

LAFFORT & YOU

SHARED RESOURCES & EXPERTISE

Making Wine in a Changing Climate Webinar with LAFFORT



Vineyard: Rootstock breeding, canopy management, carbon sequestering.

Winemaking: Changes in fruit quality- what to do in the winery?

International Wineries for Climate Action organization: what can we do as an industry.

Thursday, July 16th, 8:30 am to 12:30pm
Via WebEx

Nine 20-minute presentations addressing current trends in grape growing and winemaking:

- **What climate change means for us in the vineyards: globally, nationally, locally.**
(Dr Greg Jones, Linfield College)
- **New rootstock breeding research for a changing climate.**
(Dr Andy Walker, UC Davis)
- **Canopy management to protect fruit in adverse conditions.**
(Mark Greenspan, Advanced Viticulture)
- **Observed fruit quality changes as the climate changes.**
(Randy Meyer, Redwood Valley Cellars)
- **How to deal with rot and mildew during fermentation.**
(Shaun Richardson, LAFFORT USA)
- **Dealing with high Brix + green characters and sunburn in the winery.**
(Jillian Johnson DeLeon, LAFFORT USA)
- **Sequestering carbon and improving soil water holding capacity.**
(Josiah Hunt, Pacific BioChar)
- **Smoke taint update: markers, analytics, and research.**
(Tom Collins, WSU)
- **International Wineries for Climate Action organization- what can we do as an industry?**
(Julien Gervreau of Kendall Jackson, Beth Novak Milliken and Aron Weinkauf of Spottswoode Estate)

Please RSVP by registering:

[Click Here](#)

There is no fee for this seminar- LAFFORT wants to support the industry as best we can to achieve the highest quality wines in our ever changing climate.



Laffort USA
1460 Cader Lane, Suite C
Petaluma, CA 94954
ordersusa@laffort.com



[Unsubscribe here](#)

© 2020 LAFFORT