

Save the Date: 2-Day Wine Grape Short Course, Dec 12 and 13 on campus

WHAT: 17-18: Pete Christensen Wine Grape Short Course

WHEN: Tuesday, December 12 and Wednesday, Dec 13, 2017

WHERE: UC Davis Conference Center, 550 Alumni Lane, Davis, CA 95616

COST: \$350.00 for both days

This is the program you've been asking for!

The Department of Viticulture and Enology at University of California Davis is pleased to present a two-day short course of wine grape production at the UC Davis Conference Center. The short-course is designed to address the production issues growers maybe facing in our diverse growing regions. Both new and experienced growers will benefit from this short-course. The topics we will focus on three main areas: 1) Vineyard soils/site preparation and irrigation system design: This focus area will present a deeper understanding on soil parent materials, micro-irrigation system design, rootstock choices and cover crops and interactions with the vineyard planting systems. 2) Production: This focus area will deliver information on trellising systems for high efficiency production, grapevine mineral nutrition, grape berry ripening and how to counteract heat spikes, irrigation scheduling, virus diseases and their physiology 3) Mechanical and Precision Viticulture: This focus area will deliver science based information on mechanization steps in canopy management, interpreting proximal and remote sensing data, processing sensor data, data gathering by neighborhood associations.

Lastly, a panel of production viticulturists will lead a Q and A session on developing issues in the State.

This is a great opportunity to bring your comments and inquiries to the speakers, and your colleagues, for a practical discussion by experts with no stake in the outcome.

We think this will be one of our best programs yet, so be sure to sign up early to avoid a wait-list sign-up later.

The *tentative* agenda for each day follows:

TUESDAY, DEC 12 – 8:00 am – 4:00 pm

- 8:00 Registration and Coffee, Pastries
- 9:00 Welcome and Introductions: *Kaan Kurtural, Extension Specialist in Viticulture, Dept of Viticulture & Enology, UCD*
- 9:10 Soil Preparation for New Plantings: *Jean-Jacques Lambert, Dept of Viticulture & Enology, UCD*
- 9:45 Weed Control Options for Vineyards: *John Roncoroni, UCCE Napa County, Weed Specialist*
- 10:20 Break
- 10:35 Cover Crop Management in Vineyards: *Kerri Steenwerth, USDA, ARS, Dept of Viticulture & Enology, UCD*
- 11:10 Micro-irrigation System Design for Vineyards: *Daniele Zaccaria, Dept of Land, Air and Water Resources, UCD*
- 11:45 LUNCH
- 12:45 Water Relations of the Grapevine; Fundamental Physiology: *Andrew McElrone, USDA, ARS, Dept of Viticulture & Enology, UCD*
- 1:20 Trellis Choices for Production Efficiency: *TBD*
- 1:55 Current Breeding Efforts in Drought- and Salt-Tolerant Rootstocks: *Andrew Walker, Professor, Dept of Viticulture & Enology, UCD*
- 2:30 Break
- 2:45 Factors Affecting Fertility of the Compound Buds in Grapevines: *TBD*

- 3:20 Data Sharing Amongst Grower and Neighborhood Groups: *Monica Cooper, Viticulture Farm Advisor, Napa County UCCE*
- 3:45 Wrap-up and Questions

WEDNESDAY, DEC 13 – 8:00 am – 4:00 pm

- 8:00 Registration and Coffee, Pastries
- 9:00 Welcome and Introductions: *Kaan Kurtural, Extension Specialist in Viticulture, Dept of Viticulture & Enology, UCD*
- 9:10 Effects of Virus Diseases on Grapevine Physiology: *Dario Cantu, Professor, Dept of Viticulture & Enology, UCD*
- 9:45 Effects of Light Intensity on Berry Phenolics: *Johann Martinez, Dept of Viticulture & Enology, UCD*
- 10:20 Break
- 10:35 An Introduction to Precision Viticulture: *Luca Brillante, Dept of Viticulture & Enology, UCD*
- 11:10 Delineation of Vineyard Soils; Impacts on Productivity and Berry Composition: *TBD*
- 11:45 LUNCH
- 12:45 Current Tools Available for Vineyard Mechanization: *Kaan Kurtural*
- 1:20 Cultural Practices for High- Production Efficiency in the San Joaquin Valley: *George Zhuang, Viticulture Farm Advisor, UCCE, Fresno County*
- 1:55 Mineral Nutrition Management in Producing Vineyards: *TBD*
- 2:30 Break
- 2:45 Mechanical Harvesting – Tools of the Trade: *Kaan Kurtural*
- 3:20 Optical Berry Sorting with Mechanical Harvesters; Impacts on Wine: *Anita Oberholster, Extension Specialist in Enology, Dept of Viticulture & Enology, UCD*
- 3:45 Wrap-up and Questions

REGISTRATION INFORMATION:

Cost: \$350.00, for both days, includes continental breakfast, lunch and all handouts

To register by CREDIT CARD: [1st Pete Christensen Wine Grape Short Course December 12-13 in Davis, CA](#)

To register by CHECK please contact Kay at klbogart@ucdavis.edu.