



The Phenolic Series

Seminar III - Oxygen: Oxidation, Prevention and Benefits May 15th, 8:30am-3:00pm, Shone Farm SRJC

Enartis USA is pleased to announce the last seminar of “The Phenolic Series” on **Oxygen: Oxidation, Prevention and Benefits**.

Oxygen can dissolve in wine during several stages of winemaking including ageing and bottling. From a chemical perspective, its presence can result in oxidation, and thus change the quality and wine shelf life. Whereas extensive oxygen exposure might be the cause of serious defects, slight to moderate oxidation can benefit a wide range of wines. Carefully managing oxygen is therefore a critical control factor during wine production.

During these seminars, we bring winemakers, researchers and wine technologists together to share their knowledge and experience and provide attendees a more complete understanding about the key chemical processes and technical tools that maximize wine color, enhance structure, improve mouthfeel and prevent oxidation.

Dates & Locations

Seminar	Date	Location	Time
Tannins: From Grapes to Wine	January 18, 2017	Santa Rosa, CA	8:30am-3:00pm
Color: From Grapes to Wine	March 23, 2017	Shone Farm, SRJC	8:30am-3:00pm
Oxygen: Oxidation, Prevention and Benefits	May 15, 2017	Shone Farm, SRJC	8:30am-3:00pm

The Phenolic Seminar III - Oxygen: Oxidation, Prevention and Benefits

8:30-9:00	Registration and Breakfast
9:00-9:05	Introduction, Eglantine Chauffour , <i>Technical Marketing Supervisor, Enartis USA</i>
9:05-10:00	Chemistry of Wine Oxidation, Dr. Andrew Waterhouse , <i>Professor of Enology, Department of Viticulture and Enology</i>
10:00-10:45	Methods for Preventing Oxidation in White Wines, Corinne Rich , <i>Graduate Student Researcher for Dr. Andrew Waterhouse, UC Davis</i>
10:45-11:00	Break
11:00-11:40	Benefits of Using Oxygen in Wine, Eglantine Chauffour , <i>Technical Marketing Supervisor, Enartis USA</i>
11:40-12:20	Extending Shelf Life through Bottling Management, Don Huffman , <i>Wine Quality & Education Manager at Vinventions</i>
12:20-1:20	Lunch



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1:20-2:00	Improving Total Package Oxygen and Wine Shelf Life with the Zipz Single Serve Package, Timmy Ka , <i>Process Improvement Analyst 2 at G3 Enterprises</i>
2:00-3:00	Practical Oxygen Management (Tasting included), Moderator: Maria Navarro , <i>Technical Representative, Enartis USA</i> Panel: <ul style="list-style-type: none"> • Clark Smith, <i>Winemaker and Consultant, WineSmith</i> • Hugh Chappelle, <i>Winemaker, Quivira Vineyards & Winery</i> • Zoran Ljepovic, <i>Director QA, Wine Microbiology & Sanitation, Constellation Brands</i>

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

\$250 for first registrant

\$230 for each additional registrant from the same winery

Date & Location

May 15, 8:30am-3:00pm

SRJC Shone Farm: Dutton Ag Pavilion

Sonoma County Vintners Conference and Learning Center

7450 Steve Olson Lane

Forestville, CA 95436

Name(s) _____

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