recipe — it's not beer-making or cheese-making; you have to be on your toes. With every year comes a different structure of grape to work with."

**Tom Plocher • Grape Breeder • Plocher Vines**
*~Developing New Wine Grapes in the Era of Climate Change*
*~Tasting Wines From New Cold Resistant Varieties: Petite Pearl, Crimson Pearl, and Verona*

Tom has been involved in cold climate viticulture in Minnesota since 1980. He is well known for co-authoring (with Bob Parke) the book *Northern Winework: Growing Grapes and Making Wine in Cold Climates*. Since 1996, Tom also has pursued his own grape breeding program. His breeding work has concentrated on new grape varieties for red wine. T.P. 2-1-24 was named 'Petite Pearl' and entered the commercial market in 2010. Two new varieties, Crimson Pearl and Verona were named and introduced into commercial production in 2015. T.P. 1-1-12 is in commercial production in Canada, and will be named and introduced to the U.S. in the 2023-24 timeframe. Tom continues his breeding work, focusing on sustainability and issues created by climate change.

**Garrett Portra • Owner/Operator • Carlson Vineyards***~Changing the Way We Buy Grapes*

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 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.

**Rick Rodd • Financial Advisor • JW Cole Financial, Inc.***~Business Succession, Retirement, and Estate Planning for the Family Agricultural Business*

Rick graduated from the University of Denver with a business degree in 1975. Since 1978, he's assisted business owners in closely held and family-owned businesses transitions. He works as part of a team of prominent local and federal estate attorneys, accountants, and professional advisors, and is affiliated with J.W. Cole Financial, Inc. In addition to his professional work, Rick collects Classic Cars and is a part-time ski instructor.

**Soum Sanogo • Professor Plant Pathology • New Mexico State University***~Biorational Approaches for Disease Management in Fruit and Nut Trees*

Soum Sanogo is Professor of Fungal Plant Pathology in the Department of Entomology, Plant Pathology, and Weed Science at the College of Agricultural, Consumer and Environmental Sciences at New Mexico State University (NMSU). He received his PhD degree from The Pennsylvania State University in Plant Pathology, with a minor in Statistics. He has conducted research projects in the area of plant health in Pennsylvania, Connecticut, Iowa, Maryland, Brazil, Philippines, and New Mexico. His research has been on foliar and soilborne diseases of field crops, ornamentals, fruit and nut trees, and vegetables.

**Dr. Jane Stewart • Assistant Professor Plant Pathology • Colorado State University***~Cytospora Update*

Dr. Stewart is a Professor at Colorado State University in the Dept. of Agricultural Biology. Her research interests include: understanding the biology, ecology and genetics 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. Recently, research conducted by her team has led to improvements in the treatment and detection of cytospora canker in western Colorado peaches.

## **Martha Sullins • Regional Specialist Food Systems and Business Management • Colorado State University**

*~Are You Farm-to-Table Ready?*

## **Bruce Talbott • Talbott Farms**

*~Kickoff Speaker*

Bruce Talbott grew up in the Palisade CO fruit industry as a 5th generation grower. He is part of a family growing operation that currently includes peaches, wine grapes and cherries and in the past once included apples and pears. The organization also packs and ships for itself and others, produces fresh apple cider, hard cider and more recently wine. Bruce's primary responsibility is for the growing part of the operation and future growth areas include expansion of hard cider, wine, retail fruit sales, taproom and events all of which are being dominated by the next generation.

## **Dan Waldvogle • Director External Affairs • Rocky Mountain Farmers Union**

*~Panel Discussion about Labor Updates and Changes in Policy*

*~Stress Management | Coping Strategies | Resources | Emergency Support*

Dan Waldvogle is the Director of External Affairs for the Rocky Mountain Farmers Union. Dan leads legislative and policy efforts representing our roughly 20,000 family farmer and rancher members and administers the Rural Peer Assistance Network program. He has a diverse background in agriculture where he has raised livestock, practiced meat processing and produced specialty crops. He is passionate about creating opportunities with the hope of maintaining the stewardship of our working lands and livelihoods. When he is not working, he enjoys time with his family and spends as much time as possible on his family cow-calf operation.

## **Tyzok Wharton • Winemaker • Carboy Winery**

*~Sparkling Wine – Anything Goes: A Panel Discussion*

After leaving the US Army, Tyzok was living in New York City when he first stumbled upon a deep and abiding appreciation for craft beverages and their culinary counterparts. In 2005, drawn by San Francisco's epicurean culture, he moved west and discovered a knack for winemaking and a love for fine cuisine. During his time in the Bay Area, he began his winemaking career by crushing and cellaring at various urban wineries, then moved on for a stint in the Mendoza district of Argentina, and in 2010 returned to the Bay Area and helped launch Bluxome Street Winery of San Francisco. Tyzok relocated to Denver in 2016 to join the Carboy Winery family where, drawing on his artisan and foodie inclinations, an Army-trained logistical eye, and extensive experience with optimal fruit sourcing, he took the helm of the winemaking team that produces the most palate-pleasing and food-friendly wines in Colorado.



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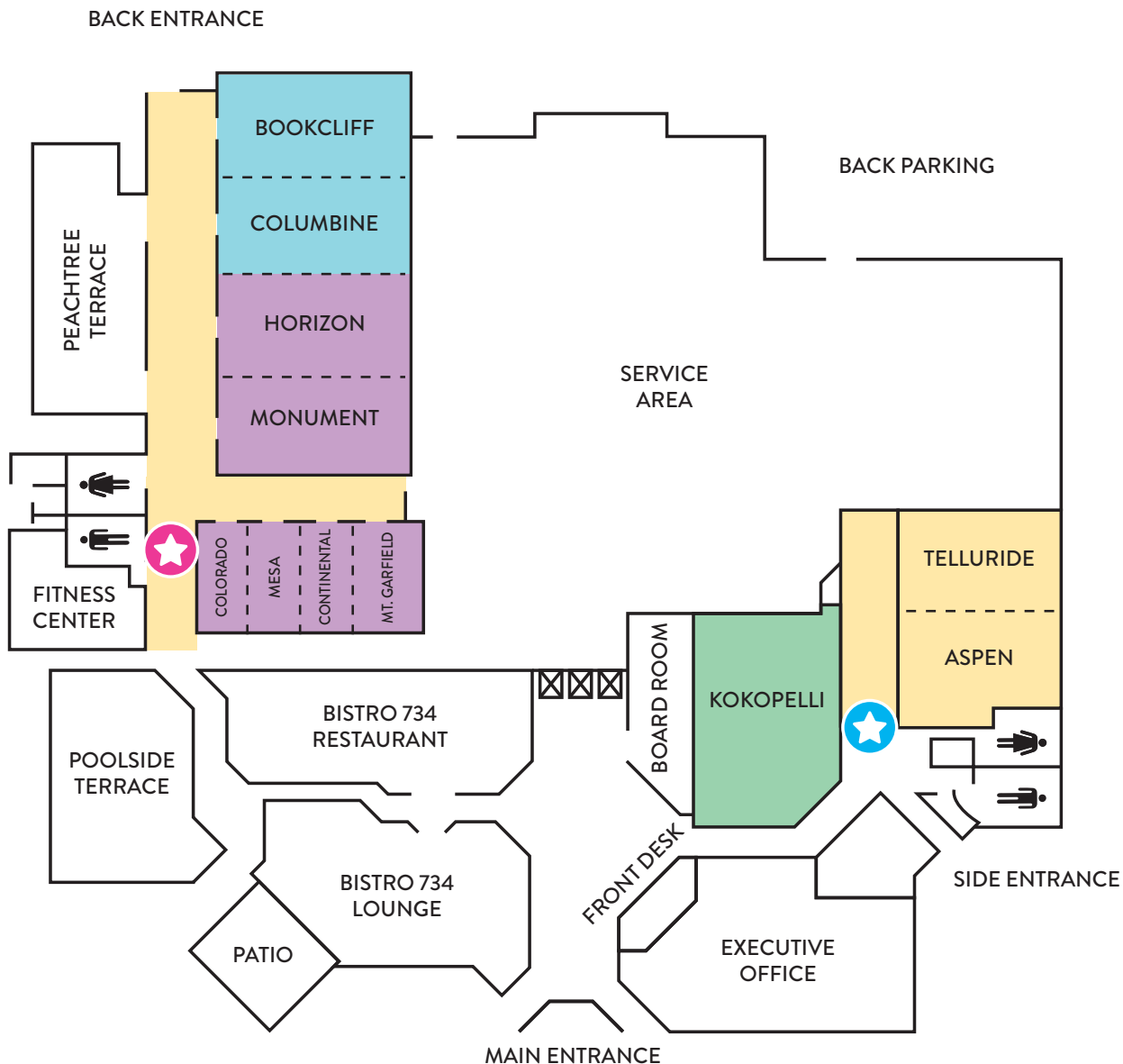


# VINC 2022



Western Colorado  
HORTICULTURAL SOCIETY

-  CAVE REGISTRATION
-  WCHS REGISTRATION
-  TRADE SHOW EXHIBITORS
-  CAVE SEMINARS
-  WCHS SEMINARS
-  LUNCH/BANQUET AREA



# SEMINAR DETAILS

## • Are You Farm-to-Table Ready?

Covid-19 has presented Ag operations with both challenges and opportunities, so let's seize those opportunities! This presentation will cover what's new in agritourism and value-added agriculture, how to launch a good idea, and provide some resources to get you started or help you on your way.

**Speaker: Kelli Hepler and Martha Sullins**

**Jan. 19 – Time: 1:00pm – 2:00pm, Colorado/Mesa**

## • Biorational Approaches for Disease Management in Fruit and Nut Trees

Dr. Sanogo's research at NMSU focuses on the etiology (causes of diseases), epidemiology (factors affecting disease development), and management of soilborne diseases, and fungal composition of dusts and rainwater for air quality monitoring. His research on biorational products is aimed at using botanical extracts, inorganic substances, microbial formulations, bioactive crop residues, and genetic soil disinfection to manage soilborne pathogens. He teaches courses on Fungal Biology and Diagnosing Plant Disorders, with guest lectures in several other undergraduate/graduate courses such as Plant Nematology, Biological Control, Integrated Pest Management, Principle of Crop Production, and Sustainable Crop Production.

**Speaker: Dr. Soum Sonogo**

**Jan. 19 – Time: 3:30pm – 4:30pm, Kokopelli**

## • Business Succession, Retirement, and Estate Planning for the Family Agricultural Business

**Speaker: Rick Rodd**

**Jan. 19 – Time: 1:00pm – 2:00pm, Kokopelli**

## • CAVE 2021 Legislative Update

Join CAVE lobbyist, Stephanie Hicks, as she gives the legislative update for 2021. This will include an overview of the Non-Continuous Bill CAVE passed earlier this year as well as a preview for the 2022 session.

**Speaker: Stephanie Hicks**

**Jan. 20 – Time: 9:00am – 10:00am, Colorado/Mesa**

## • Changing the Way We Buy Grapes

Following a few challenging years of grape growing in Colorado, many wineries have been forced to look at alternative ways and regions to purchase grapes. This panel will share their experiences and insight from both the broker and purchaser perspective.

**Speaker: Julie Balistreri, Lisa Kendall, Garrett Portra**

**Jan. 18 – Time: 1:15pm- 2:15pm, Horizon/Monument**

## • Characterization and Mitigation of the Factors Limiting Sweet Cherry Fruit Quality and Productivity

Sweet cherry is a highly profitable tree fruit crop but suffers from high disease susceptibility, poor tolerance to temperature extremes (freeze sensitivity of flowers and poor fruit quality from exposure to high temperature), fruit cracking during untimely precipitation events, and a dearth of practical fruit set management options (for both highly productive and shy bearing cultivars). Concurrently, a relatively high labor demand and short marketing window coalesce to produce substantial risk to growers. While size controlling rootstocks and novel training systems have revolutionized sweet cherry production, fruit set, fruit growth, yield and fruit quality can be highly variable and sensitive to abiotic stress. Data will be presented on the seasonal management of irrigation, relative importance and timing of the physiological processes governing fruit growth and development, use of PGRs and other practical strategies to manage crop load and fruit quality, and management of early fall and spring frost events.

**Speaker: Dr. Todd Einhorn**

**Jan. 19 – Time: 2:15pm – 3:15pm, Kokopelli**

## • Colorado State University Research Showcase

- **Brendan Anthony, PhD:** 'Peach Training Systems: Impact on Quality and Production'
- **Grace Ganter,** Student Presenting: 'Cytospora and Other Fungal Species Found in Peach, Cherry and Apple Cankers'
- **Jeff Pieper,** Research Associate/PhD Candidate presenting: 'Peach Rootstock Vigor Impacts on Fruit Quality'
- **Jake Potts,** MS Candidate Presenting: 'Quality Profiles of 13 Peach Cultivars'
- **David Sterle,** Research Associate/PhD Candidate Presenting: 'Cold Hardiness of Peach Cultivars'
- **Sean Wright,** MS Candidate Presenting: 'Irrigation Effects on Cytospora Movement'

**Jan. 20 – Time: 2:30pm – 4:00pm, Kokopelli**

## • Developing New Wine Grapes in the Era of Climate Change

Hardiness to extreme mid-winter temperatures was long the focus of grape breeding efforts in the Northern U.S. Climate change has disrupted that focus by throwing many new climate challenges at growers. Late spring frosts, extreme transition season temperatures, and both too much and too little rainfall (sometimes both in the same year) have exposed the weaknesses of our grape varieties. If breeders focus on these new challenges, can we breed our way out of this? Maybe, if we change our vision for the kind of varieties we need. Tom re-focused his breeding goals about 7 years ago. He will present some of the early results of that new work and its direction for the future.

**Speaker: Tom Plocher**

**Jan. 18 – Time: 2:30pm – 3:30pm, Horizon/Monument**

### • Exploring Colorado's Wine Country

Colorado's distinguished nature photographer was commissioned by the Colorado Wine Industry Development Board to photograph 100 wineries, vineyards, and tasting rooms in 2021. The images captured will be distributed to wine media and other resources to promote the industry. John will publish a Guide to Colorado Wineries full color travel guidebook in 2022.

Join John for a one-hour multimedia presentation on the large screen with extraordinary images, beautiful music, and John's stories of his life on the wine-sipping trail! John will be available after the show to sell and sign copies of all of his popular Colorado books and calendars.

**Speaker: John Fielder**

**Jan. 20 – Time: 11:00am – 12:00pm, Horizon/Monument**

### • Grape Survey Results

Join Dr. Horst Caspari as he presents the 2021 Grape Survey Results!

**Speaker: Dr. Horst Caspari**

**Jan. 19 – Time: 10:15am – 10:45am, Colorado/Mesa**

### • How Rational Fertilization Can Improve Sustainability and Profitability of Fruit Farms

Tree nutrition is an essential part of orchard management, and each nutrient plays a fundamental role in the growth, productivity, and fruit quality of peach trees. In this talk, we will discuss how a holistic and rational approach that not only recognizes the results of annual tissue and soil analyses but also specific orchard characteristics such as plant material (age, cultivar, rootstock), orchard management practices, and annual climatic conditions. This approach also acknowledges the importance of nutrient reserves in perennial trees, and the impact of other orchard practices at different tree phenological stages on nutrient dynamics. Furthermore, we will discuss how the incorporation of new technologies such as unmanned aerial vehicles, GIS mapping, and intelligent or variable rate sprayers are becoming valuable tools that will help us improve the efficiency and sustainability of fertilization programs of peach orchards in the next years.

**Speaker: Dr. Juan Carlos Melgar**

**Jan. 19 – Time: 9:00am – 10:00am, Kokopelli**

### • Labor Updates and Changes in Policy; a Panel Discussion

Panelists will cover the current status and updates regarding the H2A Program, regulatory changes as a result of SB-87, and what growers need to know to plan for labor in the coming years.

**Speaker: Kim Noland and Dan Waldvogel**

**Jan. 19 – Time: 10:15am – 11:15am, Kokopelli**

### • Net Control of Codling Moth and Other Applications

Codling Moth (*Cydia pomonella*) has held the reins of the Western Colorado apple industry for a century now. It is a history of acquired resistance to insecticides. While conventional pesticides are still locally effective, organic apple production has suffered substantial Codling Moth losses in the last

couple years. Though local genetic resistance has yet to be established conclusively, European codling moth populations exhibited resistance to the main Organic insecticidal spray, Granulovirus, within 2 decades of use. The clock is ticking, and alternative control methods are being investigated by the Colorado State University Organic Agriculture Research Station at Rogers Mesa. Currently, the most promising method is physical exclusion of the insect using whole tree netting (also known as drape netting). Codling Moth apple damage was reduced from >50% to <2% within the first netted season. Moth trap counts were also dramatically reduced after installing nets. In addition, the effect of netting on secondary pests will be discussed, as well as the beneficial effects of shading in an ever-warming West. A netting workshop & demonstration will be conducted at the Western Colorado Research Center in addition to this talk.

**Speaker: Ben Bentele**

**Jan. 20 – Time: 9:30am – 10:00am, Kokopelli**

### • New Strategies to Optimize Crop Load Management and Profitability of Apple and Pear Orchards

Modern, high-density apple orchards have high establishment costs and thus require a rapid ROI. Precision management of apple crop load is essential to achieve consistent yields of high-quality fruit from balanced canopies. An understanding of the biological and horticultural factors limiting fruit growth and quality throughout the season will facilitate the timely application of orchard management procedures. A multipronged approach to managing apple flowering, fruit set and crop load will be presented incorporating experimental results of current and future efficacious, chemical thinners, use of insect exclusion, anti-hail nets to reduce set and eliminate thinning, pruning guidelines for limiting bud loads, and a user-friendly fruit set prediction model to guide

*Continued on next page*



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*Continued*

repeat applications of thinning compounds. Techniques and management strategies will be applicable to both conventional and organic growers. Additionally, recent advances in the management of pear vigor and crop load will be discussed.

**Speaker: Dr. Todd Einhorn**

**Jan. 20 – Time: 8:30am – 9:30am, Kokopelli**

### • **Running on all Cylinders**

Farmers and Ranchers in Colorado have been under a lot of stress. The Rural Peer Assistance Network (RPAN) provides support by giving farmers, ranchers and their families coping strategies and stress management tools along with emergency resources. Why is stress management important? Stress can lead to injuries. Laborers, farm owners and ranchers have some of the highest rates of stress-related injuries and deaths. The Rural Peer Assistance Network was developed to provide farmers, ranchers, agricultural workers and their families in the Rocky Mountain West with easy-to-use tools to offset the complex stressors of the 21st Century. The challenging and rewarding vocations of farming and ranching are the cornerstones of our food system and our food system is only as healthy as its farmers, ranchers and agricultural workers.

**Speaker: Dan Waldvogle**

**Jan. 20 – Time: 1:15pm – 2:15pm, Kokopelli**

### • **Small-Scale Winemaking - Avoiding Common Pitfalls and Lab Analysis**

This presentation is for all winemakers looking to raise the quality of their small-scale fermentations. Whether you are new to winemaking or have bottled several vintages, Jenne will help demystify the process of winemaking and give you tools for evaluating where you are at in the process and proactively making decisions.

**Speaker: Jenne Baldwin-Eaton**

**Jan. 18 – Time: 2:30pm – 3:30pm, Colorado/Mesa**

### • **Smoke Exposure 101**

Colorado shared with CA, OR & WA the wildfires of 2020, marking our first exposure of smoke during harvest. This presentation will focus on the interaction between smoke and our grapes, what we know and don't know as a wine industry, current research and the next steps for the Colorado wine industry to be better prepared for the next time.

**Speaker: Jenne Baldwin-Eaton**

**Jan. 19 – Time: 9:00am – 10:00am, Colorado/Mesa**

### • **Sparkling Wine – Anything Goes: A Panel Discussion**

Our talented panelists of award winning sparkling wine producers give insight to the art and method of their craft.

**Speaker: Tyzok Wharton, Joe Flynn, Patric Matysiewski, Corey Norsworthy**

**Moderator: Jenne Baldwin-Eaton**

**Jan. 19 – Time: 10:45am – 12:00pm, Horizon/Monument**

- **Tasting Wines from New Cold Resistant Varieties: Petite Pearl, Crimson Pearl, and Verona**

**Speaker: Tom Plocher**

**Jan. 19 – Time: 2:15 pm – 3:15 pm, Horizon/Monument**

- **The Complicated Relationship Between Colorado Viticulture and Our Changing Climate**

**Speaker: Peter Goble**

**Jan. 20 – Time: 10:15am – 11:00am, Horizon/Monument**

- **The Importance of Benchmarking - An Empirical Comparison of Colorado Riesling and Cabernet Franc to World Standards**

**Speaker: Tim Donahue**

**Jan. 18 – Time: 3:45pm – 5:15pm, Horizon/Monument**

- **Tools for Nutrient Management**

Learn more about the leading techniques for managing nutrition. Bryant will cover how and when to utilize tissue testing, plant sap analysis, and soil testing to optimize plant health. He will also cover common pitfalls, differences between tests, and how to use test data to achieve greater plant health.

**Speaker: Bryant Mason**

**Jan. 19 – Time: 11:15am – 12:00pm, Kokopelli**

- **Towards Optimization of Water Management Practices in Peach Orchards**

Fruit size is one of the most important commercially valuable traits and is influenced by cultivar, cultural practices such as crop load management (thinning), and environmental factors such as temperature during fruit growth. Nevertheless, for a specific variety, and once trees are thinned, the only orchard practice that the grower could put in place to improve fruit size is supplemental irrigation. In this talk, we will discuss how the hourly and daily fruit water usage affects fruit size, especially during the last stage of peach growth, and how fruit growth patterns are influenced by irrigation timing and type.

**Speaker: Dr. Juan Carlos Melgar**

**Jan. 20 – Time: 10:15am – 11:15am, Kokopelli**

- **Viticulture Research and Extension Update**

Dr. Caspari will provide updates on viticulture research projects: cold hardiness (including information on bud damage from late October 2020 freeze events), phylloxera, rootstocks and replant options.

**Speaker: Dr. Horst Caspari**

**Jan. 18 – Time: 1:15pm – 2:15pm, Colorado/Mesa**

### • What Should You Expect From a Wine Laboratory?

In this presentation Richard will delve into what clients should expect when working with a commercial analytical laboratory including:

- Assistance in Selecting standard and non-standard analyses
- Accessibility to technical specialists
- Quality Systems; including method validation, documentation and proficiency testing
- Comparisons between "in house" analysis and commercial wine laboratories

**Speaker: Richard DeScenzo**

**Jan. 20 – Time: 9:00am – 10:00am, Horizon\Monument**

### • Small-Scale Winemaking - Avoiding Common Pitfalls and Lab Analysis

**Speaker: Jenne Baldwin-Eaton**

**Jan. 18 – Time: 2:30pm – 3:30pm, Colorado/Mesa**

### • Winery Sanitation

In this presentation Richard will cover why winery sanitation is important, types of spoilage that can occur, an overview of sanitation, the prevalence and distribution of microbes in the winery and recommended practices.

**Speaker: Richard DeScenzo**

**Jan. 19 – Time: 1:00pm – 2:00pm, Horizon\Monument**



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# TRADE SHOW EXHIBITORS

Amiad Water Systems	RCIS & FMH
Bolinger and Queen, Inc.	RM Winds
Bucher Vaslin	Rogers Mesa Fruit Co.
Clark Family Orchards, Inc.	Saxco
Colorado Department of Agriculture	Sierra Gold
Deline Box Company	Tri-River Area CSU, Extension
Diamond K Gypsum	Trust Cooperage
ETS Laboratories	U.S. Tractor & Harvest, Inc.
Fermentation Collaboration	Ward Laboratories, Inc.
Grand Junction Pipe & Supply	Western Colorado Community College
Innerstave	Western Implement
Jain Irrigation	WestRock
Kendall Farms	
Laffort USA	

## PASSPORT DRAWING

**WIN** great prizes by visiting the Trade Show during the VinCO & WCHS Conference! Prizes include gift baskets, services and other items donated by the trade show exhibitors!

### TO ENTER:

Visit the WCHS Registration desk to pick up your Passport Drawing information! The Passport Drawing will take place at 2:00pm on Thursday, January 20th inside of the Trade Show located in the Telluride & Aspen Halls.

**YOU MUST BE PRESENT TO WIN!**

TUESDAY, JANUARY 18, 2022				
27	TRADE SHOW	HORTICULTURE	VinCO HORIZON/MONUMENT	VinCO COLORADO/MESA
8:00 AM	Visit the Trade Show!	WCHS Bus Tour A bus trip through the Grand Valley with horticulture experts  <i>*Separate registration required*</i>		
9:00 AM				
10:00 AM				
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11:00 AM				
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12:00 PM			REGISTRATION 11:00 am - 1:00 pm	Amateur Winemaker Awards and Luncheon Competition Overview with Judging Panel 12:00 pm - 1:00 pm
:15				
:30				
:45				
1:00 PM			Welcoming Remarks from CAVE!	

:15	<div>WCHS Bus Tour</div> <div>A bus trip through the Grand Valley with horticulture experts</div> <div><i>*Separate registration required*</i></div>	<div>Changing the Way We Buy Grapes</div> <div>Panel Discussion</div> <div>1:15 pm - 2:15 pm</div>	<div>Viticulture Research and Extension Update</div> <div>Dr. Horst Caspari</div> <div>1:15 pm - 2:15 pm</div>	
:30				
:45				
2:00 PM				
:15		BREAK - Bistro 743 Lounge		
:30				
:45		<div>Developing New Wine Grapes in the Era of Climate Change</div> <div>Tom Plocher</div> <div>2:30 pm - 3:30 pm</div>	<div>Small-Scale Winemaking - Avoiding Common Pitfalls and Lab Analysis</div> <div>Jenne Baldwin-Eaton</div> <div>2:30 pm - 3:30 pm</div>	
3:00 PM				
:15				
:30		BREAK - Bistro 743 Lounge		
:45				
4:00 PM	<div>The Importance of Benchmarking - An Empirical Comparison of Colorado Riesling and Cabernet Franc to World Standards</div> <div>Tim Donahue</div> <div>Horizon/Monument</div> <div>3:45 pm - 5:15 pm</div>			
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5:00 PM				
:15	<div>Welcome Reception - 5:30 pm - 6:30 pm</div>			
:30				
<div>*Schedule is subject to change*</div>				
HORTICULTURE		ENOLOGY	VITICULTURE	BUSINESS/MARKETING



29 WEDNESDAY, JANUARY 19, 2022					
	TRADE SHOW	HORTICULTURE KOKOPELLI	VinCO HORIZON/MONUMENT	VinCO COLORADO/MESA	
8:00 AM	Visit the Trade Show!	REGISTRATION - 8:00 am - 8:30 am			
:15		Kickoff Speaker - Bruce Talbott 8:30 am - 9:00 am			
:30					
9:00 AM		How Rational Fertilization Can Improve Sustainability and Profitability of Fruit Farms Dr. Juan Carlos Melgar 9:00 am - 10:00 am	CWIDB Update Doug Caskey 9:00 am - 10:00 am	Smoke Exposure 101 Jenne Baldwin-Eaton 9:00 am - 10:00 am	
:15					
:30					
:45					
10:00 AM		BREAK - Bistro 743 Lounge			
:15		Labor Updates and Changes in Policy; a Panel Discussion Kim Nolan and Dan Waldvogel 10:15 am - 11:15 am	Grape Survey Results Horst Caspari Colorado/Mesa 10:15 am - 10:45 am		
:30					
:45					
11:00 AM		Tools for Nutrient Management Bryant Mason 11:15 am - 12:00 pm	Sparkling Wine Anything Goes: A Panel Discussion Horizon/Monument 10:45 am - 12:00 pm		
:15					
:30					
:45					
12:00 PM		LUNCH – Bookcliff / Columbine • 12:00 pm - 1:00 pm			

1:00 PM	Visit the Trade Show!	Business Succession, Retirement, and Estate Planning for Family Agricultural Business Rick Rodd 1:00 pm - 2:00 pm	Winery Sanitation Richard DeScenzo 1:00 pm - 2:00 pm	Are You Farm-to-Table Ready? Martha Sullins and Keli Hepler 1:00 pm - 2:00 pm
:15				
:30				
:45				
2:00 PM		BREAK - Bistro 743 Lounge		
:15		Characterization and Mitigation of the Factors Limiting Sweet Cherry Fruit Quality and Productivity Dr. Todd Einhorn 2:15 pm - 3:15 pm	Tasting Wines from New Cold Resistant Varieties: Petite Pearl, Crimson Pearl, and Verona Tom Plocher Horizon/Monument 2:15 pm - 3:15 pm	
:30				
:45				
3:00 PM		BREAK - Bistro 743 Lounge		
:15		Biorational Approaches for Disease Management in Fruit and Nut Trees Dr. Soum Sanogo 3:30 pm - 4:30 pm	CAVE Membership Meeting Colorado/Mesa 3:30 pm - 4:30 pm	
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4:00 PM				
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5:00 PM	Meet the Vendors Happy Hour 4:30 pm - 6:00 pm			
6:00 PM	WINE INDUSTRY AWARDS BANQUET Horizon/Monument • 6:00 pm - 9:00 pm			
*Schedule is subject to change*				
HORTICULTURE	ENOLOGY	VITICULTURE	BUSINESS/MARKETING	

THURSDAY, JANUARY 20, 2022				
31	TRADE SHOW	HORTICULTURE KOKOPELLI	VinCO HORIZON/MONUMENT	VinCO COLORADO/MESA
8:00 AM	Visit the Trade Show!	New Strategies to Optimize Crop Load Management and Profitability of Apple (and Pear) Orchards Dr. Todd Einhorn 8:30 am - 9:30 am	What Should You Expect From a Wine Laboratory? Richard DeScenzo 9:00 am - 10:00 am	CAVE 2021 Legislative Update Stephanie Hicks 9:00 am - 10:00 am
:30				
:45				
9:00 AM				
:15		Net Control of Codling Moth and Other Applications Ben Bentele 9:30 am - 10:00 am	BREAK - Bistro 743 Lounge	
:30				
:45				
10:00 AM		Towards Optimization of Water Management Practices in Peach Orchards Dr. Juan Carlos Melgar 10:15 am - 11:15 am	The Complicated Relationship Between Colorado Viticulture and Our Changing Climate Peter Gobie, CSU Climatologist Horizon/Monument 10:15 am - 11:15 am	
:15				
:30				
:45		Pomology Research Update Dr. Ioannis Minas 11:15 am - 12:00 pm	Exploring Colorado's Wine Country John Fielder Horizon/Monument 11:00 am - 12:00 pm	
11:00 AM				
:15		LUNCH – Bookcliff / Columbine • 12:00 pm - 1:00 pm		
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12:00 PM				

1:00 PM	Visit the Trade Show!	WCHS Membership Meeting Kokopelli – 1:00 pm - 2:00 pm
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2:00 PM		Running On All Cylinders Dan Waldvogle Kokopelli 1:15 pm - 2:15 pm
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3:00 PM		BREAK - Bistro 743 Lounge • Passport Drawing
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4:00 PM		CSU Showcase Kokopelli 2:30 pm - 4:00 pm
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:30		
:45		
5:00 PM	Cytospora Update Dr. Dana Hoag and Dr. Jane Stewart Kokopelli 4:00 pm - 5:00 pm	
6:00 PM	BREAK - Bistro 743 Lounge	
7:00 PM	HAPPY HOUR	
	WCHS AWARDS BANQUET	
*Schedule is subject to change*		
HORTICULTURE	ENOLOGY	VITICULTURE
		BUSINESS/MARKETING



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### SPECIAL THANKS TO:

Larry Abel	Dr. Horst Caspari	Tom Saims
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