



ASHTABULA
Viticulture and Enology

**ATTENDANCE IS
LIMITED**
Reserve your spot TODAY!

NINTH ANNUAL
**SENSORY EVALUATION
OF WINE WORKSHOP**

Featuring world-renowned wine expert, educator, and judge Zoran Ljepovic

March 18-19, 2023
The Lodge at Geneva-on-the-Lake



SENSORY EVALUATION WORKSHOP

A hands-on workshop for industry pros and wine consumers

This two-day, sensory-intensive workshop will leave attendees feeling more confident in identifying production problems as they happen in the cellar. In addition to identifying faults and defects, the workshop will include a wine tasting session. Attendees will expand their knowledge of wine styles and common wine descriptors which will help winemakers fine-tune their wines, as well as improve relationships with sommeliers and consumers.

Workshop topics include: Introduction to Tasting, White Sensory Standards, Red Sensory Standards, and Evaluating Palate Attributes: Alcohol, Acid, and Tannin Wine Defects, Descriptive Analysis of White Wines, Descriptive Analysis of Red Wines, Laboratory Investigating, Wine Competition Methodology and Professional Wine Rating Systems. A certificate will be awarded after the completion of the workshop.

Presented by the Kent State University at Ashtabula Viticulture & Enology Wine Degrees Programs

Saturday & Sunday, March 18-19, 2023

The Lodge at Geneva-on-the-Lake (Geneva-on-the-Lake, Ohio)

Join world-renowned wine expert, educator and judge **Zoran Ljepovic** to gain a better understanding of flaws in wine and how to recognize them.

A native of Croatia, Ljepovic worked for over 17 years with Constellation Brands in all aspects of winemaking, microbiology and quality globally. He has also worked with Ana Sélection by Canadell to help U.S. winemakers select the best French oak barrels for their wines. He has been a VESTA instructor since 2006.

Ljepovic holds a bachelor's degree in enology from the University of Zagreb and a master's degree in enology from California State University, Fresno.

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EVENT PRICING (lodging is separate)

\$350 per person for both days, \$200 for one day

REGISTER AND LEARN MORE AT WWW.KENT.EDU/ASHTABULA/WINE

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