



TRELLIS to TABLE

2022 ANNUAL
CONFERENCE
& TRADE SHOW



Conference Schedule & Session Details

Wednesday, February 16, 2022

12:00 PM–5:00 PM

Board of Directors Meeting

Denton/Fort Worth | In-Person & **Zoom** | View Agenda **Here** | Open to the Public

2:00 PM–6:00 PM

Early Bird Check-In for Attendees

Universities Grand Foyer

2:00 PM–6:00 PM

Early Bird Check-In and Move-In for Exhibitors

Exhibit Hall

6:00 PM–7:30 PM

“Trellis to Table” Kick-Off Reception

Universities Grand Foyer | Proudly Sponsored by **JSC Agriculture Supply**



7:00 PM–9:00 PM

Past Presidents’ Dinner

Denton/Fort Worth | By Invitation Only

Proudly Sponsored by **Sommelier Logistics** & **Knights Grapevine Nursery**



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Note: All session information subject to change. Texas Wine and Grape Growers Association (TWGGA) reserves the right to use any photograph/video taken at any event sponsored by TWGGA, without the expressed written permission of those included within the photograph/video.

Thursday, February 17, 2022

6:30 AM–5:00 PM

Attendee Check-In

Universities Grand Foyer

8:00 AM–9:30 AM

General Membership Meeting

Appaloosa/Quarter | In-Person Only | View Agenda [Here](#)

Join us for our annual in-person General Membership meeting to hear about TWGGA's 2021 accomplishments, the swearing in of the new Board of Directors, and 2022 plans.

8:30 AM–9:00 AM

Mandatory Exhibitor Meeting

9:00 AM–5:00 PM

Exhibit Hall Open

9:30 AM–10:00 AM

Regional Breakout Sessions With **Regional Viticulture** Updates: From 2021 and Beyond!

Appaloosa/Quarter | Preassigned Breakout Areas

The 2021 growing season posed unique challenge across every region of the state. Get an update of what transpired and what grape growers should be doing now into spring to ensure grapes get a head start for the 2022 season.

All winery and vineyard members are asked to go preassigned regional breakout areas:

- * **Regions 1 & 4:** Danny Hillin, Texas A&M AgriLife Extension Service—High Plains & West Texas
- * **Region 2:** Michael Cook, Texas A&M AgriLife Extension Service—North Texas
- * **Region 3:** Fran Pontasch, Texas A&M AgriLife Extension Service—Gulf Coast
- * **Region 5:** Bri Crowley, Texas A&M AgriLife Extension Service—Hill Country

9:00 AM–6:00 PM

Specialty Training: **WSET Level 1 Award in Wines Course**

O'Reilly (2nd Floor)

Separate Registration Required | Click [Here](#) to Register

The WSET Level 1 Award in Wines course, hosted by The Texas Wine School, provides vocational training in the broad range of alcoholic beverages to underpin job skills and competencies in the customer service and sales functions of the hospitality, retail, and wholesale industries. This introductory-level class is ideal for wine enthusiasts and servers who wish to acquire in-depth knowledge of wines and spirits and want to obtain an internationally recognized wine qualification.

Natalia Velikova, Ph.D., Professor, Hospitality and Retail Management, Texas Tech University



10:00 AM–10:30 AM

Coffee With Exhibitors/Dedicated Exhibit Hall Time

Exhibit Hall | Proudly Sponsored by **Novavine**



Note: All session information subject to change.



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

BREAKOUT SESSIONS 10:30 AM–11:30 AM

The Story of the Bonarrigos' Succession Planning Process

Denton/Fort Worth

Have you ever considered a change in ownership of your winery? Perhaps selling, closing, or even passing the business on to a family member? If so, don't miss the incredible story of the Bonarrigos and how they transitioned ownership within the family as their business grew. This session will provide an opportunity for questions you may have in mind for the future of your winery or vineyard.

Paul V. Bonarrigo and Merrill Bonarrigo, Founders, Messina Hof Winery

BUSINESS/FINANCIAL

Becoming a Sustainable Winegrower and Why It Matters

Arabian

The agricultural sustainability movement is growing across the United States and the globe. The impact on winemaking as it pertains to wine quality and consumer impression is also growing. Company owners look at people, planet, and profits, while the consumer looks at the health of their body, the health of the planet, and the health of their pocketbooks. Join us for a conversation on where these views come together. How do the activities in the vineyard, winery, and tasting room impact our environmental and social footprints? And how are we communicating our efforts to support our customers' view of a better world?

Monique Studak, Principal, Thirst for Knowledge

MARKETING/ADVERTISING

Stopping the Stink Before It Starts: Wine Faults and Tools for Prevention

Palomino

The first step in preventing or fixing a fault in a wine is knowing how to identify that there actually is a fault. This session will provide the opportunity to experience actual wine samples spiked with aroma compounds associated with wine faults. Learn how to identify common faults and defects, such as oxidation, microbial spoilage, cork taint, and methoxypyrazines. There will also be a brief discussion of the origin, prevention, and remediation of these faults.

Maureen Qualia, M.S., Instructor of Enology, Texas Tech University at Fredericksburg

WINERY

11:30 AM–12:00 PM

Dedicated Exhibit Hall Time

12:00 PM–1:15 PM

Keynote and Annual Awards Luncheon

Appaloosa/Quarter/Palomino | Proudly Sponsored by **Terry County Tractor**

Join us for our annual luncheon and keynote. TWGGA is thrilled to welcome Senator Jane Nelson as keynote speaker. Currently in her 10th term, Senator Nelson has championed many legislative changes so that winery owners can continue to grow their businesses and support Texas' vibrant wine industry, which contributes significantly to the Texas economy. Also join us in celebrating our **2021 Annual Award Recipients**.



TEXAS WINE & GRAPE
GROWERS ASSOCIATION



Beer Dudes Canning Ticketed Field Trip

Proudly Sponsored by **Beer Dudes Mobile Canning**

With supply chain shortages at every turn, many winery owners are considering alternative types of packaging for their wines, ciders, and meads, including the new hip option of canning! Join us on this fun tour as we visit the Beer Dudes Mobile Canning operation in the downtown Denton area. **Meet in the lobby for this complimentary tour!**



BREAKOUT SESSIONS 1:30 PM–2:30 PM

Demystifying Compliance Reporting for Wineries: Who, What, When, and How

Denton/Fort Worth

Federal, state, and local regulatory agencies with jurisdiction over wine production and sales are numerous. Accurate and timely filing of compliance reports is essential to sustaining business operations and avoiding legal reprimands. We will examine the agencies that owners/operators must become familiar with, the licensing requirements established by each agency, as well as the forms that must be routinely filed to ensure your business remains in compliance.

Eric C. Sigmund, Esq., CSW, Chief Operating Officer, Reddy Vineyards

BUSINESS/FINANCIAL

How to Sell Wine Online Like a Pro

Arabian | Virtual Presentation

If you are still operating your ecommerce business the same way you did in years past, you are in serious danger of being left behind. Learn how to sell wine beyond your tasting room with a comprehensive checklist, including eight critical areas every winery must optimize to successfully sell all the wine they make. The beautiful thing about this advice is that it is 100% within your control to implement and none of it is expensive. There are so many other things about making and selling wine that you cannot control. So, do yourself a favor and take a hard look at what you are doing now and take the steps to upgrade your strategy.

Ben Salisbury, Founder, Salisbury Creative Group

MARKETING/ADVERTISING

Spicing Things Up in the Tasting Room: The Breakthrough of Ciders, Cysers, Mead, and More!

Palomino

What's all the buzz about mead? Thought ciders were only a Northern thing? Is cyser a millennial concoction? Grab a glass as we learn and taste all about why cider, cyser, and mead are taking Texas by surprise. We will start off with a technical talk from Scott Laboratories discussing makers, some who are also winemakers, who will tell you all about why they decided to explore the unknown in Texas, what it takes to make these beverages, and the public's reception thus far.

Moderator: Michael Cook, Texas A&M AgriLife Extension Service—North Texas

Panelists: Lauren McLaughlin, Hye Cider Co.; Mark Germany, Ralvin Cidery; Wendy Rohan, Rohan Meadery; David Tindol, Specialty Blends

WINERY



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Protecting the Ones You Love: EPA Worker Protection Standards in Vineyards

Appaloosa/Quarter

Do you apply pesticides, whether organic or conventional, in your vineyard? Do you employ laborers or have family help you out in the vineyard? Make sure you are going by the book to ensure everyone remains safe from harm. Anyone who owns a vineyard needs to grab a seat and learn from the expert, Dr. Don Renchie, as he discusses all applicable EPA Worker Protection Standards for vineyards. Not only is Don a wealth of knowledge, but also he has a gift for keeping you entertained in what could be a tiring experience. 1 TDA Rules & Regs CEU will be offered.

Don Renchie, Ph.D., Professor and Extension Pesticide Safety Education Specialist, Texas A&M University

VINEYARD

2:30 PM–3:00 PM

Coffee With Exhibitors/Dedicated Exhibit Hall Time

Exhibit Hall | Proudly Sponsored by **Novavine**

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BREAKOUT SESSIONS 3:00 PM–4:00 PM

Supply Chain Issues and Solutions

Denton/Fort Worth

What novel pandemic-induced supply chain disruptions has your business experienced? Did your glass arrive on time for bottling, barrels and supplies land before harvest, wine deliveries arrive on schedule? Was sufficient inventory on hand when needed, adequate staff on hand at critical times? What solutions did you employ? Join us for a discussion spotlighting the causes and impacts of such disruptions. Gain insights on how to evaluate your own business' supply chain and anticipate what you can do to navigate and resolve supply chain issues. Learn about and discuss strategies, technology and actions aimed at making your supply chain more reliable, resilient, and efficient—so you can sleep at night.

Bill Vyenelo, Senior Business Consultant, Moss Adams

BUSINESS/FINANCIAL

How to Keep Your Festival From Becoming a Circus! A Panel of Experience Both Large and Small

Arabian

Many cities have started to appreciate the incredible value a wine festival brings to communities. As a result, wine festivals seem to be happening at every turn and are hosted by chambers of commerce, event companies, and even winery owners. Maybe you are considering hosting a wine festival in your neighborhood. If so, don't miss out on this panel of experience from festival planners of small, medium, and even very large wine festivals. You can learn some of the most valuable do's and don'ts in just one hour!

Moderator: Meredith Eaton, Owner, Firelight Vineyards

Panelists: Chuck Tordiglione, Owner, Bull Lion Ranch & Vineyard; Clark Hornbaker, Owner, Eden Hill Vineyard; Mike McHenry, Owner, Wedding Oak Winery; Paul W. McCallum, Executive Director, Grapevine Convention and Visitor's Bureau

MARKETING/ADVERTISING



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Succession Planning: A Case Study

Palomino

Winery owners recognize that their winery is not just a retirement activity anymore and, in many cases, represents their largest financial asset. But while keeping the business in the family is important, many are willing to sell to a third party. With regard to all of the issues raised here, the more you know and the more you prepare going into the sales process, the better the outcome is likely to be. Putting your paperwork in order, preparing for a transaction, and determining a structure that is right for you are all integral aspects of a successful deal. As with so many other aspects of life, in the process of selling a wine business an ounce of prevention is indeed worth a pound of cure.

Daniel Kelada, *Sommelier and Négociant, Vinovium Winery*

WINERY

The ABCs of GTDs: A Global Perspective on Grapevine Trunk Disease and Options for Control

Appaloosa/Quarter

Grapevine trunk diseases (GTDs) cause dieback of spurs, cordons, and trunks, reducing the lifespan of a vineyard and increasing the cost of production. This presentation will discuss the impact of GTDs on vineyards in Texas and elsewhere around the world and highlight the most effective methods of control.

Bri Crowley, *Texas A&M AgriLife Extension Service*; **Jose Urbez-Torres Ph.D.**, *Research Scientist, Plant Pathology, Summerland Research and Development Centre (Virtual Presenter)*

VINEYARD

4:15 PM–5:00 PM

Introducing TWGGA's NEW Legislative Program: VINEROOTS—Positive Growth Through Legislative Action

Appaloosa/Quarter

In preparing for the upcoming legislative session and a strong desire to keep our Texas Wine Industry strong, the TWGGA legislative committee initiated the creation of the VINEROOTS program. This program will prepare TWGGA members via educational “ACTION PACKS” to cohesively promote our Texas Wine Industry. The VINEROOTS program and the individual ACTION PACKS will be discussed. Come be a part of the future of the Texas Wine Industry. GET READY TO ACT!

Kyle Frazier, *TWGGA Lobbyist*; **John Matthews**, *Owner, Cassaro Winery*; **Roxanne Myers**, *Past President, TWGGA*; **Jim Trezise**, *President, WineAmerica*

5:00 PM–6:30 PM

Hospitality Reception: Explore the Wines of North Texas

Equestrian Foyer

Proudly Sponsored by **North Texas Wine Association**



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Friday, February 18, 2022

7:30 AM–2:00 PM

Attendee Check-In
Universities Grand Foyer

9:00 AM–5:00 PM

Exhibit Hall Open

BREAKOUT SESSIONS 9:00 AM–10:00 AM

What Texans REALLY Want to Drink!

Denton/Fort Worth

Texans take great pride in their state. But does the Lone Star admiration go as far as choosing local wines over other regions? A survey of Texas residents reveals many interesting insights into Texas wine consumers' behavior, their preferences, purchase drivers, and new trends to watch. Recommendations for sustainable strategies to better market Texas wine will be discussed.

Natalia Velikova, Ph.D., Professor, Hospitality and Retail Management, Texas Tech University

BUSINESS/FINANCIAL

Positive Innovations as a Result of COVID: What We Did and Will Keep Doing in Our Tasting Rooms: A Panel of Owners

Arabian

The COVID pandemic created so many challenges for all of us, which in turn created opportunities for new and creative ways to sell wine. Join us to hear a panel of winery owners speak about what they tried, how it helped, and if they will continue these new practices as their business moves forward.

Meredith Eaton, Owner, Firelight Vineyards; KK Hartman, Owner, Hartman Vineyards; Bob Landon, Owner, Landon Winery; Julie and Patrick Whitehead, Owners, Blue Ostrich Winery & Vineyard

MARKETING/ADVERTISING

Tannat Is Hot! From Being a Behind-the-Scenes Blender to Becoming a “Lone Star” Varietal Wine in Texas

Palomino | Proudly Sponsored by TricorBraun WinePak

Has Tannat been on your radar? Interested in growing it or making wine from this variety? Join us in this exciting discussion as to why Tannat is becoming one of the top grapes in Texas. Historically, Tannat has been used as a blending grape, but here in Texas it is also finding a home as a stand-alone varietal wine. Our panel of Tannat growers and winemakers will tell you all about why Tannat is hot and why you should consider it!

Moderator: Amie Nemec, Sommelier

Panelists: Michael McClendon, Owner, Sages Vintage; Sherah Mills, Owner, Rustic Spur Vineyards; Mike Nelson, Winemaker, Ab Astris Winery; Jennifer McInnis Fadel, General Manager, Bending Branch Winery

WINERY

TRICORBRAUN
winepak

Ticketed
Tasting!

Note: All session information subject to change.



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Genome Editing and the Future of Viticulture

Appaloosa/Quarter

Genome editing has attracted a lot of attention in recent years. Compared to other genetic technologies, genome editing is cheaper, faster, and more precise. This presentation will focus on potential uses of genome editing in viticulture and implications for grape and wine production today and in the future.

Amit Dhingra, Ph.D., Professor/Department Head, Horticultural Sciences, Texas A&M University

VINEYARD

10:00 AM–10:30 AM

Coffee With Exhibitors/Dedicated Exhibit Hall Time

*Exhibit Hall | Proudly Sponsored by **Novavine***

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BREAKOUT SESSIONS

10:30 AM–11:30 AM

Affordable Winery Automation

*Denton/Fort Worth | Proudly Sponsored by **VinWizard***

Winery operators face an evolving list of challenges, perhaps the most pressing of which today is labor. Whether it's cost, availability, or reliability, labor presents a problematic yet critical input for wine production. Trends in the current labor market have operators considering automation in lieu of headcount, though historically automation wasn't considered financially viable. Given the traditional means of automation and reliance on industry agnostic software, this belief was well founded because costs to automate were off limits to all but the largest producers. However, industry-specific platforms designed with affordability and reliability in mind open new doors to winery automation. Whether it's controlling tank temperature, maintaining barrel storage humidity, reporting bladder press status, or alarming a chiller malfunction, automation creates an opportunity to reduce labor hours while gaining real-time updates. The insight provided to winemakers and winery owners through basic levels of automation creates tangible value that can improve winery efficiency, avoid catastrophic losses, and ultimately provide insulation from a turbulent labor market. One such industry-specific automation platform is VinWizard, which provides an intuitive, flexible, and expandable solution with preconfigured winery specific capabilities. Operating a winery is capital intensive, and VinWizard maximizes the value of your existing assets and has been made affordable with a monthly subscription service. When labor is unavailable or too costly, VinWizard becomes your most valued "employee."

Kelly Graves, CEO/Owner, VinWizard

BUSINESS/FINANCIAL

VinWizard
Wine Technology Solutions



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Ancient Wine Is the Hit of Our Time: The Rise to Fame of “Pét-Nat” in Texas

Palomino | Proudly Sponsored by **TricorBraun WinePak**

Ever heard of Pétillant Naturel? Is this just a fad or the future? Learn about what Pét-Nat is all about and why this ancient wine is taking Texas by storm. Enologist Dr. Andreea Botezatu, Texas A&M University, will walk you through the method ancestral winemaking process, followed by a panel discussion and a procured wine tasting with three select Texas wineries that will share not only their wines with you but also their experiences in how they make and sell Pét-Nats out of their own tasting rooms.

Andreea Botezatu, Ph.D., Assistant Professor and Extension Enology Specialist, Texas A&M University; **Pat Hale**, Owner, En Gedi Winery and Vineyards; **Julie Kuhlken**, Owner, Pedernales Cellars; **Christa Halliburton**, Brennan Vineyards; **Reagan Sivadon**, Ron Yates Wines

WINERY

TRICORBRAUN
winepak

Ticketed
Tasting!

Winemaking Foundations: Back to Basics

Arabian | Proudly Sponsored by **Enartis**

In this session we will get back to the basics. It can be hard to ask questions that seem basic, but trust us, we get them all the time. We will cover some fundamentals, such as how to calculate your SO₂ addition, how to set up a bench trial, the safest way to feed your ferments, the best tools to manage VA, and more!

Tyler Franzen, Sales Manager, Enartis USA

WINERY

enartis

Working Smarter Not Harder: The Mechanics of Mechanizing Your Vineyard

Appaloosa/Quarter

Finding and retaining vineyard labor continues to be a challenge for grape growers across the state. This can lead to delays in accomplishing vineyard tasks, resulting in major headaches for growers and even compromising of fruit integrity. Learn from a panel of well-established Texas grape growers who have taken the plunge into the world of vineyard machinery. They will discuss the why, what, when, and how of incorporating mechanization into their own vineyard management strategies.

Moderator: Danny Hillin, Viticulture Program Specialist, Texas A&M University

Panelists: John Essler, Vineyard Manager, Hidden Hangar Vineyard and Winery; **Walt Roper**, Owner, 4R Ranch Vineyards & Winery; **Penny Adams**, Proprietor, VineCo LLC; **Dusty Timmons**, Lost Draw Cellars

VINEYARD

11:45 AM–1:00 PM

Lunch With Exhibitors

Exhibit Hall | Proudly Sponsored by **Inland Desert Nursery**

Join us in the Exhibit Hall to have lunch with the exhibitors. Our wineries, vineyards, and operations are dependent on the skills, expertise, services, and products these exhibitors provide every day. You are encouraged to stroll through the aisles tasting Texas wines, meeting new exhibitors, and reconnecting with long-term suppliers.

id
INLAND DESERT
NURSERY



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

BREAKOUT SESSIONS 1:30 PM–2:30 PM

Kink in the Chain: Dealing With Supply Chain Challenges and Logistics

Denton/Fort Worth

Industry trade journals are echoing concerns across the many supply chains related to grape- and wine-related products—from the simplest agricultural supplies, to wine bottles, tasting room glassware, and production equipment that is rumored to be stuck on container ships in various ports and attempting to arrive from overseas. Hear from a panel of industry professionals for solutions and suggestions with experience as winemakers, suppliers, manufacturers, and transporters.

Peggy and Les Mauldin, Owners, *Sommelier Logistics*

BUSINESS/FINANCIAL

Choosing the Right Glassware for a Superior Tasting Experience

*Arabian | Proudly Sponsored by **TricorBraun WinePak***

Join us for a seminar wine tasting with Riedel ambassador/wine expert Doug Reed, and experience the difference a wine glass can make! To explain the concept of Riedel Winewings: A flat and stretched bottom was considered, with a wing-like shape to increase the surface area between wine and air, which increases the levels of evaporation and develops a greater intensity of aroma. When positioning one's head to the glass, the nose is closer and is exposed to the wider surface of the wine. However, this alone would not fully deliver the optimal aroma of each grape variety, and so, to capture the delicate layered aromas, it was necessary to curve the glass walls and to correctly calibrate the opening of each glass with its ideal rim diameter.

MariBeth Baumberger, Regional Territory Manager, Riedel Crystal of America

MARKETING/ADVERTISING

TRICORBRAUN
winepak

Ticketed
Tasting!

From Cork Taint to Consumerism: New Updates About the Big Headaches That Wineries Face

Palomino

If you have ever smelled a bottle of cork-tainted wine, you know something isn't right. It can happen to anyone. So, what do you do? Is the wine a lost cause? Our statewide enology specialist Dr. Andreea Botezatu, Texas A&M University, will walk you through the science behind what TCA (cork taint) is, how it happens, and what you as a winemaker can do about it. An added bonus will be Dr. Botezatu's highlights of lab studies and projects. These studies are important to the continued success of the Texas wine industry.

Andreea Botezatu, Ph.D., Assistant Professor and Extension Enology Specialist,

WINERY

Being Good Stewards of Your Soil: Soil Management for Texas Viticulture

Appaloosa/Quarter

Soil is a world of its own, and as vineyard owners, we are tasked with being good stewards of our land. Many of the soils in Texas, however, have certain limitations that need to be overcome in order to grow the highest quality grapes year after year while remaining economically profitable. Join us as renowned soil scientist Dr. Jake Mowrer, Texas A&M University, shows us the tips and tricks of how we can take care of our soil so it, in turn, takes care of us.

Jake Mowrer, Ph.D., Associate Professor and Extension Specialist, Texas A&M University

VINEYARD



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

2:30 PM–3:00 PM

Coffee With Exhibitors/Dedicated Exhibit Hall Time
Exhibit Hall | Proudly Sponsored by **Novavine**



BREAKOUT SESSIONS 3:00 PM–4:00 PM

Ask an Agent: Current Topics With TABC

Denton/Fort Worth

Join us for a Q&A with TABC to discuss recent changes and issues facing the Texas wine industry.

Roxanne Myers, President, TWGGA; TABC Representatives: Jared Staples, Director of External Affairs; Tana Davis, Region 2 Licensing Supervisor; Thomas Graham, Director of Excise Tax and Marketing Practices; Segbe Golanyon, Region 2 Audit and Investigations Manager; David Doggett, Region 2 Law Enforcement Major

BUSINESS/FINANCIAL



The Business of Bubbles

Arabian

What are the sparkling wine trends and the possibility of sparkling wine growth in your business? This session will explore sparkling wine options, styles, and methods that should be considered when reviewing the addition of sparkling wines to your portfolio. This session will also explore the best sparkling wine option for your business and how to go about the business of planning and programming for such an endeavor.

Michael Domínguez, Owner and Founder, Michael Domínguez Consulting

MARKETING/ADVERTISING

Bioprotection and Biocontrol: Using Biology Versus Chemistry to Improve Wine Quality

*Palomino | Proudly Sponsored by **Laffort USA***

Bioprotection refers to using indigenous or intentionally added microflora. These organisms exhibit microbiological competition and production of antimicrobial metabolites to help inhibit the growth of pathogens and spoilage microorganisms. The application of bio protection can be done in vineyards, on grape harvesters, on grape processing equipment, and in juice. Combining bio protection with biocontrol can significantly lessen the spoilage pressure on your wines, reducing the amount of sulfur and chemical additives applied to wine and equipment, improving the quality of wine substantially.

Matt Ridge, Winemaking Consultant and Technical Representative, Laffort USA



WINERY

Land of Extremes: Grape Growing in a Consistently Inconsistent Climate

Appaloosa/Quarter

Growing grapes in Texas does not come without risk. Managing pests and disease is an ongoing challenge for grape growers, in addition to unpredictable extreme weather events, such as the 2021 freeze. This presentation will overview the major challenges of grape growing in Texas and highlight ways to overcome or cope with them.

Jim Kamas, Associate Professor and Extension Fruit Specialist, Texas A&M University

VINEYARD



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

6:00 PM–7:00 PM

Gala Reception

Universities Grand Foyer | Proudly Sponsored by **Wonderful Nurseries**

Wonderful
nurseries™

7:00 PM–10:00 PM

Gala Dinner

Appaloosa/Quarter/Palomino | Proudly Sponsored by **Johnson & Associates**

Join TWGGA and emcee Paul V. Bonarrigo of Messina Hof at TWGGA's annual celebration gala, featuring live music and dancing, a live auction, recognition of your peers, and the annual fan-favorite Heads and Tails event.

Dress Code: Semi-Formal

- * **Men:** Wear a dark suit, preferably navy or gray, dress shirt, and tie.
- * **Women:** Wear short or tea-length dresses, elegant little black dresses, or evening pants or dressy skirt outfits.



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Saturday, February 19, 2022

8:00 AM–10:00 AM

Attendee Check-In
Universities Grand Foyer

*Thank You to Our
Saturday Education Sponsor*

9:00 AM–12:00 PM

Exhibit Hall Open

BREAKOUT SESSIONS 9:00 AM–10:00 AM



The Farm Labor Drought: Using the H-2A Program to Solve Your Workplace Woes

*Denton/Fort Worth | Proudly Sponsored by **The Bracero Group***

The H-2A program allows employers to hire foreign workers for tough-to-fill seasonal jobs. It is the only legal, non-immigrant foreign worker visa program available to agricultural employers and is critical to American agriculture and the U.S. economy. H-2A workers typically come from rural communities (predominantly in Mexico and Central America), go home after each work season, and return to the same U.S. employer year after year.

Sabrina Houser Amaya, Founder, **The Bracero Group**

BUSINESS/FINANCIAL



Planting on a Firm Foundation: The Process for Starting a Vineyard in Texas

Arabian

Do you dream about grapes and wine? Been to Tuscany lately? Looking for romance? Join the Texas A&M viticulture program specialists as we give you the scoop on what it takes to start a vineyard across the different regions of Texas. You will learn about the challenges, and there are many, as well as the opportunities and rewards of planting your first vines.

Michael Cook, Texas A&M AgriLife Extension Service—North Texas Regions; **Bri Crowley**, Texas A&M AgriLife Extension Service—Hill Country; **Danny Hillin**, Texas A&M AgriLife Extension Service—High Plains & West Texas; **Fran Pontasch**, Texas A&M AgriLife Extension Service—Gulf Coast

MARKETING/ADVERTISING

Selecting Barrels or Staves for Distinct Wine Styles

Palomino

So, you've tasted a Tempranillo or Merlot or another variety of wine, and you think, "I want to make mine like this." You're curious for the technical details about how it was oaked (barrels or staves?), what kind of toast, and how long it aged in the oak. You've been abroad and love Rioja style wines and you're trying to set some goals to make your wines mirror this style, so who can you get insights from? Join this fun tasting session where Yuri DeLeon will provide the technical highlights and insights about some award-winning Texas wines aged in different barrel styles and oak alternatives programs.

Yuri DeLeon, Account Manager, **World Cooperage**

WINERY

Note: All session information subject to change.



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

The Professor Is In: Viticulture and Enology Education and Research Programs in Texas

Appaloosa/Quarter

Don't be tardy! Class is in session. Take a seat and learn about what is going on at Texas A&M, Texas A&M AgriLife Extension Service, Texas Tech, and Grayson College. Professors from each institution will give you an update about their respective programs in viticulture and enology, including the classes and certificate programs they offer, current research initiatives, and a perspective on what the future holds for training the next generation of grape growers and winemakers in our state!

Andy Allen, Viticulture/Enology Professor, Grayson College; **Ed Hellman, Ph.D.**, Professor of Viticulture and Enology, Texas Tech University; **Justin Scheiner, Ph.D.**, Associate Professor and Extension Viticulture Specialist, Texas A&M University

VINEYARD

10:00 AM–10:30 AM

Coffee With Exhibitors/Dedicated Exhibit Hall Time

Exhibit Hall | Proudly Sponsored by **Novavine**

novavine
INNOVATE. PROPAGATE. THRIVE.

BREAKOUT SESSIONS

10:30 AM–11:30 AM

Who Moved My Grapes?

Denton/Fort Worth

Not only do you want to be confident about who is transporting your grape at harvest time, but also you need to be ready to send them and receive them depending upon your roles in our business. Do you know your pickers and your drivers? Do you have the right number of macro bins with lids? Is your driveway or entrance compatible with a semi-truck? Do you own a forklift? Lots of considerations for both sides of sending and receiving in our business.

Peggy and Les Mauldin, Owners, **Sommelier Logistics**

BUSINESS/FINANCIAL

Move Over for Mourvèdre: Why This Wine Deserves a Space at Every Texas Wine Counter

Arabian | Proudly Sponsored by **TricorBraun WinePak**

Have you noticed our industry is moving toward growing grapes and making wine from varieties many of us have not heard of? Mourvèdre is a perfect example. This grape is as tough as Texas, and it has a war chest full of medals and accolades. In this program, we will learn from experienced grape growers and winemakers from across the state about why we should be making space for Mourvèdre in the tasting room. But don't take our word for it, come taste for yourself!

Moderator: Amie Nemec, Sommelier

Panelists: Michael Barton, Winemaker, Horn Winery; **Michael Bilger**, Owner, Adega Vinho Winery;

Daniel Pate, Owner, Apical Texas; **Reagan Sivadon**, Winemaker, Sandy Road Vineyards;

Patrick Whitehead, Owner, Blue Ostrich Winery & Vineyard

MARKETING/ADVERTISING

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Tasting!



TEXAS WINE & GRAPE
GROWERS ASSOCIATION

Foundations for New Winery Success

Palomino

Starting a winery from the ground up involves myriad choices, from utilities and layout to equipment and logistical considerations. This presentation will cover several key considerations when making these decisions as well as some of the best practices that can make the difference in a successful winery operation.

Seth Urbanek, Winemaker, Wedding Oak Winery

WINERY

Time for a Rebuild? Vine Retraining Techniques for Trunk and Cordon Replacement

Appaloosa/Quarter

Time for a rebuild? Cordons renewal is periodically needed to maintain vineyard health and productivity. This presentation will discuss when and why to renew cordons as well as methods for cordon replacement.

Justin Scheiner, Ph.D., Associate Professor and Extension Viticulture Specialist, Texas A&M University; Penny Adams, Proprietor, VineCo LLC

VINEYARD

12:00 PM

End of Conference

Thank You to Our Water Sponsor



See You Next Year!

TWGGA 2023 Annual Conference & Trade Show

February 2023
San Marcos, Texas

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