

2021 TEXAS WINE & GRAPE VIRTUAL CONFERENCE

Winery Management Sessions Wednesday, February 24, 2021

9 - 10:30 am

Oak Consideration & Selections for Popular Texas Varietals

A discussion of five popular Texas varietals – Cabernet Sauvignon, Tempranillo, Merlot, Black Spanish, Mourvèdre, Sangiovese – and the unique characteristics each of these varietals presents regarding oak usage and selection. There will be a GCMS oak panel analysis of Texas wines, discussion of oak recommendations for each varietal, review of toasting techniques that compliment these varietals and the use of hybrid oak blends in wine barrels.

Presenter: Yuri DeLeon, World Cooperage

11 am- 12:30 pm

Upcoming Varietals in Texas: Clairette Blanche, Mencia & Prieto Picudo, Gruner Veltliner, Alicante Bouschet

Challenged to adapt to a changing world, whether driven by climate change, consumer preferences, market conditions, labor availability or the regulatory environment, many winemakers and growers are hesitant to change varietals. Challenge accepted!

Panelists:

Clairette Blanche, Mike Nelson, Ab Astris Winery / Mencia & Prieto, Reagan Sivadon, Sandy Road Vineyards / Gruner Veltliner, Pam & Steven Yoder, Yoder Vineyards / Alicante Bouschet, Jet Wilmeth, Diamante Doble Vineyards

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1 - 2:30 pm

Best Practices for Grape Transportation in Texas

Panelists review grape transportation and the impact it can have on wine quality. Some of the topics covered: 1. Harvest decisions that can and do impact transportation issues. 2. Handling of grapes from vineyard (machine harvester or by hand) to the transport containers and vehicles. 3. Steps and best practice procedures involved in maintaining the highest quality fruit during transport – from the grower, transporter, and winery staff upon delivery.

Panelists:

Jim Evans, Winemaker, Lost Oak Winery

Les Mauldin, Sommelier Logistics and Land Star Transportation.

Jet Wilmeth, Diamante Doble Vineyards

Moderator

Dr. Andreea Botezatu, Texas A&M AgriLife Extension Service

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3 - 4:30 pm

How to Choose and Use the Right Yeast, Fermentation Aid and Functional Product to Achieve the White or Rose Style You Want

This session will focus on key information to look at when selecting yeast strains and yeast derived products specifically for Whites and Roses, how to manage fermentation (nutrition, temperature, etc....) to optimize the style you are looking for and how yeast derived functional products can help achieving your goals. The first part of this presentation focuses on understanding the impact of yeast on wine's flavors and aromas: positive and negative fermentative aromas and varietal grape derived aromas. Further discussion will address the potential of yeast hybrids to modulate key compounds in wine.

Presenter:

Anne Flesch MS, Fermentis Regional Sales Manager for Western North America
