Quality Issues in Cool Climate Reds:
Winemaking Challenges and Strategies
Monday, July 30th, 2018
@CLEREL, 6592 West Main Rd., Portland, NY 14769

COVERING:
• Ameliorating the impact of unripe or rotten fruit
• Strategies for alcoholic and malolactic fermentation
• Cap Management
• SO2 Management
• Extracting and adding tannins
• Cold stability in red Labruscana cultivars

PRESENTED BY:
Molly Kelly, Enology Extension Educator, PSU
Chris Gerling, Enology Extension Associate, Cornell University
Anna Katharine Mansfield, Associate Professor, Cornell University

Registration: 9:30 AM Program: 10:00 AM – 4:00 PM
Cost: $50 per person—lunch included

Please register by July 23rd, 2018
NAME OF WINERY:_________________________________________________
PHONE:_____________________     EMAIL:_____________________________
ATTENDEE NAME(S): 1. _____________________________________________
2. _____________________________________________
3. _____________________________________________
4. _____________________________________________
5. _____________________________________________
6. _____________________________________________
TOTAL COST: $50/person X ____ attendees = $_______

Please make checks payable to LERGP and mail to:
LERGP, ATTN:KATE, 6592 West Main Road, Portland, NY 14769
OR Register online with a credit card @ http://lergp.cce.cornell.edu

CONTACT KATE: kjr45@cornell.edu or 716-792-2800 ext 201 for more info.