#### **NVEELC 2019 Program**

Under development, subject to change

## **April 7 - Travel day and Welcoming Reception**

7 p.m. Opening reception Fredericksburg Inn - Baron's Creek Conference Center

April 8 Regional reports & professional development
Texas Tech University – Hill Country University Center
2818 East US Highway 290, Fredericksburg

8:30 a.m. - 9:00 a.m. Welcome and Announcements

9 a.m. - 5 p.m. Regional reports & professional development

- Regional reports
- Lunch: Welcome and Overview Texas Hill Country Wineries Association
- Effective Engagement Collecting & evaluating stakeholder feedback
- NGRA Extension & Outreach Committee report/updates
- USDA-NIFA update from Tom Bewick

### 5:30 p.m. Dinner: Stout's Trattoria at Grape Creek Vineyards

10587 East US Highway 290, Fredericksburg

#### **April 9 TechnicalTours and Community Building**

# Texas A&M AgriLife Extension Viticulture and Fruit Lab 259 Business Court, Fredericksburg

9:00 AM	Texas A&M AgriLife Extension Viticulture and Fruit Lab  259 Business Court, Fredericksburg
10:30 AM	Studebaker Farms (9405 East, US-290, Fredericksburg, TX) <a href="https://studebakerfarms.com/">https://studebakerfarms.com/</a>
12:00 PM	Lunch: Salt Lick Barbeque (18300 FM 1826 Driftwood, TX) <a href="https://saltlickbbq.com/driftwood/">https://saltlickbbq.com/driftwood/</a> NVEELC Business Meeting
2:30PM	Driftwood Estate Winery (4001 Elder Hill Rd, Driftwood, TX) <a href="https://www.driftwoodvineyards.com/">https://www.driftwoodvineyards.com/</a>

4:30 PM Becker Vineyards (464 Becker Farms Road, Fredericksburg, TX)

https://www.beckervineyards.com/

Dinner by My Own Chef

https://www.myownchef.com, 721 Brehmer Lane, Fredericksburg, TX

April 10 Optional Workshop: Meaningful Research Winemaking & Sensory Analysis
Texas Tech University – Hill Country University Center
2818 East US Highway 290, Fredericksburg

9:00 a.m. – 12:00 p.m.

Relevant winemaking for vineyard research trials and setting up meaningful sensory exercises for applied viticulture and/or enology research projects Led by Dr. Andreea Botezatu and Dr. Anna Katharine Mansfield Guest speaker: Dr. Zata Vickers, Professor of Sensory Science – Department of Food Science and Nutrition, University of Minnesota