

The Valentine's Day Cutting Edge Tools and Tech Talks

Friday, February 14th

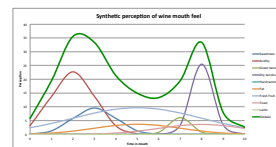
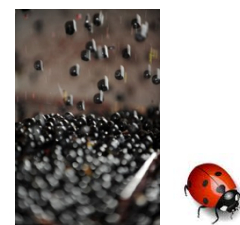
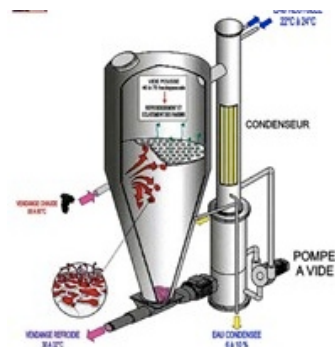
Niagara College, 135 Taylor Road, Niagara on the Lake

Registration: 9:00 AM at the Benchmark Restaurant Entrance



Innovative winemaking or ancestral technologies: control and mastery are the keys for success vintage after vintage.

- **David Bayle**, enologist with Pera, to present new approaches in **Thermo-treatment**, including **Flash-Détente** and Gulfstream, used in Europe, Australia and California. Applications for our Ontario industry that may prove revolutionary (tasting included)
- **Thierry Lemaire** enologist with Nuance Winery Supplies to focus on **Flotation** as an alternative juice clarification method: principle and practical tips.
- **Roberto Ferrarini**, Università di Verona, will talk of his region of Valpolicella and the history of **Amarone**. **Giorgio Sordato** with Sordato S.r.l. to present new approaches to the dried grape method or **Appassimento** method (tasting included)
- **Thierry Lemaire** to revisit the too often neglected process of **Dry Yeast rehydration**: theory and practical aspects
- **Joe Pillitteri** of Lakeview Harvesters to present and discuss on the subject of **Optical Sorting** machines used in grape sorting
- **Thierry Lemaire** to discuss balance, synergies and antagonisms when using **Finishing products** such as tannins and mannoproteins (tasting included)



Seminars start at 9:30 AM and will continue after a light lunch, Registration is \$25



More to come in a future email notification but **reserve now by emailing** rgiesbrecht@niagaracollege.ca

