

Pennsylvania Quality Assurance Group  
Summer 2011 Workshop

Two Days with Clark Smith  
An Immersion in Wine

August 3rd and 4th 9AM-5PM

Registration fee: \$275 per person (Free to members of the PQA)  
Or you could fly to California and pay \$350. Includes 450 page syllabus (\$100 Value)

Space Limited to 30 attendees

Lancaster Farm and Home Center, 1383 Arcadia Rd, Lancaster, PA 17601

This two-day workshop is based Smith's UC Davis short course with emphasis on topics chosen as the most relevant to Pennsylvania and Mid-Atlantic winemaking.  
An abbreviated list of topics is appended to this notice.

There will be opportunities for Mr. Smith to offer opinion and suggestions on your own wines. Please bring samples for tasting if you wish to participate.

A free presentation on "Music and Wine" the afternoon of the 4<sup>th</sup> at no cost.

Continental breakfast and lunch provided both days  
Registration opens at 8 AM August 3rd

Registration (please register by July 1<sup>st</sup>. Limited to first 30 respondents)

Name (s): \_\_\_\_\_

Vineyard: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Number attending: \_\_\_\_\_ x \$275 = Total enclosed: \$ \_\_\_\_\_

Make checks payable to "Pennsylvania Quality Assurance Group"  
Mail to: Dominic Strohle, PO Box 350, Kresgeville, PA, 18333 (610) 681-3959

# Abbreviated List of Topics\*

## I. BASICS ABOUT ACIDS

- Why is pH Important in Winemaking Both in the Vineyard and the Wine
- Must/Wine pH = Quality
- Understanding and Controlling pH and TA

## II. SULFUR DIOXIDE IN WINE

- Sulfur Dioxide: The Limits of Our Understanding
- Recommended SO<sub>2</sub> Additions

## III. CRUSH CHEMISTRY

- Making Fermentation Decisions
- The Consideration of Every Step of the Crush & the Stylistic Options
- Low Input Winemaking – Let Nature do the Work
- Cold Maceration of Pinot Noir
- De-Acidification of Musts Calcium Double-Salt Precipitation Process

## IV. FINING AND STABILIZATION

- Characteristics of Wine and Grape Phenolics
- Development of Anthocyanin-Derived Pigments in Young Red Wine...
- Polymerization of Tannins During the Ageing of Red Wines
- Progress in Phenolic Chemistry in the Last Ten Years
- Structures, Rates of Formation and Sensory Properties of Red Wine Pigmented Tannins and the Influences of Viticultural Practices on these Tannins
- Tannin Extraction and Manipulation – Managing the Options.
- Phenolics Demystified

## V. SPOILAGE

- Idea Compilation: Seminar of Wine Aroma Taints
- Recommended Corking Practices
- Winemaking at High pH... Sensory Evaluation of Spoiled Wines
- Play it Safe: Keep an Eye on Urea Levels

## VI. POST-MODERN WINEMAKING

- Does UC Davis Have a Theory of Deliciousness?
- On Metaphysics and Deliciousness
- Creating the Conditions for Graceful Ageing
- Tool Kit for Building Structure
- Vineyard Enology – The Power of Showing Up
- New Power Tools for Winemaking: The New Filtrations
- New World Identity – Terroir Reformation
- Astringency and Harmony
- Speculations About Minerality

\*\*A complete list of topics will be included with registration confirmation