ACHIEVING TOTAL WINE STABILITY

MAY 31ST
8:30AM-4:35PM
SRJC SHONE FARM

ACHIEVING TOTAL WINE STABILITY

Today’s wine market requires that wines be visually appealing to consumers, meaning that they be clear and free of sediment, with no off-colors, flavors or aromas. Wine stabilization is an important part of winemaking and includes microbial, protein, tartrate, aroma and color stability. For quality wine production, it is crucial to identify instabilities and understand appropriate treatment prior to bottling. This seminar will focus on wine stabilization and the latest winemaking tools available to achieve and ensure total wine stability.

Enartis believes in a holistic winemaking approach to achieve wine stability, which is why we focus on it at all stages from fermentation, post-fermentation and right up to bottling.

BIOGRAPHIES FOR OUR GUEST SPEAKERS

JAMES OSBORNE, PH.D

James Osborn is an Associate Professor in the Food Science and Technology Department at Oregon State University. He received his Ph.D. from Washington State University in 2005 researching interactions between wine yeast and malolactic bacteria after which he spent time in his native New Zealand working at the University of Auckland and Delegat’s Winery. His current research focuses on the impact of wine microorganisms such as lactic acid bacteria, Brettanomyces, and non-Saccharomyces yeast on wine quality. James is the statewide enology extension specialist for Oregon providing outreach programs for the Oregon wine industry. This includes the development of industry workshops and seminars to aid in the transfer of relevant research results to commercial applications as well as technical workshops focused on various enology topics. In addition, James also teaches undergraduate and graduate classes in support of the enology and viticulture program at Oregon State University.

FEDERICO CASASSA, PH.D

Dr. Federico Casassa received an MS in Enology from the School of Agronomic Sciences in Mendoza (Argentina) and a Ph.D. in Food Science, emphasis on wine chemistry and sensory analysis from Washington State University. He is currently an assistant professor of enology with the Wine and Viticulture Department of Cal Poly San Luis Obispo, where he teaches wine sensory analysis and advanced winemaking classes, in addition to serving as advisor of enology and viticulture-related Senior Projects. The focus of his research lies on the broad areas of grape and wine chemistry and biochemistry and their sensory implications, with especial emphasis on applied research. Current and ongoing research projects include studies on the extraction of phenolics of sensory relevance during the course of different maceration techniques in red wines, coupled with other regulating factors, and their sensory impact as evaluated by formal sensory evaluation techniques.

PEDRO PEREIRA

Prior to joining Vinventions, Pedro Pereira was Cellar Master at Donkey & Goat in Berkeley, CA. A native of Portugal, Pedro studied Viticulture & Enology at Universidade do Porto and holds a degree in microbiology from Universidade Catolica Portuguesa. He also studied Leadership in Sustainability and Environmental Management at the University of California. Pedro started with Vinventions at Nomacorc in Thimister, Belgium as an Environmental Research Specialist specializing in LCA (life-cycle assessment) benchmarking of different wine closures, sustainability in packaging, and promoting and supporting sustainability strategies within the wine industry.
### PROGRAM

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Speaker</th>
</tr>
</thead>
</table>
| 8:30-9:00| Registration and Breakfast                                               | JOSÉ SANTOS  
President and CEO of Enartis USA                                                      |
| 9:00-9:15| Introduction                                                             | JOSÉ SANTOS  
President and CEO of Enartis USA                                                      |
| 9:15-9:45| Why Manage Microbial Activity During Winemaking? Includes microbial faults sensory evaluation. | EGLANTINE CHAUFFOUR  
Technical Marketing Supervisor at Enartis USA                                           |
| 9:45-10:25| Detecting Wine Microorganisms During Winemaking is Key to Prevent Wine Spoilage. | JAMES OSBORNE, PH.D  
Associate Professor & Enology Extension Specialist at Oregon State University          |
| 10:25-10:40| Coffee Break                                                           | To be confirmed                                                                            |
| 10:40-10:55| The Proper Use of Anti-Microbial Agents: New Tools to Remove Undesirable Microorganisms from Wine. | To be confirmed                                                                            |
| 10:55-12:10| Winemaker Roundtable on Microbial Stability. Includes wine tasting.    | To be confirmed                                                                            |
| 12:10-1:10| Lunch                                                                   | To be confirmed                                                                            |
| 1:10-1:35| Chemistry of Oxidation and Winemaking Tools for Protecting and Stabilizing Wine. Includes trial tasting. | EGLANTINE CHAUFFOUR  
Technical Marketing Supervisor at Enartis USA                                           |
| 1:35-1:50| Shelf Life Improvement and Oxygen Management at Bottling.              | PEDRO PEREIRA  
Senior Wine Quality Solutions & Sustainability Manager at Vinventions USA, LLC          |
| 1:50-2:10| How to Extend Wine Shelf Life: Practical Examples.                     | To be confirmed                                                                            |
| 2:10-2:25| Coffee Break                                                            | To be confirmed                                                                            |
| 2:25-3:05| The Chemistry Behind Protein, Tartrate and Color Stability.            | FEDERICO CASASSA, PH.D  
Assistant Professor of Enology, Wine Sensory Analysis Wine & Viticulture Department at California Polytechnic State University |
| 3:05-3:20| Latest Innovation for Full Colloidal Stability in Wine.                | JASHA KARASEK  
Winemaking Specialist at Enartis USA                                                     |
| 3:20-4:35| Winemaker Roundtable on Colloidal Stability. Includes wine tasting.   | To be confirmed                                                                            |

Additional speakers and winemaker panelists will be added.

### Fees

No refunds will be given three days prior to the seminar or thereafter.

- $190 for early bird registration by April 30th
- $250 for registration after April 30th

Includes breakfast, coffee breaks and lunch.

### Three Ways to Register

1. Submit last page of this form to education@enartis.com
3. Call (707) 838-6312

Advance registration is required as the seminar is limited to 80 people.
**ACHIEVING TOTAL WINE STABILITY**

**REGISTRATION FORM**

**Location**
SRJC Shone Farm: Dutton Ag Pavilion  
Sonoma County Vintners Conference and Learning Center  
7450 Steve Olson Lane  
Forestville, CA 95436

**Date**
May 31<sup>st</sup>, 2018  
8:30AM-4:35PM

**Fees**
No refunds will be given three days prior to the seminar or thereafter.  
$190 for early bird registration by April 30<sup>th</sup>  
$250 for registration after April 30<sup>th</sup>  
Includes breakfast, coffee breaks and lunch.

---

**Name(s)**  

**Company**  

**Phone**  

**Email**

**Payment Method**
- Enclosed is a check payable to Enartis USA  
- Enartis USA Account  
- Credit Card (please select card type):  
  - Visa  
  - MasterCard  
  - American Express  
  - Discover

**Account #**  

**Exp**  

**V-Code**  

**Cardholder**  

**Zip Code**

*If you do not receive confirmation via email within 48 hours of submitting this form, please call to ensure that your space has been reserved.*