



All pictures © Lallemand Oenology 2019

Visionary Winegrowing: from the vine to the consumer

Lallemand – Scott Laboratories R&D Day

You are invited to join us for the Lallemand — Scott Laboratories R&D Day. This event will include talks on vineyard solutions to enhance grape and wine quality, bioprotection against undesirable microorganisms and oxidation, new biological tools to safely conduct alcoholic and malolactic fermentations, recent microbiological innovations and a study on product perceptions and consumer preferences.

Throughout the day, experience and enjoy multiple tasting sessions as we strive to encourage continued discussion. A cocktail reception will follow to conclude the event.

Thursday, April 28th, 2022
Benson Hotel
309 SW Broadway, Portland, OR
97205 Mayfair Ballroom

8:00 am	Registration
8:30 am	Welcome Jessica Just – General Manager, Enology & Fermentation, Scott Laboratories
8:45 am - 9:30 am	Tapping into the different potentials of non-Saccharomyces biodiversity Dr Benoit Divol – Head of the Department of Viticulture and Oenology, Institute of Wine Biotechnology, Stellenbosch, South Africa. Anthony Silvano – Ing. Oenologist, Product Manager Yeast, Lallemand
9:30 am - 10:15 am	The surprising control of malolactic bacteria on Brettanomyces Dr James Osborne – Associate Professor/ Enology Extension Specialist, Oregon Wine Research Institute, Dept. Food Science and Technology, Oregon State University Dr Sibylle Krieger – R&D Manager Bacteria, Lallemand
10:15 am - 11:15 am	Coffee break (Mezzanine) and Tastings (Mayfair room)
11:15 am - 12:00 pm	Express the full aromatic potential of Chardonnay wines through yeast tailored nutrition Anne Ortiz-Julien – Ing. Agronomy, R&D Manager Yeast & Nutrition, Lallemand José Maria Heras – Ing. Agronomy, Oenologist, Technical Manager, Lallemand
12:00 pm - 12:45 pm	Managing freshness and longevity in white and rosé wines. Dr Florian Bahut – R&D Project Manager, Lallemand and IUVV Dijon, France Nathalie Sieczkowski – Ing. Agronomy, R&D Manager SIY, Lallemand
12:45 pm - 2:15 pm	Lunch (Crystal Ballroom)
2:15 pm - 3:15 pm	Tastings (Mayfair room)
3:15 pm - 4:00 pm	Improve grape quality from veraison through the application of yeast derivatives Javier Quemada Tellez – Oenologist, Viticulturist, R&D Manager Vineyards, Lallemand Fabrizio Battista – R&D Project Leader for Viticulture applications, Lallemand
4:00 pm - 4:45 pm	Consumer preference of New Zealand Chardonnay styles – a UK case study Sarah Benson – MW Student and wine buyer, United Kingdom Dirceu Junior Vianna – MW, Wine consultant, United Kingdom
4:45 pm - 5:30 pm	Tastings (Mayfair room)
5:30 pm - 7:00 pm	Cocktail Reception (Crystal Ballroom)