



Sustainable and Organic Vineyard Best Practices for Eastern Vineyards

Thursday, May 27, 2010

Farm and Home Center, Lancaster, PA

Program

- 8:30 Registration
- 9:00 Sustainable and organic viticulture best practices in northern California – Dr. Glenn McGourty, UC Cooperative Extension, Mendocino County
- 9:45 Organic products and services from Fertrell – Dave Mattocks, Bainbridge, PA
- 10:15 Growing wine grapes at Black Ankle Vineyard – Ed Boyce and Sarah O’Herron, Mt Airy, MD
- 11:00 A holistic approach to growing wine grapes at Shinn Estate Vineyards – Barbara Shinn and David Page, Mattituck, North Fork of Long Island, NY
- 11:45 Concepts in bio-controls in vineyards – Lucie Morton, viticulturist, Charlottesville, VA
- 12:15 *Lunch – bring your own or eat out. There are quickie restaurants and a diner along Manheim Pike. There’s not much time so eat fast!*
- 1:00 VineBalance: a sustainable viticulture program for NY – Dr. Tim Martinson, Cornell Cooperative Extension
- 1:45 Organic viticulture research in Pennsylvania – Bryan Hed, Penn State Plant Pathology, Penn State Grape Research Station, North East, PA
- 2:30 Using compost in commercial wine vineyards – Dr. Noemi Halbrendt, Penn State Plant Pathology, FREC, Biglerville, PA
- 3:00 More information from California including biodynamic practices – Dr. Glenn McGourty
- 3:30 Wine tasting and discussion of sustainable and organic viticulture principals and practices
- 4:15 Adjourn. Thank you for attending. Have a safe trip home. Don’t forget to participate in the workshop evaluation that will arrive by e-mail very soon.

A very generous grant from the [Pennsylvania Wine Marketing and Research Program](#) made this workshop possible. THANK YOU!