

# Topsy-Turvy

## A Vinquiry Seminar on Wine Closures

Wednesday, December 11, 2002

Vinquiry is pleased to host this day-long seminar featuring a comprehensive discussion of wine closures: natural, synthetic, technical and screw caps. The program will consist of an overview of the current options. Vinquiry has invited speakers from a wide range of backgrounds, including academic researchers and winery and industry personnel to discuss their unique viewpoints. Speakers will explore the impact of closures on wine from chemical, aesthetic and sensory standpoints. The nature of cork will be considered, as well as Quality Control and sampling methods. Discussions will also include supplier's efforts to protect wine quality and wineries experiences evaluating closure types. We invite you to attend this informative seminar to learn more about the topsy-turvy world of wine bottle closures.

### DATE, TIME AND LOCATION

Wednesday, December 11, 2002 8:00 AM - 4:45 PM  
DoubleTree Hotel, Ballroom  
One DoubleTree Drive, Rohnert Park, California

### ENROLLMENT FEE

Continental breakfast, break refreshments and lunch are included.

**\$195** during early registration (before November 18)

**\$185** for each additional registrant from the same company.

**\$215** for all registrations made (after November 18)

### REGISTRATION IS EASY!

**BY MAIL** complete this form and send it to Vinquiry,  
7795 Bell Road, Windsor, CA 95492

**BY FAX** to 707/838-1765. Please include this completed form with payment information.

**BY PHONE** contact Mary Hortin at 707/838-6312.

### REGISTRATION INFORMATION

- Yes! Sign me up for the  
**Topsy-Turvy Wine Closure Seminar**
- \$195 Early Registration (before November 18)
  - \$185 Each additional registrant from the same company
  - \$215 Registration (after November 18)

### ATTENDEE INFORMATION

Name \_\_\_\_\_  
(As you want it to appear on a nametag – Please print legibly)

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Company \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

E-Mail \_\_\_\_\_

### PAYMENT INFORMATION

- Enclosed is a check payable to Vinquiry.
- Please charge my Vinquiry account.
- Please charge my Visa/MasterCard/American Express:

Account # \_\_\_\_\_ Expires \_\_\_\_\_

Cardholder \_\_\_\_\_

### LUNCH SELECTIONS

(Please choose one)

- Croissant Sandwich**  
*Freshly Baked Croissant with  
Apple-Almond Chicken Salad*
- Grilled Vegetarian Sandwich**  
*Grilled Squash, Eggplant, Sweet Peppers,  
Mushrooms, Tomatoes and Sprouts on Focaccia  
Bread with Chipotle Mayonnaise*

~ A side salad, fresh fruit garnish and choice of beverage will accompany all lunches.

# ***Topsy-Turvy***

## **A Vinquiry Seminar on Wine Closures**

### *Preliminary Program*

*Wednesday, December 11, 2002*

- **8:00 AM Registration and Continental Breakfast**
- **Principles of Bottle Sealing and Characteristics of Various Closure Types: Natural, Technical, Synthetic, and Screw Caps**  
*John Casey – Australia*
- **Bottled Wine Chemistry: Reactions and Aging Dynamics**  
*Roger Boulton, Ph.D. – University of California, Davis*
- **The Nature of Cork: How to Achieve the Best Possible Product**  
*Joaquim Carvalho – Corgom, Portugal*
- **Closure Impacts: Performance of Various Types and Effects on Wine Composition**  
*John Casey – Australia*
- **Q&A Period**
- **The View of Wine Quality: Effects of Closures from the Perspective of the Trade, Media and Consumers**  
*Mike Bonaccorsi – Bonaccorsi Wine Company, Master Sommelier*  
*David Schildknecht – Vintner Select, Ohio, Wine Journalist*
- **Total Cost Analysis in Selecting Wine Closures**  
*Tom Atkin, Ph.D. – Sonoma State University*
- **Setting Standards for Cork, Part I – Wine Cork QC, Sampling and Testing at the Winery**  
*Speaker to Be Announced*

- **Setting Standards for Cork, Part II – Sensory Measurement and Instrumental Analysis**  
*Sue Langstaff – Vinquiry Ascent Services*
- **Supplier Efforts to Enhance Wine Quality**  
*A panel presentation reporting on supplier studies and efforts for quality improvements.*  
*Speakers to Be Announced*
- **Quality Factors in Closure Decisions: Individual Winery Experiences and Evaluations**  
*A panel of winemakers review their decision-making processes in selecting wine closures.*  
*Speakers to Be Announced*

This is a preliminary outline of topics and speakers to be included in the Topsy-Turvy Wine Closure Seminar. When filling out the registration material, please include a fax number and/or an e-mail address. Prior to the event, you will receive an updated, finalized agenda. Updated information will be posted at [www.vinquiry.com](http://www.vinquiry.com).

### **HOTEL INFORMATION**

For our out-of-town attendees, Vinquiry has reserved a block of guestrooms at the DoubleTree Hotel in Rohnert Park. The hotel is conveniently located off Hwy. 101. Mention Vinquiry to receive rooms at a reduced rate on December 10 and 11. The rooms will be held for our group until November 10. You may contact the DoubleTree Hotel at **707/ 584-5466** or visit their web site at [www.dtsonoma.com](http://www.dtsonoma.com).

