

## “Postmodern Winemaking Conference”

Lisbon, Instituto Superior de Agronomia (ISA)

9 and 10th July 2014

### Programme

#### **Day 1 – What’s new? Tools and perspectives**

##### **9.00 Theme 1: What are we looking for? Going to Heaven avoiding going to Hell (C. Smith)**

Soulful wines and aging gracefully

Vine balance, harvest maturity and extraction.

##### **10.00 Theme 2: Vineyard management: where the wine begins (C. Smith)**

Vineyard Enology: Vine Balance, living soil, ripeness

Grape health and flavour precursors (M. Malfeito Ferreira)

11.00 Break

##### **11.30 Theme 3: Juice extraction and pressing: preliminaries matter (C. Smith)**

Fermentation & co-extraction strategies

Creating a nutrient desert

13.00 Lunch

##### **14.30 Theme 4: Oxygen: too little or too much? (C. Smith)**

Comparing & contrasting the enological oxygen spectrum

Reduction management

Structure Building & aromatic integration

Energy-free pump over: back to the “Algerians” (M. Malfeito Ferreira)

16.00 Break

##### **16.30 Theme 5: Wine “*élevage*”: don’t spoil what has been done (C. Smith)**

The Seven Functions of Oak

Microbial balance (“Integrated Brett Management”)

Beware of the “Panacea” (M. Malfeito Ferreira)

18.00 End of the session

##### **19.30 Sympósiön (συμπόσιον) : Wine as liquid music (C. Smith)**

#### **Day 2 - Philosophy, image and terroir**

##### **9.00 Theme 6: Microbes of the vine and of wine: which, what, who, where and why? (C. Smith)**

The amazing diversity of wine related microbes

The new biocontrol era: edible pesticides (R. Boavida Ferreira)

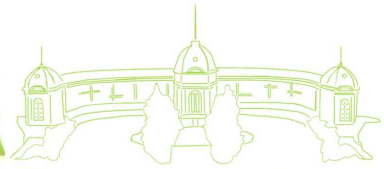
The amazing low diversity of spoiling agents (M. Malfeito Ferreira)

Pros & cons of indigenous yeast fermentation

11.00 Break

##### **11.30 Theme 7: Wine tasting: understanding wines based on emotions (V. Loureiro)**

A new tasting sheet



Harmony & Astringency & Minerality (C. Smith)

13.00 Lunch

**14.30 Theme 8: Biodynamics: super models in the catwalk (C. Smith)**

Natural Wines, manipulation, & technology

Sulfite-free winemaking

16.00 Break

16.30 Final discussion

**19.30 Sympósion (συμπόσιον): Back to the postmodern “clay jar” wines (V. Loureiro)**

Invited speaker biography

Professor Clark Smith, winemaker for Two Jakes of Diamonds and his own WineSmith, has for four decades applied his talents as a consulting winemaker, inventor, author, musician, videographer, and teacher to the Wine Industry throughout the globe. His popular “Fundamentals of Wine Chemistry” short course created at UC Davis has received rave reviews from 4,000 winemaking professionals over its 29-year run. Smith directs the Best of Appellation awards for AppellationAmerica.com where he explores the flavor profiles of winegrowing regions across North America.

Founding Winemaker for R. H. Phillips in the 1980s, he began WineSmith Consulting in 1990 and founded Vinovation, Inc. in 1992 to commercialize new winemaking technologies including ultrafiltration and micro-oxygenation and holds patents for VA removal and alcohol adjustment via reverse osmosis.

Clark holds two Adjunct Professorships, directing ground-breaking consumer research and teaching wine appreciation online for Florida International University and Wine Technology at CSU Fresno. He represented the U.S. delegation for a decade at the O.I.V. Groupe d’Experts Sur la Technologie du Vin and is recognized as the world’s foremost authority on the relationship of wine and music. Smith and U.C. Press turned the industry on its head with his revolutionary book, Postmodern Winemaking, Wine & Spirits Magazine’s 2013 Book of the Year.

**Organisation (ISA)**

Manuel Malfeito Ferreira

Ricardo Chagas

**Registration fees**

Conference: 290 €, including documentation, wine tastings, coffee breaks and lunches.

Symposia: 30 €, each, including wine tastings and snacks.

Participant limit: 40

Payment by bank transfer to

ADISA, Associação para o Desenvolvimento do ISA

IBAN: PT5000459080422092764639

BIC/SWIFT: CCCMPTPL

Transfer confirmation sent to:

Ms. Fernanda Ferreira

E-mail: [adisa@isa.ulisboa.pt](mailto:adisa@isa.ulisboa.pt)