



Wine Islands Growers Association

2009 Cool Climate Viticulture & Enology Conference

Saturday and Sunday May 2 - 3rd 2009

St. Stephen's Church hall, 7921 St. Stephens Rd, Saanichton, Vancouver Island, BC

Saturday 9.00 - 4.00 p.m.

Morning Program - Viticulture – registration starts 8.00 a.m.

Climate: the good, the bad & the recently ugly - *Lamont Brooks, Keystone Vineyards Ltd*

Vineyard soil management - *BC M. Ag Soil Specialist*

Under the knife - propagation and pruning - *Dr. Mercy Olmstead, Viticulture Specialist, WSU*

Afternoon Program - Winery Business

Licensing a winery in BC - *Mark Holford, Rocky Creek Winery*

How does your winery keep score? *Myers Norris Penny - Winery Specialist*

WIGA, WIVA, and BCWGC - working to industry benefit? - *Dr. Andy Johnson, Averill Creek Winery*

Saturday Evening Social* - 5.00 - 8.00 p.m.

Celebrating Island Wines made from Island Fruit
Meet the winemakers: try their favorite wines and selected food pairings

Sunday 9.00–5.00 p.m.

Morning Program - Enology – registration starts 8.30 a.m.

Making wine from marginally ripe grapes

Fermentation techniques - *both talks by Dr. Alan Marks, Scott Labs, Kelowna*

Afternoon Program

Botrytis Cinerea: field, ferment and finish - *Daniel Dreger, Averill Creek Winery*

Tasting: Island Rosé, Blanc de Noir, and Botrytized wines - with winemakers discussion.

Supplier's Showcase 8.00-5.30 p.m. both days – promoting viticulture & winery supplies

*Conference Days (incl. lunch both days & tasting Sun): \$40 one day & \$70 two days WIGA mbrs
\$50 one day & \$95/two days non mbrs*

*Saturday Evening Social (incl. wine): \$30 WIGA mbrs / \$40 non mbrs *limited to conference registrants*

www.wiga.ca