



***New York State Home Wine Committee
of the American Wine Society***

Website: www.nys-homewine.info

HOME WINEMAKING SEMINAR

SATURDAY AUGUST 14, 2010 9:00 am – 4:30 pm

CORNELL COOPERATIVE EXTENSION of MONROE COUNTY

249 Highland Avenue, Rochester, New York 14620

Registration and Coffee 8:30 - 9:00 No Advance Registration Required (\$20 fee)

Finger Lakes Wine Growing: Gary Cox – Historian, York Historical Society
Some Historical Highlights

Case Study of a Bordeaux-style Blend Dave Breeden – Sheldrake Point Vineyard
The winemaker from the Wine & Spirits Magazine winery-of-the-year discusses the process of blending red wines into a Bordeaux-style blend – with tasting samples

Care and Feeding of Yeast Mark Nisbet
Strategy for a successful wine fermentation NYS Agriculture Experiment Station, Geneva

Lunch Break (Lunch not provided)

2010 Crop & Vineyard Update Tom Mitchell - Fallbright Winemakers Shoppe
The latest info on the 2010 crop and answers to your vineyard questions

Fining White Wine – a Case Study Peter A. Frisch
Examples of using six different fining agents on a white wine, with tasting samples

Saving Bad Wine Alex Gross – Retired chemist and winemaker
Various ways to improve flawed wine

Questions and Comments NYS – Home Wine Committee

Open to anyone interested in home winemaking.
No advanced registration required.
A registration fee of \$20.00 will be collected at the door.

Thanks to Wegmans and Constellation Brands for their donation of tasting glasses