



DESIGNING WINEMAKING EXPERIMENTS

This two hour seminar will be led by our sensory scientist, Sue Langstaff and is geared to winemakers and enologists with little or no training in experimental design or statistics.

Topics include:

- Overview of experimental designs
- Blocking, randomization and replication
- Hypothesis testing
- t-tests
- Levels of significance
- Types of errors
- Discrimination testing with worked examples
- Analysis of variance designs
- How to interpret experimental results, draw conclusions and make recommendations

Participants will learn the steps in designing winemaking experiments. Attendees may bring ideas for winemaking experiments to use as class examples. Participants will come away with an objective and analytical approach to designing winemaking experiments.

Please mark your session preference:

August 5 @ 10 AM Napa _____ August 5 @ 2 PM Napa _____
August 7 @ 10 AM Windsor _____ August 7 @ 2 PM Windsor _____

FEE: \$75 per person

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

Name(s): _____ Winery: _____

Payment Method: Vinqury Account Check

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Signature: _____ Phone: _____