



The following seminars offered by Vinquiry cover a range of topics geared toward all levels of winery personnel. With a new Sensory Scientist and Staff Winemaker on board, we are introducing additional seminars and revamping some of our classics. From sensory evaluation to laboratory instruction, we aim to expand your knowledge on different aspects of winemaking and the wine industry.

### **Introduction to Sensory Evaluation**

**Fee per person: \$150**

Vinquiry's Introduction to Sensory Evaluation seminar is back and better than ever! Led by our new Sensory Scientist Denise Gardner, this seminar will introduce you to more of the key elements of sensory evaluation and the benefits of using sensory evaluation in winemaking. Participants will learn basic concepts of sensory physiology and how humans sense sensory stimuli. The Sensory Scientist will guide participants through several mock sensory panels including a discrimination panel, descriptive training of aromas and flavors, wine descriptive evaluation, and a consumer preference panel. Ways to identify tastes, aromas, and flavors using solutions standards, reference standards, and wines will be presented. Participants will also be provided with information on sensory thresholds and how to analytically use sensory evaluation. Overall, wine industry personnel will come away with a new understanding and an analytical approach to sensory evaluation. This seminar is recommended as a prerequisite for future Vinquiry sensory seminars.

***Vinquiry Windsor - February 17 at 10am***

***Napa Hilton Garden Inn - February 18 at 10am***

***Vinquiry Santa Maria - February 23 at 10am***

### **Wine Sensory Defects - Fee per person: \$200**

This seminar, led by Vinquiry's Sensory Scientist Denise Gardner and Enologist John Katchmer, will discuss various aspects of visual, aroma, and flavor defects in wine. Descriptions of these defects, how they originate in wine, what to do to prevent their formation and the steps needed to correct them will be covered. Using prepared and commercial wines, participants will learn to identify visual defects and common aroma defects. They will come away with the knowledge to arrive at better winemaking decisions and improved confidence in their ability to identify wine sensory defects.

***Vinquiry Windsor - April 7 at 10am***

***Napa Hilton Garden Inn - April 8 at 10am***

***Paso Robles, CA - April 13 at 10am\****

***Yakima Valley Community College, Grandview Campus - April 15 at 10am***

*\*Location to be announced. Please check the News & Events section of [www.vinquiry.com](http://www.vinquiry.com) for updates.*

### **TCA Threshold Testing - Fee per person: \$75**

Determine your sensory threshold of TCA (2,4,6-Trichloroanisole) at Vinquiry's neutral-environment sensory laboratory. During each 45 minute testing session, participants will be individually evaluated for their lowest level sensory threshold of TCA. Each person will perform a series of triangle tests using a neutral white wine containing 1-10 parts per trillion TCA. If the participant's threshold is determined to be in this range, they will receive a certificate specifying their sensory threshold level. Quantifying TCA levels is important to identify individuals that are able to recognize the defect. Winemakers, cellar masters and production staff can be used for quality control in a cork screening program or to identify TCA in the winery. Tasting room staff can also benefit by identifying corked bottles in the tasting room before they are served to consumers.

***Vinquiry Napa - March 30, Call to set-up test time***

***Vinquiry Napa - April 22, Call to set-up test time***

***Vinquiry Santa Maria - May 18, Call to set-up test time***

### **TCA Threshold Testing in Red Wine**

**Fee per person: \$75**

Vinquiry's traditional TCA Threshold Testing using a red wine base. TCA concentrations vary from 1-10 parts per trillion. Thresholds are determined using several sets of discrimination tests. As the matrix is known to affect an individual's threshold perception, thresholds in red wine may differ from those in white.

***Vinquiry Napa - February 12, Call to set-up test time***

### **Microscope Workshop: Identification of**

**Wine Microbes - Fee per person: \$150**

Vinquiry's microbiologist will conduct this 2½ hour seminar on microscope techniques. Topics will include general microscope maintenance, Kohler illumination, identification of wine bacteria, identification of common yeast on culture plates and under the microscope, and yeast viability staining. This hands-on class will be limited to 10 people in order for each participant to receive individual attention to further their knowledge of microbiological techniques and microscope maintenance. If possible, please bring your own microscope to the class.

***Vinquiry Windsor - April 28 at 10am***

***Napa Hilton Garden Inn - April 29 at 10am***

***Vinquiry Santa Maria - May 4 at 10am***

***Yakima Valley Comm. College, Grandview Campus - May 13 at 10am***

***Vinquiry Windsor - August 6 at 10am***

## **Sanitation Seminar - Fee per person: \$200**

This 3 hour seminar given by Randy Worobo, Ph.D., of Cornell University and Vinqury's Samantha Kollar will cover several aspects of cellar sanitation. The session will cover wine microbes and spoilage organisms along with proper sanitation and storage procedures. The seminar will include short demonstrations of procedures on winery equipment, such as barrels, tanks, and/or bottling equipment. Demonstrations will vary depending on what equipment is available at the winery.

### ***Various locations the week of July 19\****

*\*Dates and locations to be announced. Please check the News & Events section of [www.vinqury.com](http://www.vinqury.com) for updates.*

## **What To Do When: Winery Analysis**

### **Fee per person: \$135**

Vinqury's Enologist, John Katchmer will present this 2 ½ hour seminar on lab analysis and lab equipment. The first section will include instructions on when in the winemaking process specific analyses should be performed, and why it is important to perform them. The second section will cover the basics of lab equipment and what parameters need to be considered when setting up your own winery laboratory. Participants of this seminar will walk away with a better understanding of "what to do when" and the equipment required to accomplish your goals.

***Vinqury Windsor - May 4 at 10am***

***Napa Hilton Garden Inn - May 5 at 10am***

***Paso Robles, CA - May 12 at 10am\****

***Lodi, CA - May 13 at 10am\****

*\*Location to be announced. Please check the News & Events section of [www.vinqury.com](http://www.vinqury.com) for updates.*

## **Blending Workshop - Fee per person: \$250**

During this hands-on workshop, led by Vinqury's Staff Winemaker Don Frazer, participants will learn how to approach and carry out blending throughout the winemaking process. Blending is one of the most powerful and useful tools a winemaker can utilize; the whole truly can be greater than the sum of the parts. Whether it's creating elegant and complex varietals or putting together an everyday table wine from bulk purchases and leftover lots, the skills involved are important for every winemaker to master. The bulk of the seminar will focus on guided, interactive tastings where participants will practice evaluating components and assembling their own blends. This session will also touch on timing and the various purposes for blending as well as the logistics of putting a blend together in the cellar and the math involved. Due to space considerations and the hands-on nature of this session, it is limited to 10 people. Please register early to reserve your space.

***Vinqury Windsor - June 23 at 9am***

***Vinqury Windsor - June 24 at 9am***

## **Harvest Lab Bootcamp - Fee per person: \$200**

This 3 hour seminar will include a presentation on the background of harvest chemical analysis and a round-robin style training session. Vinqury lab analysts will train you on Brix (method by Refractometer and Hydrometer), Free SO<sub>2</sub> (method by Ripper and Aeration-Oxidation), Total SO<sub>2</sub> (method by Ripper), pH, and Titratable Acidity. Participants will learn the standard operating procedure for each analysis and will have the opportunity for hands-on practice after a demonstration. Each person will be taught proper analytical techniques, troubleshooting ideas and maintenance for each apparatus.

***Vinqury Windsor - August 4 at 9am***

***Vinqury Windsor - August 5 at 9am***

## **Enological Round Tables**

These 2 hour discussions are led by either Vinqury's enological experts or guest consultants from around the globe. Each round table is an open discussion on enological issues with emphasis on the scheduled topic. Possible topics include organoleptic properties of yeast and bacteria, tannins and wine interaction, and fining and tannin trials. This open forum of small groups (no more than ten per session) will give wine industry personnel an avenue to ask questions and get perspectives from winemaking colleagues.

*For specific dates and topics, please check the News & Events section of [www.vinqury.com](http://www.vinqury.com).*

### ***Locations:***

#### ***Vinqury Windsor***

7795 Bell Road  
Windsor, CA 95492  
Tel: (707) 838-6312

#### ***Vinqury Santa Maria***

2717 Aviation Way  
Suite 100  
Santa Maria, CA 93455  
Tel: (805) 922-6321

#### ***Napa Hilton Garden Inn***

3585 Solano Avenue  
Napa, CA 94558  
Tel: (707) 252-0444

#### ***Vinqury Napa***

2025 Redwood Road  
Suite 9  
Napa, CA 94558  
Tel: (707) 259-0740

#### ***Yakima Valley***

***Community College -  
Grandview Campus***  
500 W. Main Street  
Grandview, WA 98930  
Tel: (509) 882-7000

Seminars may be available in the afternoon when morning classes fill up. Call for availability. Please do not contact the venues directly for seminar information. Visit [www.vinqury.com](http://www.vinqury.com) for schedule changes or additions.



# 2010 Registration Form

Please provide the following information and mark your seminar preference. 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.

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

## **Introduction to Sensory Evaluation - \$150**

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Vinqury Santa Maria - May 4 at 10am \_\_\_\_\_  
YVCC, Grandview, WA - May 13 at 10am \_\_\_\_\_  
Vinqury Windsor - August 6 at 10am \_\_\_\_\_  
*Are you able to bring your own microscope? Yes No*

## **Wine Sensory Defects - \$200**

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## **Sanitation Seminar - \$200**

Various locations the week of July 19\*

## **Harvest Lab Bootcamp - \$200**

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Vinqury Windsor - August 5 at 9am \_\_\_\_\_

*\*Dates and locations to be announced.*

*Please check the News & Events section of [www.vinqury.com](http://www.vinqury.com) for updates.*

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

Company: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_ Fax: \_\_\_\_\_

Payment Method:

- Enclosed is a check payable to Vinqury
- Vinqury Account
- Visa/MasterCard/American Express

Account #: \_\_\_\_\_ Exp: \_\_\_\_\_ V-Code: \_\_\_\_\_

Cardholder: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Send checks to 7795 Bell Road, Windsor, CA 95492.  
No refunds will be given the day of the seminar or thereafter.