

FWGGA Annual Conference Agenda

January 12-13, 2018

Crystal Cove Resort, Palatka, FL

Thursday, January 11, 2018 - Pre- Conference Social

6:00 – 8:30 pm- Social time and BBQ - A relaxed time to get together and share ideas and fellowship together.

Friday, January 12, 2018

REGISTRATION 8:00 am – 12:30 pm

HOBBYIST'S BOOT CAMP - 8:30 – 11:00 am

- Vineyard Development
- Winemaking & Winemaking Equipment
- Kits and beyond
- Q & A

11:00 – 12:15 - LUNCH (on your own)

12:15 pm - Welcome – JR Newbold, President of FWGGA

12:15 pm – 1:00 pm "Breeding of Southern Muscadine Grapes: Conservation of Genetic Resources & Identification of Advanced Selection Genotypes"

Dr. Islam Sharkaway, **Florida A&M University**, Tallahassee, FL.

Native American muscadine grapes have many distinctive and important traits which allow them to be grown in the Southeast where traditional bunch grapes struggle. This talk will provide information on our efforts to describe and understand how these traits function and some of our latest results in developing new cultivars for the Florida and southern grape and wine industry.

1:15 – 2:00PM Feed your Yeast: The Importance of YAN in Wine Fermentation

Anna Katharine Mansfield, PhD Associate Professor of Enology
Department of Food Science- **Cornell University**

Most winemakers measure their °Brix before pitching yeast, but ignore yeast assimilable nitrogen (YAN.) Insufficient YAN is the most common cause of slow or stuck fermentation, but excessive additions can increase the risk of microbial issues and create potential health problems. This session will cover the latest research on YAN in healthy fermentations.

**2:15 – 3:00 PM A Field Guide to Yeast Chris Gerling – Extension Associate in the
Food Science Department of Cornell University**

There are more commercial yeast strains available than ever, and trying to decide which will work best for you is a challenge, especially if you're growing non-traditional grapes in non-traditional areas. This session offers a no-nonsense guide to understanding strain descriptions and choosing the best yeast for your stylistic goals. The pros and cons of spontaneous fermentations will also be discussed.

3:00 -3:30 - Mini-BREAK - Visit the EXHIBITS

3:30 - 4:15 PM SO₂: Use and Abuse Anna Katharine Mansfield ,PhD

Sulfur dioxide is crucial to keeping wine fresh and free from microbes, but is also hard to work with and often misunderstood. From storage, to management, to consumer concerns, this session will offer a crash course in this stinky additive we can't quite live without.

**4:30 – 5:15 PM Wine Flaws: Detection, Prevention, and Management (with tasting)
Chris Gerling - Cornell University**

Everyone knows a wine flaw when they smell one... or do they? And even if you recognize a flaw, do you know how it got there- or how to fix it? This session will review the most common wine flaws, discuss prevention and management, and give attendees a chance to test their own knowledge of off-putting aromas.

GENERAL MEETING – 5:15 PM – 6:00 PM

State of the FWGGA - Election of Officers - Board Meeting

MEET AND GREET (Wine Tasting) - 6:00 PM (Exhibits OPEN)*

Bring a bottle or two to share and spend time sharing ideas with other attendees and exhibitors and Vendors. Light hors d'oeuvres served.

DINNER – 7:15 PM

Brief introduction of several new leaders at UF, UCF and FAMU

Vendors & Exhibits– Will be set up and available during the breaks throughout the day , as well as during the Meet and Greet.

Saturday, January 13, 2017

Continental Breakfast included with your hotel stay

7:30 am – 8:00 am - Registration

8:00 am – 8:30 am - Exhibits

8:30 am – 9:00 am 50 Weeks of Grapes – Ron Guzzetta Vineyard Manager at Lakeridge

My first 50 weeks in Florida viticulture and how it is different from New York

9:00 am – 9:30 am - UF Updates - Dr. Liwei Gu Associate Professor and Director of IR-4 Southern Region Food & Environmental Toxicology Lab | Food Science & Human Nutrition Department, University of Florida

- Update on Muscadine seed oil project
- How national IR-4 project may help to manage pests on muscadine grapes

9:30 – 10:00 am - Challenges & Opportunities for Wine Tourism in Florida

Asli D. A. Tasci, Ph.D. Robin M. Back, Ph.D. Assistant Professors
Rosen College of Hospitality Management **University of Central Florida**

Mini-Break – 10:00– 10:45 am - EXHIBITS (Room check-out)

10:45 am – 11:00 pm Update on the WINE TRAILS/Book project – Pam Watson

11:00 – 1:00 – Comparison of Champagnes - Betty Nettles (Hands on Tasting session)

1:00 PM – 2:00 PM - LUNCH & Working Session

- Roundtables and Q & A
- Using Social Media & Website Update
- VAC Update
- Introduction of other University or Industry people
- Announcement of the 2019 Venue

Farewells and Announcements

NOTE: Wines for submission to the Fair can be brought to conference for transport if prior arrangements and registration is done.