

DON'T WAIT! OUR CONFERENCES SELL OUT EARLY



WineMaker
MAGAZINE
C·O·N·F·E·R·E·N·C·E
WILLAMETTE VALLEY • 2015

May 28-30, 2015
Portland, Oregon

SAVE \$100
WHEN YOU
REGISTER BEFORE
MARCH 1, 2015

NEW
INTERACTIVE
SEMINARS AND
EVENTS TO HELP YOU
MAKE YOUR OWN
GREAT WINE!



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

winemakerconference.com



HIGHLIGHTS

New This Year!

- Extra Interactive Hands-On Seminars
- Themed Q & A Sessions
- Exciting New Topics
- Winemaking From Country Fruits Boot Camp Added
- Sunday, May 31 Winery Tour Option Offered

• **20 BIG SEMINARS** – Seminars featuring expert speakers will cover the full range of winemaking techniques, grape growing, special hands-on WineMaker workshops and lots more!

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

• **FOUR GROUP INTERACTIVE WORKSHOPS** – Two interactive group workshops each day to get an in-depth learning experience to improve your winemaking.

• **TWO LUNCHES with KEYNOTE ADDRESSES** – Hear from Willamette Valley Vineyards' Jim Bernau on Saturday and winemaking tips from our magazine columnists on Friday.

• **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 Oregon wineries and Pacific Northwest home winemaking clubs will be pouring wines to sample and we'll have regional foods and cheeses.

• **2015 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 2015 competition. **Note: All attendees will need to register for this dinner in addition to the conference this year.**

• **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!



WINEMAKING LEARNING TRACKS

ADVANCED WINEMAKING

Advanced Troubleshooting: Ask the Experts
Advanced Wine Lab Techniques
Going Pro Panel
Maximizing Enzymes
Wine Chem 101



GENERAL WINEMAKING

Top Winemaking Tips from WineMaker Columnists
General Troubleshooting: Ask the Experts
Bottling your Baby
Making Apple Wines & Hard Cider
Designing your Home Winery
Six Keys to Better Fermentation
Willamette Valley Winemaking



GROUP INTERACTIVE WORKSHOPS

Fault-O-Rama
Winemaking Table Topics Talks
Speed Wining
Pacific Northwest Terroir Taste Tour



SMALL-CLASS WINEMAKER BOOT CAMPS

Winemaking from Grapes
Winemaking from Kits
Winemaking from Country Fruits
Home Wine Lab Tests
Starting up a Commercial Winery & Going Pro
Growing your Own Grapes
Willamette Valley Wineries Tour



KIT WINEMAKING

Advanced Kit Techniques
Kit Winemaking Q & A: Ask the Experts
Kit Winemaking Secrets



GRAPE GROWING

Annual Vineyard Checklist
Grape Growing Q & A: Ask the Experts
Master the Basics of Pruning



DON'T MISS OUR POPULAR

Thursday, May 28, 2015 • Pre-Conference WineMaker Magazine Conference Boot Camps

All boot camp sessions will run pre-conference on Thursday, May 28 from 10 a.m. to 3:30 p.m. and include lunch. **Attendance is limited to just 35 attendees per session** and do sell out. This add-on boot camp beyond the conference registration is a great opportunity to get an in-depth learning experience in a small audience setting and learn hands-on from experts.

10:00 a.m. – 3:30 p.m.



WINEMAKING FROM COUNTRY FRUITS

With Steve Bader (\$225 for attendees, \$275 for non-attendees)

In this new boot camp offering, learn how to use fruits other than grapes to make your own great wine. From blackberries to cherries, you'll understand the specialized information you need to successfully make your own fruit wines at home. Country fruit winemaking can differ in many ways from traditional grape winemaking with its own set of rules, tips and troubleshooting. Instructor Steve Bader has been teaching hobby winemakers for decades through his Washington state retail supply shop and he'll make sure you get hands-on with the tests and techniques you need to craft wonderful fruit wines back home.

SMALL-CLASS WINEMAKER BOOT CAMP



WINEMAKING FROM KITS

With Tim Vandergrift (\$225 for attendees, \$275 for non-attendees)

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 wine-making 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.

SMALL-CLASS WINEMAKER BOOT CAMP



STARTING UP A COMMERCIAL WINERY AND GOING PRO

With Tom Payette (\$225 for attendees, \$275 for non-attendees)

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!

SMALL-CLASS WINEMAKER BOOT CAMP

Sign up with your full registration using the form on the back cover of this brochure or by registering online. New this year: Attendees and their guests can register for boot camps!

WINEMAKER BOOT CAMPS



WINEMAKING FROM GRAPES

With Bob Peak (\$225 for attendees, \$275 for non-attendees)
Join our “Techniques” Columnist Bob Peak 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 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 beginning to end so your experience back home will be more successful.

SMALL-CLASS WINEMAKER BOOT CAMP



HOME WINE LAB TESTS

With Chik Brenneman (\$225 for attendees, \$275 for non-attendees)
It is very difficult 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.

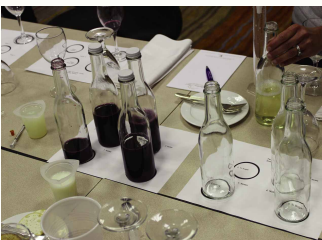
SMALL-CLASS WINEMAKER BOOT CAMP



BACKYARD GRAPE GROWING

With Wes Hagen (\$225 for attendees, \$275 for non-attendees)
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.

SMALL-CLASS WINEMAKER BOOT CAMP



WINE CHEM 101

With Daniel Pambianchi (\$225 for attendees, \$275 for non-attendees)
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.

SMALL-CLASS WINEMAKER BOOT CAMP



PLUS: WILLAMETTE VALLEY WINERIES TOUR

(\$175 for both attendees & non-attendees)
Head out to local Willamette Valley 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, the Portland Downtown Doubletree.

SMALL-CLASS WINEMAKER BOOT CAMP

* The Willamette Valley Wineries Tour will be available Thursday, May 28, and repeat again on Sunday, May 31.



SEMINARS & EVENTS

Day 1 • Friday May 29, 2015

9:30 – 10:45 a.m.

BOTTLING YOUR BABY – Bottling is much more than just putting wine in glass. You need to first get your finished wine ready for this final step. Understand what the keys are to making sure your wine is bottle-ready and then the right tips and techniques for proper bottling. Plus you’ve got a range of equipment options to consider. Join MoreWine!’s Tristan Johnson as he walks you through this important last – and often little-considered – step in winemaking.

GENERAL WINEMAKING

Tristan Johnson
Manager, **MoreWine!**

ADVANCED TROUBLESHOOTING: ASK THE EXPERTS – Home winemakers always have lots of questions and many can get quite technical with so much science involved in winemaking. Here’s your chance to get as geeky as you want and ask two of our expert columnists – Chik Brenneman and Daniel Pambianchi – your most puzzling winemaking questions. Chik and Daniel have decades of technical winemaking knowledge and will answer your advanced winemaking questions – as you also learn from the answers to your fellow attendee questions – in this special new interactive session geared toward seasoned hobby winemakers.

ADVANCED WINEMAKING

Chik Brenneman
Winery Management & Winemaker, **UC-Davis**
“Varietal Focus” Columnist, **WineMaker Magazine**
Daniel Pambianchi
General Manager, **Maleta Estate Winery**
Technical Editor, **WineMaker Magazine**

ANNUAL VINEYARD CHECKLIST – A small-scale vineyard is the perfect place to dramatically see the changing of the seasons up close – each with their own set of chores and duties to guide vines to produce the best wine grapes possible. *WineMaker* “Backyard Vines” Columnist and professional vineyard manager Wes Hagen will walk you through his own checklist of all the key work you need to do at each point of the year – from pruning to harvest. You’ll leave with an invaluable list of the jobs to do in each phase of a vineyard’s annual life cycle so no work ever falls through the cracks again.

GRAPE GROWING

Wes Hagen
Vineyard Manager, **Clos Pepe Vineyards**
“Backyard Vines” Columnist, **WineMaker Magazine**



ADVANCED KIT TECHNIQUES – The first rule of kit winemaking is to follow the instructions given in the box. But that doesn't mean you don't have the ability to think outside the box and bring a range of advanced techniques to your kit winemaking and personalizing the experience. From changing up yeast strains, extended aging, adding barrels, and turning a still wine into bubbly there are plenty of ways to expand your kit winemaking skills as *WineMaker's* "Wine Kits" Columnist Tim Vandergrift will show you.

KIT WINEMAKING

Tim Vandergrift
Winemaking Consultant
"Wine Kits" Columnist
WineMaker magazine



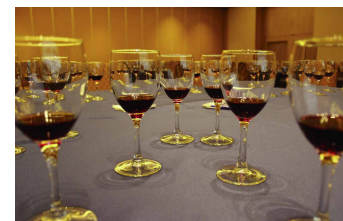
10:45 – 11:15 a.m.

WINEMAKER EXHIBITS – Check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby's top vendors.



11:15 a.m. – 12:15 p.m.

PACIFIC NORTHWEST TERROIR TASTE TOUR – Sit down for a truly unique opportunity to sample a hand-picked selection of Pacific Northwest wines that reflect the diversity of the region. This tutored tasting will be led by Dr. Russell Smithyman, Director of Viticulture at Ste. Michelle Wine Estates, Washington state's largest wine producer. Dr. Smithyman will give you his personal insights on each wine he picked from his company's portfolio and what different grape growing and winemaking decisions were reached to reflect the terroir where each wine originated. More than just a wine tasting, you'll have a chance to learn from one of the leaders in the Pacific Northwest wine industry.



GROUP INTERACTIVE WORKSHOP

Dr. Russell Smithyman
Director of Viticulture, Ste. Michelle Wine Estates

12:15 – 1:45 p.m.

LUNCH & WINEMAKER COLUMNISTS' TOP TIPS – Get ready to take notes in between bites of today's lunch as five *WineMaker* columnists give rapid-fire winemaking tips over the course of one hour. We've asked Chik Brenneman ("Varietal Focus"), Wes Hagen ("Backyard Vines"), Daniel Pambianchi ("Advanced Winemaking"), Bob Peak ("Techniques"), and Tim Vandergrift ("Wine Kits") to pull together and deliver their favorite winemaking-related tips you can put to use. This session will be packed with dozens of practical tips across the spectrum of the hobby so get ready to learn!



GENERAL WINEMAKING

Chik Brennemann
Winery Manager & Winemaker, **UC-Davis**, "Varietal Focus" Columnist, *WineMaker Magazine*
Wes Hagen
Vineyard Manger, **Clos Pepe Vineyards**, "Backyard Vines" Columnist, *WineMaker Magazine*
Daniel Pambianchi
General Manager, **Maleta Estate Winery**, Technical Editor, *WineMaker Magazine*
Bob Peak
Partner, **The Beverage People**, "Techniques" Columnist, *WineMaker Magazine*
Tim Vandergrift
Winemaking Consultant, "Wine Kits" Columnist, *WineMaker Magazine*



1:45 – 2:15 p.m.

WINEMAKER EXHIBITS – Check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby’s top vendors.



2:15 – 3:30 p.m.

MAXIMIZING WINE ENZYMES – Understand when and how you might include adding enzymes to your winemaking toolbox to help give Mother Nature a nudge in areas such as color and tannins. Chik Brenneman will go beyond the basics in this advanced session to discuss the latest enzyme research and products, as well as let you know how to determine the right amount to add (and when you don’t need enzymes at all.)



ADVANCED WINEMAKING

Chik Brenneman
Winery Manager & Winemaker, **UC-Davis**
“Varietal Focus” Columnist, **WineMaker Magazine**

GENERAL TROUBLESHOOTING: ASK THE EXPERTS

You’ve got winemaking questions? We’ve got answers. Here’s your chance to figure out what went wrong with that last batch of wine or answer any other wine question from two of our columnists – Bob Peak and Tim Vandergrift. Bob and Tim have decades of winemaking knowledge and will answer your winemaking questions – as you also learn from the answers to your fellow attendee questions – in this special new interactive session geared toward beginner and intermediate hobby winemakers.



GENERAL WINEMAKING

Bob Peak
Partner, **The Beverage People**
“Techniques” Columnist, **WineMaker Magazine**
Tim Vandergrift
Winemaking Consultant
“Wine Kits” Columnist, **WineMaker Magazine**

GOING PRO PANEL – A high percentage of *WineMaker* readers have expressed interest in turning their winemaking hobby into a career as a commercial winemaker. But the journey ramping up from carboy to two-story tank is so much more complicated than just making more wine. We’ve assembled two industry experts experienced in fielding questions from hobby winemakers looking to go pro. Here’s your chance to ask questions and learn how commercial winemaking differs from your hobby and what you need to do now to prepare yourself for later success.



ADVANCED WINEMAKING

Tristan Johnson
Manager, **MoreWine!**
Tom Payette
Winemaking Consultant

GRAPE GROWING Q & A: ASK THE EXPERTS – Bring your best backyard grape growing questions to this session featuring four viticulture experts: Commercial vineyard owner Peter Brehm, professional vineyard manager and *WineMaker* columnist Wes Hagen, Oregon State’s Alison Reeve, and Ste. Michelle Wine Estates’ Director of Viticulture Dr. Russell Smithyman. They will field questions for 75 minutes and help you troubleshoot your home vineyard problems.



GRAPE GROWING

Peter Brehm, President, **Brehm Vineyards**,
Wes Hagen, Vineyard Manager, **Clos Pepe Vineyards**, “Backyard Vines” Columnist, **WineMaker Magazine**
Alison Reeve, Viticulture Researcher, **Oregon State University** • **Dr Russell Smithyman**, Director of Viticulture, **Ste. Michelle Wine Estates**

3:30 – 4:00 p.m.

WINEMAKER EXHIBITS & COFFEE BREAK – Grab a cup of coffee (or something stronger) and check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby’s top vendors.

4:00 – 5:00 p.m.

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.

GROUP INTERACTIVE WORKSHOP

6:30 – 10:00 p.m.

WINEMAKER TASTING & WINE SHARING PARTY – 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 Willamette Valley 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.

WINEMAKING SOCIAL EVENT

Day 2 • Saturday May 30, 2015

9:30 – 10:45 a.m.

6 KEYS TO BETTER FERMENTATION – Running a strong and healthy fermentation is critical to producing your own great wine. Learn six of the most important things you can do as a winemaker to keep your yeast happy during this important step in the winemaking process. Join Michael Dawson from wine and beer yeast laboratory Wyeast as he gives you the yeast expertise and tips you need for successful fermentations back home.

GENERAL WINEMAKING

Michael Dawson
Brand Manager, **Wyeast Laboratories, Inc.**

WINE CHEM 201 – This advanced winemaking session will go beyond the basics of wine chemistry to give you a deeper understanding of the science behind taking grapes to glass – and what that means to your own hobby wine-making decisions. Attendees should have a decent grasp of chemistry concepts in order to get the most from this seminar led by *WineMaker’s* Technical Editor and “Advanced Winemaking” Columnist Daniel Pambianchi.

ADVANCED WINEMAKING

Daniel Pambianchi
General Manager, **Maleta Estate Winery**, Technical Editor, **WineMaker Magazine**



MAKING APPLE WINES & HARD CIDER – Interest in hard ciders and apple wines is definitely on the rise in North America as more and more people discover the joys of fermented apple juice. Now you can get in on this growing trend by learning how to make your own apple wines and hard cider from Pacific Northwest wine supply retailer Steve Bader. Steve will walk you through the steps you need to successfully know how to craft your own at home including apple variety selection, how handling apple wines and ciders differ from your grape winemaking, and much more.

GENERAL WINEMAKING

Steve Bader
Owner, **Bader Beer & Wine Supply**

KIT WINEMAKING: ASK THE EXPERTS – Bring your best kit winemaking questions to this interactive session featuring two leading wine kit experts, *WineMaker* Columnist Tim Vandergrift and RJS Craft Winemaking's Beth Campbell. They will field questions for 75 minutes and help you troubleshoot your kit questions to help you make better wine.

KIT WINEMAKING

Beth Campbell
National Customer Relationship Manager, **RJS Craft Winemaking**
Tim Vandergrift
Winemaking Consultant
"Wine Kits" Columnist, **WineMaker Magazine**

10:45 – 11:15 a.m.

WINEMAKER EXHIBITS – Check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby's top vendors.

11:15 a.m. – 12:15 p.m.

WINEMAKER TOPIC TABLE TALKS – Peer to peer learning from your fellow home winemakers at its best. We'll have dozens of tables each assigned a different winemaking topic. For 20 minutes you will trade advice and tips with the other hobbyists at your table on that specific topic. We'll have table moderators to make sure conversations remain helpful, relevant, and on subject. Then you'll switch tables to another subject of interest to you. In all you'll have the chance to gain knowledge on three different winemaking subjects of specific interest to you (and maybe make some new winemaking friends and contacts along the way!)

GROUP INTERACTIVE WORKSHOP

12:15 – 1:45 p.m.

LUNCH & KEYNOTE ADDRESS: JIM BERNAU, WILLAMETTE VALLEY VINEYARDS – Hear from one of Willamette Valley's earliest wine industry pioneers about his journey from home winemaker to one of the region's largest producers today.

GENERAL WINEMAKING



1:45 – 2:15 p.m.

WINEMAKER EXHIBITS – Check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby’s top vendors.

2:15 – 3:30 p.m.

DESIGNING YOUR HOME WINERY – Making wine is a lot easier when you have the right space to do the work. Just like a factory, every home winery needs clean, uncluttered work areas and easy access to supplies. John Blichmann, a professional designer and manufacturer of hobby winemaking equipment, will walk you through the practical considerations you need to know when deciding on the layout of your home winery from the equipment location to the supplies – no matter the size of your own winemaking space.

GENERAL WINEMAKING

John Blichmann
President, **Blichmann Engineering**

ADVANCED HOME LAB TECHNIQUES – Go beyond basic wine testing equipment and techniques in this advanced session to learn the gear and testing methods more science-minded home winemakers should own and master. Bob Peak, former General Manager at wine testing laboratory Vinquiry, will show you more advanced wine testing methods and the equipment to get the job done so you can bring a higher level of accuracy and science to positively impact your own winemaking.

ADVANCED WINEMAKING

Bob Peak
Partner, **The Beverage People**
“Techniques” Columnist, **WineMaker Magazine**

MASTER THE BASICS OF PRUNING – How you prune your small-scale vineyard ultimately will determine the quality of the grapes you harvest. Learn when you should prune, why you should prune and how you should prune with Oregon State’s Alison Reeve. Understand the pros and cons of spur versus cane pruning as well as head training and pruning techniques so you’re prepared next winter.

GRAPE GROWING

Alison Reeve
Viticulture Researcher, **Oregon State University**

KIT WINE SECRETS – With decades of experience working for the two largest wine kit producers in the world, Tim Vandergrift knows the inside scoop on how to make the very best wine from kits. In this session he’ll let you in on industry secret tips, techniques and ways to maximize your kit winemaking experience including choosing the right kit and making sure that kit reaches its full potential in your wine glass later. Tim could tell you these secrets before the session, but then he’d have to kill you.

KIT WINEMAKING

Tim Vandergrift
Winemaking Consultant, “Wine Kits” Columnist, **WineMaker Magazine**



3:30 – 4:00 p.m.

WINEMAKER EXHIBITS & COFFEE BREAK – This is your final chance during the conference to check out the latest in winemaking equipment, gear, and supplies from dozens of the hobby's top vendors.

4:00 – 5:00 p.m.

WINEMAKER WORKSHOP: FAULT-O-RAMA – Bring a bottle of your own “problem” wine with you to this new interactive event. You will sit at a table with fellow winemakers and share your own sample of faulted wine from your own cellar. Here's a special chance to have fellow winemakers help you identify what might have happened to your wine and how to prevent it in the future. We'll also have our own staff of *WineMaker* experts in house roaming between tables to help you with their own professional opinions as you troubleshoot your very own troubled wines. Plus you'll be learning from the mistakes of others and how to identify other common winemaking faults.

GROUP INTERACTIVE WORKSHOP

7:00 – 10:00 p.m.

2015 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER-

(\$75, attendees and non-attendees)

Find out first who is a medalist in the world's largest competition for amateur wines! What wines will be judged the best for 2015? 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.



FULL CONFERENCE ATTENDEES PLEASE NOTE: FOR THE 2015 CONFERENCE, IF YOU WISH TO ATTEND THE SATURDAY NIGHT AWARDS DINNER, YOU WILL ALSO NEED TO SIGN UP TO RESERVE THIS DINNER IN ADDITION TO THE MAIN CONFERENCE. THE SATURDAY AWARDS DINNER IS NO LONGER AUTOMATICALLY INCLUDED IN THE FULL CONFERENCE PACKAGE AND IS OFFERED NOW AS AN ADDITIONAL ADD-ON EVENT. GUESTS OF ATTENDEES ARE STILL WELCOME TO THIS EVENT AND MUST ALSO REGISTER. THIS SPECIAL TICKETED AWARDS DINNER WILL HAVE A LIMITED NUMBER OF SEATS AND IS EXPECTED TO SELL OUT.

WINEMAKING SOCIAL EVENT



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

THANKS TO OUR

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CONFERENCE SPONSORS



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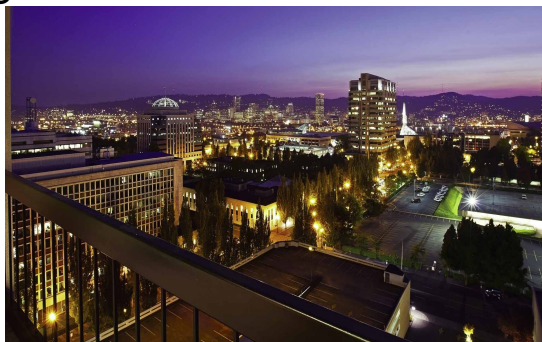
GREAT CONFERENCE HOTEL & WILLAMETTE VALLEY LOCATION!

Doubletree Hilton • Portland, Oregon



The WineMaker Magazine Conference is being held at the Doubletree Hilton in downtown Portland, Oregon.

The Doubletree Hilton is the ideal location to host our 8th annual conference. It is located in the center of the metro area of Portland, with the Portland MAX light rail directly outside the hotel. It provides easy access to more than a dozen urban wineries in Portland and other downtown attractions. Plus hundreds of world-class Willamette Valley wineries are a short drive away.



Telephone Reservations: 1-800-996-0510

Mention group name "WineMaker Magazine Conference" to receive a special discounted rate.

Web Reservations:

winemakermag.com/conference/hotel

Group Discounted Room Rate:

\$149 per night for a room with one or two beds.

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.**





SCHEDULE AT-A-GLANCE

Pre-Conference WineMaker Boot Camps • Thursday, May 28, 2015

10:00 a.m. - 3:30 p.m.	Starting up a Commercial Winery & Going Pro	Winemaking From Grapes	Winemaking From Country Fruits	Winemaking From Kits	Willamette Wineries Tour	Home Wine Lab Tests	Backyard Grape Growing	Wine Chem 101
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Day #1 • Friday, May 29, 2015

7:30 - 9:00 a.m.	BREAKFAST & REGISTRATION							
9:00 - 9:15 a.m.	WELCOME & INTRODUCTION							
9:30 - 10:45 a.m.	Bottling Your Baby	Advanced Troubleshooting: Ask the Experts		Annual Vineyard Checklist		Advanced Kit Techniques		
11:15 a.m. - 12:15 p.m.	Pacific Northwest Terroir Taste Tour							
12:15 - 1:45 p.m.	LUNCH & KEYNOTE ADDRESS <i>WineMaker</i> Columnist Top Tips							
2:15 - 3:30 p.m.	Maximizing Wine Enzymes	General Troubleshooting: Ask the Experts		Going Pro Panel		Grape Growing Q & A: Ask the Experts		
4:00 - 5:00 p.m.	WINEMAKER WORKSHOP: Speed Wining							
6:30 - 10:00 p.m.	WINEMAKER TASTING & WINE SHARE PARTY							

Day #2 • Saturday, May 30, 2015

8:00 - 9:15 a.m.	BREAKFAST							
9:30 - 10:45 a.m.	Six Keys to Better Fermentation	Wine Chem 201		Making Apple Wines & Hard Cider		Kit Winemaking Q & A: Ask the Experts		
11:15 a.m. - 12:15 p.m.	<i>WineMaker</i> Topic Table Talks							
12:15 - 1:45 p.m.	LUNCH & KEYNOTE ADDRESS Jim Bernau, Willamette Valley Vineyards							
2:15 - 3:30 p.m.	Designing Your Home Winery	Advanced Home Lab Techniques		Mastering the Basics of Pruning		Kit Wine Secrets		
4:00 - 5:00 p.m.	WINEMAKER WORKSHOP: Fault-O-Rama							
7:00 - 10:00 p.m.	2015 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER							

REGISTRATION

4 WAYS TO REGISTER

Web page:
winemakermagconference.com

Mail this form with payment to:
WineMaker Conference
5515 Main Street
Manchester Center, VT 05255

Phone:
802-362-3981 ext. 106

Fax this form to:
802-362-2377

Name _____

Address _____

City _____ State/Province _____

Zip/Postal Code _____ Country _____

Phone _____

E-mail _____

SAVE \$100 BY REGISTERING EARLY!

DINNER MEAL OPTIONS

Early Bird Discount*-March 1

- \$549 Full Conference
- \$774 Full Conference plus Boot Camp (choose one):
 - Winemaking From Country Fruits
 - Making Wine From Grapes
 - Making Wine From Kits
 - Starting Up A Commerical Winery
 - Home Wine Lab Tests
 - Wine Chem 101
 - Grape Growing
- Saturday Awards Dinner \$75 (now required for all)

Regular

- \$649 Full Conference
- \$874 Full Conference plus Boot Camp (choose one):
- \$275 Boot Camp Only (choose one):
 - Winemaking From Country Fruits
 - Making Wine From Grapes
 - Making Wine From Kits
 - Starting Up A Commerical Winery
 - Home Wine Lab Tests
 - Wine Chem 101
 - Grape Growing

- Saturday night only \$75
- Guest Saturday night \$75 (required for anyone wanting to attend awards dinner)
- Guest Friday night \$50
- Guest Friday & Saturday nights \$125

WILLAMETTE WINERIES TOUR

*open to attendees and their guests

- Thursday \$175
- Sunday \$175

PLEASE NOTE A SEPARATE REGISTRATION FORM & FEE IS REQUIRED FOR EACH CONFERENCE ATTENDEE

REGISTRATION FOR FULL CONFERENCE INCLUDES:

- ✓ Admission to the conference's full schedule of seminars
 - ✓ Two Continental Breakfasts
 - ✓ Two Lunches with Keynote Addresses
 - ✓ Admission to Friday Night Wine Tasting Party
 - ✓ Admission to Sponsor Exhibits
 - ✓ 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 the Doubletree Hilton Portland - go to winemakermag.com/conference/hotel)

Have you also registered for SATURDAY NIGHT'S WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION AWARDS DINNER?

PAYMENT METHOD

- Check Enclosed (payable to *WineMaker* magazine)
- 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, 2015. Refund requests received after April 30, 2015 will not be refunded. All refund requests will be processed post-conference. Early Bird Discount registration must be received and paid for by March 1, 2015.