Thursday, June 9, 2011, 7:30 a.m.-12:30 p.m. (Lunch to follow.)
Amador County Fairgrounds-Floriculture Building • Plymouth, CA.

7:30  Registration and Coffee

8:00  **Foothill grape research projects and UC Cooperative Extension update.**
     Lynn Wunderlich, UC Cooperative Extension-Central Sierra

8:45  **What’s new with powdery mildew management.**
     Doug Gubler, UC Davis Plant Pathology

9:45  Break

10:10 **How Barbera came to California.**
     Glenn McGourty, UC Cooperative Extension-Mendocino/Lake Counties

10:45 **The New Russell Ranch Vineyard; Barbera clones at Foundation Plant Services.**
     Nancy Sweet, National Grape Registry Clean Plant Network

11:05 **Growing Barbera in Italy; The Performance of Italian Barbera Clones in California.**
     Diego Barison, Director of Field Operations and Customer Relations, NovaVine
     Diego Barison knows Barbera. His family grows Barbera in Asti, Italy and he earned his MS degree in viticulture, Univ. of Turin. Diego was general manager at Guillaume grapevine nursery in France and also worked for Vivai Rauscedo in Italy. He studies varieties and clones for their adaptation in the USA.

11:50 **Panel: Perspectives on growing Barbera vines and making Barbera wine.**
     Dick Cooper, Grower, Cooper Vineyards. Dick’s Barbera goes to a number of award-winning wineries. Dick’s passion stems from 30+ years experience and some strong opinions about farming Barbera.


     Kevin Steward, Vineyard Dept., Trinchero Family Estates. Kevin has worked for the Trincheros for the past 12 years, farming some of the largest Barbera acreage in the region.

     Rusty Folena, Winemaker, Vino Noceto. Rusty trained under Scott Harvey and Gordon Benz before coming to Noceto in 1999. Vino Noceto carves their Amador niche by focusing on Italian wines.

     Justin Boeger, Winemaker, Boeger Winery. Justin earned his degree in 1998 at UCDavis & interned at two prestigious German wineries before returning to Boeger to focus on Italian & Spanish varietals.

**Gourmet Lunch and Wine Tasting to follow program**