

# SAVE \$100! FOR A LIMITED TIME!



May 15 - 18, 2025 • Sacramento, CA

Don't miss our 16<sup>th</sup> WineMaker Conference taking place at the crossroads of Northern California's wine country in Sacramento. The world-famous and diverse wine regions of Napa Valley, Lodi, and the Sierra Foothills are all within a one-hour drive in different directions from our conference homebase in Sacramento.

We'll have dozens of seminars, workshops, and special events targeted just for you the home winemaker.

**REGISTRATION FOR FULL CONFERENCE INCLUDES:**

- Full schedule of seminars, Friday, May 16 and Saturday, May 17
- Two Breakfasts and Two Lunches with Keynotes
- Friday Night Tasting Party
- Admission to Sponsor Exhibits
- Conference Welcome Bag
- Link to Seminar Slide Presentations

Northern California is also home to the greatest concentration of *WineMaker Magazine* readers so demand will be high for this conference right in their backyard. As a result, don't wait to register since this event will sell out with limited space available.

Plus, register now and save \$100 while you save your spot as an attendee!

We look forward to see you in Sacramento this May!



[WINEMAKERCONFERENCE.COM](http://WINEMAKERCONFERENCE.COM)

## DON'T MISS OUT ON:

- 20+ Big Seminars over 2 Days
- WineMaker Competition Awards Dinner
- Panel Q & A Discussions
- Homemade Wine Sharing Party
- 11 Hands-On Winemaking Boot Camps
- Winemaking Exhibits

## WINEMAKER LEARNING TRACKS

### ADVANCED WINEMAKING



- Advanced Malolactic Tips
- Advanced SO<sub>2</sub> Management
- Going Pro
- Accentuated Cut Edge Extraction
- Advanced Techniques Roundtable

### KIT WINEMAKING



- Blending Kit Wines
- Award-Winning Red Kit Winemaking Q&A
- Kit Winemaking Roundtable

### GENERAL WINEMAKING



- Preventing Oxidation
- Keys to Better Fermentations
- Wine Wizard's Troubleshooting Tips
- Pre-Fermentation Must Adjustments
- Award-Winning White Wine Panel
- Winemaking Troubleshooting Q&A
- Choosing the Right Yeast Strain
- Preparing for a Wine Competition
- Side-by-Side White Winemaking Techniques Tasting
- WineMaker Columnists on Hot Topics
- Home Winemaking Past, Present & Future



### WINEMAKER BOOT CAMPS



- Identifying Wine Faults
- Advanced Strategies for Established Vineyards
- Home Vineyard Start-Ups
- Advanced Winemaking Techniques
- Evaluating Wine Like a Winemaker
- Demystifying Malo
- Wine Chemistry Fundamentals
- Hands-On Bench Trials
- Home Wine Lab Tests
- Wine Stabilization Techniques
- Hands-On Wine Blending

### GRAPE GROWING

- Canopy Management
- Pruning Theory and Practice
- Grape Growing Q&A
- 5 Biggest Grape Growing Mistakes
- Grape Growing Roundtable

## MEET WITH WINEMAKING SUPPLIERS

As an attendee, you'll have the opportunity to check out the latest equipment, products & supplies from these leading winemaking vendors Friday and Saturday. (More to be announced as sponsors commit!)

### TITLE SPONSORS



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### EXHIBITING SPONSORS



**SAVE \$100 WHEN YOU REGISTER NOW: [winemakerconference.com](http://winemakerconference.com)**

# SCHEDULE AT-A-GLANCE



## Pre-Conference WineMaker Boot Camps & Winery Tours – Thursday, May 15, 2025

9 AM – 5 PM	Wine Chemistry Fundamentals (Day 1 of 2)	
9 AM – 12:30 PM	Identifying Wine Faults	Home Vineyard Start-Ups
10 AM – 4:30 PM	Home Wine Lab Tests	
10 AM – 5 PM	Napa Valley Wine Tour	Lodi Wine Tour
1:30 – 5 PM	Advanced Winemaking Techniques	Advanced Strategies for Established Vineyards

## Day #1 Friday • May 16, 2025

8 – 9 AM	Breakfast & Registration		
9 – 9:15 AM	Welcome & Introduction		
9:30 – 10:30 AM	Preventing Oxidation	Advanced Malolactic Tips	Canopy Management
10:30 – 11 AM	WineMaker Exhibits		
11 AM – 12 PM	Keys to Better Fermentation	Advanced SO <sub>2</sub> Management	Award-Winning Red Kit Wine Panel
12 – 1:30 PM	Lunch & Keynote: Past, Present & Future of Home Winemaking with WineMaker's Wine Wizard Alison Crowe		
1:30 – 2 PM	WineMaker Exhibits		
2 – 3 PM	Wine Wizard's Troubleshooting Tips	Pruning Theory & Practice	Blending Kit Wines
3 – 3:30 PM	WineMaker Exhibits		
3:30 – 4:30 PM	WineMaker Workshop: Side-by-Side White Wine Techniques Tasting		
6:30 – 9:30 PM	WineMaker Tasting & Wine Sharing Party		

## Day #2 Saturday • May 17, 2025

8:30 – 9:30 AM	Breakfast		
9 – 9:15 AM	Announcements		
9:30 – 10:30 AM	Pre-Fermentation Must Adjustments	5 Biggest Grape Growing Mistakes	Award-Winning White Winemaking Panel
10:30 – 11 AM	WineMaker Exhibits		
11 AM – 12 PM	Accentuated Cut Edge Extraction	Wine Troubleshooting Q&A	Going Pro & Starting a Winery
12 – 1:30 PM	Lunch & Keynote: WineMaker Columnists on Hot Wine Topics		
1:30 – 2 PM	WineMaker Exhibits		
2 – 3 PM	Choosing the Right Yeast Strain	Preparing for a Wine Competition	Grape Growing Q&A
3 – 3:30 PM	WineMaker Exhibits		
3:30 – 4:30 PM	WineMaker Table Topic Breakouts		
6:30 – 9:30 PM	2025 WineMaker Competition Awards Dinner		

## Post-Conference WineMaker Boot Camps & Winery Tours – Sunday, May 18, 2025

9 AM – 5 PM	Wine Chemistry Fundamentals (Day 2 of 2)		
9 AM – 12:30 PM	Wine Stabilization	Evaluating Wine Like a Winemaker	Hands-On Bench Trials
1:30 – 5 PM	Demystifying Malo	Hands-On Blending	
10 AM – 5 PM	Napa Valley Wine Tour	Amador County Wine Tour	



# SMALL-CLASS WINEMAKER BOOT CAMPS

Optional Boot Camp sessions will run pre-conference Thursday, May 15, 2025 and Sunday, May 18, 2025. We have both half-day and full-day workshop choices and 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. Don't wait since each class is limited to 35!

## NEW! IDENTIFYING WINE FAULTS, THURSDAY, MAY 15, 9 A.M. – 12:30 P.M.

With Bob Peak, \$99 for attendees, \$125 for non-attendees

Thanks to doctored wine samples, here's your chance to smell and experience defects you hope you will never meet in your own winemaking.

## NEW! HOME VINEYARD START-UP, THURSDAY, MAY 15, 9 A.M. – 12:30 P.M.

With Wes Hagen, \$99 for attendees, \$125 for non-attendees

Learn the keys to site selection, understanding your soil, vine choice, planting, and trellising decisions for a new small-scale, backyard vineyard.

## ADVANCED WINEMAKING TECHNIQUES, THURSDAY, MAY 15, 1:30 – 5 P.M.

With Pat Henderson, \$99 for attendees, \$125 for non-attendees

Learn more advanced winemaking techniques from dialing in extraction levels on the front end all the way to protecting your wine with advanced tips through bottling.

## NEW! ADVANCED STRATEGIES FOR ESTABLISHED VINEYARDS, THURSDAY, MAY 15, 1:30 – 5 P.M.

With Wes Hagen, \$99 for attendees, \$125 for non-attendees

Covers pruning, watering, pest control, troubleshooting, harvest decisions, and other keys you need to know to be more successful with your established vineyard.

## HOME WINE LAB TESTS, THURSDAY, MAY 15, 10 AM – 4:30 PM

With Chik Brenneman, \$250 for attendees, \$275 for non-attendees

Hands-on teaching of how to run your own tests for sulfites, malolactic, acidity, and pH. Full-day workshop includes lunch.

## HANDS-ON BENCH TRIALS, SUNDAY, MAY 18, 9 A.M. – 12:30 P.M.

With Bob Peak, \$99 for attendees, \$125 for non-attendees

Learn how to accurately adjust your full batch of wine by first using bench trials to test different addition and blend scenarios.

## WINE STABILIZATION, SUNDAY, MAY 18, 9 A.M. – 12:30 P.M.

With Chik Brenneman, \$99 for attendees, \$125 for non-attendees

In this afternoon hands-on workshop, you'll learn the proper steps to safeguard your wine using both chill proofing and heat stabilization.

## NEW! EVALUATING WINE LIKE A WINEMAKER, SUNDAY, MAY 18, 9 A.M. – 12:30 P.M.

With Wes Hagen, \$99 for attendees, \$125 for non-attendees

Learn through a hands-on tasting how to taste wine like a pro with a focus on the winemaking side and improve this skill that will help you craft better wine yourself.

## HANDS-ON BLENDING, SUNDAY, MAY 18, 1:30 – 5 P.M.

With Wes Hagen, \$99 for attendees, \$125 for non-attendees

Roll up your sleeves and mix wine samples as you learn how to carefully arrive at the right percentages before committing to larger quantities.

## NEW! DEMYSTIFYING MALO, SUNDAY, MAY 18, 1:30 – 5 P.M.

With Chik Brenneman, \$99 for attendees, \$125 for non-attendees

Learn how to accurately track malo progress, when you should avoid, go partial, or full malo with your wine, master the keys to starting or stopping MLF, and much more.

## 2-DAY FUNDAMENTALS OF MODERN WINE CHEMISTRY, THURSDAY MAY 15 & SUNDAY, MAY 18, 9 A.M. – 5 P.M. BOTH DAYS

With Clark Smith \$500 for attendees, \$550 for non-attendees

Get the wine chemistry background to make better winemaking decisions. Two full days of workshop instruction include lunch both days and a 550-page wine chemistry reference manual.