



## Enological Round Table The use of Enzymes during Fermentation

Vinquiry Enartis is hosting a complimentary Enological Round Table on the use of enzymes during fermentation. This 2 hour session will be led by José Alberto Santos, the new Director of Sales for Vinquiry Enartis. The discussion will include the enological effects of enological enzymes, such as rapid clarification, improved aromatic expression, reduced bitterness, improved color stability and better filterability. The use of specific enzymes can also release positive aroma and flavor compounds from grape skins and pulp, enhancing the varietal character of the resulting wines. Participants of this session will learn which Enartis enzymes will help them achieve their winemaking and stylistic goals this harvest.

Please join us for this educational session. It is limited to 10 people in order to encourage open discussion among winemaking colleagues. Email your questions ahead of time to [joses@vinqury.com](mailto:joses@vinqury.com), if desired.

Windsor, CA · Napa, CA · Santa Maria, CA · Paso Robles, CA  
[www.vinqury.com](http://www.vinqury.com)

### Reserve your space now!

Due to limited class size, advance registration is required. Please fax this form back to (707) 838-1765 or call (707) 838-6312 to reserve your space.

### Location

**Vinquiry Enartis Windsor**  
7795 Bell Road  
Windsor, CA 95492

June 18<sup>th</sup>, 10am at Vinquiry Enartis Windsor

Name(s) \_\_\_\_\_

Company \_\_\_\_\_

Phone \_\_\_\_\_

Email/Fax\* \_\_\_\_\_

*\*If you do not receive confirmation via fax or email within 48 hours of submitting this form, please call to ensure that your space has been reserved.*