

THE ELEMENTS OF WINE MINERALITY

JUNE 12TH

8:30AM-1:00PM

SRJC SHONE FARM

enartis

THE ELEMENTS OF WINE MINERALITY

What is minerality in wine? Such a broad question... Minerality is one of the most commonly used and yet least understood wine descriptors. Until recently, speculation as to the origins and expression of minerality were ambiguous at best.

Enartis is organizing an exciting, interactive seminar to exchange, discuss, define, taste and discover the attributes and sensory properties of wine minerality.

BIOGRAPHIES FOR OUR GUEST SPEAKERS

DR. ANTONIO TOMÁS PALACIOS GARCÍA



Over the last 20 years Antonio Palacios has worked as an oenologist, researcher, consultant, teacher and author of informative and technical articles. He is a specialist in wine microbiology, chemical analysis and quality control, with a particular interest in the sensory aspects of wine. For 14 years he held positions of responsibility in the multinational Lallemand Inc, a world leader in biotechnology products for winemaking. He holds a degree in biology from the University of Salamanca and a PhD in microbiology from the Advanced School of Agricultural Engineers attached to the Polytechnical University of Madrid. In La Rioja in 2008 he founded Laboratorios Excell Ibérica SL, one of Europe's most advanced oenological facilities. He is currently technical director of Bodegas Edra, Lazarus Wine and Crusoe Treasure. A lecturer at the University of La Rioja, he teaches several master courses. He is also on the board of directors of the Association de Oenologists of La Rioja (AER) and a jury member for several international wine contests.

CHRISTIAN ROGUENANT



A stalwart of the region, Christian Roguenant has been making wine on the Central Coast for more than 30 years. From his up-bringing in Burgundy, Christian decided early on to become a winemaker, studying enology and winemaking at the University of Dijon. A passionate winegrower, Christian began making wine in Burgundy, and has made wine at Champagne Deutz, one of the most premier Champagne house in France. Since then Christian has been making wine in Argentina, Germany, New Zealand and South Korea.

Throughout his career Christian has excelled at growing estates wines and specialized in many varietal including Pinot Noir, Chardonnay, Albarino, Gruner Veltliner, Sauvignon Blanc and others. We look forward on Christian's views on the complex but fascinating complex subject of minerality

CLARK SMITH



Dr. winemaker for his own WineSmith label and several other brands, has dedicated for four decades as a consulting winemaker, author, inventor, musician, and professor to the Wine Industry throughout the globe. A product of M.I.T. and U. C. Davis, he has founded and managed four prominent start-ups and consulted for thousands of wineries and other craft beverage producers and suppliers throughout

the world. He holds patents for VA removal and alcohol adjustment via reverse osmosis. His popular "Fundamentals of Modern Wine Chemistry" has received rave reviews from over 4,000 winemaker participants since 1984. His revolutionary Postmodern Winemaking was named Wine and Spirits Magazine's 2013 Book of the Year. The IQ Conference named him 2016 Innovator of the Year. His ground-breaking Postmodern Winemaking Symposium format, which brings together 100 experienced experts for a lecture-free roundtable discussion, is among the Wine Industry's most celebrated events.

DEBORAH PARKER WONG, DWSET



is Global Wine Editor for SOMM Journal, The Tasting and Clever Root magazines where she reports on the wine and spirits industries with an emphasis on trends. As a Wine & Spirit Education Trust Approved Program Provider she offers Level 2 and Level 3 WSET certifications to students in the United States and she teaches as an adjunct professor in the Wine Studies department at Santa Rosa Junior College. In addition to writing and speaking about wine, Deborah provides strategic consulting services, judges wine competitions and scores wine for Planet Grape Wine Review. Her motto is: To learn, read. To know, write. To master, teach.

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	
9:00-9:10	General overview of minerality perception in wine.	EGLANTINE CHAUFFOUR Technical Marketing Supervisor at Enartis USA
9:10-9:45	<ul style="list-style-type: none"> • The concept of minerality in wine: winemaker perspective. • The concept of minerality in wine: consumer perspective. Includes tasting of commercial wines, considered as “mineral”.	CHRISTIAN ROGUENANT Consultant winemaker DEBORAH PARKER WONG DWSET, Global Wine Editor
9:45-10:00	Coffee Break	
10:00-10:45	The Science behind minerality: relation between wine composition and minerality perception.	DR. ANTONIO TOMÁS PALACIOS GARCÍA General manager at Excell Lab Iberica and at the University of La Rioja
10:45-11:15	Sensory evaluation of individual elements of minerality in wines.	DR. ANTONIO TOMÁS PALACIOS GARCÍA General manager at Excell Lab Iberica and at the University of La Rioja
11:15-11:30	Coffee Break	
11:30-12:00	How to direct wine style toward minerality? Includes winemaking trial tasting	BARBARA SCOTTI Marketing Manager at Enartis Italy
12:00-1:00	Winemaker Roundtable. Includes wine tasting	Moderator: CHRISTIAN ROGUENANT , Consultant winemaker Winemakers: CLARK SMITH , Winemaker/Author, KARL LEHMANN , Winemaker at Vellum Wine Craft, TBD

Additional speakers and winemaker panelists will be added.

Fees

\$ 250 for registration after May 15th
Includes breakfast, coffee breaks.

Three Ways to Register

1. Submit last page of this form to education@enartis.com
2. Online at <http://shop-usa.enartis.com/minerality>
3. Call (707) 838-6312

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

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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

Fees

\$ 250 for registration after May 15th
Includes breakfast, coffee breaks.

Date

June 12th, 2018
8:30AM-1:00PM

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** _____

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**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.*