DON'T WAIT! OUR CONFERENCES SELL OUT

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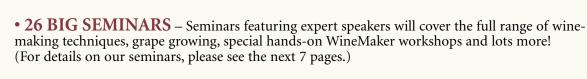
Join fellow hobby winemakers from across North America in Northern Virginia's wine country for two full days packed with dozens of seminars and special events to help you make your own great wine.

winemakermag.com/conference









• **CONFERENCE BINDER** – Each attendee will receive a binder packed with printouts of conference seminar presentation slides and room for note taking.

WineMaker M A G A Z I N E C·O·N·F·E·R·E·N·C·E VIRGINIA• 2014

YOUR CONFERENCE REGISTRATION INCLUDES IT ALL!

• **TWO WINEMAKER WORKSHOPS** – Each day experience learning hands-on and mouth-on as we tackle a side-by-side oak trial tasting on Friday and speed wine tasting on Saturday.

• **TWO LUNCHES with KEYNOTE ADDRESSES** – Hear from award-winning Virginia winemaker Doug Fabbioli of Fabbioli Cellars about the keys to making your own great wine on Friday and ask our magazine columnists your winemaking questions on Saturday.

• ADMISSION to FRIDAY NIGHT WINE SHARE & TASTING PARTY – Here's a great chance to share wines and ideas with hobbyists from across North America. Taste each other's wines for feedback and fun. Plus, local Virginia wineries and regional home winemaking clubs will be pouring wines to sample and we'll have regional foods and cheeses.

• ADMISSION to 2014 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER – Find out first who the winners are in the largest amateur wine competition in the world. This awards dinner will unveil the top winners from the 2014 competition.

•ADMISSION to SPONSOR EXHIBITS – Check out the latest winemaking equipment, products and supplies from leading vendors.

• **ONE-YEAR SUBSCRIPTION to WINEMAKER MAGAZINE** – Included with your conference registration, a \$25 value!



SCHEDULE AT-A-GLANCE

Pre-Conference WineMaker Boot Camps · Thursday, June 5, 2014

	10:00 a.m 3:00 p.m.	Grape Growing	Wine Chem 101	Home Wine Lab Tests	Starting up a Commerical Winery & Going Pro	Winemaking From Grapes	Bench Trials	Winemaking From Kits	
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Day [#]1 · Friday, June 6, 2014

8:00 - 9:00 a.m.	BREAKFAST & REGISTRATION			
9:00 - 9:15 a.m.	WELCOME & INTRODUCTION			
9:30 - 10:45 a.m.	Demystifying Sulfites: Measure & Management	Stabilize Your Wine	Award-Winning Red Blends Roundtable	Picking the Right Wine Kit
11:15 - 12:30 p.m.	Picking the Right Yeast Strain	Evaluating & Selecting Oak Barrels	Cold Soaking Techniques	Backyard Vineyard Canopy Management
12:30 - 2:00 p.m.	LUNCH & KEYNOTE ADDRESS Doug Fabbioli, Winegrower, Fabbioli Cellars			
2:15 - 3:30 p.m.	Strategies for Successful Fermentations	Mastering Must Adjustments: Acid, Sulfite, Tannins & More	Virginia Winemaking Roundtable	Growing Grapes Q & A
4:00 - 5:00 p.m.	WINEMAKER WORKSHOP: Oak Trials			
6:30 - 10:00 p.m.	WINEMAKER TASTING & WINE SHARE PARTY			

Day [#]2 · Saturday, June 7, 2014

8:00 - 9:15 a.m.	BREAKFAST			
9:30 - 10:45 a.m.	Fermentation Temperature Control	Eastern Winemaking Techniques & Tips	What Not to Do in a Home Vineyard	Dessert Kit Winemaking: Ports, Icewine & Beyond
11:15 - 12:30 p.m.	Managing Aromas & Flavors From Grape to Glass	To Fine or To Filter	Wine Yeast Roundtable	10 Signs of a Healthy Vineyard
12:30 - 2:00 p.m.	LUNCH & KEYNOTE ADDRESS WineMaker Columnists Q & A Live!			
2:15 - 3:30 p.m.	Oxygen: The Bad & The Good	Should You Malo?	Award-Winning Hybrid Wine Roundtable	Cellar Planning With Wine Kits
4:00 - 5:00 p.m.	WINEMAKER WORKSHOP: Speed Wining			
7:00 - 10:00 p.m.	2014 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER			



Day #1 • Friday, June 6, 2014

= 9:30 a.m. – 10:45 a.m.

DEMYSTIFYING SULFITES: MEASUREMENTS & MANAGEMENT – One of the most confusing subjects among hobby winemakers is how to handle sulfite additions and levels. When do you add sulfite? What's the best way to measure levels? How much is too much? What's the best way to add sulfite? Learn the answers to many sulfite questions with *WineMaker* columnist and winemaking supply retailer Bob Peak.

STABILIZE YOUR WINE – Learn the proper steps to safeguard your wine using both chill-proofing and heat stabilization. Find out the right techniques and tips to safely get the most out of stabilization to protect your wine so it can be the best it can be from *WineMaker*'s Technical Editor and award-winning professional winemaker Daniel Pambianchi.

AWARD-WINNING RED BLENDS ROUNDTABLE – Hobby winemakers love making red blends. In fact, each year the largest category in our annual wine competition is Red Blends. A panel of top home winemakers of award-winning red blends from recent WineMaker International Amateur Wine Competitions will share advice and tips to crafting great red blends at home. Here's a great opportunity to learn from fellow hobby winemakers about their techniques and tips for making a great red blend.

PICKING THE RIGHT WINE KIT – There are thousands of different wine kits for sale, but how do you choose the right one for your wants and needs? Let *WineMaker*'s "Wine Kits" Columnist Tim Vandergrift help navigate you through the choices as he explains the different types of wine kits, what goes into wine kits and how that might influence your kit decisions.

11:15 a.m. – 12:30 p.m.

PICKING THE RIGHT YEAST STRAIN – There are dozens and dozens of different wine yeast strains on the market. How do you know which one is right for your wine? What should you consider when selecting a yeast strain to add to your must? Get helpful advice on understanding how to make the right choice for your wine from local commercial award-winning winemaker Jason Burrus.

EVALUATING & SELECTING OAK BARRELS – Purchasing an oak barrel can be intimidating and expensive. How can you properly evaluate barrels and select the right one for your winemaking needs? Learn the keys to barrel selection and get your barrel questions answered with a Virginia award-winning professional winemaker who works with barrels on a daily basis, Doukénie Winery's Sébastien Marquet.

Bob Peak Partner The Beverage People, Inc. "Techniques" Columnist WineMaker magazine



Daniel Pambianchi General Manager Maleta Estate Winery Technical Editor WineMaker magazine



Tim Vandergrift Technical Services Manager Winexpert, Inc. "Wine Kits" Columnist WineMaker magazine

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Jason Burrus Winemaker Chrysalis Vineyards



Sébastien Marquet General Manager, Winemaker & Vineyard Manager Doukénie Winery



Register today! Visit www.winemakermag.com/conference/registration or call 802-362-3981 ext. 106

Day #1 • Friday, June 6, 2014

COLD SOAKING TECHNIQUES - Cold soak maceration, also known as preferment maceration, is used to maximize phenolic extraction prior to the alcoholic fermentation. The cold soak helps boost color and other important attributes, but some grape varietals benefit from a cold soak more than others. Learn the keys to conducting a successful cold soak from local award-winning professional winemaker Jordan Harris.

BACKYARD VINEYARD CANOPY MANAGEMENT - Figuring out how much to shade or expose your backyard grapes to direct sunshine will determine the ultimate quality of the fruit you will end up harvesting. Learn about the keys to properly managing your vineyard's leafy canopy with a vineyard researcher specializing in canopy management, Virginia Tech's Cain Hickey.

12:30 p.m. – 2:00 p.m. ⊒

Jordan Harris Winemaker & General Manager Tarara Winery











Listen to Virginia award-winning professional winemaker Doug Fabbioli of Fabbioli Cellars as he discusses the keys and passion behind crafting your own great wine.

2:15 p.m. - 3:30 p.m.

STRATEGIES FOR SUCCESSFUL FERMENTATIONS - How exactly can you get those bubbles going without trouble and avoid the dreaded stuck fermentation in your next batch of wine? Learn the most important keys to keeping your yeast happy and healthy throughout fermentation resulting in a clean wine with no unexpected yeast off-odors or flavors from winemaking consultant Shea A.J. Comfort.

MASTERING MUST ADJUSTMENTS: ACID, SULFITE,

TANNINS & MORE – A balanced must is critical to making good wine. Getting the pH, acid, tannins and other important elements in harmony before you begin fermentation is important if you want to make great wine. Professional winemaker Jef Stebben will guide vou through the key steps to creating balance in your must.

U Shea A.J. Comfort Consultant Lallemand

Jef Stebben Winemaker **Maple Springs Winery**





Day #1 • Friday, June 6, 2014

VIRGINIA WINEMAKING ROUNDTABLE - Virginia winemaking is definitely on the rise gaining more vineyard acreage, commercial wineries and international recognition each year. But making great wine in the Mid-Atlantic region is not always easy with variable weather and other challenges. Find out some of the keys to crafting great wine in the Commonwealth as four leading Virginia winemakers share their tips, techniques and advice in this question and answer seminar.

GROWING GRAPES Q & A – Bring your best backyard grape growing questions to this session featuring three viticulture experts, commercial vineyard owner Peter Brehm, professional vineyard manager and WineMaker columnist Wes Hagen and Virginia Tech's Cain Hickey. They will field questions for 75 minutes and help you troubleshoot your home vineyard problems.

WINEMAKER WORKSHOP: OAK TRIALS

4:00 p.m. - 5:00 p.m.

When it comes to oaking options for your wine there are so many choices to make. American, French or Eastern European oak? Light, medium or heavy toast? Here's your opportunity to better understand what some of these choices mean as you sample wines side-by-side with different types of oak so you can gain a better understanding what you like and how that translates to your own winemaking.

> Pack up some of your favorite homemade wines for the conference because here's a great chance to share wines and ideas with fellow hobbyists from across North America. Bring a bottle of your own wine to pour with fellow attendees and try someone else's wine at our Wine Sharing area. Plus, local Virginia commercial wineries and regional home winemaking clubs will be pouring wines to sample. Add a buffet highlighting local foods and it is the perfect opportunity to get to know speakers and attendees and talk winemaking all evening.

Register today! Visit www.winemakermag.com/conference/registration or call 802-362-3981 ext. 106

6:30 p.m. - 10:00 p.m.

WINEMAKER TASTING & WINE SHARE PARTY

Chik Brenneman Winery Manager & Winemaker Department of Viticulture & Enology, UC-Davis Varietal Focus" Columnist WineMaker magazine





Doukénie Winery Peter Brehm

President

AKE λ

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Cain Hickey Viticulture Researcher Virginia Tech





Jason Burrus Winemaker **Chrysalis Vineyards**

Doug Fabbioli

Fabbioli Cellars

Sébastien Marquet General Manager, Winemaker &

Vineyard Manager

Brehm Vineyards

Vineyard Manager

Clos Pepe Vineyards "Backyard Vines" Columnist WineMaker magazine

Wes Hagen

Winegrower





Day #2 • Saturday, June 7, 2014

9:30 a.m. - 10:45 a.m. =

FERMENTATION TEMPERATURE CONTROL - How well you control the temperature of your fermentations can determine the quality of your finished wine. But not all of us have glycol-jacketed fermenters like the pros use to regulate temperatures. Find out why it's important to control fermentation temperatures and how you can do it at home using some low-tech techniques with University of California - Davis' winery manager Chik Brenneman.

EASTERN WINEMAKING TECHNIQUES & TIPS - Professional winemaker Jef Stebben made wine on the West Coast for many years after finishing his winemaking studies at University of California-Davis. Then he relocated his winemaking to Virginia and Pennsylvania and discovered he needed some different strategies for making great wine out East. Learn these tips and techniques Jef now uses (and you can also) to craft wonderful wine from eastern grapes.

WHAT NOT TO DO IN A HOME VINEYARD - Growing your own grapes can be fun, but it can also be filled with missteps and mistakes that compromise the quality of the grapes you harvest. Learn from a fellow hobbyist grape grower's mistakes so you can avoid the same problems before they happen. Bob Herold will share his own all-too-common tales of woe and how you can prevent these mistakes from happening in your own backyard vineyard.

DESSERT KIT WINEMAKING: PORTS, ICEWINE & BEYOND – A wide world of Ports, icewines and other dessert wines are within easy reach for kit winemakers. But to produce these sweet rewards you need to know a few different techniques and tricks from your normal kit winemaking. WineMaker's "Wine Kits" Columnist Tim Vandergrift will walk you through how to produce wonderful dessert wines from an ever increasing selection of these specialty kits on the market.

Chik Brenneman Winery Manager & Winemaker Department of Viticulture & Enology, UC-Davis "Varietal Focus" Columnist WineMaker magazine



Jef Stebben WInemaker **Maple Springs Winery**



Robert Herold WInemaker M&M Wine Grape Co.



Tim Vandergrift Technical Services Manager Winexpert, Inc. "Wine Kits" Columnist WineMaker magazine



11:15 a.m. – 12:30 p.m.

MANAGING AROMAS & FLAVORS FROM GRAPE TO GLASS - Decisions you make about winemaking techniques will impact the final wine in your glass from the grapes in your hand. You can maximize a wine's full potential both in aroma and flavor if you handle each step of the winemaking process correctly. Learn from WineMaker magazine's Technical Editor Daniel Pambianchi the keys to creating the best wine you can.

TO FINE OR TO FILTER - You want to clarify your wine, but should you add fining agents or filter to get to your end goal of clear wine? Fining and filtering both have pros and cons and winemaking consultant Thomas Payette will help clear up the choices you have when it comes to clearer wine so you'll make the right decision for you and your own wine.

Daniel Pambianchi General Manager Maleta Estate Winery Technical Editor WineMaker magazine



Thomas J. Payette Winemaking Consultant



Day #2 • Saturday, June 7, 2014

VineMaker

Shea A.J. Comfort Consultant

Michael Dawson

Brand Manager

Wyeast

Lallemand

WINE YEAST ROUNDTABLE - There are dozens and dozens of different wine strains in both dried and liquid form available to hobby winemakers. Learn more from our panel of yeast industry representatives about the choices you have and how to use wine yeast properly to make better wine. Here's a great opportunity to learn from experts who work with yeast everyday. The question and answer format will give you the opportunity to ask plenty of questions about wine yeast and fermentation.

10 SIGNS OF A HEALTHY VINEYARD - How can you tell if your backyard vineyard is on track to yield great wine grapes? And what can you do to improve the quality of the grapes you're growing so you'll end up with better wine in the glass? Learn from WineMaker's "Backyard Vines" Columnist Wes Hagen about the most important signs you can look for to make sure your backyard vineyard is healthy.

LUNCH & KEYNOTE ADDRESS WINEMAKER COLUMNISTS Q & A LIVE!

12:30 p.m. – 2:00 p.m.



Always one of the most popular events at the conference. Bring your best winemaking questions to today's lunch! We've assembled five of our WineMaker magazine columnists under the same roof to field your winemaking questions from kits to growing grapes and everything in between. Don't miss this unique chance to get help solving your winemaking problems from: Chik Brenneman ("Varietal Focus"), Wes Hagen ("Backyard Vines"), Daniel Pambianchi ("Advanced Winemaking"), Bob Peak ("Techniques") and Tim Vandergrift ("Wine Kits").

OXYGEN: THE BAD & THE GOOD - Is oxygen a winemaker's friend or foe? Actually it is both. Learn how to avoid the negatives of oxidation in your winemaking while also finding out how to use oxygen as a tool to improve your wines. Let WineMaker's "Techniques" Columnist Bob Peak answer your questions as you tame oxygen and use it for good - and not bad - in your own winemaking.

2:15 p.m. - 3:30 p.m.

SHOULD YOU MALO? - Malolactic fermentation plays an important role in many wines. But how do you know whether you should even take your wine through malolactic and if you do, whether you should let the fermentation go all the way or just partially? Join Shea A.J. Comfort as he teaches you the key points to think about when considering malolactic and what the impacts of those decisions will be on your final wine.

Partner The Beverage People, Inc. 'Techniques" Columnist WineMaker magazine



Shea A.J. Comfort Consultant Lallemand



Neva Parker Head of Laboratory Operations White Labs

Wes Hagen Vineyard Manager **Clos Pepe Vineyards** Backyard Vines" Columnist WineMaker magazine



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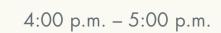
Day [#]2 • Saturday, June 7, 2014

AWARD-WINNING HYBRID WINE ROUNDTABLE – A panel of past top home winemakers of award-winning French-American hybrid grape wines from the WineMaker International Amateur Wine Competition will share advice and tips to crafting outstanding wines using hybrid grapes. Here is a great opportunity to learn from fellow hobby winemakers about the different techniques and steps for crafting better hybrid grape wines.

CELLAR PLANNING WITH WINE KITS – One thing winemaking books and courses never seem to teach is how to build up a good cellar of homemade wine. How do you stay ahead of consumption curve and save a broad selection of properly aged bottles to show off and share with family and friends? Tim Vandergrift will break down the basic math and planning steps needed to result in a well-stocked cellar of your own wine.



Tim Vandergrift Technical Services Manager Winexpert, Inc. "Wine Kits" Columnist WineMaker magazine



WINEMAKER WORKSHOP: SPEED WINING

Bring a bottle of your own wine with you to this event back by popular demand. In our wine version of "speed dating" you will sit down with a different winemaker every 10 minutes and taste each other's wine resulting in the opportunity to get 5 different reports back on your winemaking efforts. This session is all about getting in-person feedback from your hobby winemaking peers and hopefully learning tips to improve your winemaking along the way.



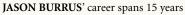
7:00 p.m. - 10:00 p.m.

2014 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER

Find out first who is



a medalist in the world's largest competition for amateur wines! Last year over 4,500 wines competed. What wines will be judged the best for 2014? The official results will be revealed for the very first time during this awards dinner and any winners in attendance will be recognized and come up to receive their medals.





including six years in California where he worked at several wineries in the Napa Valley, Sonoma Mountains, and

the Central Valley. He followed that with three years in Europe where he made wine on the Mediterranean island of Malta and consulted in the Eastern European country of Moldova. He moved his winemaking to Virginia in 2006 and is excited to be part of an up-and-coming region. Jason has an MS degree in Viticulture & Enology from University of California-Davis. Jason currently is Winemaker for Chrysalis Vineyards in Middleburg, Virginia. He will be presenting "How to Pick the Right Yeast Strain" and will be a participant on the "Virginia Winemaker Roundtable."

PETER BREHM is the owner of Brehm



Vineyards where he has been helping amateur winemakers make better wine for over 40 years. He founded the retail shop

Wine and the People in Berkeley, California in 1970 and began introducing home winemakers to fresh premium and ultra-premium grapes from renowned regions such as Carneros, Dry Creek, Stags Leap, Rutherford Bench, the Columbia River Gorge and Willamette Valley. In 1991 Peter created White Salmon Vineyard and Winery and assisted in the birth of the Columbia Gorge AVA. Brehm Vineyards is a leading provider of fresh and frozen grapes. Peter will answer your home vineyard questions in "Grape Growing Q & A."

CHIK BRENNEMAN is the Winery



Manager and Winemaker for the University of California-Davis, as well as an enthusiastic home winemaker. He is responsible for supporting the teaching and research

winemaking activities. In any given harvest he will make wine from over 50 different varietals. Chik also writes the

"Varietal Focus" column in every issue of WineMaker magazine. Prior to coming to UC–Davis he worked as the Production Lab Manager for Woodbridge Winery in Lodi. He has worked as Cellarmaster for both Amador Foothill Winery and Domaine de la Terre Rouge in Amador County's Shenandoah Valley after receiv-



ing his Master's Degree in Enology in 1998. Chik will conduct the "Oak Trials" workshop and lead the "Fermentation Temperature Control" seminar. He will lead the pre-conference "Home Wine Lab Tests Boot Camp." Chik will also appear at Saturday's lunch keynote, "WineMaker Columnists Q & A Live!"

SHEA A.J. COMFORT helped start



MoreWine! in 2000. Over the next four years he did intensive fermentation research on yeast, oak, malolactic bacteria, tan-

nins and oxygen. Shea also created and taught an amateur winemaking program, educated the company staff and created a series of technical "how-to" manuals. He has been an on-going contract winemaker for Lallemand since 2001, creating yeast and malolactic bacteria trials along with giving technical winemaking presentations throughout the country. Shea is the consulting winemaker for Olin Wines, Reliez Valley Vineyards and Alaska Berries Winery. Since 2007 he has been working with individual winemakers with his independent winemaking consultation business. Shea has written articles appearing in WineMaker magazine and will lead two seminars: "Should You Malo?" and "Strategies for Successful Fermentations." Shea will also be a panelist on the "Wine Yeast Roundtable."

MICHAEL DAWSON is the Brand



Manager at Wyeast Laboratories, Inc. in Odell, Oregon, which provides fresh, pure liquid yeast to hobbyists and professionals

around the world. Before coming to Wyeast, Michael worked as the Brand Manager and Senior Product Development Manager at Northern Brewer in St. Paul, Minnesota, where he helped create Brewing TV, a webcast and community-based project that used video to tell the stories of American homebrewing and craft beer. Michael will be a panelist on the "Wine Yeast Roundtable."

DOUG FABBIOLI has studied both enol-



ogy and viticulture at University of California-Davis and Santa Rosa Junior College. In 1997, Doug became the wine-

maker at Tarara Winery in Lucketts, Virginia until 2001 when Doug left Tarara

and became the Vintner for Windham. A year later, his efforts were rewarded as Windham won its first gold medal along with numerous other honors of gold, silver and bronze. Not long after, Doug's passion for wine brought him to his latest endeavor of owning his own winery and operating Fabbioli Cellars with his wife Colleen. They own a 6-acre vineyard and are strongly known for their red wines and have won numerous awards. Doug will be Friday's lunch keynote speaker as well as a panelist for the "Virginia Winemaker Roundtable."

WES HAGEN received his training from



the University of California-Davis extension program. He is the Vineyard Manager and Winemaker for Clos Pepe

Vineyards in Santa Barbara County, California, where he grows Chardonnay and Pinot Noir for a number of wineries, including his own. Michael Cervin of Decanter Magazine recently declared Wes one of the most influential winemakers in the United States. Wes has grown and made wines that have scored 92+ in every major wine publication in the US. He also covers the world of hobby vineyards for WineMaker magazine writing our "Backyard Vines" column in every issue for the last 14 years. Wes will be leading winemakers with: "10 Signs of a Healthy Vineyard," as well as answering questions in "Grape Growing Q & A." Wes will be running the pre-conference "Grape Growing Boot Camp." He will also appear at Saturday's lunch keynote, "WineMaker Columnists Q & A Live!"

JORDAN HARRIS is the Winemaker and



General Manager for Tarara Winery in Loudoun County, Virginia. He studied Enology and Viticulture at

Niagara College in Ontario. He was featured in Wine Enthusiast's 2013 "40 Under 40" Tastemakers Issue and made three of the first seven Virginia wines ever to be rated 90 points by Wine Enthusiast. Jordan has sat on the Board of the Virginia Wineries Association (VWA) and Virginia Wine Council and has also been chair of the Technical Committee and Commonwealth Quality Alliance committees for the VWA. He now sits as a Board member for Visit Loudoun. Jordan looks forward to being a part of the thriving

DC's Wine Country[®] for years to come. Jordan will be presenting "Cold Soaking Techniques" and will be a panelist on the "Virginia Winemaker Roundtable" fielding different audience questions.

ROBERT HEROLD, Winemaker for M&M



Wine Grape Co., makes wines in several styles using his own estate grown grapes as well as premium grapes from select vineyards in California. His

wines have successfully competed in several local, national, and international competitions. Robert was named the 'Connecticut Wine Person of the Year', for 2003 by Amenti del Vino and is currently the Supporting Member Liaison for the Connecticut Vineyard and Winery Association. In addition he sits on the national Board of Directors of the American Wine Society as Director, Educational Services. Robert is currently teaching Viticulture and Winemaking classes at Naugatuck Valley Community College, is consulting for a number of new vineyards being established within the state, and has participated as a judge in numerous AWS sponsored wine competitions. Robert will speak during the conference on "What Not to Do in a Home Vineyard" and lead the pre-conference "Winemaking from Grapes Boot Camp."

CAIN HICKEY majored in Horticulture



Science at Penn State, working at wineries and a grape research center. He went on to earn a MS degree in Horticulture at Virginia

Tech and is currently pursuing a PhD at Virginia Tech. Cain's research interests include refining traditional vine management practices to optimize wine quality potential as well as evaluating how vine growth, ecophysiology, and grape/wine composition is affected by environmentvine interactions. Cain will be speaking on "Backyard Vineyard Canopy Management" and also answer your vineyard questions in "Grape Growing Q & A."

SÉBASTIEN MARQUET is the General



Manager, Winemaker and Vineyard Manager of Doukénie Winery in Loudoun County, Virginia. From 1989 to 1992

Sébastien created wines from prestigious villages in Burgundy, France such as Pommard, Volnay, Beaune, Meursault, and Monthelie. From 1993 to 1996, he managed vineyards and produced wine in Languedoc-Rousillon in Southern France winning many awards during this period. His adventurous spirit led him to launch the first Caribbean vineyard, in tropical weather conditions in 1996. His winemaking travels have now brought him to Northern Virginia. Sébastien has proven that he can produce world class wine anywhere. He will present a seminar on "Barrel Evaluation & Selection" as well as be a part of the "Virginia Winemaker Roundtable."

DANIEL PAMBIANCHI is the General



Manager of Maleta Estate Winery in Ontario. Many hobby winemakers are very familiar with his popular book "Techniques in Home

Winemaking" as well as his "Advanced Winemaking" column in every issue of *WineMaker*. Daniel also serves as the magazine's Technical Editor reviewing all articles for accuracy. Daniel will lead two seminars: "Stabilize Your Wine" and "Managing Aromas & Flavors Grape to Glass". Daniel is teaching the pre-conference "Wine Chem 101 Boot Camp." He will also appear at Saturday's lunch keynote, "*WineMaker* Columnists Q & A Live!"

NEVA PARKER is Head of Laboratory



Operations at White Labs Pure Yeast and Fermentation in California. Neva has been with White Labs since 2002 after earning her bachelor's

degree in microbiology from Gonzaga University in Spokane, Washington. Neva manages laboratory operations and has been responsible for researching and developing new products and services, as well as speaking at several workshops and conferences, and publishing fermentation research. She is a member of the American Society of Brewing Chemists, Master Brewers Associate of the Americas, and AHA homebrew club of the year for a seven-year streak, Quality Ale and Fermentation Fraternity (QUAFF). Neva will be a panelist on the "Wine Yeast Roundtable."

THOMAS PAYETTE, a premier hands-on



and analytical winemaking consultant, serves clients throughout the Eastern U.S. and internationally. His extended expertise focuses

on winery and vineyard start-ups and expansions, still and sparkling wine production, and general winery issues. Tom has 25 well-rounded years of experience in still and sparkling wine production in Virginia along with seven years of experience in ultra-premium Bordeaux varietal wine production in Napa, California and has his Food Science Degree from Virginia Tech. He will be teaching the pre-conference "Starting Up a Commercial Winery & Going Pro Boot Camp" and will be presenting a conference seminar "To Fine or To Filter."

BOB PEAK is a Partner in The Beverage



People, Inc. a home winemaking retailer in Santa Rosa, California. Before joining The Beverage People, Inc. in 2003, he was General Manager at

Vinquiry, a winetesting laboratory in Windsor, California. Bob holds a degree in Chemistry from Harvey Mudd College and has pursued additional studies in wine at Santa Rosa Junior College and the University of California-Davis extension. Bob has a ¹/₂ acre hobby vineyard where he grows Pinot Noir and Chardonnay and writes the "Techniques" column for WineMaker magazine. Bob will lead the new pre-conference "Bench Trials Boot Camp." He will also guide the conference seminars "Demystifying Sulfites: Measurements & Management"; "Oxygen: The Bad & The Good." Bob will also be a panelist during Saturday's lunch keynote "WineMaker Columnists Q & A Live!"

JEF STEBBEN has been a professional in



the wine industry since 1995. He has a BS in Fermentation Sciences from University of California-Davis and has experience working in all

aspects of production with wineries ranging from one hundred to one hundred thousand cases. In 2002, Jef started Stebben Wine Consultants with his wife SaDawna, a company that focuses primarily on the small Boutique Winery, filling a much needed demand for quality winemaking on a smaller scale. After years of commercial winemaking on the West Coast, Jef relocated to the East Coast in 2009 and is now the winemaker at Maple Springs Vineyards in Pennsylvania. Jef will present "Mastering Must Adjustments: Acid, Sulfite, Tannins & More" and "Eastern Winemaking Techniques & Tips."

TIM VANDERGRIFT is Technical Services



Manager for Global Vintners International, the world's largest consumer wine company. He has been active in the home beer and

wine industry for two and a half decades. His responsibilities include product development, technical documentation, translating winemaking protocols for consumer use, and wine education for retail partners and their customers. In addition to his experience as a sommelier, he is also a BJCP certified beer judge and an all-grain brewer. He is the "Wine Kits" columnist for WineMaker magazine and writes a blog on winemakermag.com. Tim will lead several seminars: "Dessert Kit Winemaking: Ports, Icewines & Beyond"; "Cellar Planning with Kits" and "Picking the Right Wine Kit." He will also be a Saturday lunch keynote panelist in "WineMaker Columnists Q & A Live!" and will run the pre-conference "Winemaking from Kits Boot Camp."



THANKS TO OUR Vine Maker SPONSORS!

CONFERENCE SPONSORS

BLICHMANN ENGINEERING, LLC CORNELL UNIVERSITY VITICULTURE AND ENOLOGY EXPERIENCE FIVE STAR CHEMICALS AND SUPPLY INC. KEYSTONE HOMEBREW SUPPLY, INC. LALLEMAND • LOGIC, INC. MIDWEST SUPPLIES, LLC • MOREWINE! NOONTIME LABELS • PRESQUE ISLE WINE CELLARS QUALITY WINE AND ALE SUPPLY RJ SPAGNOLS CRAFT WINEMAKING WHITE LABS, INC. • WINEXPERT WYEAST LABORATORIES, INC.

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As an attendee, you'll have the opportunity to check out the latest equipment, products and supplies from many of these leading winemaking vendors.



GREAT CONFERENCE HOTEL & NORTHERN VIRGINIA LOCATION!

LANSDOWNE RESORT • LEESBURG, VIRGINIA



The WineMaker Magazine Conference is being held at the Lansdowne Resort, a short drive from historic Loudoun County's 30+ wineries and tasting rooms in the heart of the growing "DC Wine Country" in Northern Virginia.

The Lansdowne Resort is the ideal location to host our 7th annual conference. It is located just 8 miles from Dulles International Airport and is just 40 minutes from the nation's capital. This central East Coast location is within a half-day drive from major cities such as New York City, Philadelphia, Charlotte, Baltimore and Pittsburgh. In addition to its wine country location, the resort offers 45 holes of championship golf created by renowned designers Robert Trent Jones II and Greg Norman.





Hotel Information: We have reserved a limited number of rooms at a special rate for attendees. Contact the hotel directly for your room reservations. When making your reservations make sure to say you are attending the "WineMaker Magazine Conference" to receive the special discounted group rate for your room. Rooms are available on a first-come, first-served basis. The special discounted rate will be available until the conference group block of rooms is sold out (which is what has happened the past several years), so reserve your room right after registering for the conference!

*Please make sure you have already successfully registered for the conference before making your hotel room reservations or any other travel plans. Remember past conferences have all sold out.

Web Reservation Link: winemakermag.com/conference/hotel

Telephone Reservations: 1-877-509-8400 (8 a.m. - 10 p.m. EST). Mention group name "WineMaker Magazine Conference" to receive a special discounted rate.

Group Discounted Room Rate:

\$210 per night for a room with either one king bed or two double beds.

DON'T MISS OUR POPULAR

Sessions will run pre-conference on Thursday, June 5 from 10 a.m. to 3:00 p.m. and include lunch. Attendance is limited to just 35 attendees per session. A great opportunity to get an in-depth learning experience in a small audience setting and learn from experts.



NEW! BOOT CAMP OPTION 1: BENCH TRIALS With Bob Peak \$200

Learn how to accurately adjust your full batch of wine by first using bench trials to test different addition and blend scenarios. Understanding the process of running a solid bench trial will open up new creative possibilities for your winemaking without putting your entire batch of wine at risk due to a wrong assumption. Instructor Bob Peak will have you running your own hands-on bench trials and analysis so you'll leave this boot camp with everything you'll need to hit the ground running back home.



NEW! BOOT CAMP OPTION 2: MAKING WINE FROM KITS

With Tim Vandergrift \$200

Join WineMaker's "Wine Kits" Columnist Tim Vandergrift as he leads a hands-on boot camp that will take you through all the steps of making wine from kits. Tim will cover techniques, troubleshooting and tips and give you a chance to try out different pieces of winemaking equipment and gadgets yourself. By the end of the boot camp you will leave with not only the knowledge that comes with a hands-on experience, but also tips to take your kit winemaking to the next level.



NEW! BOOT CAMP OPTION 3: STARTING UP A **COMMERCIAL WINERY & GOING PRO**

With Thomas Payette \$200

Ever think about going pro and opening your own commercial winery? Lots of WineMaker readers (46%) say they've thought about making the jump and opening their own commercial winery. Thomas Payette travels the country consulting with commercial winery start-ups and we're lucky to have him join us to lead this boot camp that will walk you through the steps, planning decisions and key financial numbers you'll need to know if you want to open up a successful commercial winery. Learn from his expertise and wide range of experience to help you better achieve your goals and go pro!



BOOT CAMP OPTION 4: MAKING WINE FROM GRAPES With Robert Herold \$200

Join Robert Herold as he again leads this popular hands-on one-day boot camp that will take you through all the steps of making wines from grapes including crushing and fermenting all the way to bottling. Learn how to work with fresh grapes (brought in for this boot camp from South America) and operate the different pieces of equipment and the tests you'll have to run on your wine. This is a great opportunity to learn more about winemaking from beginning to end so your experience back home will be more successful.

WINEMAKER BOOT CAMPS Thursday, June 5TH!



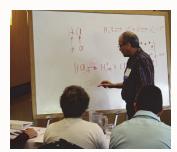
BOOT CAMP OPTION 5: HOME WINE LAB TESTS With Chik Brenneman \$200

It is very diffifult to make great wine if you don't know how to properly and accurately test your wine. Chik Brenneman of University of California-Davis will take you step-by-step teaching you how to properly test your wine for sulfites, malolactic, acidity and pH. You'll have the chance to run these different tests yourself to give you a valuable hands-on learning experience so you can accurately run these tests on your own wine at home.



BOOT CAMP OPTION 6: BACKYARD GRAPE GROWING With Wes Hagen \$200

Professional Vineyard Manager and *WineMaker*'s "Backyard Vines" Columnist Wes Hagen will lead you through all the steps a small-scale grape grower needs to know: site selection, vine choice, planting, trellising, pruning, watering, pest control, harvest decisions plus more strategies to successfully grow your own great wine grapes.



BOOT CAMP OPTION 7: WINE CHEM 101 With Daniel Pambianchi \$200

Understanding the basics of wine chemistry will make you a better winemaker, but not everyone can remember back far enough to the chemistry you might have been taught years before in school classes. *WineMaker*'s Technical Editor Daniel Pambianchi will break down what you need to know – and why you need to know it – so you will leave with a firm grasp of wine chemistry and how it will help you make improved wines at home.



PLUS: VIRGINIA WINERY TOUR TRIP \$150

Head out to local Virginia wineries for a day of behind-the-scenes tours and tastings. You'll tour wineries and have plenty of opportunities to ask their professional winemakers your grape growing and winemaking questions. You'll be served a picnic lunch and have tastings of their award-winning wines as well. Transportation for this scenic and educational wine tour will be provided roundtrip from our conference hotel, Lansdowne Resort.

Sign up with your full registration using the form on the back cover of this brochure or by registering online. You must be a Full Conference attendee to register for a Boot Camp. Attendees and their guests can register for the winery tour trip.



REGISTRATION

Name	conference/registration			
Address	Mail this form with payment WineMaker Conference			
City	5515 Main Street Manchester Center, VT 05255			
Zip/Postal Code	Phone: 802-362-3981 ext. 106			
Phone		Fax this form to:		
E-mail		802-362-2377		
SAVE \$100 BY REC	GISTERING EARLY!	SPOUSE/GUEST DINNER ONLY MEAL OPTIONS		
Early Bird Discount*	Regular	☐ Friday night only \$50		
 \$599 Full Conference \$799 Full Conference plus Boot Camp (choose one): Bench Trials Making Wine From Grapes Making Wine From Kits Starting Up A Commerical Winery Home Wine Lab Tests Wine Chem 101 	 \$699 Full Conference \$899 Full Conference plus Boot Camp (choose one): Bench Trials Making Wine From Grapes Making Wine From Kits Starting Up A Commerical Winery Home Wine Lab Tests Wine Chem 101 	 Saturday night only \$75 Both Friday & Saturday nights \$125 *Spouse/guest must register with a full conference paid attendee. PRE-CONFERENCE WINERY TOUR 		
Grape Growing *We must receive your registration and payment by March 14th, 2014. No exceptions for this discount.	Grape Growing	Thursday \$150 *Open to attendees and their guests.		
PLEASE NOTE A SEPARATE REGISTE	RATION FORM & FEE IS REQUIRED FO	R EACH CONFERENCE ATTENDEE		
 ✓ Admission to the conference's full s ✓ Two Continental Breakfasts ✓ Two Lunches with Keynote Address ✓ Admission to Friday Night's Tasting 	es			
Conformer Williams Densith Dinlar Containing Continue Descriptions				

✓ Conference Welcome Bag with Binder Containing Seminar Presentations

✓One Year (6 issues) Subscription/Renewal to WineMaker magazine

(*Hotel room needs to be reserved directly with Lansdowne Resort - go to winemakermag.com/conference/hotel)

PAYMENT METHOD

Check Enclosed	(payable to	WineMaker	magazine)
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Credit Card Visa MasterCard

Card #	_ 3- Digit CCV#Exp. Date
Name on card:	
Signature:	

By registering for the conference, I give permission for the free use of my name and photo in any media account of this event. I also certify that I am 21 years of age or older. Cancellation policy: For a refund, less a \$100 administrative charge per person, send written notice by April 30, 2014. Refund requests received after April 30, 2014 will not be refunded. All refund requests will be processed post-conference.

4 WAYS TO REGISTER

Web page: winemakermag.com/