



INTERNATIONAL CABERNET SYMPOSIUM



JUNE 20 - JUNE 23, 2016 | NAPA VALLEY





INTERNATIONAL CABERNET SYMPOSIUM

2016

INTRODUCTION

It is with great pleasure that we welcome you to the fourth International Cabernet Symposium.

Prior to 2010, no organization or symposium had existed to provide for the exchange of viticultural and enological information among the Cabernet Sauvignon producers of the world. In today's changing and challenging world, the greatest error that we can make is to assume that there is no need to share information. In fact, today more than ever, we must work together to share ideas and best practices.

The International Cabernet Symposium has been designed to provide an intimate environment where viticulturalists and winemakers can present their work and discuss their styles and philosophies. We are extremely appreciative of all those who have agreed to participate on a panel, make a presentation, or host us at their winery. However, the audience is equally essential to the success of the symposium. We encourage you to actively participate throughout the entire program - asking questions and presenting your ideas, philosophies and wines.

We hope that you will appreciate the program, and feel at the end of the week that the symposium has met your expectations.

David Pearson
CEO, Opus One
Board President, International Cabernet Symposium, Inc.



INTERNATIONAL CABERNET SYMPOSIUM

2016

PROGRAM AGENDA

MONDAY, JUNE 20

5:30 pm – 7:30 pm

WELCOME DINNER FOR PARTICIPANTS

V Marketplace Barrel Room in Yountville, a short walk from Villagio Inn & Spa

TUESDAY, JUNE 21

8:30 am

Bus departs Villagio Inn & Spa

9:00 am – 12:00 pm

TECHNICAL SESSION I – COPIA CAMPUS OF THE CULINARY INSTITUTE

Chilean Cabernets - Keynote Speakers:

Michel Friou, Viña Almaviva

Rodrigo Soto, Veramonte

Gerard Casaubon, Concha y Toro Centro de Investigacion e Innovacion

Aurelio Montes, Jr., Montes Winery

Noelia Orts, Emiliana

Isabel Mitarakis, Don Melchor

12:10 pm

Bus departs Copia

12:30 pm – 1:00 pm

REGIONAL EXPRESSION OF CABERNET

Winemaker Nick Goldschmidt has been making Cabernets around the globe and will share his impressions of how geography, style and time affect the finished wine.

Hosted by: Chimney Rock Winery

1:00 pm – 3:00 pm

LUNCH AT CHIMNEY ROCK WINERY

3:00 pm

Bus departs Chimney Rock

3:30 pm – 5:30 pm

SUSTAINABLE, ORGANIC AND BIODYNAMIC FARMING

Speakers will discuss their experiences with various styles of farming and the results.

Jean-Michel Comme, Château Pontet-Canet

Phil Coturri, Enterprise Vineyards

Hosted by: Opus One

5:30 pm

Bus departs Opus One, returns to Villagio Inn & Spa and Copia

7:00 pm

Bus departs Villagio Inn & Spa (locals may drive to Far Niente)

7:30 pm – 10:00 pm

FAR NIENTE RECEPTION & DINNER

Join Larry Maguire, President, and Nicole Marchesi, Winemaker at Far Niente for a delicious evening at this impeccably restored historical winery.

Hosted by: Far Niente

10:00 pm

Bus returns to Villagio Inn & Spa



WEDNESDAY, JUNE 22

8:30 am	Bus departs Villagio Inn & Spa
9:00 am – 12:00 pm	TECHNICAL SESSION II – COPIA CAMPUS OF THE CULINARY INSTITUTE Paso Robles Cabernets - Keynote Speakers: Thomas Rice, California Polytechnic Institute, Geologist Steve Peck, J. Lohr Vineyards & Winery Kevin Sass, Halter Ranch Daniel Daou, Daou Vineyards
12:10 pm	Bus departs Copia
12:30 pm – 1:00 pm	MECHANIZATION IN THE VINEYARDS Our speakers will share their experiences and trials from their work with mechanical and hand harvesting. Bob Bertheau, Chateau St. Michelle Winery Aaron Fishleder, Vinescape Hosted by: Silver Oak Winery
1:00 pm – 3:00 pm	LUNCH AT SILVER OAK
3:00 pm	Bus departs Silver Oak Winery
3:30 pm – 5:30 pm	VINEYARD DISEASES AND PESTS Discover the latest research on a variety of diseases and pests affecting vineyards. Speakers: Deborah Golino, University of California at Davis Lucia Varela Ph.D, University of California Andrew Walker Ph.D, University of California at Davis Hosted by: Pine Ridge Winery
5:40 pm	Bus departs Pine Ridge, returns to Villagio Inn & Spa and Copia
7:15 pm	Buses departs Villagio Inn & Spa and Robert Mondavi Winery (check your assignment)
7:30 pm – 10:00 pm	SECRET NAPA VALLEY DINE AROUND INTIMATE SMALL GROUP DINNERS AT NAPA VALLEY WINERIES
10:00 pm	Buses return to Villagio Inn & Spa and Robert Mondavi Winery



INTERNATIONAL CABERNET SYMPOSIUM

2016

THURSDAY, JUNE 23

7:45 am	Bus departs Villagio Inn & Spa
8:00 am	Bus departs Napa Valley College Lot D (parking location for local attendees)
9:00 am – 12:30 pm	TECHNICAL SESSION III – UNIVERSITY OF CALIFORNIA, DAVIS The Department of Viticulture and Enology faculty will be presenting their latest research in a series of sessions; <ul style="list-style-type: none">• Next Generation Trunk Disease Diagnostics – Dario Cantu, Ph.D.• The Impact of Red Blotch Disease on Grape and Wine Composition – Anita Oberholster, Ph.D.• Elucidating Relationships between Vineyard Site and Wine Characteristics – Ron Runnebaum, Ph.D.• The Effects of Maceration and Fermentation Management on Chemical and Sensory Properties – Scott Frost, Ph.D Candidate• Mechanical Leaf Removal and Applied Water Amounts interact on Proanthocyanidin Content and Composition – Kaan Kurtural• Tannin Structure-activity Correlations during Red Wine Extraction Operations – Jim Kennedy, Ph.D.
12:30 pm	UC DAVIS LUNCHEON
1:30 pm	TOUR OF THE LEED PLATINUM TEACHING AND RESEARCH WINERY AND THE JESS S. JACKSON SUSTAINABLE WINERY BUILDING Tours led by Dr. David Block, Chair, Department of Viticulture and Enology and Dr. Roger Boulton, Professor, Department of Viticulture and Enology and Department of Chemical Engineering
3:00 pm	Buses depart UC Davis for Villagio Inn & Spa and Napa Valley College
5:45 pm	Bus departs Villagio Inn & Spa (locals may drive to Spottswode Estate)
6:00 pm – 7:00 pm	SONOMA APPELLATION TASTING AT SPOTTSWOODE ESTATE A walk-around exploration of the wines of the diverse, and highly acclaimed Sonoma County AVA's.
7:00 pm – 10:00 pm	GALA DINNER Dinner at the beautiful Spottswode family estate in St. Helena with a welcome by Mary Novak and Beth Novak Milliken
10:00 pm	Bus returns to Villagio Inn & Spa



WINERY PARTNERS

We'd like to acknowledge our Napa Valley winery partners for their generosity in contributing funds, hosting events and organizing the Symposium. This event would not have been possible without their tremendous dedication and support.

Colgin Cellars

Paul Roberts

Cain Vineyard & Winery

Jim & Nancy Meadlock
Chris Howell

Chimney Rock Winery

The Terlato Family
Elizabeth Vianna

Far Niente and Nickel & Nickel

Beth Nickel, Dirk Hampson, Larry Maguire
Nicole Marchesi, Mary Grace, Aaron Fishleder

Gargiulo Vineyards

Jeff and Valerie Gargiulo
Kristof Anderson

Groth Vineyards & Winery

Dennis & Judy Groth
Suzanne Groth, Michael Weis

O'Shaughnessy Estate

Betty O'Shaughnessy Woolls and Paul Woolls

Odette Winery

The PlumpJack Group
John Conover

Opus One

David Pearson
Michael Silacci

Pine Ridge Vineyards

Michael Beaulac

Quintessa

The Agustin Huneeus family
Meaghan Becker

Spottswoode Winery

Beth Novak Milliken

Staglin Family Vineyard

Garen & Shari Staglin





INTERNATIONAL CABERNET SYMPOSIUM 2016

EVENT SPONSORS

FOUNDING SPONSOR



Since 1994, The Wine Division of Silicon Valley Bank has been the leading provider of financial services to wineries and vineyards in the western United States. Silicon Valley Bank is a member of SVB Financial Group, a \$26 billion financial holding company providing a full range of diversified financial services to emerging, growth and mature companies in the technology, life science, venture capital/private equity and premium wine industries.

Silicon Valley Bank's 30 Wine Division professionals are a unique group – we are experts in the wine industry and understand the risks and challenges faced by vintners and grape growers. Our goal is to provide clients with custom financial solutions including: loans, deposits, foreign exchange and cash management designed to meet your specific business needs.

For more information, please contact Mark Freund, Senior Relationship Manager, Wine Division at 707.967.1388 or mfreund@svb.com

IMPERIAL SPONSORS



La Haute Tonnellerie



CORK & CAPSULE

*Crowning the Achievements
of Fine Wine for Generations*



AMORIM



GRAPE  VARIETAL SPECIFIC®



EVENT SPONSORS

DOUBLE MAGNUM SPONSORS

CADUS
TONNELLERIE - FRANCE

f **fortera**
A VINASSET COMPANY

P **ortocork**
The first name in cork.

TONNELLERIE BARON
1875



LA GARDE



DIAM

MAGNUM SPONSORS


GANAU
CORK TRADITION & TECHNOLOGY

ep **ePROVENANCE**
Assuring the provenance of fine wine

 **NAPA
WOODEN
BOX CO.**
Packaging Branding Displays



FIJI
WATER


wineshipping
SOLUTIONS BEYOND THE BOX

DERGOSITS & NOAH LLP

 **Vitisphere**



SPEAKERS - DAY ONE

MICHEL FRIOU

WINEMAKER, VIÑA ALMAVIVA



Michel Friou is at the winemaking helm at Viña Almaviva, a strategic alliance between Baron Philippe de Rothschild and Concha y Toro, managed under the French Château concept in the Puente Alto terroir of Maipo Valley, Chile. Michel's career began in 1988 with his graduation from the Ecole Nationale Supérieure Agronomique de Montpellier (France) as an Agronomist-Enologist. He began his journey as a winemaker in the vineyards of Languedoc and Loire Valley in France and even did a stint in India. Michel seized the opportunity to work in Asia and Oceania for a few years where he took on R&D projects in tropical forestry. His experiences served to open his mind to new ideas and develop his adaptability to different cultures, natural conditions and local specificities. Returning to his sole passion of winemaking in 1994, he worked at several world-renowned wineries, such as Cape Mentelle (Australia) and Château Margaux before moving to Chile, where he spent eight vintages working alongside Michel Rolland at Casa Lapostolle, from 1996 to 2004. In 2004 he joined Baron Philippe de Rothschild Maipo Chile to oversee new, high-tech winery developments. He was appointed to winemaker of Viña Almaviva in 2007.

RODRIGO SOTO

TECHNICAL DIRECTOR, CHIEF WINEMAKER, VERAMONTE



Born in Chile, Rodrigo brings a wealth of international winemaking experience to Veramonte. He has worked in different wine regions around the globe, including Maipo, San Antonio/Leyda and Aconcagua appellations in Chile, Marlborough in New Zealand, as well as Sonoma and Napa Valley in the U.S. Rodrigo returned to Chile after spending six years as head winemaker at Benziger Winery in Sonoma. While there, he led the winemaking program for their vineyard designated wines that focus on capturing the character of each place and varietal. During this time, he also expanded their biodynamic program, and worked closely with growers to implement farming practices aligned with this concept. Today, he's at the helm of one of Chile's most ambitious long-term organic vineyard projects. Since 2012 he has been working towards converting all of the estates to organic farming. His experiences have allowed him to develop a keen understanding of terroir, honing his winemaking skills and fueling his passion to produce high quality wines that express a sense of place.

GERARD CASAUBON

DIRECTOR, VIÑA CONCHA Y TORO CENTER FOR RESEARCH AND INNOVATION



Gerard Casaubon is the Director of Viña Concha y Toro Center for Research and Innovation, which opened in 2014. The center focuses on research in plant sciences and the development and innovation of new technology in viticulture and winemaking to benefit Chile and the global wine industry. A former manager at Centro de Aromas y Sabores DICTUC, Gerard conducted studies concentrating on the advancement of viticulture and winemaking through chemical, sensory, and hedonic analyses, focusing on improving both product and process. Gerard has been very active with the Wines of Chile Research and Development Consortium, developing wine industry research projects associated with quality control, grape and wine flavor, sensory sciences and consumer preferences. He has also co-authored several scientific and extension papers.

SPEAKERS - DAY ONE

AURELIO MONTES, JR.

TECHNICAL DIRECTOR, MONTES WINERY

Aurelio studied at the Catholic University of Chile, he is an Agricultural Engineer with a Master in Oenology. In his early years Aurelio worked at Rosemount Estate and Cape Mentelle (Australia), and Franciscan (USA) before returning to Chile to join Viña Ventisquero, where he used the knowledge acquired during his trips in the areas of wine production practices as well as modern advances in viticulture. In 2007 he joined Montes wines (Chile) as chief winemaker of the Apalta winery, where the Montes premium wines (Alpha and Icon wines) are produced. In 2011 Aurelio moved to Mendoza, Argentina to lead Kaiken (Montes in Argentina) with the purpose of bringing Kaiken to the forefront of the industry and defining the new image of quality for Argentinean wines. In 2016 he returned to Chile, in charge of the technical direction of Montes wines and Kaiken wines. Aurelio is currently experimenting on new terroirs to further improve wine quality and moving Kaiken to biodynamic wine production. During his entire career, his winemaking style has been recognized in the best wine publications in the world.



ISABEL MITARAKIS

ASSISTANT WINEMAKER, DON MELCHOR

Isabel received her degree in Agricultural Engineering with a specialization in Enology from the Catholic University of Chile. She began her professional career with the 2011 harvest at Concha y Toro affiliate Viña Maycas, producing wines from the Limarí Valley. She also worked closely with winemaker Marcelo Papa on the premium wines at the Puente Alto facility, and has worked harvests in other countries. In 2011, Isabel worked crush at Berlucchi in Franciacorta, Italy, where she performed enological analyses in the laboratory and monitored temperatures and densities in the winery. She also trained at Fetzer Vineyards, where she was involved in the vinification process and worked in the vineyards. In 2012 she participated in the harvest at Château Mouton Rothschild where she joined the vinification team. She returned to Chile for the 2012 harvest season and in 2013 she joined the Don Melchor team, where she is the assistant winemaker for the icon Cabernet Sauvignon from Alto Maipo, working alongside winemaker Enrique Tirado on every vintage.



NOELIA ORTS

RESIDENT WINEMAKER, EMILIANA LOS ROBLES ESTATE

Noelia Orts is the winemaker for Emiliana wines at Los Robles Estate in Chile's Colchagua Valley. The wines, Signos de Origen, Coyam, and Gê, are produced from organic and biodynamic vineyards. She works directly with the celebrated enologist Álvaro Espinoza, recognized as one of the world's authorities on organic, biodynamic, and eco-balanced wines. Noelia graduated from Polytechnic University of Valencia with a degree in Viticulture and Enology and has worked in some of the world's great wineries, including Miguel Torres and Marqués de Griñón wineries in Spain, Oyster Bay in New Zealand, and has participated in wine fairs in Bordeaux, Montpellier, and Milan. In 2009, she arrived in Chile just in time for the grape harvest. Noelia was so enchanted by Chilean wine, she decided to pursue a Master's Degree in Enology and Viticulture at the University of Chile and in 2011, she joined the Guilisasti family as winemaker for the Emiliana wines.





SPEAKERS - DAY ONE

NICK GOLDSCHMIDT

WINEMAKER & OWNER, GOLDSCHMIDT VINEYARDS



Born in Auckland, New Zealand, and earning his Bachelor of Science at Canterbury, Nick took a research position at Lincoln University in 1982. After a year of working in organics, plant breeding and the small vineyard, Nick proceeded to take the Diploma in Horticulture at Lincoln. From there he went to Charles Stuart University in Australia to study viticulture. Then, after three vintages in New Zealand, he returned to Australia to complete his post graduate degree in winemaking. In 1990 he became the VP/ Winemaker for the Simi Winery in California. During his time there he also developed his own brands: Forefathers and Goldschmidt Vineyards. In 2003, Nick left Simi to become Senior VP / Winemaker for Allied-Domecq where he managed winemaking for California brands Clos du Bois, Atlas Peak, William Hill, Buena Vista and Gary Farrell. In 2006, Allied-Domecq was sold to Jim Beam and Nick continued overseeing all California winemaking including Geyser Peak and Wild Horse. Nick started out on his own in 2008 making single-vineyard wines and continuing to consult for 16 wineries in six countries. He owns vineyards in three countries, and his fascination with new technology continues with a company he launched, Alpine Engineering Solutions and Biodynamics.

JEAN-MICHEL COMME

TECHNICAL DIRECTOR, CHÂTEAU PONTET-CANET



Jean-Michel was born in France to a family of small farmers. He graduated with degrees in engineering and enology, both earned in Bordeaux. In 1986, he made his first trip by airplane to work as an intern at Pine Ridge Winery and discovered Napa Valley. Back in France, Jean-Michel spent six months at the Jean-Pierre Moueix Company in Libourne, under the direction of Christian Moueix, working on their vineyards in Saint-Emilion and Pomerol. Jean-Michel joined Chateau Pontet-Canet, belonging to the Tesson family, in January 1989 as Vineyard Manager. In 1999, he was promoted to Technical Manager, supervising the winemaking and management of 200 acres of vineyards. In the mid 1990s, he began the move to organic farming, recognizing the negative effects of pesticides. In the early 2000s, his interests moved farther into the realm of biodynamics. He and his team began growing biodynamically at Pontet-Canet in 2004 with the full estate participating in 2005. During these years, Jean-Michel was a pioneer in believing biodynamic farming could be a potential path to creating great wines. When the owners of Pontet-Canet decided to find a wine estate in Napa, Jean-Michel searched for the perfect site. They chose Villa Sorriso on Mount Veeder. Jean-Michel is very proud to be part of this exciting new project.

PHIL COTURRI

VITICULTURALIST, CEO, ENTERPRISE VINEYARDS



If you ask him, Phil Coturri might quote a Levon Helm song and describe himself as a “poor old dirt farmer.” However after nearly 40 years pioneering organic and biodynamic winegrowing in California, descriptions range from “famed organic viticulturalist” by the Hollywood Reporter to “the ubiquitous wizard of sustainable winemaking” by Sonoma Magazine. Phil has made a career growing grapes in places and in ways no one thought were possible. In 1979, he converted his first vineyard to organic viticulture. In 1983, he planted a vineyard on the side of rocky hillside above Sonoma Valley, a site most considered unsuitable for any type of agriculture, let alone organic Cabernet. Today his company, Enterprise Vineyards, still farms that first organic vineyard, as well as 800 more acres of organic vineyards in Napa and Sonoma Valley. And that rocky vineyard above Sonoma, it is the renowned Kamen Estate Vineyard, a vanguard property in the Moon Mountain District.

SPEAKERS - DAY TWO

THOMAS RICE

PROFESSOR EMERITUS, CALIFORNIA POLYTECHNIC INSTITUTE

Dr. Thomas J. Rice, Ph.D. is a Professor Emeritus of Soil Science at Cal Poly, San Luis Obispo. Dr. Rice is a native of Marshfield, Wisconsin. He earned a B.S. degree from the University of Wisconsin in 1974, a M.S. degree in Soil Science from Montana State University in 1976, and a Ph.D. degree in Soil Science, Geology minor, from North Carolina State University in 1981. He is a Cal Poly faculty member since 1981, where he is responsible for teaching university courses in soil science, soil geomorphology, and soil resource inventory. He directed soil resource inventories in California, Montana, North Carolina, Utah and Wisconsin. Dr. Rice produced 18 soil survey reports in the Paso Robles American Viticultural Area. He supervised over fifty master's theses and senior projects dealing with vineyard soil chemistry, vineyard soil resource inventories, serpentinite soil mineralogy relationships, environmental mercury contamination, and nonpoint source pollution studies. Dr. Rice has published numerous journal articles, research reports, and popular press articles. He was the project director for funded studies involving soil and wine grape quality relationships, soil taxonomy updates, and a comprehensive California soils database. Dr. Rice is a private soil science consultant and testified as an expert witness in California civil courts.



STEVE PECK

WINEMAKER, J. LOHR VINEYARDS & WINERY

As a young man, Steve began working in vineyards alongside his uncle, a home winemaker who instilled in him the importance of meticulous winemaking and inspired Steve to enroll at the University of California, Davis. While studying chemical engineering and fermentation sciences, he had the good fortune to work with the winemaking team at Joseph Phelps Vineyard. His experience at Phelps helped Steve gain valuable insight into premium Napa Valley winemaking methods. Following graduation, Steve worked for Merck and Co. and Genencor International while continuing to hone his winemaking skills. He returned full time to wine at Five Rivers Winery in 2001, and in 2004 began directing red wine production at Jekel Vineyards. Steve worked closely with exceptional vineyards throughout Monterey County, Paso Robles and Santa Barbara County. Steve was appointed head winemaker for J. Lohr red wines in 2007: J. Lohr Estates, Lohr Vineyard Series, J. Lohr Gesture, and the J. Lohr Cuvee Series. Working with J. Lohr Director of Winemaking Jeff Meier, Steve develops the flavorful personality of each wine by focusing on the rich varietal character. "Steve is inquisitive and intuitive," says Jeff, "he has the fundamental qualities of a superior winemaker. He's personable, a leader with great technical expertise, and a real passion for winemaking."





SPEAKERS - DAY TWO

KEVIN SASS

WINEMAKER, HALTER RANCH VINEYARDS & WINERY



A Southern California native, Kevin Sass grew up in Agoura Hills, graduating from California State University Fresno with a double major in Enology Wine Production and Agricultural Business. He joined Halter Ranch Vineyard as winemaker in 2011 where he directs all winery and vineyard operations. Previously, Kevin was a member of the Justin Vineyard & Winery winemaking team for eleven years. Kevin believes that superior vineyards are the foundation for great wines and spends much of his time working with vineyard crews. He is recognized as a leader in sustainable winegrowing practices and environmental stewardship which he established at Halter Ranch vineyard and winery. A frequent public speaker on vineyard health, Kevin is recognized for his knowledge and expertise in grape phenolics, irrigation and virus eradication.

DANIEL J. DAOU

WINEMAKER & CO-PROPRIETOR, DAOU VINEYARDS & WINERY



Daniel's passion for wine began while growing up in France. Inspired by his father's love for wine, Daniel developed his palate at a very young age, and time spent at his family's farm gave him the desire to work with the land. Some are taught life skills, while others possess gifts that come naturally. Daniel combines the mindset of an engineer - honed through an engineering degree at the University of California San Diego - with the sensitivity of an artist. These providential gifts have enabled him to master both the science and creativity necessary to make transcendent wines. A visionary who discovered DAOU Mountain and embarked on a journey to produce world-class Cabernet Sauvignon, Daniel has elevated Paso Robles to a new level by becoming the region's ambassador of Bordeaux varieties. His heart, however, lies primarily in the vineyard, where he spends the majority of his time living amongst the vines — attentive to every possibility for cultivating the purest expression of terroir.

SPEAKERS - DAY TWO

ROBERT BERTHEAU

HEAD WINEMAKER, CHATEAU ST. MICHELLE WINERY

A passion to find the perfect balance between science and artistic expression is what attracted Bob Bertheau to a career in winemaking and led him on a journey from Idaho to California to Washington state. After making wine in Sonoma County, California for 16 years, Bob returned to his Northwest roots when he joined Chateau Ste. Michelle in June 2003 as white winemaker. He was quickly promoted to head winemaker in 2004, overseeing the winery's diverse portfolio of wines including Columbia Valley, Single Vineyard, Ethos Reserve, Artist Series and Limited Release club wines. Bob has spent the past decade working with some of the best vineyards in Washington state, including the winery's Cold Creek and Canoe Ridge Estate vineyards, and investing in cellar equipment to enhance wine quality. Prior to joining Chateau Ste. Michelle, Bob made his mark at Hambrecht Vineyards and Wineries. In his formative years out of UC Davis, he gained valuable mentoring from such renowned winemakers as Bob Sessions at Hanzell Vineyards and David Ramey at Chalk Hill. Wanting to gain an even broader experience with a wide variety of grapes and viticulture areas, Bob also worked at Gallo of Sonoma for five years, helping to bring a smaller winery mentality to the larger facility. The move to Chateau Ste. Michelle in 2003 was not only a chance for Bob to make wine for Washington's founding winery, it was also a chance to return home. Bob was born in Seattle and went to school in nearby Idaho. He has a degree in chemistry from Boise State University and an MS in food science and enology from the University of California at Davis.



AARON FISHLEDER

PRESIDENT, VINESCAPE

Aaron Fishleder was drawn to viticulture by the opportunity to help grape growers battle phylloxera through his research at University of California, Davis. A fifth-generation San Franciscan, Fishleder conducted rootstock trials during the height of phylloxera replanting in northern California, as a paid researcher while pursuing his Masters degree at the university. In later work, Fishleder developed his thesis focused on Pierce's Disease, and laid the groundwork for today's PD research. Following graduation, Fishleder accepted the first staff viticulturist position with Napa Valley's Far Niente Winery, where he advised outside vineyard management on the winery's estate vineyards. A few years later, Fishleder helped launch Vinescape, a company separate from Far Niente charged with farming the vineyards owned by the partners of Far Niente, and sister wineries Dolce, Nickel & Nickel, EnRoute and Bella Union. Today, as President of Vinescape, Fishleder and his staff farm the wineries' estate vineyards and outside client vineyards in Napa Valley, Russian River Valley and Green Valley.





SPEAKERS - DAY TWO

DEBORAH GOLINO

DIRECTOR, FOUNDATION PLANT SERVICES, UNIVERSITY OF CALIFORNIA, DAVIS



Dr. Golino has been the Director of Foundation Plant Services (FPS), a unit of the College of Agriculture and Environmental Sciences, since 1994. FPS is dedicated to the distribution of disease tested, true to identity plant materials produced by UC researchers or improved by technology developed by UC researchers. The grape importation, quarantine and clean stock programs are the largest in the United States. These programs have played a key national and international role in distributing new crop varieties and healthy planting stocks. In addition to her position as FPS Director, she is a Cooperative Extension Specialist in the department of Plant Pathology, UC Davis, participating in teaching, extension and service. Her research program is directed at controlling the virus and virus-like diseases of grapevines with a focus on improved methods of pathogen detection and streamlining virus elimination techniques for clean stock and quarantine programs. She is an author of over 100 scientific publications in plant pathology. Since 2005, she has served as Director for the Viticulture Consortium West and the California Competitive Grants Program for Viticulture and Enology, two grants programs administrated by the Division of Agricultural and Natural Resources.

LUCIA VARELA, PH.D

ADVISOR, UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION



Lucia G. Varela is the UC Cooperative Extension's Area-wide Integrated Pest Management Advisor for the North Coast. Lucia became interested in insects while working as a beekeeper on her family's farm. She studied biochemistry at U.C. Los Angeles (B.S. in 1982) and entomology at U.C. Berkeley (Ph.D. 1990). Lucia was a Fellow for the American Association for the Advancement of Science, 1998-99. For the past twenty-four years, Lucia's responsibilities have included developing pest management programs for pome fruits (i.e. apples and pears) and grapes. For the past ten years she has worked with growers and pest control advisors to manage exotic pests, including detection of the vine mealybug in the early 2000s, the introduction of the light brown apple moth in 2007, the European grapevine moth since 2009, and most recently, the Virginia creeper leafhopper. Lucia provides comprehensive outreach to anyone affected by these pests, as well as technical support to implement effective controls with the least harmful impact on the environment.

ANDREW WALKER, PH.D

PROFESSOR OF VITICULTURE AND GENETICS, UNIVERSITY OF CALIFORNIA AT DAVIS



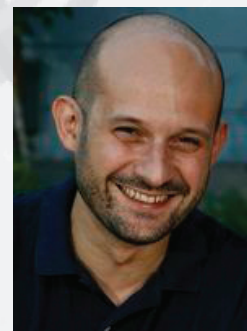
Andrew Walker received his B.S. in Botany in 1975, M.S. in Horticulture/Viticulture in 1983, and a Ph.D. in Genetics in 1989 from UC Davis. He was appointed to the faculty in 1989 as a Professor of Viticulture and Genetics. He was the Louis P. Martini Endowed Chair in Viticulture from 2000 to 2015, and currently holds the Louise Rossi Endowed Chair in Viticulture. Andy's lab focuses on breeding rootstock and fruiting varieties with resistance to pests and diseases including nematodes, fanleaf degeneration, phylloxera, Pierce's disease, powdery mildew, and tolerance to salinity and drought. Lab activities include classical breeding and inheritance studies, the development of rapid resistance assays, field trials of promising rootstock and scion selections, DNA marker analysis and genetic mapping, and efforts to identify and characterize resistance genes. Between 1997 and 2014 he served as Chair of the Horticulture and Agronomy Graduate Group, which oversees the MS and Ph.D degrees in the Plant Sciences including Viticulture. He was Vice Chair of the Department of Viticulture and Enology from 2005 to 2008.

SPEAKERS - DAY THREE

DARIO CANTU, PH.D

ASSOCIATE PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS

Plant biologist Dr. Dario Cantu was born and raised in Milan, Italy, where he received his undergraduate training and his Master degree in Agricultural Sciences in Fall 2004. He then joined the Plant Biology Graduate Group at UC Davis and obtained his Ph.D in Fall 2009. During his Ph.D research under the supervision of Drs. Ann Powell and John Labavitch, Dr. Cantu investigated the molecular determinants of ripe fruit susceptibility to the fungal pathogen, *Botrytis cinerea*. Since graduating from UCD, Dr. Cantu conducted research in the laboratory of Dr. Jorge Dubcovsky where he applied novel sequencing and large dataset technologies to make significant contributions to the field of plant genomics, including the first epigenome analysis of wheat transposable elements, the first assembly and annotation of the wheat stripe rust genome, a large scale transcriptome analysis of polyploid wheat, and a comparative study of the defense response interactomes in rice and wheat. Since Fall 2012 in the V&E Department Dr. Cantu's research integrates principles of systems biology and quantitative genetics and uses genomics and bioinformatics to dissect the molecular networks underlying grapevine responses to the environment, including biotic and abiotic stresses. Research topics range from (i) grapevine resistance to pathogens, (ii) the evolution of pathogenicity in fungal plant pathogens, (iii) berry ripening and its association with pathogens and microbial communities, and (iv) the molecular determinants of fruit development and ripening.



RON RUNNEBAUM, PH.D

ASSISTANT PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS

Dr. Runnebaum has a joint appointment as Assistant Professor in Viticulture & Enology and in Chemical Engineering & Materials Science. His research program aims to combine his interests in sustainable winemaking with his research background in nanomaterials, adsorption, heterogeneous catalysis, and reaction engineering. Winemaking-related projects include 1) Developing materials to capture CO₂ and volatile organic compounds, especially from fermentation; 2) Developing fundamental understanding for the production of chemicals from winery waste streams; and 3) Designing solid-state materials for the replacement of solution-based treatments, particularly those that could improve sustainability. In addition, Dr. Runnebaum continues to investigate fundamental structure-activity relationships in chemical adsorption and reaction by nanomaterials, including zeolites and supported organometallic clusters.





SPEAKERS - DAY THREE

ANITA OBERHOLSTER, PH.D

COOPERATIVE EXT. SPECIALIST, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS



Anita Oberholster is a Cooperative Extension Specialist in the Department of Viticulture and Enology, UC Davis. Oberholster completed her Ph.D. in wine chemistry at the University of Adelaide, South Australia and was affiliated as a wine researcher with Stellenbosch University in South Africa for ten years before joining the UC Davis faculty in 2011. Oberholster's research focuses on both the vineyard and the winery. In the vineyard, the influence of growing practices, disease and environmental factors such as climate change on grape ripening and composition is investigated. In the winery, the influence of different winemaking techniques on wine composition and quality is studied. The link between grape and wine composition and final wine sensory characteristics is of great interest. In her extension activities she leads a team that organizes seminar/workshop series both at UC Davis and in different California counties.

SCOTT FROST

PH.D CANDIDATE, HEYMANN LABORATORY, UC DAVIS



Scott Frost received his bachelor of science in Chemistry from Cal Poly Pomona. He then worked as a quality control chemist for a pharmaceutical company prior to enrolling in the UC Davis' Viticulture and Enology, Masters of Science program. His master thesis explored the effect of oak on the body of California Chardonnay. After graduation he worked a vintage in Burgundy before receiving permanent employment at Far Niente Winery in Oakville, CA. Scott is currently a Ph.D candidate at UC Davis under the direction of Dr. Hildegard Heymann. They are studying the bitter and astringent properties of specific phenolic compounds.

SPEAKERS - DAY THREE

KAAN KURTURAL, PH.D

COOPERATIVE EXT. SPECIALIST, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS

Dr. Kaan Kurtural joined the department November 2015 as a new Cooperative Extension Specialist in Viticulture. Dr. Kurtural's research focuses on three main parts with short and long-term outcomes; Improving production efficiency in vineyards by applying principles of canopy and crop load management using vineyard mechanization and applied water amounts; Identifying quality improvement traits in berry composition by translating fundamental research into applied production practices in vineyards; Evaluating alternative methods of controlling invasive species in vineyards.



JIM KENNEDY, PH.D

ADJUNCT PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS
VICE PRESIDENT, POLYPHENOLICS AND CONCENTRATE, CONSTELLATION BRANDS

James Kennedy is currently President of Polyphenolics and Canandaigua Concentrate, divisions of Constellation Brands. Prior to this, Kennedy was Professor and Chair of the Department of Viticulture and Enology, and Director of the Viticulture and Enology Research Center at California State University, Fresno. In addition, Kennedy has held positions as the Research Manager for Chemistry at the Australian Wine Research Institute, Associate Professor of Food Science and Technology at Oregon State University and as a Fulbright Scholar at the University of Bordeaux. Dr. Kennedy is most widely recognized for his research on improving our understanding of grape and wine phenolic chemistry, with the primary goal being the improvement of red wine quality. Of specific interest for Kennedy is how grape and wine production practices influence red wine tannin composition and quality. Dr. Kennedy has published extensively as an author or co-author in peer-reviewed journals, grape and wine industry publications, and proceedings.





INTERNATIONAL CABERNET SYMPOSIUM 2016

PARTICIPANTS

INTERNATIONAL ATTENDEES

Fernando Buscema	Catena Institute of Wine	Executive Director	Argentina
Ricardo Carretero	Molinos Rio De La Plata S.A.	Gerente Agricola	Argentina
Gerard Casaubon C.	Centro de Investigación e Innovación	Director	Chile
Jean-Michel Comme	Château Pontet-Canet	Technical Director	France
Michel Friou	Viña Almaviva	Winemaker	Chile
Eran Goldwasser	Yatir Winery	Winemaker	Israel
Miriam Gomez	Antigal Winery & Estates	Winemaker	Argentina
Martin Guilisasti	Manque	Ingeniero Agronomo	Chile
Axel Heinz	Tenuta Dell'Ornellaia	Winemaker and Estate Director	Italy
Isabel Mitarakis	Concha y Toro	Partner/Assistant Winemaker	Chile
Aurelio Montes, Jr.	Montes Winery	Technical Director	Chile
Noelia Orts	Emiliana	Resident Winemaker	Chile
Rogelio Rabino	Kaiken Wines	Winemaker	Argentina
Rodrigo Soto	Veramonte	Winemaker	Chile
Mauricio Vegetti	Gauchezco Vineyard & Winery	Winemaker	Argentina
Alejandro Vigil	Bodega Catena Zapata	Chief Winemaker	Argentina
Ashley Steven Wood	Cape Mentelle Vineyards	Viticulturist	Australia

UNITED STATES ATTENDEES

Kristof Anderson	Gargiulo Vineyards	Winemaker	Oakville
Eric Anesi	Gauchezco Vineyard & Winery	Owner	New Mexico
Melissa Apter	Antinori California	Winemaker	Napa
Renee Ary	Duckhorn Wine Company	Duckhorn Vineyards Winemaker	St. Helena
Michael Barreto	Le Vigne Winery	Winemaker	Paso Robles
Neil Bernardi	Duckhorn Wine Company	VP Winemaking	St. Helena
Bob Bertheau	Chateau St. Michelle	Head Winemaker	Washington
Bob Betz	Betz Family Winery	Owner/vintner	Washington
Alberto Bianchi	Newton Vineyard	Winemaker	St. Helena
Lauren Cadwallader	Enterprise Vineyards	Vineyardist	Sonoma
Ariel Esteban Carretero	David Jacobs	Wine Maker	Santa Monica
Stacy Clark	Charles Krug Winery	Winemaker	St. Helena
Victoria Coleman	GWC	Winemaker	Napa
John Concannon	Concannon Vineyard	4th Generation Vintner	Livermore
Michael Conversano	Pine Ridge Winery	Assistant Winemaker	Stags Leap
Phil Coturri	Enterprise Vineyards	CEO	Sonoma
Naoko Dalla Valle	Dalla Valle Vineyards	Proprietor	Oakville
Daniel Daou	Daou Winery	Owner	Paso Robles
Rutger de Vink	RdV Vineyards	Manager	Virginia

(CONTINUED)

PARTICIPANTS (CONTINUED)



Dana Epperson	Duckhorn Wine Company	Decoy Winemaker	St. Helena
Aaron Fishleder	Vinescape	President	Oakville
Nick Goldschmidt	Goldschmidt Wines	Owner/Winemaker	Sonoma
Bibiana González Rave	Pahlmeyer Winery	Winemaker	St. Helena
Ren Harris	Paradigm Winery	Owner	Oakville
Christopher Howell	Cain Vineyard & Winery	Winemaker/GM	St. Helena
Fredrik Johansson	Staglin Family Vineyard	Winemaker	Rutherford
Mark Kaigas	Colgin Cellars	Senior Assistant Winemaker	St. Helena
Paulius Kaselionis	Justin Vineyards and Winery	Director of Grower Relations	Paso Robles
Don LaBorde	Duckhorn Wine Company	Paraduxx Winemaker	St. Helena
Jostran Lamontagne	La Garde	Director Division	Napa
Molly Lonborg	Halter Ranch Vineyards	Assistant Winemaker	Paso Robles
Colin MacPhail	Vinfabula	Consulting Vintner	Calistoga
Larry Maguire	Far Niente	President & CEO	Oakville
Nicole Marchesi	Far Niente Winery	Winemaker	Oakville
Ali Mayfield	The Walls Vineyards	Founder & Winemaker	Washington
Towle Merritt	Walsh Vineyards Management	Viticulturist	Napa
Erica Orr	Orr Wine Lab	Winemaking Consultant	Washington
Cameron Parry	Groth Vineyards & Winery	Winemaker	Oakville
Steve Peck	J. Lohr Winery	Winemaker	Paso Robles
Matt Peterson	Staglin Family Winery	Assistant Winemaker	Rutherford
Lucas Pope	Halter Ranch Vineyard	Vineyard Manager	Paso Robles
Nicolette Pruss	NC Cellars	Winemaker/Owner	Napa
Stephanie Putnam	Raymond Vineyards	Director of Winemaking	Rutherford
Thomas Rice	Cal Poly San Luis Obispo	Professor Emeritus	Wisconsin
Paul Roberts	Colgin Cellars	COO	St. Helena
Brian Rudin	Duckhorn Wine Company	Canvasback Winemaker	St. Helena
Kevin Sass	Halter Ranch Vineyard	Winemaker	Paso Robles
Linn Scott	Sparkman Cellars	Winemaker	Washington
David Sheffer	Crocker & Starr	Associate Winemaker	St. Helena
Michael Silacci	Opus One	Winemaker	Oakville
Darice Spinelli	Nickel & Nickel	Winemaker	Oakville
Skylar Stuck	Halter Ranch Vineyard	General Manager	Paso Robles
Allison Tauziet	Colgin Cellars	Winemaker	St. Helena
Vance Thompson	The Good Life Wine Collective	Owner/Vintner	Yountville
Elizabeth Vianna	Chimney Rock	Winemaker, GM	Stags Leap
Michael Weis	Groth Vineyards & Winery	Director of Winemaking	Oakville
Rebekah Wineburg	Quintessa	Winemaker	Rutherford
Betty O'Shaughnessy Woolls	O'Shaughnessy Winery	Owner	Oakville
Paul Woolls	O'Shaughnessy Estate Winery	Owner	Oakville



INTERNATIONAL CABERNET SYMPOSIUM

2016

BOARD OF DIRECTORS:

California

David Pearson, CEO Opus One, and ICS Board President

Shari Staglin, Owner, Staglin Family Vineyards

Larry Maguire, President and CEO, Far Niente

Michael Silacci, Winemaker, Opus One

Beth Novak Milliken, Owner, Spottswoode Winery

Washington

Bob Betz, Winemaker, Betz Family Vineyards

France

Thomas Duroux, General Manager, Chateau Palmer

Italy

Axel Heinz, Winemaker, Tenuta dell' Ornellaia

Argentina

Laura Catena, M.D., Managing Director, Bodega Catena Zapata

STEERING COMMITTEE:

Colgin Cellars - Paul Roberts, COO

Cain Vineyard & Winery - Christopher Howell, General Manager, Winemaker

Far Niente - Nicole Marchesi, Winemaker

Gargiulo Vineyards - Kristof Anderson, Winemaker

Groth Vineyards & Winery - Michael Weis, Winemaker

Nickel & Nickel - Mary Grace, Vice President Communications & Marketing

Opus One - David Pearson, President and CEO / Michael Silacci, Winemaker

Pine Ridge Winery - Michael Beaulac, Winemaker

Quintessa - Meaghan Becker, Marketing Director

Staglin Family Vineyard - Garen, Shari and Shannon Staglin, Owners

Vinescape - Aaron Fishleder, President

CONTACT:

Joyce Stavert, Executive Director

International Cabernet Symposium

Mobile: +1-(707) 479-3278

Email: joyce@cabernetsymposium.com

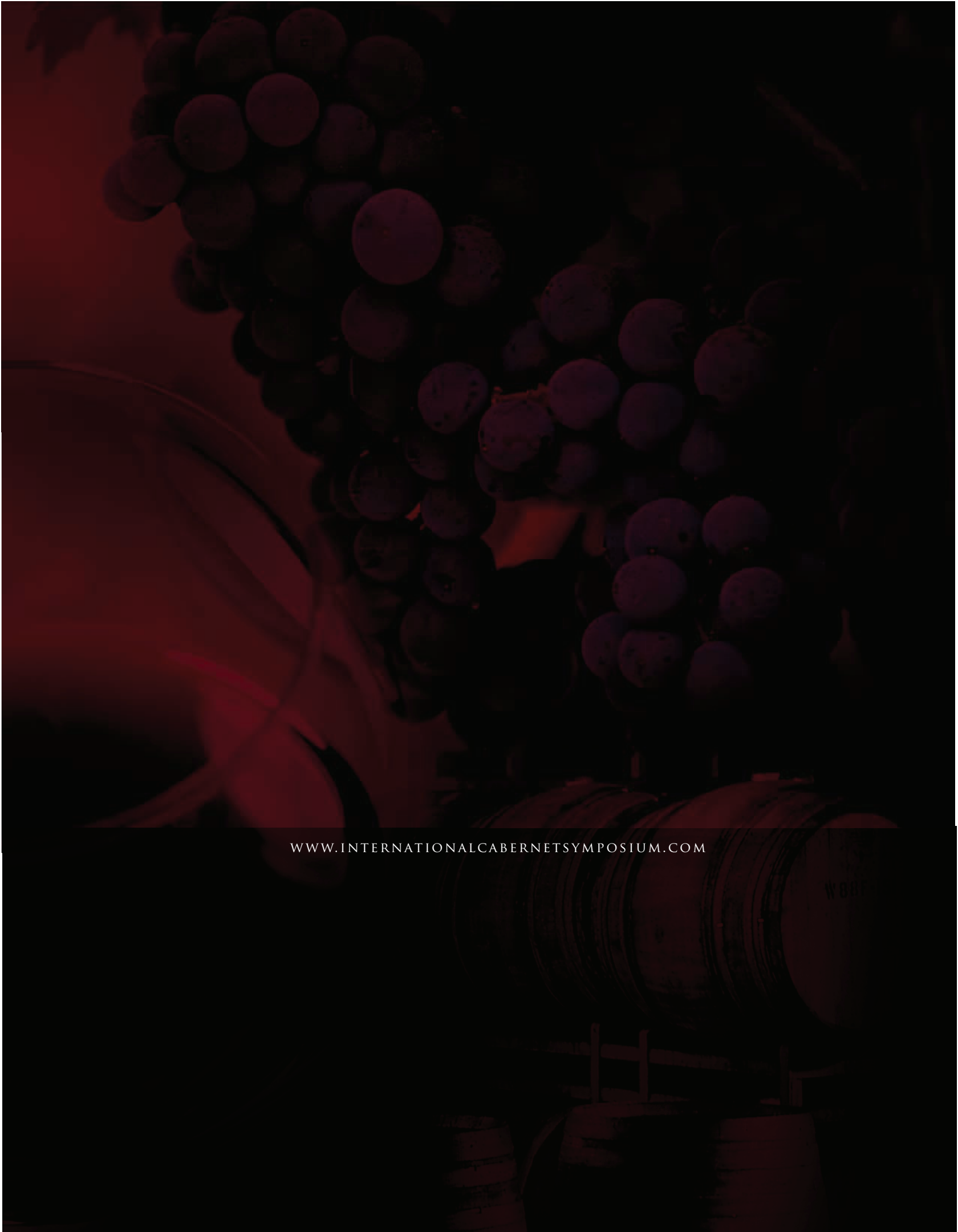
David Pearson, CEO

Opus One

Tel: +1-(707) 948-2418

Mobile: +1-(707) 225-2832

Email: david.pearson@opusonewinery.com



WWW.INTERNATIONALCABERNETSYMPOSIUM.COM

