



# 2025 Cold Climate Conference

*February 25 & 26, 2025*

A time to connect with your colleagues to learn about grape growing, making wine, and marketing cold hardy grapes

## **Tuesday, February 25**

**Registration** 8 - 9am  
Continental Breakfast and Coffee

**General Session** 9 - 10am

**Welcome Session: The Past, Present, and Future of the MN Wine & Grape Industry**

**Break** 10am - 10:15am

**Breakout Sessions** 10am - 10:15am

**The Future of Pesticides: What's Leaving,  
What's New, & What's Improved**  
Eric Rogich, Nutrien Ag Solutions

**Panel Discussion & Wine Tasting: Drive Sales  
with Alternative Wines**  
Josie Boyle, Mousse Sparkling Wine Co.  
Drew Horton, U of MN  
Krista Scruggs, Zafa Wines  
Steve Zeller, Parley Lake Winery

**Break** 11am - 11:10am

**Breakout Sessions** 11:10am - 12pm

**Bud Dissection Demonstration and  
Cane Health**  
Jenny Thull & John Thull, U of MN

**The Importance of Sales & Customer Service**  
Craig Root, Craig Root & Associates  
(via Zoom)

**Lunch** 12pm - 1pm  
Soup and Sandwich Buffet

**Breakout Sessions** 1pm - 2pm

**Integrated & Diversified Vineyard Weed  
Management Strategies**  
Madeline Wimmer, U of MN

**Yeast Nutrition and Using Non-  
Saccharomyces Yeast in Winemaking**  
Katie Cook, Scott Labs  
(via Zoom)



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**Break** 2pm - 2:15pm

**Breakout Sessions** 2:15pm - 3pm

## **Panel Discussion - Lessons Learned from a Challenging Year**

Jamieson Lindquist, Grand Cordon Vineyard Mgmt  
John Thull, U of MN  
David Wett, Cannon River Winery  
Scott Ellenbecker, Round Lake Vineyards  
Hannah Hanlon, Four Daughters Vineyard & Winery

## **Wine Faults - Causes, Detection, and Prevention**

Sara Pirtle, Midwest Grape & Wine Industry Institute

**Break** 3pm - 3:15pm

3:30pm - 5pm

## **MGGA Annual Membership Meeting**

**Social Hour on Your Own** 5pm - 6pm

## **Medal-Winning Wine Dinner 6pm**

### **2024 Governor's Cup Winner - 2023 Brianna, Crow River Winery**

*Harvest Salad*

*spring greens, candied walnuts, dried cranberries, blue cheese, finished with sherry vinaigrette*

### **Best in Class Frontenac Gris - 2023 Frontenac Gris, Parley Lake Winery**

*Pan-seared Mahi-Mahi with Mango Chutney*

### **Best of Class Frontenac - 2022 ROLO Frontenac, Chankaska Creek Ranch, Winery, & Distillery**

*Sirloin Medallion of Beef with Port Wine Bordelaise*

*Black Forest chocolate cake, sweet dark cherries, whipped cream*

Thank you to this year's U of MN Update Sponsor:



NordicClick is a Minnesota-based agency dedicated to helping businesses navigate the digital landscape with confidence. We specialize in empowering wineries with strategic, data-driven marketing solutions that drive smart, profitable decisions. Since 2007, our mission has been to simplify the overwhelming world of digital marketing, guiding businesses toward innovative strategies that connect them with the right customers.



# 2025 Cold Climate Conference

February 25 & 26, 2025

Wednesday, February 26

9am - 12pm

## Annual University of Minnesota Research Update

Soon Li Teh, Assistant Professor Grape Breeding & Enology

### Speakers and Panelists

**Josie Boyle**  
**Mousse Sparkling**  
**Wine Co.**

Originally from Stillwater, MN, Josie gained experience early on in her career at wineries in Iowa, New Zealand, Michigan, and Minnesota. She honed her skills in méthode champenoise and Charmat method sparkling wines at Mawby in Traverse City and later developed the sparkling wine program at Chankaska Creek Ranch & Winery in Kasota. In 2019, Josie launched Mousse Sparkling Wine Company, focusing on sparkling wines made from Minnesota fruit. The winery opened in September 2020 in Jordan, Minnesota, and offers a variety of sparkling wine styles.

**Katie Cook**  
**Scott Labs**

Katie fell in love with the wine industry in 2004 while taking a course in the south of France which led to harvest internships in California, Argentina, and Australia. She completed a master's in Enology (Diplôme National d'Enologie) at the University of Burgundy in 2009 and worked three harvests in France while getting her degree. In 2010 she accepted a position as the Enology Project Leader for the University of Minnesota, which gave her some good experience working with cold-hardy hybrids. In 2014 she moved to the Finger Lakes, NY with her husband where she spent several years working in production again before accepting a position with Scott Labs as their sales rep for the Northeast.

**Jamieson Lindquist**  
**Grand Cordon**  
**Vineyard**  
**Management**

Jamieson Lindquist is a seasoned vineyard manager and entrepreneur based in Prior Lake, Minnesota. As the owner of Grand Cordon Vineyard Management, he brings over 18 years of expertise in installing and cultivating premium wine grapes for wineries and landowners across the Midwest. His company offers comprehensive services, including vineyard layout and installation, professional management, custom spraying programs, consultation, grape brokering, and equipment sourcing.

**Scott Ellenbecker**  
**Round Lake**  
**Vineyards**

Scott began his venture into viticulture with his wife Jenny in 2007, initially planting grapes on their 10-acre property as a hands-on hobby and a way to utilize their land more productively. By 2015, Round Lake Vineyards had grown to encompass 27 acres, making it one of MN's largest vineyard-winery operations. Under Scott's guidance, Round Lake Vineyards has developed a diverse portfolio of wines, including "The Heron," a red blend crafted from native grapes Petite Pearl and Marquette.



## Speakers and Panelists, Cont'd

<b>Hannah Hanlon Four Daughters Vineyard &amp; Winery</b>	<p>Hannah Hanlon, is a second generation winemaker, trained in both Minnesota and California. Her roots go back to southeast Minnesota where her parents own and operate Whitewater Wines. She has experience in Italy, throughout northern California, notably Ridge Vineyards, along with a degree in Enology and Viticulture from the University of California Davis. Hannah is going into her 3rd year at Four Daughters Vineyard and Winery as their Winemaker and Vineyard Manager.</p>
<b>Drew Horton U of MN Grape Breeding Program</b>	<p>Drew Horton has been active in the wine industry for 30 years having started as a wine salesman, then working up the wine production ladder from cellar rat to cellar master and eventually winemaker starting in 2004. He produced award-winning wines in Santa Barbara County, California before moving to Minnesota in 2010 where he began working with cold-hardy, hybrid grapes as founding winemaker for Chankaska Creek Winery. In 2015, Drew moved from commercial winemaking to research winemaking and providing outreach as a field specialist enologist for the Midwest Grape and Wine Industry Institute at Iowa State University in Ames, Iowa.</p> <p>As Enology Specialist for the University of Minnesota's Grape Breeding &amp; Enology Project Drew produces nearly 100 micro-lots of research wine and ciders annually.</p>
<b>Sara Pirtle Midwest Grape &amp; Wine Industry Institute</b>	<p>Sara Pirtle is the Wine and Beer Education Specialist for the Midwest Grape and Wine Industry Institute at Iowa State University. An ISU Culinary Food Science graduate with several years of experience in the food and craft beer industries, she now supports winemakers through troubleshooting, outreach, and resource development.</p>
<b>Eric Rogich Nutrien Ag Solutions</b>	<p>With over 30 years of experience in agriculture and horticulture, Eric Rogich is currently serving as the Fruit and Vegetable Specialist at Nutrien and covers four states, advising growers on the most effective crop protection solutions. Before joining Nutrien, Eric managed large orchards, gaining hands-on experience in the unique challenges of fruit production.</p>
<b>Craig Root Craig Root &amp; Associates</b>	<p>Craig Root has over 30 years' experience working with the public in visitor centers, including twelve years as staff and then manager of the Beaulieu Vineyard tasting room. As Manager at Beaulieu, he more than doubled the business with many innovations including a very successful direct mail program.</p> <p>As Manager of Trefethen's Visitor Center, Craig increased business by over 70% by revitalizing the staff and tours as well as creating another highly profitable direct mail program which grew to 900 members in eight months.</p> <p>For the last 15 years, Craig has provided successful consulting for tasting rooms all over the United States, Canada, China, &amp; France. He is the only person to teach and lecture on Tasting Room Design and Management at UC Davis. He has also been a regular speaker for the Wine Industry Symposium and the Unified Symposium.</p>
<b>Krista Scruggs Zafa Wines</b>	<p>Krista Scruggs is the founder farmer and winemaker of Zafa Wines. Her wild-fermented, unfiltered and unfiltered bottlings debuted at Brumaire March 2018 and continue to draw rave reviews. Dedicated to regenerative farming and using hybrid grapes, Krista has also been known to ferment foraged apples and sometimes co-ferment them together. Krista started in the wine industry working for Constellation Brands and then ventured to work for an array of growers in Washington, Italy, Southern France, Vermont, and Texas. Since then, she has been featured on Wine Enthusiast's 40 Under 40 Tastemakers of 2018 List, Imbibe's 2019 75 Issue, touted as making "the wine of the future" by VinePair and was listed as one of The 74 individuals featured on Fast Company's Most Creative People in Business list for 2020.</p>



## Speakers and Panelists, Cont'd

### **Soon Li Teh** **University of MN** **Grape Breeding &** **Enology**

Soon Li Teh began his appointment as an Assistant Professor in October 2023. He received his B.Sc. in Agronomy and Biochemistry from the University of Wisconsin-Madison. In 2018, he completed his PhD in Plant Breeding and Molecular Genetics at the University of Minnesota. His work integrated genomics and metabolomics in characterizing genetic and biochemical resistance to grape powdery mildew. After graduation, he joined Washington State University as a postdoctoral researcher, and subsequently, as a research assistant professor. Over the past five years, he led the WSU pear rootstock breeding program to breed size-controlling Pyrus rootstocks. In his current role, Dr. Teh will focus on developing high quality cold-hardy wine and table grapes to benefit growers in Minnesota and the broader cold-climate regions.

### **Jenny Thull &** **John Thull** **University of MN**

John and Jenny Thull manage over 12 acres of research vineyards for the Grape Breeding and Enology Project overseen by Dr. Soon Li Teh at the Horticultural Research Center. The vineyards contain over 15,000 novel seedling vines of all ages. Growing so many different vines is quite challenging and extremely interesting which has given John and Jenny a whole new appreciation for tasting wine.

Jenny and John have enjoyed sharing their growing experience with many groups through talks, presentations, and in-field workshops not only in Minnesota but also in many other states.

As a side project, the Thull's have been growing a large variety of pumpkins, squash, and gourds which get displayed every year at the Minnesota Landscape Arboretum and are sold through the Apple House at the HRC.

### **David Wett** **Cannon River** **Winery**

David Wett graduated from St. Olaf College in 2013 with a degree in biology and environmental science. His interest in winemaking began while studying abroad in New Zealand, where he worked at Seresin Estate. After graduation, he gained experience at the University of Minnesota's HRC under Peter Hemstad and John and Jenny Thull. He then became vineyard manager and assistant winemaker at Dancing Dragonfly Winery in St. Croix Falls, Wisconsin, where he developed 30 acres of vineyards. In 2016, David moved to Four Daughters Vineyard in Spring Valley, MN, where he was promoted to executive winemaker in 2019. In 2021, he joined Cannon River Winery, managing 25 acres of grapes and overseeing their reserve wine program.

### **Madeline Wimmer** **U of MN Extension**

Born and raised in Rochester, MN, Madeline received her education from the University of Wisconsin-Madison, and worked with cold climate wine grapes during her graduate years. She has spent time working on vineyards in Missouri and Wisconsin. She works out of the the regional extension office in Rochester. She primarily helps commercial fruit growers increase production quality and consistency, while maintaining plant health, by creating relevant outreach programs and materials.

### **Steve Zeller** **Parley Lake Winery**

Steve has been growing grapes and making wine for 20 years in Minnesota. He is the Winemaker and Managing Partner of Parley Lake Winery in Waconia, Minnesota. He has Mechanical Engineering and MBA degrees from the University of Minnesota and is especially grateful for his continued connection to the U of M, living 1 mile from the magic that happens at HRC. He is especially proud of the quality of wine at Parley Lake Winery with over 250 medals in National Competitions including 70 Gold medals. When not leading Parley Lake Winery, Steve travels extensively with his wife, Deb an accomplished bronze and portrait artist. They connect their passions for art and wine, supporting each others businesses; living art and wine entwined.