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CALAVERAS WINEGRAPE ALLIANCE EDUCATIONAL MEETING SCHEDULE

Unless otherwise noted, all meetings begin at 9:00 AM at the Murphys Historic Hotel

457 Main Street, Murphys, CA 95247

Please arrive by 8:15 AM if you would like to order breakfast.

- January 6, 2017 **The effects of oak on the wine**
Scott Harrop Oak Alternatives Specialist, Creative Oak, Benicia
Quinn Roberts – Master Cooper and **Josh Trowbridge** – VP/GM, Tonnellerie O and Creative Oak, Benicia
- February 3, 2017 **Composting on a small scale**
Jason Diestel – Director of Sustainability, Diestel Turkey Ranch, Sonora
- March 3, 2017 **Bees: How to make your vineyard a more bee-friendly environment**
Dr. Elina L. Nino – Extension Apiculturist, UC Davis, Honey Bee Research Facility
1.0 hour DPR continuing education credit in “other” approved
- April 7, 2017 **Spray application presentation**
Lynn Wunderlich – Farm Advisor, U.C. Cooperative Extension-Central Sierra, Placerville
1.0 hour DPR continuing education credit in “laws” approved
- May 5, 2017 **With temperatures rising, why are we seeing an increase in powdery mildew pressure**
Dr. W. Douglas Gubler – Emeritus Extension Plant Pathologist, UC Davis
1.0 hour DPR continuing education credit in “other” approved
- June 2, 2017 **Vineyard Tour**
Glenn McGourty – Viticulture and Plant Science Advisor, UC Cooperative Extension - Mendocino County
2.5 hours DPR continuing education credit in “other” pending
- July 7, 2017 **Grapevine certification: viruses in grapevines**
Kari Arnold – Post doctoral researcher, Foundation Plant Services, Davis
- August 4, 2017 **Managing the fruit ripening period**
Stan Grant – Owner/Vineyard Consultant, Progressive Viticulture, Turlock
- September 8, 2017 **Cover crops in foothill vineyards**
Tom Johnson – Agronomist, Kamprath Seed, Manteca
1.0 hour DPR continuing education credit in “other” approved
NOTE: This is the SECOND Friday of September due to the Labor Day holiday
- October 2016 No meeting due to harvest
- November 3, 2017 **Modulating Wine Aroma, Flavor, Color and Mouth feel through Oxygen pre and post bottling**
Andres Labadie – Business Development Mgr, Wine Quality Solutions and **Don Huffman**, Sustainability & Wine Education Manager, Cork Supply USA (Benicia, CA) & Nomacorc (Zebulon, NC)
- December 8, 2017 **The origin, history, characteristics and use of the Barbera grape**
Diego Barison – Viticulturalist, Herrick Grapevine Nursery, St, Helena
NOTE: This is the SECOND Friday of December due to speaker availability