

LAFFORT & YOU

SHARED RESOURCES & EXPERTISE

WEBINAR

LAFFORT® TECH East Coast Edition Protecting Quality in a Challenging Harvest

**Rescheduled for
Wednesday, July 22nd, 9:00 AM - 12:00 PM
EST
Via WebEx**

LAFFORT® is proud of its 125-year history of research and collaboration with the wine industry to meet the needs of winemakers as a leading supplier of premium enological ingredients. We invite you to join us online as we host five presentations specifically geared to the Eastern side of our robust U.S. wine industry. The aim is to help winemakers and winegrowers preserve grape and wine quality in the challenging climates of the East Coast.

Non-Saccharomyces Experiments in Winemaking

Daniel Dycus, Technical Manager, Laffort USA



Daniel Dycus began with a summer job as a viticulture technician on the East End of Long Island in 2005. Driven by the scientific method, he received his undergraduate degree in Biochemistry and Cellular & Molecular Biology from The University of Tennessee while working on native fermentations. Daniel attended graduate school at Washington State University where he worked with Dr. Carolyn Ross on wine sensory related to Brettanomyces and predicting wine character via data mining and machine learning. Ready to experience hands on winemaking, Daniel moved to Napa and worked at Chappellet, Plumpjack, Quixote Winery and Bella Vineyards in Dry Creek. After five years of cellar and lab work for wineries, Daniel's passion for research lead him to LAFFORT®, where he is currently the Technical Manager for North America. In this role Daniel will be leading the conversation between LAFFORT®, universities and wineries, working closely with the LAFFORT® R&D team in Bordeaux and leading technical presentations in North America.

Management of Grape and Wine Phenols

Dr. Bruce Zoecklein, Enology Professor Emeritus, Virginia Tech

Dr. Bruce Zoecklein worked in the California wine industry and has taught Enology at California State University-Fresno and CalPoly. He joined the faculty at Virginia Tech in 1985. His education includes: BS Microbiology/Biochemistry, MS Horticulture/Viticulture and Ph.D. in Food Science.

Dr. Zoecklein was the Head of the Enology-Grape Chemistry Group at Virginia Tech, USA. He conducted research, extension, classroom, graduate student education and oversaw the creation of a commercial analytical laboratory service for the wine industry. He

has co-authored books on wine chemistry and analysis (including Wine Analysis and Production and a Spanish language text Analisis y Vino Produccion), book chapters, research, trade, and extension publications. His research interests include secondary plant metabolites. Prior to his retirement he was a member of the Editorial Board of the Journal of Food Composition and Analysis, and the Australian Journal of Grape and Wine Research. He has consulted for the Romanian, Moldavian, Italian, Argentine and Chinese governments and has been invited to speak in 16 foreign countries.



Proper Yeast Nutrition, YAN, and Timing

Bob Green, Lead Instructor, Penn State Winemaking Certificate



Bob Green, a resident of northwest Pennsylvania, has over 30 years of experience in the wine industry as a winemaker, educator, and industry consultant. He is the Executive Winemaker for Presque Isle Wine Cellars and consults with many wineries in Pennsylvania, New York and Ohio.

Bob is a long-time instructor in the Culinary and Wine Institute at Mercyhurst University, the Viticulture and Enology program at Harrisburg Area Community College, and currently serves as the lead instructor for the Winemaking Certificate program at Penn State University.

Characterization and Control of *Brettanomyces bruxellensis* in Oak Barrels and Vineyards

Dr. Zachary Cartwright, Lead Food Scientist, METER Group

Zachary Cartwright is a lead food scientist at METER Group. He helps customers achieve complete moisture analysis of their products and is an expert in the use of the AQUALAB Vapor Sorption Analyzer. He received his PhD in food science from Washington State University and a bachelor's degree in biochemistry from New Mexico State University. During his graduate studies working with Dr. Charles Edwards, Zachary's research focused on the characterization and control of *Brettanomyces bruxellensis*. Outside of work and research, Zachary is known for his power yoga classes and DJing (DJ Grape Vinyl).



Wine Stability - What Winemakers Need to Know

Shaun Richardson, General Manager, Laffort USA



Born in Melbourne, Australia, Shaun entered early into a life of wine. Studying at the renowned Roseworthy Agricultural College in Australia developed his passion, leading to graduation as Dux of the Oenology class. A harvest in California in 1997 led to over a decade leading the winemaking, vineyard and facility departments at Clos Pegase Winery in the Napa Valley on a never-ending quest to craft delicious wines while building a great team. Most recently he completed the Sonoma State University MBA in Wine Business and divided his time between consulting projects for winemaking and winery equipment.

There is no fee for any winemakers, winegrowers, and wine students seeking to expand their knowledge on these topics.

Registration with WebEx is required in advance

[Click here](#)

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