

# ACHIEVING TOTAL WINE STABILITY

MAY 31<sup>ST</sup>

8:30AM-4:30PM

SRJC SHONE FARM

enartis

## 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

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.



### PEDRO PEREIRA

holds a M.Sc. in Microbiology from Universidade Catolica Portuguesa and studied Viticulture and Enology at Universidade do Porto. Before his international career in the wine and wine packaging industries, he was a Fulbright Fellow developing biotech research in Maryland. Since then, he has held several lab and Research & Development positions. Pedro started with Vinventions at Nomacorc Belgium, where he conducted retail consistency and sensory

analyses studies to highlight the importance of oxygen management in post-bottling chemistry, and launched the first carbon footprint assessment of the company. He recently completed an advanced program in Leadership in Sustainability and Environmental Management from the University of California Berkeley, which has helped him specialize in LCA (life-cycle assessment) in packaging, and to promote and support sustainability initiatives within the industry.



### CHENEY VIDRINE

After a brief career as a scientist in the wood products industry, Cheney took cues from his identical twin brother and jumped head-first into wine production. After chasing harvests in New Zealand, Australia, France and numerous Oregon vintages, Cheney found himself as the assistant winemaker at the rapidly growing Union Wine Company. Now the Associate Winemaker, he plays a significant role in the logistics and winemaking for an organization that relishes in crafting wines that diverge from what our industry considers "normal." Union has been able to bring innovation to an industry that has historically found it hard to innovate by spearheading the canned-wine movement with its brand Underwood and contributing to the growing market of packaged wine cocktails and coolers.



#### **FEDERICO CASASSA, PH.D**

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.



#### **LAURENT PARE**

Originally from France, Laurent Pare is the senior winemaker at Vins Arterra Canada for 6 years. Through his winemaking career, Laurent worked in several countries including France, New Zealand, Australia, Argentina and now Canada, for wide range of winery size, various techniques and wine styles. He is always driven by innovation and process optimization, focusing on quality.



#### **JOSE SANTOS**

holds a Bachelor of Science in Biochemistry and Master of Science in Viticulture and Enology by Porto University, Portugal. Working in the wine industry for the last 17 years, Santos joined Enartis (part of Essec Group) in 2006 to lead the Portuguese

branch. In 2010, after the integration of Vinquiry, Inc. (California leading supplier of laboratory services, laboratory supplies and winemaking products) in the Enartis International Network, Jose joined the US team of Enartis as Director of Sales, currently being President. With a broad international view of the winemaking business, José is a Product Specialist for Enartis, with extensive knowledge of cutting edge technologies for winemaking.



#### **JASHA KARASEK**

currently works in the technical department for Enartis USA as their Winemaking Specialist. A graduate of Enology and Viticulture from the University of California Davis, Jasha now uses his production and educational experience to host educational webinars on winemaking. His areas of expertise with regards to wine include wine sensory improvement, winemaking product applications, and wine analysis.



#### **EGLANTINE CHAUFFOUR**

After been graduated with a double Master Degree in Viticulture-Oenology and Agronomic engineering from Montpellier SupAgro (France), Eglantine travelled the globe making wine in France, South Africa, Australia, New Zealand and now USA. She worked as a research project manager in Provence (France), focusing on oxygen management and color of rosé wines. Her international experiences working with diverse varieties, wine styles and winery sizes has given her expertise to find solutions to most winemaking situations. As a technical winemaker at Enartis USA, she takes care of research projects, technical support and consulting services for the wine industry. Eglantine enjoys helping winemakers optimizing their process, troubleshoot difficult wines and making rosé and sparkling wines.



## PROGRAM

8:30-9:00	Registration and Breakfast	
9:00-9:15	Introduction	<b>JOSÉ SANTOS</b> President and CEO of Enartis USA
9:15-9:40	Chemistry of Oxidation and Winemaking Tools for Protecting and Stabilizing Wine. Includes trial tasting.	<b>EGLANTINE CHAUFFOUR</b> Technical Marketing Supervisor at Enartis USA
9:40-10:00	Shelf Life Improvement and Oxygen Management at Bottling.	<b>PEDRO PEREIRA</b> Senior Wine Quality Solutions & Sustainability Manager at Vinventions USA, LLC
10:00-10:20	New packaging, new challenges: preserving quality in canned wines.	<b>CHENEY VIDRINE</b> Assistant winemaker at Union Wine Company
10:20-10:40	Coffee Break	
10:40-11:15	Why and How Manage Microbial Activity During Winemaking? Includes microbial faults sensory evaluation.	<b>EGLANTINE CHAUFFOUR</b> Technical Marketing Supervisor at Enartis USA
11:15-12:00	Detecting Wine Microorganisms During Winemaking is Key to Prevent Wine Spoilage.	<b>JAMES OSBORNE, PH.D</b> Associate Professor & Enology Extension Specialist at Oregon State University
12:00-1:00	Winemaker Roundtable on Microbial Stability. Includes wine tasting.	<i>Moderator:</i> <b>JEREMY CARTER</b> Winemaking Consultant at Enartis USA <i>Winemakers:</i> TBD
1:00-2:00	Lunch	
2:00-2:45	The Chemistry Behind Protein, Tartrate and Color Stability.	<b>FEDERICO CASASSA, PH.D</b> Assistant Professor of Enology, Wine Sensory Analysis, Wine & Viticulture Department at California Polytechnic State University
2:45-3:00	Latest Innovation for tartrate stability in Wine	<b>JASHA KARASEK</b> Winemaking Specialist at Enartis USA
3:00-3:20	Winemaker's Perspective on the Use of Colloidal Tartrate Stabilizers in Reds: Evaluation of the Enological, Economic and Environmental aspects.	<b>LAURENT PARÉ</b> Oenologue / Senior Winemaker at Vins Arterra Canada
3:20-3:35	Coffee Break	
3:35-4:30	Winemaker Roundtable on Colloidal Stability. Includes wine tasting.	<i>Moderator:</i> <b>LAURENT PARÉ</b> Oenologue / Senior Winemaker at Vins Arterra Canada. <i>Winemakers:</i> <b>MATT IACONIS</b> , Winemaker at Brick&Mortar, <b>GIANNA KELLY</b> , Assistant Winemaker at St. Francis Winery & Vineyards, <b>MATT HUGHES</b> , winemaker at Brassfield Estate

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 30<sup>th</sup>

\$ 250 for registration after April 30<sup>th</sup>

Includes breakfast, coffee breaks and lunch.

## Three Ways to Register

1. Submit last page of this form to [education@enartis.com](mailto:education@enartis.com)

2. Online at <http://shop-usa.enartis.com/stabilization>

3. Call (707) 838-6312

Advance registration is required as the seminar is limited to 80 people.

**enartis**

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## 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-4:30PM

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**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.*