

# SCHEDULE AT-A-GLANCE



## Pre-Conference WineMaker Boot Camps & Winery Tours – Thursday, May 30, 2024

9 AM – 4:30 PM	Wine Chemistry Fundamentals (Day 1 of 2)
10 AM – 4:30 PM	Home Wine Lab Tests
1 – 4:30 PM	Hands-On Bench Trials

## Day #1 Friday • May 31, 2024

8 – 9 AM	Breakfast & Registration		
9 – 9:15 AM	Welcome & Introduction		
9:30 – 10:30 AM	Finding & Buying the Best Grapes	Winemaking Math	Top 5 Lessons Learned Growing My Own Grapes
10:30 – 11 AM	WineMaker Exhibits		
11 AM – 12 PM	Heat and Cold Stability	Carbonic Maceration	Making Sake at Home
12 – 1:30 PM	Lunch & Keynote: Monticello AVA's Winemaking Legacy with Stephen Barnard		
1:30 – 2 PM	WineMaker Exhibits		
2 – 3 PM	Preparing to Bottle	YAN & Yeast Health	Grape and Non-Grape Co-Ferments
3 – 3:30 PM	WineMaker Exhibits		
3:30 – 4:30 PM	Acid & pH	Advanced Winemaking Q&A	Kit Wine Troubleshooting
6:30 – 9:30 PM	WineMaker Tasting & Wine Sharing Party		

## Day #2 Saturday • June 1, 2024

8:30 – 9:30 AM	Breakfast		
9 – 9:15 AM	Announcements		
9:30 – 10:30 AM	Managing Nutrition of Juice and Wine	Methods to Reduce Acidity	Award-Winning Hybrid Grape Winemaking Panel
10:30 – 11 AM	WineMaker Exhibits		
11 AM – 12 PM	Keys to Making Fruit-Forward Wines	A One-Man Band Guide to Growing Grapes	Award-Winning Dessert Kit Winemaking Panel
12 – 1:30 PM	Lunch & Keynote: WineMaker Columnists on 15 Winemaking Keys to Success		
1:30 – 2 PM	WineMaker Exhibits		
2 – 3 PM	Keys to Making Award-Winning Wines	What I Learned Opening a Winery	Grape Growing Q & A
3 – 3:30 PM	WineMaker Exhibits		
3:30 – 4:30 PM	WineMaker Table Topics & Regional Breakouts		
6:30 – 9:30 PM	WineMaker Competition Awards Dinner		

## Post-Conference WineMaker Boot Camps & Winery Tours – Sunday, June 2, 2024

9 AM – 5 PM	Wine Chemistry Fundamentals (Day 2 of 2)
9 AM – 12:30 PM	Hands-On Wine Blending
1:30 – 5 PM	Wine Stabilization