

VitiNord 2022

Event Schedule

Sun, Dec 04, 2022

6:00 PM

Welcoming ceremony

🕒 6:00 PM - 7:30 PM, Dec 4

📍 Mezzanine

Anson Tebbets, Vermont Secretary of Agriculture will welcome you to the conference. Finger bites offered and cash bar available.

Mon, Dec 05, 2022

8:00 AM

Cold is Cool, and Small is Big

🕒 8:00 AM - 8:30 AM, Dec 5

📍 Adirondack Ballroom

Wine is now produced in all 50 states, with some of the most exciting and innovative wines coming from regions where "they said it couldn't be done". Yes it can, thanks to years of collaborative research in the coldest regions and the development of new grape varieties which can produce exciting wines.

Those regions produce only a small fraction of American wines, but the grape and wine industries provide a major boost to the rural economies through farming, manufacturing, tourism, employment, and taxes. WineAmerica sponsored the first ever national economic impact study that proves this.

So hold your head high, raise your glass, and toast to a bright future. Cheers!

🗣️ Speaker



Jim Trezise

President
WineAmerica

8:30 AM

Climate, Grapes and Wine: Climate Change and Cool Climate Regions

🕒 8:30 AM - 9:15 AM, Dec 5

📍 Adirondack Ballroom

Keynote

Grapevines are cultivated on 6 out of 7 continents, between latitudes 4° and 51° in the Northern Hemisphere and between 6° and 45° in the Southern Hemisphere across a large diversity of climates (oceanic, warm oceanic, transition temperate, continental, cold continental, Mediterranean, subtropical, attenuated tropical, and arid climates). Accordingly, the range and magnitude of environmental factors differ considerably from region to region and so do the principal environmental constraints for grape production. Due to climate change, temperature, as the primary factor limiting the suitability for wine production, is changing causing shifts in the regional distribution of wine producing areas and bringing "new" cool climate producers to the map. This presentation will examine the climate development of regions classified as classic cool climate viticultural areas globally over the past 50 years and look into their future potential for the next 50 years. In addition, the presentation will present an analysis of cool climate regions in New England and how their climatic development might continue for the next half of this century.

🗣️ Speaker



Greg Jones

CEO
Abacela Vineyards and Winery

9:15 AM

Sustainability and impact on consumers

🕒 9:15 AM - 10:00 AM, Dec 5

📍 Adirondack Ballroom

General sess...

TBD

📣 Speaker



Lisa Francioni
Program Director
California Sustainable Winegrowing Alliance

10:00 AM

Break and Trade Show

🕒 10:00 AM - 10:30 AM, Dec 5

📍 Adirondack Ballroom - Salon D

Break and meals

Trade Show

10:30 AM

Parallel session A - Viticulture

🕒 10:30 AM - 12:00 PM, Dec 5

📍 Green Mountain Ballroom C

Parallel sess...

3 Subsessions

● **Biodynamic and organic viticulture in cold climates**

🕒 10:30 AM - 11:00 AM, Dec 5

📍 Green Mountain Ballroom C

● **Biological fungicides**

🕒 11:00 AM - 11:30 AM, Dec 5

📍 Green Mountain Ballroom C

● **Sustainable viticulture**

🕒 11:30 AM - 12:00 PM, Dec 5

📍 Green Mountain Ballroom C

Parallel session B - Vinification

🕒 10:30 AM - 12:00 PM, Dec 5

📍 Green Mountain Ballroom A+B

Parallel session

Tasting

2 Subsessions

● **The Wine Industry; Leading The Way For Sustainable Specialty Crops In Nebraska**

🕒 10:30 AM - 11:00 AM, Dec 5

📍 Green Mountain Ballroom A+B

● **Natural wines: The Vermont Perspective**

🕒 11:00 AM - 12:00 PM, Dec 5

📍 Green Mountain Ballroom A+B

12:00 PM

Lunch

🕒 12:00 PM - 1:30 PM, Dec 5

📍 Adirondack Ballroom

Break and meals

Trade Show

1:30 PM

Species and varietal differences and temperature responsiveness in cold acclimation and de-acclimation.

🕒 1:30 PM - 2:15 PM, Dec 5

📍 Adirondack Ballroom

General sess...

📣 Speaker



Jason Londo

Research Geneticist, Grape Genetics Research Unit
USDA, ARS Geneva, New York

2:15 PM

Parallel session C - Physiology

🕒 2:15 PM - 5:00 PM, Dec 5

📍 Green Mountain Ballroom C

Parallel sess...

4 Subsessions

● Cultural Practices to Improve Cold Hardiness of Grapevines

🕒 2:15 PM - 3:00 PM, Dec 5

📍 Green Mountain Ballroom C

● Break and Trade Show

🕒 3:00 PM - 3:30 PM, Dec 5

📍 Adirondack Ballroom - Salon D

● Nova Scotia: the Evolution of a Cool Climate Wine Grape Industry

🕒 3:30 PM - 4:15 PM, Dec 5

📍 Green Mountain Ballroom C

● Variation of winter hardiness of hybrids

🕒 4:15 PM - 5:00 PM, Dec 5

📍 Green Mountain Ballroom C

Parallel session D - Wine Quality

🕒 2:15 PM - 5:00 PM, Dec 5

📍 Green Mountain Ballroom A+B

Parallel sess...

4 Subsessions

● Tools to decrease the use of SO₂ in cool climate winemaking using biological alternatives

🕒 2:15 PM - 3:00 PM, Dec 5

📍 Green Mountain Ballroom A+B

● Break and Trade Show

🕒 3:00 PM - 3:30 PM, Dec 5

📍 Adirondack Ballroom - Salon D

● Optimizing the link between variety and terroir in northern viticulture

🕒 3:30 PM - 4:15 PM, Dec 5

📍 Green Mountain Ballroom A+B

● Cold Climate winemaking ideology and techniques. From Traditional Method Sparklings to Flash-Detente Reds

🕒 4:15 PM - 5:00 PM, Dec 5

📍 Green Mountain Ballroom A+B

5:00 PM

Dinner (on your own)

🕒 5:00 PM - 7:30 PM, Dec 5

7:30 PM

USA Wine Tasting

🕒 7:30 PM - 10:00 PM, Dec 5

📍 Adirondack Ballroom

Tasting

Tue, Dec 06, 2022

8:00 AM

Trade Show

🕒 8:00 AM - 8:30 AM, Dec 6

📍 Adirondack Ballroom - Salon D

Trade Sh...

8:30 AM

What does it take to create a unique identity of a wine region

🕒 8:30 AM - 9:15 AM, Dec 6

📍 Adirondack Ballroom

Keynote

The wine world depends on benchmarks and varietal signatures, but also speaks of regional expression and the search for terroir. What does it take for newer wine regions to find their unique identity? How do we balance an interest in curiosity and exploration of a region's potential with the discovery of what it seems to do best?

🗣 Speaker



Elaine Chukan Brown

Global Wine Educator
Elaine Chukan Brown

9:15 AM

Wine quality vs wine chemistry vs vine management

🕒 9:15 AM - 10:00 AM, Dec 6

📍 Adirondack Ballroom

General sess...

The better knowledge of the links between the functioning of the vine, and the balances of musts and wines are a major means of progress in our wine production. Climate and environmental issues make this observation even more obvious.

Agro-oenology is at the heart of this multidisciplinary principle, which opens up a very wide field of study and possible actions.

Thus, thanks to innovations in the analysis tools of vine petioles, physico-chemical parameters of soils, or biological parameters of soils, new data lead us to enrich our knowledge on vineyard management, vine nutrition, and soil management, and their effects on wine quality, and environmental quality.

This lecture aims to present a synthesis of the new concepts discussed, as well as the future perspectives they bring us.

🗣 Speaker



Matthieu Dubernet

CEO
Laboratoires Dubernet

10:00 AM

Break and Trade Show

🕒 10:00 AM - 10:30 AM, Dec 6
📍 Adirondack Ballroom - Salon D

[Break and meals](#) [Trade Show](#)

10:30 AM

Parallel session E

🕒 10:30 AM - 12:00 PM, Dec 6
📍 Green Mountain Ballroom A+B

[Parallel sess...](#)

3 Subsessions

● Enzymes

🕒 10:30 AM - 11:00 AM, Dec 6
📍 Green Mountain Ballroom A+B

● Yield components and the impact on quality and cost of a bottle of wine

🕒 11:00 AM - 11:30 AM, Dec 6
📍 Green Mountain Ballroom A+B

● Tannin extraction and retention: What are the challenges?

🕒 11:30 AM - 12:00 PM, Dec 6
📍 Green Mountain Ballroom A+B

Parallel session F - Vine balance and health

🕒 10:30 AM - 12:00 PM, Dec 6

[Parallel sess...](#)

3 Subsessions

● Vine balance: how to evaluate by pruning weight, leaf area and yield

🕒 10:30 AM - 11:00 AM, Dec 6
📍 Green Mountain Ballroom C

● How vineyard landscape complexity can help mitigate grape pests

🕒 11:00 AM - 11:30 AM, Dec 6
📍 Green Mountain Ballroom C

● Making the Decision to Replant or Top-work Vines on older Vineyards

🕒 11:30 AM - 12:00 PM, Dec 6
📍 Green Mountain Ballroom C

12:00 PM

Lunch

🕒 12:00 PM - 1:30 PM, Dec 6
📍 Adirondack Ballroom

[Break and meals](#) [Posters session](#) [Trade Show](#)

1:30 PM

Creating branding for regional wines - Tidal Bay example

🕒 1:30 PM - 2:15 PM, Dec 6
📍 Adirondack Ballroom

[General sess...](#)

How the emerging wine region of Nova Scotia leveraged their regional uniqueness in creating Canada's only appellation wine.

Benjamin Bridge Winemaker, Jean-Benoit Deslauriers and Luckett Vineyards owner, Geena Luckett tell the story of how Tidal Bay came to be and the branding and marketing successes we've experienced. As referenced by Air Canada's En Route magazine, Tidal Bay has been one of the country's best kept secrets - until now.

📣 Speakers



Geena Lockett

Owner
Lockett Vineyard



Jean-Benoit Deslauriers

Head Winemaker
Benjamin Bridge, Nova Scotia

2:15 PM

Parallel session G - Marketing

🕒 2:15 PM - 5:00 PM, Dec 6

📍 Green Mountain Ballroom C

Parallel sess...

3 Subsessions

● Future winestyles in the nordic european countries

🕒 2:15 PM - 3:15 PM, Dec 6

📍 Green Mountain Ballroom C

● Break and Trade Show

🕒 3:15 PM - 3:45 PM, Dec 6

📍 Adirondack Ballroom - Salon D

● Alternative Packaging

🕒 3:45 PM - 4:45 PM, Dec 6

📍 Green Mountain Ballroom C

Parallel session H - Grape varieties

🕒 2:15 PM - 5:00 PM, Dec 6

📍 Green Mountain Ballroom A+B

Parallel session

Tasting

4 Subsessions

● Grape varieties from Scandinavia

🕒 2:15 PM - 3:00 PM, Dec 6

📍 Green Mountain Ballroom A+B

● Break and Trade Show

🕒 3:00 PM - 3:30 PM, Dec 6

📍 Adirondack Ballroom - Salon D

● Itasca: Winemaking with emerging varieties

🕒 3:30 PM - 4:15 PM, Dec 6

📍 Green Mountain Ballroom A+B

● Crimson Pearl: Winemaking with emerging varieties

🕒 4:15 PM - 5:00 PM, Dec 6

📍 Green Mountain Ballroom A+B

5:00 PM

Dinner - Grapes of the Hudson Valley

🕒 5:00 PM - 7:30 PM, Dec 6

📍 Adirondack Ballroom

Break and meals

Keynote

📣 Speaker



J. Stephen Casscles

Director of the Hudson Valley Heritage Wine Project
Milea Estate Vineyards, Staatsburg, NY

7:30 PM

International and Vermont Wine Tasting

🕒 7:30 PM - 10:00 PM, Dec 6

📍 Adirondack Ballroom

Tasting

Wed, Dec 07, 2022

8:00 AM

Technical tour

🕒 8:00 AM - 5:00 PM, Dec 7

1 Subsessions

● Vermont's Geology and Winegrowing

🕒 1:00 PM - 1:00 PM, Dec 7