

2014 OHIO GRAPE AND WINE DAY*



August 13 • 1 P.M. • Trade area opens at 11 A.M.

Ashtabula Agricultural Research Station

2625 South Ridge Road East

Kingsville, OH 44048

*Followed immediately by the NE Ohio Grape Twilight Tour, 5-8 P.M., Ferrante Winery. For information call 440-576-9008.

Opening Remarks

Presented by Bruce A. McPheron, Vice President for Agricultural Administration and Dean, College of Food, Agricultural, and Environmental Sciences.

Program - Focus on vine protection and winter injury recovery

- Strategies for Winter Injury Recovery in Ohio Vineyards
- Variety Update, a Prelude to the Grape Twilight Tour Wine Tasting
- Grapevine Phylloxera and Invasive Insect Trapping
- Grape Pathology Update
- Tree Assistance Program (TAP) Update
- Demo: Soil Hill-up to Protect Grapevines, Select Mechanical Options

Speakers

- Imed Dami, Horticulture and Crop Science
- David Scurlock, Horticulture and Crop Science
- Michael Ellis, Plant Pathology
- David Marrison, Ohio State University Extension
- Darlene Costilow, Ashtabula/Geauga/Lake Farm Service Agency

Directions

Take I-90 East to Exit 235/OH-193, Kingsville; travel north 1 mile to South Ridge Road (St. Rt. 84), then west 1 mile to 2625 South Ridge Road. The station is on the right (across from the water tower).

Directions to Ferrante's Winery

From the Ashtabula Agricultural Research Station turn left out of the drive going east on S. Ridge Rd./OH-84 for 1 mile. Turn right onto OH-193 heading south for 0.7 miles. Turn right onto I-90 West and travel 17 miles. Take Geneva Exit 218/OH-534, on right. Turn left heading south on OH-534 for 0.8 miles. Turn right onto N. River Road/OH-307 for 0.8 miles. Ferrante Winery & Ristorante is on your right at 5585 N. River Rd.

For more information

Greg Johns

440-224-0273

johns.1@osu.edu

www.oardc.ohio-state.edu/branches/branchinfo.asp?id=1

or go.osu.edu/ne-events

 **THE OHIO STATE UNIVERSITY**
COLLEGE OF FOOD, AGRICULTURAL,
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2014 Northeast Ohio Twilight Grape Tour

Wednesday, August 13, 2014 (5:30 to 8:30 p.m.)

Ferrante Winery & Ristorante

5585 State Route 307 - Harpersfield, Ohio 44041

440-466-8466

<http://www.ferrantewinery.com/>



A Ferrante Family Tradition The Ferrante family has been selling wine since 1937 when Anna and Nicholas Ferrante opened their first winery in Cleveland's Collinwood area. In the 1970s, sons Peter and Anthony built state-of-the-art winemaking facilities in the family's Harpersfield Township vineyard. In the 1980s, their families opened a thriving restaurant to showcase wine with food. Many of the excellent wines are made from the 28 acres of grapes on State Route 307 in Harpersfield Township. Grape varieties raised include Riesling, Chardonnay, Cabernet Franc, Cabernet Sauvignon, Gewurtraminer, Vidal Blanc, and Pinot Gris.



Attend the Ohio Grape & Wine Day Before the Twilight Tour (12:00 - 4:45 p.m.)

Producers are encouraged to attend the 2014 Ohio Grape & Wine Day at the OARDC Ashtabula Research Station located at 2625 South Ridge Road East in Kingsville, Ohio from 12:00 to 4:45 pm. The Trade Show Area will open at 11:00 a.m. Some of the topics that will be discussed at this event include: Strategies for Winter Injury Recovery in Ohio Vineyards, Variety Update, Grapevine Phylloxera & Invasive Insect Trapping, Grape Pathology Update, Tree Assistance Program (TAP) Update, and Soil Hill-up Demonstration. This is a nice opportunity to dialog "one on one" with OARDC personnel with grape responsibilities. For more information about this event, call the OARDC Ashtabula Research Station at 440-224-0273.

About the Twilight Tour (5:30 - 6:45 p.m.)

The USDA-ARS Spray Technology Group from Wooster Ohio will be on hand to demonstrate their new intelligent sprayer. This sprayer is unique as it uses a laser to measure the height, width and density of the canopy. The nozzles use pulse-modulated technology to apply the right amount of pesticide for the canopy present. The sprayer has been trialed for three years in the nursery industry and has shown reductions of up to 75% in water and pesticide use with equal control. The sprayer is run by touch pad controls in the tractor cab and will detect and adjust volumes for ground speed. It is estimated this sprayer can save growers up to \$400 per acre per year on insecticide and fungicide sprays. Less spray drift, reduced volume sprayed, less man hours, and less chance of pesticides in the environment are all promising features of this new sprayer. OSU Extension also is conducting a herbicide trial testing Chateau, Trellis, Alion, Princep and Pendimethalin Aquacap herbicides. Come learn more about the herbicides in this spray trial.



Every grower in the state of Ohio was affected by the extreme low temperatures this past winter. Dr. Imed Dami, OSU Extension Viticulturist, will be on hand to demonstrate how to manage damaged vines using different strategies of sucker training. Dr. Dami is conducting a research study at Ferrante's analyzing different methods to manage winter damaged vines. Don't miss this chance to see first-hand how to manage your grape vines. Mr. Todd Steiner, OSU Extension Enologist, will also be on hand to provide a presentation and tasting of selected wines produced from the grape varieties in the New Variety Trail Blocks at the OARDC Ashtabula Research Station and Wooster, Ohio.

More on Back



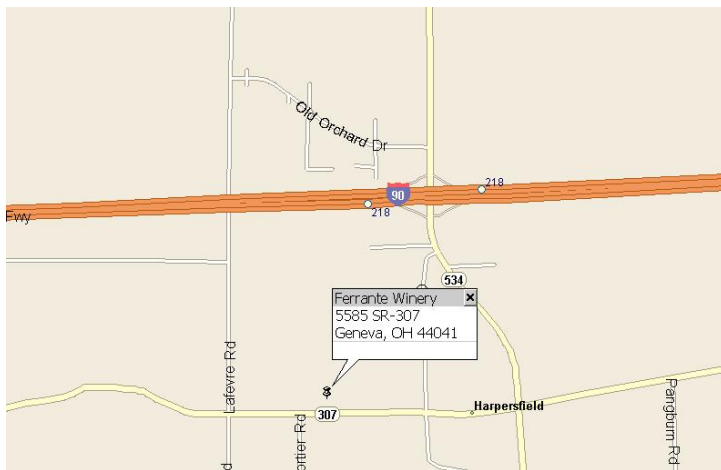
Dinner (6:45 – 7:30 p.m.)

Dinner will be served at the conclusion of the tour (approximately 6:45 p.m.). Participants will be treated to dinner featuring Chicken Piccata and Penne Rockefeller Pasta tossed with fresh spinach leaves, bacon, tomatoes, and Swiss Cheese with hints of white wine. This meal will be accompanied by roasted string beans, bread, and a house salad with Cabernet Vinaigrette dressing. Toasted Almond Italian Crème Cake will be the featured dessert. Iced Tea and Coffee will be available. A cash bar will be made available for those who wish to sample wine. The dinner fee will be \$20 per person. In order to ensure a meal, we must have reservations by Monday, August 4, 2014. Please send us the registration form below to reserve your meal. This should be a marvelous evening topped off by a great dinner and fantastic fellowship!!!

**Call the OSU Extension office at 440-576-9008 to make your reservations.
Reservations must be made by 4:30 p.m. Monday, August 4.**

Directions to Ferrante Winery from Ashtabula Research Station

- Follow South Ridge Road west to State Route 11
- Take Route 11 South to Route 90 west
- Take Route 90 west to Route 534 south
- Take Route 534 south to Route 307 west
- Follow 307 west to Ferrante Winery & Ristorante



2014 NE Ohio Twilight Grape Tour

Name _____

Address _____

Phone _____

Email _____

No. of Reservations for Twilight Tour Dinner _____ @ \$20.00 per person Total Due \$ _____

Reservations are due by August 4, 2014. Please mail today to OSU Extension, 39 Wall Street, Jefferson, OH 44047