



# FERMENT

JUNE 27 2019

CIA AT COPIA

creativity in fermentation

## WHAT IS FERMENT?

Held at the breathtaking CIA at Copia facility in Napa, Scott Laboratories is excited to host the first-ever event of its kind. Focused solely on fermentation, FERMENT will bring together some of the industry's most passionate and creative winemakers, dedicated to continuous learning, to enjoy tasting and networking with the leading researchers and producers in wine, cider, coffee, and other fermented beverage industries. The inaugural theme is Creativity in Fermentation, and we look forward to exploring the lifeblood of our industry through this lens.

Due to limited seating at this amazing venue, the event is strictly by invitation only. Please contact your rep to reserve your space.

## KEYNOTE SPEAKER

*Vinnie Cilurzo, owner and brewer, Russian River Brewing Company*

Vinnie Cilurzo, along with his wife Natalie, are owners of the celebrated Russian River Brewing Company, with locations in downtown Santa Rosa, and their recently completed production brewery and restaurant in Windsor. In 2008, Vinnie was honored with the Brewers Association Russell Schehrer Award for Innovation in Brewing, and in 2017, Vinnie and Natalie were honored with the Brewers Association Recognition Award.

Growing up in a winemaking family, Vinnie has been passionate about pushing the envelope in fermentation from a young age. This amazing passion and spirit of experimentation is evident in his breadth of beers and his success.



# CREATIVITY IN FERMENTATION: OVERVIEW OF THE DAY

- **Keynote Speech and beer tasting**  
Vinnie Cilurzo, Owner and Brewer of Russian River Brewing Company
- **Stimula Yeast Nutrients: *Global evidence supporting the critical link between nutrition and wine style***  
Edouard Lordat, Commercial Product Manager, Lallemand
- ***Non-Saccharomyces and L. Plantarum: Examining the effects of non-traditional microbiology in winemaking***  
Eveline Bartowsky, Applied Microbiologist, Lallemand
- **Research Trials Tasting**  
Taste through some of the newest and cutting-edge fermentation trials from our R&D pipeline.
- **Your favorite coffee beans were once a fruit: *How yeast and bacteria play a role in your morning cup of coffee***  
Lucia Solis, Processing Specialist, Luxia Coffee Solutions
- **Sensory diversity in breadmaking: *Impact of yeast selection on flavor profile***  
Kees Docter, Sr. Director Technical Services Baking, Lallemand

GUEST PANEL MODERATED BY JIM DUANE:  
*Differentiating your products and brand in the market through creative fermentation choices*

Jim Duane Vinnie Cilurzo  
Andrew Byers Jessica Just  
Lucia Solis

Jim Duane, Winemaker, Seavey Vineyards and the creator/host of the podcast, *Inside Winemaking*

Vinnie Cilurzo, Brewer and Owner, Russian River Brewing

Andrew Byers, Cidermaker, Finnriver Farm & Cidery

Jessica Just, former Director of Technical Services, Brew Doctor Kombucha

Lucia Solis, Processing Specialist, Luxia Coffee Solutions

## REGISTRATION

The event cost is \$200. Please [click here](#) to purchase your ticket.

## ACCOMMODATIONS

For those wishing to stay in the area, discounted accommodations can be made at the Napa River Inn. Please mention FERMENT during booking or contact us for a direct link.

