

WIGA Conference Schedule May 5 2023

- 8:00 Registration & Coffee
- 8:30 50 min **Vit 1** Felix Egerer **“Growing More Than Grapes”**
How Cover Crops can Improve Vineyard Soil Health
- 9:20 50 min **Wine 1** Daniel Pambianchi **“Managing Oxygen Quantitatively from Crush to Bottling”**
Modern perspectives for enhancing wine quality and avoiding oxidative and reductive deviations.
- 10:10 30 min Coffee Break
- 10:40 50 min **Vit 2** Chris Mark **“Getting Dirty”**
An Edgy Exploration of Vineyard Soil Testing and Precision Viticulture Techniques
- 11:30 30 min **Supplier Sponsors’ Short Presentations**
- 12:00 75 min Lunch Buffet, presented by Mensch Kitchen and Catering
- 1:15 50 min **Wine 2** Mark Hopley **“Cold Stabilization Techniques”** *Traditional and CMC*
- 2:05 50 min **Vit 3** Ken Kupperman **“Viticulture in the Willamette Valley”** *Applications to the Wine Islands*
- 2:55 20 min Coffee Break
- 3:15 50 min **Wine 3** Daniel Pambianchi **“Managing & Preventing Volatile Acidity in your Cellar”**
- 4:05 40 min **Vit 4** Lamont Brooks **“Another Look at the Crystal Ball”**
What do the last 50y of Wine Islands climate tell us about the next 20? Why was the 2022 yield so high?
- 4:45 Visiting Suppliers & Mingling
- 6:00-9:00 **Island Wine Showcase**
Wine Islands winemakers pouring samples of their 100% locally produced wines, accompanied by canapes presented by Mensch Kitchen and Catering