



INTERNATIONAL CABERNET SYMPOSIUM



JUNE 16 - JUNE 19, 2014 | NAPA VALLEY





INTERNATIONAL CABERNET SYMPOSIUM

2014

INTRODUCTION

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

Many people have made the observation that no organization or symposium has 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 viticulturists 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 presentations, or host us at their wineries. 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

Chair, International Cabernet Symposium Steering Committee



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2014

PROGRAM AGENDA

MONDAY, JUNE 16

5:30 pm – 7:30 pm

WELCOME DINNER FOR PARTICIPANTS

Groeziinger's Estate in Yountville, a 5 minute walk from Villagio Inn & Spa

TUESDAY, JUNE 17

8:30 am

Bus departs Villagio Inn & Spa

8:45 am

Bus departs Charles Krug Winery (parking location for local attendees)

9:00 am – 12:00 pm

TECHNICAL SESSION I – CULINARY INSTITUTE OF AMERICA

Washington State Cabernets - Keynote Speakers:

Bob Betz, Winemaker and Founder, Betz Family Winery

Chris Figgins, CEO, Figgins Family Wine Estates

Caleb Foster, Owner, Caleb's Wines, LLC

Kevin Pogue, PhD, Geologist, Whitman College

12:00 pm

Buses depart the Culinary Institute of America

12:30 pm – 3:00 pm

ROCKS AND DIRT

Enjoy a traditional Chilean Asado lunch at Quintessa and learn about the soils and geology of the vineyards from Winemaker Charles Thomas and Viticulturalist Caleb Mosley.

Hosted by: Quintessa

3:00 pm

Buses depart Quintessa

3:30 pm – 5:30 pm

CHALLENGING WEATHER WINEMAKING

An interactive discussion will address the climatic changes taking place in many Cabernet regions and how winemakers are dealing with extreme weather events throughout the growing season.

Moderator: Christopher Howell of Cain Vineyard & Winery,

Speakers:

Philippe Bascaules, General Manager and Winemaker, Inglenook

Xavier Choné, International Vineyard Consultant, Terroirs & Vins

Hosted by: Hall Winery

5:30 pm

Buses depart Hall Winery, return to Charles Krug & Villagio Inn

7:00 pm

Bus departs Villagio Inn & Spa (locals may drive to Groth Winery)

7:30 pm – 10:00 pm

GROTH VINEYARDS & WINERY RECEPTION & DINNER

Join the Groth family and Winemaker Michael Weis for a casual evening at the winery.

Hosted by: Groth Vineyards & Winery

10:00 pm

Bus returns to Villagio Inn & Spa



WEDNESDAY, JUNE 18

8:30 am	Bus departs Villagio Inn & Spa
8:45 am	Bus departs Charles Krug Winery (parking location for local attendees)
9:00 am – 12:00 pm	TECHNICAL SESSION II – CULINARY INSTITUTE OF AMERICA All About Cabernet Clones - Keynote Speakers: John Concannon, 4th Generation Vintner, Concannon Vineyards Deborah Golino, PhD, Director of Foundation Plant Services, University of California, Davis Michael Silacci, Winemaker, Opus One
12:00 pm	Buses depart the Culinary Institute of America
12:30 pm – 3:00 pm	SINGLE VINEYARD CABERNETS Gain an appreciation of the distinct differences in Napa Valley Cabernet by tasting a selection of 100% varietal, single vineyard wines, each from an individual sub appellation. Winemaker Darice Spinelli will lead the tasting, followed by lunch at the restored late 19th century farmstead winery. Hosted by: Nickel & Nickel
3:00 pm	Buses depart Nickel & Nickel
3:30 pm – 5:30 pm	SPANISH WINEMAKING A historical perspective on the evolution of Cabernet Sauvignon in Spain including a look at the source of the clones at the "Dominio de Valdepusa" vineyard. Speakers: Carlos Falcó, Owner, Pagos De Familia Marques De Grinon Julio Mourelle, Winemaker, Pagos De Familia Marques De Grinon Hosted by: Opus One
5:30 pm	Buses depart Opus One, return to Villagio Inn and Charles Krug Winery
7:00 pm	Buses depart Villagio Inn & Spa and Robert Mondavi Winery (check your assignment)
7:30 pm – 10:00 pm	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



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THURSDAY, JUNE 19

7:50 am	Bus departs Villagio Inn & Spa
8:00 am	Bus departs Napa Valley College Lot G (parking location for local attendees)
9:00 am – 12:00 pm	<p>TECHNICAL SESSION III – UNIVERSITY OF CALIFORNIA, DAVIS</p> <p>The Department of Viticulture and Enology faculty will be presenting their latest research in a series of sessions;</p> <ul style="list-style-type: none">• Can we Breed Better Drought and Salt Resistance into Grape Rootstocks? Dr. Andy Walker, Professor & Geneticist, Louis P. Martini Endowed Chair• Yeast Strains and Fermentation Management Dr. Linda Bisson, Professor & Geneticist, Maynard A. Amerine Endowed Chair• Genomics Tools for Viticulture Dr. Dario Cantu, Assistant Professor, Viticulture and Systems Biologist• A New Era in Wine Microbiology Dr. Dave Mills, Professor, Peter J. Shields Endowed Chair• Wine Maturation Tools Dr. Anita Oberholster, Cooperative Extension Specialist, Enology• Cap Management and Extended Maceration David Block, Ph.D., Ernest Gallo Endowed Chair, Marvin Sands Department Chair
12:15 pm	UC DAVIS LUNCHEON
1:30 pm	<p>TOUR THE LEED PLATINUM TEACHING AND RESEARCH WINERY AND THE JESS S. JACKSON SUSTAINABLE WINERY BUILDING</p> <p>Tours led by Dr. Roger Boulton, Professor and Stephen Sinclair Scott, Endowed Chair in Enology, and Dr. David Block, Chair, Department of Viticulture and Enology</p>
3:00 pm	Buses depart UC Davis for Villagio Inn and Napa Valley College
5:45 pm	Bus departs Villagio Inn & Spa (locals may drive to Inglenook Winery)
6:00 pm – 7:00 pm	<p>PASO ROBLES APPELLATION TASTING AT INGLENOK WINERY</p> <p>A walk-around exploration of the wines of the diverse, and highly acclaimed Paso Robles AVA in Central California.</p>
7:00 pm – 10:00 pm	<p>GALA DINNER WITH SPECIAL GUEST SPEAKERS MICHEL ROLLAND AND STÉPHANE DERENONCOURT</p> <p>Dinner at the beautifully restored Inglenook Winery will begin with a discussion about typicity and the hand of the winemaker, moderated by Fredrik Johansson, Winemaker at Staglin Family Vineyards.</p>
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.

Antica Napa Valley

Piero Antinori
Glenn Salva

Araujo Estate

Antoine Donnedieu
Helene Mingot

Colgin Cellars

Ann Colgin
Paul Roberts

Cain Vineyard & Winery

Jim & Nancy Meadlock
Chris Howell

Dalla Valle

Naoko Dalla Valle

Far Niente and Nickel & Nickel

Beth Nickel, Dirk Hampson, Larry Maguire
Mary Grace

Groth Vineyards & Winery

Dennis & Judy Groth
Suzanne Groth

Hall Winery

Craig & Kathryn Hall

Opus One

David Pearson
Michael Silacci
Christopher Barefoot

Pine Ridge Vineyards

Erle Martin

Quintessa

The Agustin Huneeus family
Meaghan Becker

Staglin Family Vineyard

Garen & Shari Staglin
Shannon Staglin





INTERNATIONAL CABERNET SYMPOSIUM 2014

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

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SPEAKERS - DAY ONE

BOB BETZ

WINEMAKER & FOUNDER, BETZ FAMILY WINERY



Bob Betz is founder/winemaker at Betz Family Winery, a company he and his wife established in 1997. The path to starting their own winery began in the early 1970s when the two spent a year in the vineyards of Western Europe. Upon return, Bob began his career with Ste. Michelle Wine Estates where he worked for 28 years. During those three decades he worked in many capacities of the promising Washington wine industry and developed close relationships with vineyards and wineries, honing his skills in both areas. Since its first vintage, Betz Family Winery has used fruit from selected vineyards in Washington's Columbia Valley, crafting a range of red wines from Rhone and Bordeaux varieties. While at Ste. Michelle, Bob held positions in communications, education, quality management and production, retiring as Vice President of Winemaking Research. He played a key role in developing the international reputation of the state's burgeoning wine industry, as well as developing quality initiatives for the company, and managing two international joint ventures, Col Solare (Marchesi Antinori) and Eroica (Dr. Loosen). His work with the joint ventures, as well as with the company's projects in Washington and California, expanded his breadth and depth of winemaking experience.

CHRIS FIGGINS

PRESIDENT & WINEMAKING DIRECTOR, FIGGINS FAMILY WINE ESTATES



Chris Figgins is the President and Winemaking Director for Figgins Family Wine Estates (FFWE). Chris succeeds his parents, Gary and Nancy Figgins, who founded Leonetti Cellar in 1977 – the oldest winery in Walla Walla. After growing up in the wine business, he officially joined Leonetti in 1996 post-graduation from Washington State University with a Horticulture degree. Chris assumed the position of head winemaker in 2001. In addition to running the day to day business and winemaking, Chris presides over all viticulture operations for FFWE, which includes six distinct vineyard sites in the Walla Walla Valley AVA. To extend the FFWE experience further into wine and food, Chris recently launched Toil Oregon, a small-production Willamette Valley Pinot Noir, FIGGINS, a single-vineyard estate wine brand, and Lostine Cattle Company, producing all natural grass-fed beef. Chris was instrumental in transforming Leonetti into an estate grown winery and is known industry-wide for consistently pushing the envelope viticulturally. A frequent public speaker, Chris loves to share his passion for sustainable farming and biological soil health. In addition to his work at FFWE, Chris has been the consulting winemaker for Doubleback since its inception in 2007.

SPEAKERS - DAY ONE

CALEB FOSTER

OWNER, CALEB'S WINES, LLC

Caleb Foster continues his 25 year history of producing outstanding Cabernets, currently working with Double Canyon Vineyards, Crimson Wine Group's Washington State Cabernet-focused estate in the Horse Heaven Hills. After graduating from Whitman College in Walla Walla, Caleb pursued farming at Woodward Canyon Winery. Rick Small's leading Cabernets from Champoux Vineyard's old vines and Canoe Ridge Vineyard's new plantings inspired his Cabernet attraction to the Horse Heaven Hills. After working for ten years in Washington, New Zealand and South Africa, Caleb founded Caleb's Wines, LLC in Walla Walla, producing personally styled artisan wines with his wife Nina Buty. Working with consultants Zelma Long and Phil Freese from California, Caleb designed their organic estate vineyard, as well as planted and improved properties for his portfolio in five appellations. Within ten years, Buty Winery and Buty & BEAST brands joined the top critically acclaimed group in Washington and were awarded Wine of the Year awards from "Food & Wine" and "Seattle Magazine" and "Wine & Spirits" Winery of the Year in 2011 and 2012.



KEVIN POGUE, PH.D

GEOLOGIST, PROFESSOR, WHITMAN COLLEGE

Dr. Kevin R. Pogue is a professor in the Department of Geology at Whitman College in Walla Walla, Washington, where he teaches classes on the geological history of the western United States, weather and climate, and terroir. He also regularly contributes lectures on terroir and leads field trips for the Enology and Viticulture program at Washington State University. Dr. Pogue has conducted research and led field trips in the Pacific Northwest for over 25 years. Dr. Pogue's research is focused exclusively on terroir, concentrating on the relationship between topography and vineyard temperature variations and the influence of basalt—eastern Washington's ubiquitous bedrock—on vineyard climate and soil chemistry. Dr. Pogue has presented papers at national and international terroir conferences and has authored a field trip guide that describes the geological influences on the terroir of the Columbia Basin. Dr. Pogue's terroir studies have been featured in the "New York Times" and on National Public Radio's "Science Friday." Dr. Pogue also provides vineyard site evaluations, terroir-related web content, and promotional and educational materials through VinTerra, his consulting business.





SPEAKERS - DAY ONE

CHARLES THOMAS

WINEMAKER, QUINTESSA



Charles Thomas joined the Quintessa team as winemaker in 2007. He has a storied career with some of the most highly regarded wineries in the industry, including Robert Mondavi Winery, Domaine Chandon, Cardinale and Rudd. Charles embarked on his journey into the world of winemaking, starting literally from the ground up, as he was studying at the University of California, Berkeley. His early experiences include installing vineyard irrigation systems throughout Napa and parts of Sonoma, operating presses and tending vineyards for Domaine Chandon, leading tours at Robert Mondavi Winery and buying the wines for the Sonoma Cheese Company. In 1978, Charles joined Robert Mondavi Winery's production department moving through positions including barrel enologist, senior enologist and assistant winemaker. After gaining a thorough knowledge of every aspect of winemaking he was promoted to head winemaker. He assisted in the creation, execution and evolution of Opus One from 1979 through 1994. In 1994, he moved to Jackson Family Farms where he worked closely with the rebuilding of Cardinale's vineyards and winemaking techniques. From there, he joined Rudd in 2002 where he directed changes to both the winery and vineyards.

CALEB MOSLEY

NAPA VALLEY VINEYARD MANAGER, HUNEEUS VINTNERS, LLC



Caleb Mosley joined Quintessa in March of 2014 from Araujo Estate Winery where he held the position of Vineyard Manager since 2011, farming their vineyards biodynamically. Prior to that, Caleb was the Viticulturist and then Vineyard Manager for Ridge Vineyards' Monte Bello ranch from 2006-2010, where he completed the conversion of their vineyards to organic farming. Caleb attended Cal Poly San Luis Obispo studying Wine and Viticulture, with a concentration in Viticulture. While he studied, he worked two vintages at Orcutt Road Cellars. Caleb became immersed in the wine industry from a young age as his father held the role of Vineyard and Estate Manager at Cinnabar Vineyards and Winery in the Santa Cruz Mountains near Saratoga. Growing up, Caleb helped out in the vineyard alongside his father as much as he could. Conducting punch downs on Macro Bin Pinot Noir fermentations before school, and tracking his father's footsteps in the vineyard every summer helped Caleb set his career path in the world of high quality and estate driven winegrowing.

SPEAKERS - DAY ONE

CHRISTOPHER HOWELL

GENERAL MANAGER & WINEMAKER, CAIN VINEYARD & WINERY

Christopher Howell has dedicated more than twenty years to Cain Vineyard & Winery. His commitment stems from a realization that one can only learn from one vintage to the next, and that depth of knowledge of a single vineyard takes years to acquire. His focus is on fine winegrowing, following the process from vineyard into the winery and finally into the glass. There are just two essential prerequisites for doing this, knowing wine and loving wine. In both of these, he remains a perpetual student. Chris came to Cain as a winemaking consultant in 1990, after having spent time at Peter Michael Winery and Mouton Rothschild. He became winemaker and general manager in 1991, and credits owners Jim and Nancy Meadlock for their patience and support over the years, and for providing him with the spectacular location that is Cain Vineyard & Winery. Originally from Seattle, Washington, Chris studied "Ideas and Methods" at the University of Chicago, followed by chemistry and chemical engineering at the University of Washington. In 1982, he dedicated himself to the profession and enrolled in the School of Agronomy in Montpellier.



PHILIPPE BASCAULES

MANAGING DIRECTOR & WINEMAKER, INGLENOOK WINERY

Personally chosen by Francis Ford Coppola, renowned French winemaker Philippe Bascaules came to Napa from Bordeaux in 2011 to become General Manager of the great American wine estate, Inglenook. Born in the southwest of France, Bascaules was a gifted student with a love of nature that ultimately inspired his passion for oenology. In 1990, after receiving a degree in Agricultural Engineering with a specialty in oenology from Montpellier University in France, Bascaules began his career as assistant to the Estate Director at the legendary Château Margaux, one of France's five First Growth Bordeaux estates. Bascaules became Estate Director in 2000, overseeing viticulture and vinification and working alongside renowned General Manager Paul Pontallier. Bascaules' experience making some of the world's most critically acclaimed wines has taught him the importance of respecting the heritage of a great terroir.

At Inglenook, Bascaules now leads a team of talented winemaking professionals dedicated to Coppola's vision of making Inglenook the finest New World estate wine. In 1890, founder Gustave Niebaum stated that Inglenook would one day "produce the finest wines, to equal and excel the most famous vintages of Europe." Over a century later, Coppola and Bascaules proudly continue the Inglenook legacy.



XAVIER CHONÉ

CONSULTANT ON WINE, VINEYARD, TERROIR

Xavier Choné is an international terroir and wine consultant based in Bordeaux. His work demonstrates that terroir can be seen as a practical concept used to analyze soil, climate conditions and vineyards. With this approach, he develops and manages vineyards in order to achieve fine, elegant and powerful wines. His expertise aims at maximizing the effect of terroir in order to produce the most distinctive wines. His consulting encompasses soil and climate expertise, vineyard analysis and evaluation, vineyard architecture development at the planting stage, and vineyard management (including pruning, irrigation, fertilization, canopy, and crop control). He also advises on harvest and winemaking decisions. Through his experiences in both the New World and non-irrigated vineyards in France, Xavier developed a powerful and original expertise in vineyard irrigation management: managing vine water deficit with irrigation. Xavier graduated from Bordeaux University in 2001, receiving a PhD in Viticulture and Enology. During this work, he focused specifically on vine water status and especially on moderate vine water deficit on the more famed French terroirs. In addition to his PhD, Xavier received an Enology and Viticulture Masters degree.





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.

JOHN CONCANNON

4TH GENERATION VINTNER, CONCANNON VINEYARD



The Concannon legacy began in 1865 when James Concannon sailed from the rocky coast of Ireland to become the first Irish immigrant to establish a successful winery in America. As a founding family of the California wine industry, all four generations have made remarkable contributions towards creating award-winning wines. John is the first child of Jim and Helen Concannon who celebrated his birth, as well as Jim's production of America's First Petite Sirah™ in 1961. From early childhood, John worked in all aspects of the winery's operation, learning every facet of the family business, including vineyard management, cellar operations and the wine laboratory. There, he was taught the artistry and science of creating beautifully balanced wines and blending for optimum flavor and complexity. After graduating from California State University, John successfully distinguished himself in the medical field for 23 years, during which time he expanded his skills and experience in business management. As the 4th Generation Vintner, John has implemented many upgrades in the winery's winemaking practices and continually pursues the most cutting-edge technologies for improving and expanding vineyard and winery operations, as well as sustainable environmental conservancy.

MICHAEL SILACCI

WINEMAKER, OPUS ONE



Michael Silacci joined Opus One in 2001 as director of viticulture and enology and became winemaker in 2004, taking on responsibility for all aspects of viticulture and winemaking. Prior to his appointment at Opus One, Mr. Silacci spent six years as winemaker at Stag's Leap Wine Cellars, one year as winemaker at King Estate in Oregon, and six years at Beaulieu Vineyard. He also made wine in France and Chile. Mr. Silacci holds a master's degree in viticulture from the University of California, Davis in addition to undergraduate degrees in enology from the University of California, Davis, and the Institut d'Oenologie at the Université de Bordeaux. Advancing a holistic vision of winegrowing as the ultimate expression of terroir, Mr. Silacci ensures that the connection between viticulture and winemaking at Opus One is seamless, reflecting the philosophy of founders Baron Philippe de Rothschild and Robert Mondavi. Mr. Silacci seeks to enhance tradition and maintain innovation. His wines express time and place.

SPEAKERS - DAY TWO

CARLOS FALCÓ, MARQUÉS DE GRIÑÓN

CHAIRMAN, PAGOS DE FAMILIA MARQUÉS DE GRIÑÓN, S.A.

D. Carlos Falcó, Marqués de Griñón, was born in Seville, Spain, and is widely recognized as a pioneer in the modernization of viticulture and winemaking in Spain. He holds an agricultural engineering degree from the University of Louvain in Belgium and also graduated from the University of California, Davis. He introduced the Syrah and Petit Verdot varieties in Spain, as well as Cabernet Sauvignon in Castilla La Mancha. His Dominio de Valdepusa estate in Toledo has been at the center of his pioneering techniques, with the introduction of drip irrigation, a worldwide first for viticulture, in 1974, Smart Dyson canopy management in 1994, subsurface drip irrigation and partial root drying in 1999, and the use of electronic controls known as dendrometers to monitor water stress in the vines in 2000. In 1999, he wrote his first book, *Entender de Vino*, (Understanding Wine), published by the leading Spanish publisher Planeta Group. In 2012, his second book, *Oleum*, a comprehensive work on the world of extra virgin olive oil, was presented at the Frankfurt International Book Fair and will soon be published in Italian and Spanish.



JULIO MOURELLE

WINEMAKER, PAGOS DE FAMILIA MARQUÉS DE GRIÑÓN, S.A.

Julio Mourelle was raised in Spain and holds a BS in Pharmacy from the University of Santiago where he majored in Plant Physiology, as well as a Masters in Food Science at the University of California, Davis. While completing his Masters he interned at Stag's Leap Wine Cellars and later became assistant winemaker at Sterling Vineyards in Napa Valley where he was put in charge of experimental wines. His experiences in California and his close encounter with their cutting edge viticultural and oenological techniques deeply influenced Julio's views on winemaking. In 1995 Julio returned to Spain and became the winemaker for Dominio de Valdepusa, one of Spain's most advanced wineries, which was pioneering various new world techniques in Europe. Julio has been working directly with Carlos Falcó, widely recognized as a pioneer of Spanish viticulture for almost 20 years, and has been a key player in Valdepusa's permanent role as a leader of the Spanish Wine Revolution. His passion and hard work, along with Carlos' unflinching search for excellence, has created a successful combination of traditional values and innovation, which is clearly reflected in their wines.



DARICE SPINELLI

WINEMAKER, NICKEL & NICKEL

Darice Spinelli joined Nickel & Nickel as winemaker in 1998 with the ambition to produce superior single-vineyard wines. Counting nearly twenty-five years of winemaking experience, Spinelli provides both the knowledge of producing wines from specific terroirs in California as well as an uncompromising resolve to create the best possible wines from vintage to vintage. In crafting the Nickel & Nickel wines, she sees her role as one of providing harmony to the vineyard, doing everything possible to let the wines sing. It is Spinelli's hope to capture and enhance the natural balance and quality that come from a great vineyard site.





SPEAKERS - DAY THREE

DAVID BLOCK

PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS



Professor Block is the Marvin Sands Department Chair and Professor in Viticulture and Enology at UC Davis, with a joint appointment in the Department of Chemical Engineering and Materials Science. He also holds the Ernest Gallo Endowed Chair in the Department of Viticulture and Enology. Since joining UC Davis, his research has spanned various topics, including development of fermentation datamining, modeling, and optimization methods, metabolic engineering of yeast and lactic acid bacteria for improved biofuel and recombinant protein production, and catalytic conversion of agricultural waste streams into fuels and value-added chemicals. Prior to joining UC Davis, he worked for Hoffmann-La Roche, Inc. in Nutley, NJ where he was in charge of fermentation process development groups, as well as designing and operating process control systems for new biopharmaceutical manufacturing facilities. David holds a B.S.E. from the University of Pennsylvania and a Ph.D. from the University of Minnesota, both in Chemical Engineering.

ANDREW WALKER

PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS



Dr. Walker has been a faculty member of the Department of Viticulture and Enology since 1989, the same year he began breeding grapes. His research program focuses on developing new rootstocks with resistance to fanleaf, dagger and root-knot nematodes and phylloxera. His lab studies the genetics of resistance to these pests, their genetic diversity and aggressivity, and host/pest interactions of these pests with grape species. Dr. Walker's lab is also actively involved in breeding table, raisin and wine grapes for resistance to Pierce's disease and powdery mildew. He teaches two parts of a three-quarter course, Viticultural Practices, which instructs students in rootstock and scion selection and identification, propagation practices, pruning and training, trellising, and vineyard development. Dr. Walker received his Bachelor's in Botany in 1975, a Master's in Horticulture/Viticulture in 1983, and a PhD in Genetics in 1989 from the University of California, Davis. In November 2000, he was appointed the Louis P. Martini Endowed Chair in Viticulture.

LINDA BISSON

PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS



Dr. Bisson's main area of research is the investigation of utilization of carbon and energy sources in yeast, with a specific focus on how eukaryotic cells detect energy sources in their environment and prioritize use when presented with a mixture of substrates. She is using the yeast *Saccharomyces cerevisiae* as a model system, because of the ease of genetic manipulation of this organism. Her research is important from a very fundamental perspective, in adding to our knowledge of the mechanisms of regulation of metabolism, but also has broad application in both enology and medicine. Incomplete fermentations are a problem in wine-making, caused by the failure of the yeast to consume all of the available sugar. Bisson served as Department Chair from 1990-1995; her term saw the dedication of The Jacob Research Center at the Oakville Experimental Field Station. Her contributions in yeast biology in the natural grape juice environment were acknowledged by the award of Honorary Research Lecturer for the 50th Annual Meeting of the Society of Enology and Viticulture in 2000.

SPEAKERS - DAY THREE

DARIO CANTU

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 PhD in Fall 2009. In the Viticulture and Enology Department, Dr. Cantu's research integrates principles of systems biology and quantitative genetics and uses genomics and bioinformatics to dissect the molecular networks underlying understand and manipulate complex traits in grapevines cultivated plants, including grapevines, tomato, and wheat. Research topics range from (i) plant resistance to pathogens, (ii) the evolution of pathogenicity in fungal plant pathogens, (iii) the relation between plant development and the association with microorganisms, and (iv) the molecular determinants of fruit development and ripening.



DAVID MILLS

PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS

Dr. Mills studies the molecular biology and ecology of bacteria that play an active role in fermented foods and beverages. In the last 20 years Dr. Mills has mentored over 30 graduate students and postdocs and published more than 100 papers, including seminal work on lactic acid bacterial and bifidobacterial genomics. At UC Davis, Dr. Mills co-founded the Milk Bioactives Program, a successful multidisciplinary effort to define, investigate and translate the beneficial aspects of human milk and its role in human health. Dr. Mills has served as a Waksman Foundation Lecturer for the American Society for Microbiology and currently serves as an associate editor for the journal Microbiology. In 2010 Dr. Mills was awarded the Cargill Flavor Systems Specialties Award from the American Dairy Science Association and in 2012 he was named the Peter J. Shields Chair in Dairy Food Science. Dr. Mills also serves on the Science/Research Advisory Boards of several food and health-focused companies.



ANITA OBERHOLSTER

PROFESSOR, DEPARTMENT OF VITICULTURE AND ENOLOGY, UC DAVIS

Dr. Anita Oberholster joined the department in April 2011 as a new Cooperative Extension Specialist in Enology. During her PhD studies she was involved in the development of the mouth-feel wheel for red wine and investigated the changes in polymeric pigment structure and composition with wine aging. Dr. Oberholster's research focuses on both wine and analytical chemistry. Her research focuses mainly on the influence of different winemaking techniques on phenol composition and quality, specifically addressing the polymeric pigment and tannin formation and composition, the development of techniques for the measurement thereof and their subsequent influence on mouth-feel. In addition, she is involved in projects investigating the influence of abiotic factors on grape tannin and norisoprenoid precursor (carotenoids) and chlorophyll development.





SPEAKERS - DAY THREE

FREDRIK JOHANSSON

WINEMAKER, STAGLIN FAMILY WINERY



Fredrik Johansson is a transplanted Connecticut Yankee born to Swedish parents who moved to California 24 years ago to study engineering at the University of California, Berkeley. A change in his field of study to developmental economics and literature lead him to an initial career in law and investment management in Silicon Valley where he had the good fortune of working with several serious wine collectors who fueled his burgeoning passion for wine and ultimately altered the trajectory of his life. Serendipity allowed him to meet consulting winemaker Thomas Rivers Brown with whom he apprenticed for four years to acquire the core of his winemaking knowledge and from whom he learned the singular importance of vineyards and terroir. He has worked at Nicholson Ranch in Sonoma, Two Hands Wines in Australia and Outpost Wines on Howell Mountain in Napa Valley where he oversaw several of Thomas' consulting projects, including Schrader Cellars and Maybach Family Vineyards. Since 2007 he has been the winemaker at Staglin Family Vineyard where he has had the fortune of collaborating with two legends in the industry, Michel Rolland and David Abreu. Fredrik believes that wine should be an expression of time and place, that great wines come from great vineyards, and that ideal winemaking is palate based with a good technical and analytical backing that is ultimately transparent.

STÉPHANE DERENONCOURT

WINEMAKER, CONSULTANT AND CEO, DERENONCOURT CONSULTANTS



Stéphane Derenoncourt is a winemaker and consultant originally from the north of France. He arrived in Bordeaux in the early 1980s and began his career in viticulture. Wine thus came into his life both as a necessity and as a passion. He taught himself, incorporating his experience from working in a variety of appellations. Increasingly fascinated by the concept of terroir, he drew inspiration from the Burgundy model, basing his style on minerality and freshness, and developed his own working methods that are more intuitive and less systematic than the norm. Underpinning his philosophy was the art of observation and tasting—both the juice and the resulting wine. In 1999 Stéphane and his wife Christine acquired Domaine de l'A, an estate in the Castillon Côtes de Bordeaux wine area. As a winemaker but also a consultant, he now works on nearly 100 estates, providing a global approach encompassing every stage in the process, from the vine to the bottle. His work is defined as a quest for the optimum expression of the terroir. The aim of his various methods is to encourage the roots to explore the soil so that all of its components are transferred to the fruit. As Stéphane believes, “The less Man attempts to change the terroir, the better the wine.” It is important for him not to “sign” his wines, as he feels his wines should be singular, fresh and sensual—thirst-quenching wines—as he likes to call them.

SPEAKERS - DAY THREE

MICHEL ROLLAND

VINTNER, CONSULTANT

Born into a viticultural family in Libourne, Michel Rolland grew up on the family's estate Château Le Bon Pasteur in Pomerol. He enrolled at the School of Viticulture and Oenology at La Tour Blanche and the Faculty of Oenology at the University of Bordeaux, where he met his wife, Dany. In 1973, Dany and Michel partnered with Mr. & Mrs. Chevrier, at the oenological laboratory in Libourne, from whom they purchased the Jean Chevrier laboratory. Michel began pursuing his dream of developing different wines, and of gaining a better understanding of the vineyard, soil and people. His life then took on a new perspective, as he became a field oenologist rather than a laboratory one. In 1979, after his father's death, the couple began managing the family estates, Château Le Bon Pasteur in Pomerol, Château Rolland-Maillet in St-Émilion and Château Bertineau St-Vincent in Lalande de Pomerol. Michel's work in France, and in Bordeaux in particular, attracted international attention and within a few years he became a sought-after consultant for wine-growing estates across the globe. Michel has developed several personal projects around the world, including Clos de los Siete, Mariflor and Val de Flores in Argentina, Bonne Nouvelle in South Africa, and a partnership with François Lurton at Campo Eliseo in Spain. Most recently, Michel released his first American cuvee, MR Napa Valley. Whether as an owner or a consultant, Michel retains his enthusiasm, curiosity and passion of his earliest beginnings, fed by a deep attachment to the land. Today, Michel provides advice to over 150 estates within 14 different countries.





INTERNATIONAL CABERNET SYMPOSIUM

2014

PARTICIPANTS

INTERNATIONAL ATTENDEES

Dominique Arangoits	Directeur Technique	Domaines Reybier	France
Fernando Buscema	Technical Director	Bodega Catena Zapata	Argentina
Xavier Choné	Consultant		France
Stéphane Derenoncourt	Vintner/Consultant	Derenoncourt Consultants	France
Philippe Dhalluin	Managing Director	Baron Philippe de Rothschild S.A.	France
Carlos Falcó	President	Pagos de Familia Marques de Griñon S.A.	Spain
Olga Fusari	Assistant Winemaker	Tenuta dell'Ornellaia e Masseto	Italy
Miriam Gómez	Licenciada en Enología	Antigal Winery & Estates	Argentina
Enrique Macías Gómez	Director de Viticultura	Bodegas Vega Sicilia, S.A.	Spain
Axel Heinz	Director of Production	Tenuta dell'Ornellaia e Masseto	Italy
Gustavo Hormann	Winemaker	Montes Wines	Chile
Luke Jolliffe	Senior Winemaker	Stella Bella Wines	Australia
Julio Mourelle	Winemaker	Pagos de Familia Marques de Griñon S.A.	Spain
Rob Mann	Estate Director/Winemaker	Cape Mentelle Vineyards	Australia
Isabel Mitarakis	Winemaker	Concha y Toro	Chile
Aurelio Montes	Owner	Montes Wines	Chile
Alessio Neri	Agonomist	Tenuta dell'Ornellaia e Masseto	Italy
Roy Urvieto	Enologist	Bodega Catena Zapata	Argentina
Michel Rolland	Vinter/Consultant		France
Juan Enrique Sabja	Winemaker	Concha y Toro	Chile
Alejandro Vigil	Winemaker	Bodega Catena Zapata	Argentina

UNITED STATES ATTENDEES

PJ Alviso	Manager, Viticulture	Duckhorn Vineyards	St. Helena
Kale Anderson	Director of Winemaking	Pahlmeyer Winery	St. Helena
Renee Ary	Associate Winemaker	Duckhorn Vineyards	St. Helena
Michael Barreto	Winemaker	Le Vigne Winery	Paso Robles
Philippe Bascaules	Winemaker	Inglenook Winery	Rutherford
Michael Beaulac	Winemaker	Pine Ridge	Stags Leap
Bob Betz	Vintner	Betz Family Winery	Washington
Dan Blue	Owner	Jessup Cellars	Yountville
Pam Bond	Director of Vineyard Operations	Swanson Vineyards and Winery	Oakville
Lauren Cadwallader	Assistant Vineyard Manager	Enterprise Vineyards	Sonoma
Chris Cameron	VP-Director of Winemaking	Broken Earth Winery	Paso Robles
Stacy Clark	Winemaker	Charles Krug Winery	St. Helena
Victoria Coleman	Winemaker	GWC	Napa
John Concannon	4th Generation Vintner	Concannon Vineyards	Livermore
Phil Coturri	CEO	Enterprise Vineyards	Sonoma
Naoko Dalla Valle	Proprietor	Dalla Valle Vineyards	Oakville
Maya Dalla Valle	Co-Owner	Dalla Valle Vineyards	Oakville
Mark Fasi	Assistant Winemaker	Paradigm Winery	Oakville
Chris Figgins	Owner/Winemaker	Figgins Family	Washington
Caleb Foster	Owner/Winemaker	Caleb's Wines, LLC	Washington

(CONTINUED)

UNITED STATES ATTENDEES (CONTINUED)

Shelia Gentry	General Manager	Oakville Ranch	Oakville
Deborah Golino	Ph.D, Professor	UC Davis	Davis
Steve Griessel	Owner	Betz Family Winery	Washington
Bridgit Griessel	Owner	Betz Family Winery	Washington
Suzanne Groth	VP, Sales & Marketing	Groth Vineyards & Winery	Oakville
Julian Halasz	Senior Winemaker	Concannon Vineyard	Livermore
Ren Harris	Owner	Paradigm Winery	Oakville
Christopher Howell	General Manager	Cain Vineyards & Winery	St. Helena
Fredrik Johansson	Winemaker	Staglin Family Vineyard	Rutherford
Nathalie Juré	Assistant Winemaker	Opus One	Oakville
Paulius Kaselionis	Vineyard Manager	JUSTIN Vineyards and Winery	Paso Robles
Justin Kinkade	Enologist	Pahlmeyer Winery	St. Helena
Nigel Kinsman	Winemaker	Araujo Estate Wines	St. Helena
Robin Lail	Owner	Lail Vineyards	St. Helena
Lawrence Lohr	Director of Wine Education	J. Lohr Vineyards & Wines	Paso Robles
Jerome Lohr	Founder	J. Lohr Vineyards & Wines	Paso Robles
Steve Lohr	CEO	J. Lohr Vineyards & Wines	Paso Robles
Colin MacPhail	General Manager	Larkmead Vineyards	St. Helena
David Marchesi	Winemaker	Duckhorn Vineyards	St. Helena
Nicole Marchesi	Winemaker	Far Niente Winery	Oakville
Helene Mingot	Technical Coordinator	Araujo Estate Wines	St. Helena
Caleb Mosley	Napa Valley Vineyard Manager	Quintessa	Rutherford
Bill Murray	Winemaker	Canoe Ridge	Washington
Matt Ortman	Winemaker	Villa San Juliette	Paso Robles
David Pearson	CEO	Opus One	Oakville
Kevin Pogue	Ph.D/Professor/Geologist	Whitman College	Washington
Lucas Pope	Vineyard Manager	Halter Ranch Vineyards	Paso Robles
Nicolette Pruss	Winemaker/Owner	NC Cellars, LLC	Napa
Paul Roberts, MS	COO	Colgin Cellars	St. Helena
Glenn Salva	Estate Director	Antica Napa Valley	Napa
Kevin Sass	Winemaker	Halter Ranch Vineyard	Paso Robles
David Sheffer	Assistant Winemaker	Pahlmeyer	St. Helena
Scott Shirley	Winemaker	JUSTIN Vineyards & Winery	Paso Robles
Michael Silacci	Winemaker	Opus One	Oakville
Darice Spinelli	Winemaker	Nickel & Nickel	Oakville
Molly Strupp	Assistant Winemaker	Halter Ranch Vineyards	Paso Robles
Skylar Stuck	General Manager	Halter Ranch Vineyards	Paso Robles
W. Clarke Swanson, Jr.	Owner/CEO	Swanson Vineyards	Oakville
Allison Tauziet	Winemaker	Colgin Cellars	St. Helena
Charles Thomas	Winemaker	Quintessa	Rutherford
Vance Thompson	Owner	Jessup Cellars	Yountville
Alan Viader	Director of Winemaking	Viader Vineyards & Winery	Deer Park
Michael Weis	Winemaker	Groth Vineyard & Winery	Oakville
Bruce Wileman	Owner/President	Big Meadows Cellars	Exeter
Sandy Wileman	Co-Owner	Big Meadows Cellars	Exeter



INTERNATIONAL CABERNET SYMPOSIUM

2014

STEERING COMMITTEE:

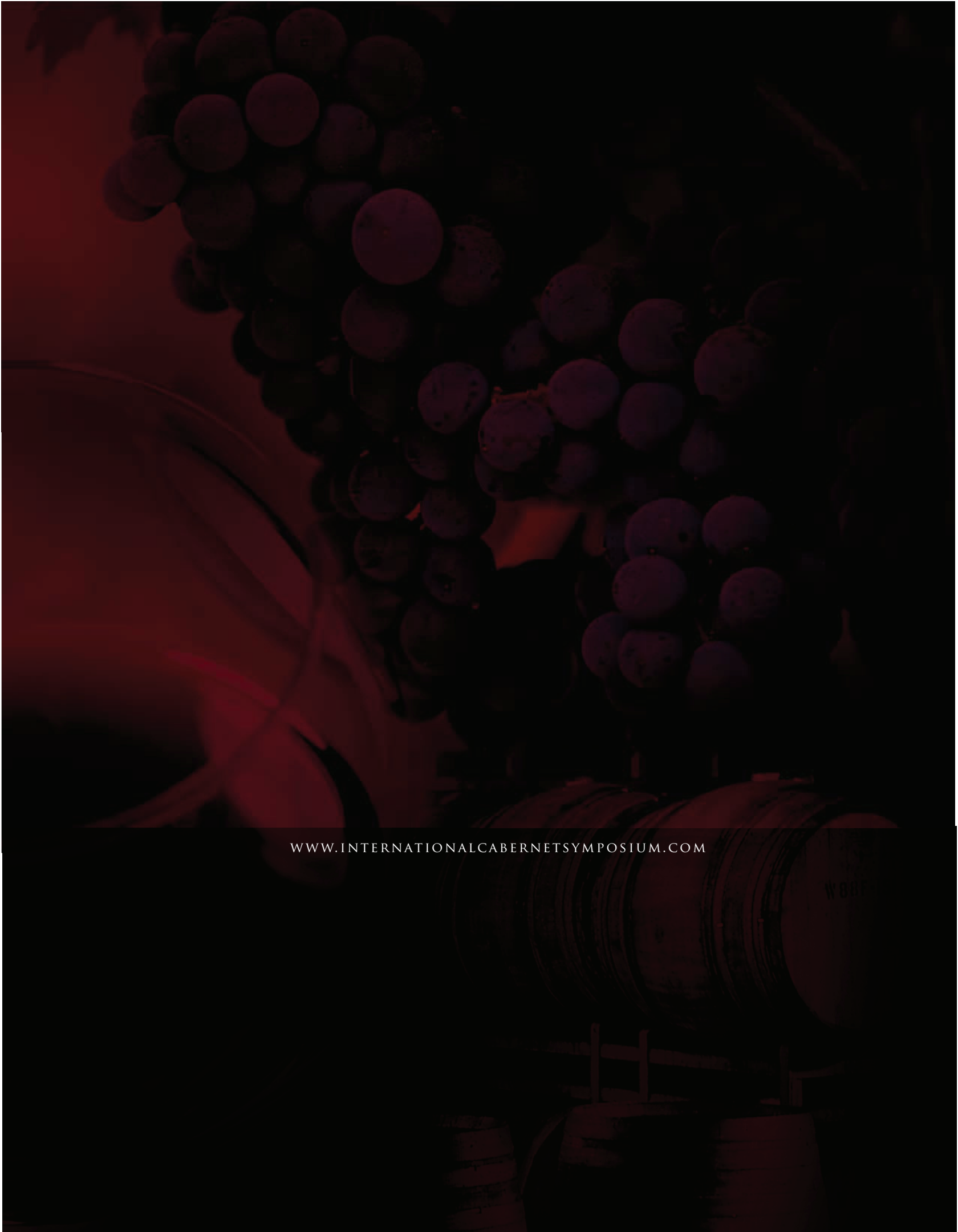
Antica Napa Valley - Glenn Salva, Estate Director
Araujo Estate - Antoine Donnedieu de Vabres, CFO
Colgin Cellars - Paul Roberts, COO
Cain Vineyard & Winery - Christopher Howell, General Manager, Winemaker
Far Niente - Mary Grace, Vice President Communications & Marketing
Groth Vineyards & Winery - Suzanne Groth, Vice President Sales & Marketing
Nickel & Nickel - Mary Grace, Vice President Communications & Marketing
Opus One - David Pearson, President and CEO / Michael Silacci, Winemaker
Pine Ridge Winery - Erle Martin, President and CEO
Quintessa - Agustin Francisco Huneeus, Owner / Meaghan Becker, Marketing Director
Staglin Family Vineyard - Garen, Shari and Shannon Staglin, Owners

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