

Institute of Masters of Wine

LIVING WINE

9th International Symposium

**14 – 17 June, 2018
Logroño, La Rioja**

PROGRAMME



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Welcome to Living Wine

9th Institute of Masters of Wine International Symposium

Over the next four days you will be hearing from wine industry experts and innovators in their field. We have a diverse range of panel sessions, from the secret life of microbes to the 'Living Wine' lecture – curating an adaptive wine business. And of course there will be an abundance of wine to taste from all over the world, including a walk around tasting from our Master of Wine winemakers. You will find all the wines on show at the Symposium in your accompanying tasting booklet.

On Friday and Saturday mornings there is also the opportunity to attend one of our 'power breakfasts'. These are optional smaller sessions where you will have the opportunity to speak more closely with some of our presenters and special guests, while enjoying some light refreshments.

There are three delicious lunches to look forward to and a reception when you arrive. All the panel sessions, wine tastings and lunches take place in the Riojaforum, and you can see the location of each in the following pages.

In addition to the array of sessions and lunches you will be treated to three external dinners hosted by our event partners and wineries in the Rioja region. These will include the welcome dinner at the Logroño Bullring which will be full of Spanish flair; a visit and dinner at a local winery and the gala dinner at Hotel Marqués de Riscal with food by a Michelin-starred chef.

Before you start exploring the programme in more detail, there are a few things to note. Please keep your accreditation badge on you at all times. This badge is your ticket to all Symposium events and bus shuttles. If you don't have this on you will not be permitted entry. A complimentary shuttle bus service has been arranged from Bilbao airport to Logroño on Thursday 14 June and returning from the Riojaforum on Sunday 17 June. These buses will run approx. every 30min. Bookings are not required. If for some reason a bus is full you will be able to catch the next one. Shuttles will also be provided (when necessary) to and from the external events. These buses will leave from the Riojaforum and will return to the centre of Logroño closer to hotels. If you miss these bus times, it will be your responsibility to arrange transport – remember taxis in Logroño are limited.

We are sure you'll have a wonderful time here at Living Wine! If you have any question during the event please head to the information desk located within the Riojaforum or ask one of the crew.



Posting on social media?
Don't forget to tag! #livingwine2018
#mastersofwine @mastersofwine

Introduction from Sarah Jane Evans MW

Symposium Chairman

Finally the countdown is over, and we are here together to create the 9th Symposium of the IMW, one that is bigger and better than ever. A symposium, by definition, is a collective activity, and cannot be held in isolation. Delegates have travelled from all over the world to debate, discuss, discover, disagree and deliberate over these coming days. Where better to meet than Spain? And in Rioja, the birthplace of the Castilian language with such an extensive history in wine.

In holding a Symposium every four years, we celebrate the international character of the IMW, a community made up of MWs, students, Supporters, and friends and colleagues in the world of wine. The daytime sessions enable us to step back from our daily preoccupations, to consider the bigger picture in the wine world, and to think strategically about a globally uncertain future. If in the daytime we are focused on the conference hall, in the evenings we can guarantee you plenty of fun and relaxation.

The timetable is packed with activities to make sure that you get the maximum insights from your all-too-brief stay. Threaded throughout each day there are exceptional wine tastings. The walk arounds include the unmissable Masters of Winemaking tasting, which proved such a hit at the Florence Symposium four years ago. There's a discovery tasting of rare and lesser known origins and varieties from Spain. The producers are joining us, enabling you to have a focused overview of what's new in mainland and island Spain. Plus there are two outstanding seated tastings, bringing the world, and Spain, to you. Not forgetting three delicious lunches offering a taste of Greece, Argentina and Australia.

Building the programme and putting all this together has taken many months of planning, plus the enthusiasm and creativity of many MW volunteers, the generosity of our Supporters at the Institute, the assistance of advisers here in Spain, and the meticulous work of the Executive Team at the IMW. I hope you will join me in thanking them all.

La Fundación para la Cultura del Vino (FCV)

Symposium principal sponsor

We are pleased to welcome delegates from all over the world, to come together to exchange knowledge and experiences related to wine. And you will do it in a country which has much to say in the current world of wine and will offer great surprises in the near future. History, geography, diversity, very well trained professionals, large investments in new technology, increasing consciousness on environmental effects and a broadly shared objective towards quality wines and value, are ingredients for the big transformation taking place in Spanish wines.

FCV is a private organisation supported by five bodegas in Spain – Terras Gauda, Vega Sicilia, Muga, Marqués de Riscal and La Rioja Alta, SA. Together with the active participation of the Ministry of Agriculture, we are devoted to expand the knowledge of world quality wines, improve technical training and collaborate in different activities that show the close link between wine and culture in Spain, the Mediterranean and the world. We hope you will enjoy your stay and the 9th Symposium will remain in your memory as a great experience.

Guillermo de Aranzabal
President

DAY 1

Thursday 14 June

11.00 – 15.00

Arrival, registration: Welcome reception

There's no better way to get into the mood for the Symposium than with a refreshing glass of something special from Spanish wine producer, González Byass. Their winemakers will serve up the latest release of Tio Pepe en Rama, organic Cavas from Vilarnau (Penedés), alongside a small selection of top wines from Beronia (Rioja and Rueda), Finca Constancia (VdlT Castilla), Viñas del Vero (Somontano) and Veramonte (Chile). In true Spanish style, no *copita* can go unaccompanied by a tasty morsel and so a selection of jamón and cured Spanish cheeses will be offered to tantalise your taste buds.



15.00

Auditorium

Opening remarks

Speakers

Isabel García Tejerina

Isabel García Tejerina (Valladolid, Spain) has been the Spanish Minister of Agriculture and Fisheries, Food and Environment since 2014. Agronomist and Lawyer by training, she has spent most of her career in the public sector, where she has played a variety of roles within the Ministry. She also has extensive experience in the private sector, in Fertiberia, a fertilizer manufacturer, where she was responsible for the department of Research, Development and Innovation.



José Ignacio Cenicerós González

Sr Cenicerós González has a University degree in French Philology. He is a Professor and a state official. He was the Secretary General of the Partido Popular de La Rioja from 1988 – 1990, and again from 1993 – 1999. He was also a Senator for the same party from 1989–1993 and 1995–1999. He was the President of the Parliament of La Rioja from 1999 – 2015, President of the government of La Rioja from 2015, and is also the President of the Partido Popular de La Rioja.



Jane Masters MW

Jane Masters is Chairman of the IMW. She is an independent wine consultant with over 30 years of experience and clients in Spain and around the world. She studied winemaking at the Institute of Oenology in Bordeaux, and has an MBA from the London Business School. Her work in UK retail included running the Wine & Drinks category for Marks & Spencer.



15.30

Auditorium

Panel discussion: Somms like it hot

What the moderator says:

Sommeliers are on the coalface of service in the wine industry and are in the unique position of being able to get instant feedback on their wine choices. This gives them a real insight into what the customer is actually interested in. We have drawn on expertise from three corners of the globe: London, New York and Sydney to investigate the real current customer trends. Our three speakers will tackle topics from consumer opinion on natural wine, the impact of the cocktail culture on the wine by the glass, the next hot grape variety and how can we get more people involved in wine. Three different speakers, from three different cities, with three different opinions...it's sure to be a hot debate!

Speakers

Franck Moreau MS

Franck Moreau was born in Macon and grew up in Beaujolais, watching winemakers and surrounded by vineyards. He trained in hospitality in Macon, and completed various specialised wine courses in Dijon. Franck's passion for wine brought him all the way to Australia, where in October 2005 he joined The Merivale as Group Sommelier where he oversees the full wine programme (which includes overseeing more than 24 sommeliers and 30 wine lists). Franck has worked for many Michelin-starred restaurants in France and England, including La Rotonde near Lyon, La Tour D'Argent, famous for its cellar of over 500 000 wines, and Marcus Waring at The Savoy Grill.



Arvid Rosengren

Born and raised in Sweden, Arvid initially studied Nanotechnology Engineering but figured out half-way through that working with his true passion – food and wine – would be preferable to wearing a lab coat. He spent two years at the Grythyttan School of Hospitality & Culinary Arts, and after a brief time he settled in Copenhagen where he spent the next six years growing from the floor sommelier of a busy restaurant to being the wine director for an ambitious group. Arvid settled at Charlie Bird in New York City, where he currently directs the wine programme. In 2016 Arvid was crowned the A.S.I. Best Sommelier in the World.





Michael Sager

Spending two years in San Francisco turned Michael's nose to wine, and gave him a passion to share his knowledge. California was where he had the opportunity to work under award-winning sommelier Raj Parr. Starting life as a pop-up in Shoreditch, Michael soon built up a name through his exciting yet affordable selection of wines. Fast forward to 2018 and the Sager & Wilde wine philosophy is continuing to gather momentum with a permanent wine bar open on Hackney Road and a restaurant in Bethnal Green. This year, Michael will also be opening a new venture, Fare Bar and Canteen in Clerkenwell.

Moderators



Dawn Davies MW

Dawn Davies is head buyer with distribution company Speciality Drinks. She previously worked for nine years as beer, wine and spirit buyer with upmarket UK retailer Selfridges, where she won a series of drink retailing awards for her pioneering approach. Before joining Selfridges, Dawn had an extensive career as an on-trade manager and sommelier with Zuma, Boxwood, The Square and The Ledbury restaurants.



Markus Del Monego MW

Markus Del Monego is the first person to be both a Master of Wine and The Sommelier World Champion. Originally from Baden, he runs a consultancy service and he is the author of many books as well as a regular contributor to magazines worldwide.

17.00

Break

Lower level cafeteria open

17.30

Lower level
tasting room

Walk around tasting: Masters of winemaking

An extraordinary rare showcase of wines made by Masters of Wine from around the globe. In this walk around tasting, MWs will pour their wines and talk about the philosophy and principles behind them. A great networking opportunity to meet MWs and taste a rich variety of wines.

MW winemakers

Ed Adams MW	Kym Milne MW
Michael Brajkovich MW	Fernando Mora MW
Juliet Bruce-Jones MW	Iain Munson MW
Nick Bulleid MW	Billo Naravane MW
Nova Cadamatre MW	Drew Noon MW
Andrew Caillard MW	Eran Pick MW
Amy Christine MW	Phil Reedman MW
Giles Cooke MW	Martin Reyes MW
Sam Harrop MW	Norrel Robertson MW
Andreas Kubach MW	Janek Schumann MW
Michael Hill Smith MW	Steve Smith MW
Roman Horvarth MW	Morgan Twain-Peterson MW
Justin Howard-Sneyd MW	Fergal Tynan MW
Olivier Humbrecht MW	Jürgen von der Mark MW
Richard Kershaw MW	Andreas Wickhoff MW
David LeMire MW	Tim Wildman MW
Kate McIntyre MW	

19.15

Depart for welcome dinner

Central Logroño, five minute walk, see map page 33

19.30



Welcome dinner

The Bullring of Logroño will be the venue for the Living Wine welcome dinner. This emblematic place, traditionally related to Spanish culture, will offer a unique setting for the opening fiesta, where a selection of more than 150 wines from Spain will be presented. The event will start with a walk around tasting followed by a cocktail reception with traditional tapas. It will continue with a seated dinner, designed by the Echapresto brothers from Venta Moncalvillo, the local 1 Michelin star restaurant. This lively evening will be accompanied by a musical performance.

Return buses provided to central Logroño, first bus departs 22.00, last bus departs 23.45

End of day one

DAY 2

Friday 15 June

8.00

Main hall
breakout rooms

Power breakfast - optional sessions:

Families in wine - triumphs and tribulations

Brian Croser



Brian Croser began as a winemaker with Thomas Hardy and Sons in 1969. In the early '70's Brian attended The University of California at Davis for a masters programme and went on to establish the Wine Science programme at Charles Sturt. By 1976 Brian had established Petaluma and in 1986 established the Argyle winery in Oregon. Brian has served as Chairman of many wine shows and twice as President of the Winemakers' Federation. He has been awarded an Order of Australia, the Maurice O'Shea award and was Decanter Man of The Year in 2004. Brian is now the winemaker for Tapanappa Wines, and is currently Deputy Chairman of the Australian Grape and Wine Authority.

Michael Hill Smith MW



Michael is a wine producer, international wine judge, wine consultant and lapsed restaurateur. In 1988 he became the first Australian to pass the MW examination and was awarded the inaugural Madame Bollinger Tasting Medal the same year. In 1989 he established Shaw + Smith in the Adelaide Hills with his winemaker cousin Martin Shaw. In 2011 they purchased Tolpuddle Vineyard near Hobart in Tasmania. In 2008 Michael was awarded an Order of Australia for his contribution to the Australian Wine Industry. He is a Co-Chair of the Decanter World Wine Awards (UK) and Decanter Asian Wine Awards (Hong Kong) and is wine consultant to Singapore Airlines.

Paul Symington



Paul Symington is Chairman and Joint Managing Director of Symington Family Estates which owns some of the world's leading Port companies including Graham's, Cockburn's, Dow's and Warre's. The family own 26 different vineyards in the Douro valley, each being a unique terroir. Since 2000 the Symington family also started producing red and white wines in the Douro region with Quinta do Vesuvio, Altano and Chryseia (a joint venture with the Prats family). In 2017 the Symington family acquired their first estate outside of the Douro region - Quinta do Fonte Souto, in the Alentejo. Paul is also Chairman of John E. Fells & Sons, one of the UK's leading importers of premium wines.



Rob Symington

Rob is a member of the fifth generation of Symingtons to work in the family business, splitting his time between the Symington Family Estates headquarters in Vila Nova de Gaia, and the company's quintas in the Douro Valley. He works alongside five members of the fourth generation of Symingtons, including his father and uncle. His current responsibilities include sustainability, communications and a series of strategic projects within the commercial department. He spent 10 years living in London, where he began his career at Ernst & Young before starting his own business helping mainstream professionals make brave career changes in the pursuit of more meaningful work.

Spain as the rising star in the world of wine

Rafael del Rey



Rafael Del Rey has run the Spanish Foundation for Wine Culture since 2011 and is also the general manager of the Spanish Observatory of Wine Markets (OeMv). This double activity gives Rafael a deep knowledge on the wine sector in Spain from both the cultural and economic perspectives. He has published a number of articles and participates frequently in conferences on wine, from the legal, cultural and economic points of view. He also acts as visiting professor and has actively participated in recent advances of the Spanish wine legislation. He also consults for the European Commission, the OIV and the Bulk Wine Organisation on the wine trade worldwide.

Everything you wanted to know about the MW study programme

Olivier Chapman



Olivier (Olly) Chapman has a background in further and higher education. Before joining the IMW as Head of Study Programme and Development, he was the University of London's Head of Institutions Assurance. Here, Olly led on the management of the University's partnership arrangements with overseas institutions, including teaching centres and government bodies. In his role at the IMW, Olly is responsible for coordinating all aspects of the Master of Wine study programme, including promoting the programme across the globe, recruiting students, supporting those preparing to sit the MW examination and managing the MW examination logistics.

9.30

Auditorium

Panel discussion: The secret life of microbes

What the moderator says:

Dubbed 'the hidden half of nature' (Montgomery & Biklé), microbes, the most abundant and widely distributed organisms on earth, are essential to viticulture, winemaking and thus the taste of wine. We will look at the way the physical and chemical characteristics of a vineyard directly structure the microbial population of the site, how this microbiome affects plant growth, how populations vary, and their mediatory role in the expression of specific sites. We will discuss the way the vineyard microbiome, including yeasts, may be specific to regions or estates, their role in spontaneous fermentation, and the influence of the vineyard and winery microbiome on wine styles and flavours.

Speakers

Michael Brajkovich MW



Michael studied Oenology at Roseworthy Agricultural College in South Australia before returning to the family vineyard and winery in Kumeu to take responsibility for wine production in 1982. In 1989 Michael became New Zealand's first MW. He has many years' experience in wine show judging both in New Zealand, and at several Australian wine shows. He was Chair of Judges at the Air New Zealand Wine Awards 2012-16, and at the Royal Adelaide Wine Show 2015-17. Michael has collaborated with researchers at the University of Auckland investigating the indigenous yeast ecology of Mate's Vineyard Chardonnay at Kumeu River Wines, and also in the winery during barrel fermentation.

Professor Dario Cantù



Dario Cantù is Associate Professor of Systems Biology and Louis P. Martini endowed chair in viticulture in the Department of Viticulture and Oenology at the University of California Davis. He was born and raised in Milan where he obtained his MSc in Agricultural Sciences. Dario moved to Davis to pursue a PhD in Plant Biology at UC Davis, working on the interaction between Botrytis and ripening fruit. After graduating in 2009 Dario joined the laboratory of Jorge Dubcovsky, where he pioneered the use of next generation sequencing technologies to study the interaction between plants and their associated micro-organisms. Since 2012 Dario has authored more than 50 publications.

Dr Laura Catena



Dr. Laura Catena is a Harvard and Stanford trained biologist and physician, and the founder of Argentina's Catena Institute of Wine (est. 1995). She is currently managing director of Bodega Catena Zapata (est. 1902) and of her own Luca winery (est. 1999). She is the author of Argentina's definitive wine guide, VINO ARGENTINO. The vision of the Catena Institute of Wine is to continue elevating Argentina's historic variety, Malbec, and the country's winemaking regions for another 100 years, collaborating institutions all over the world. The Institute's work is widely published in reputable scientific journals including the American Journal of Viticulture and Enology and Food Science.

Moderator

Julia Harding MW



Julia Harding is a book and website editor, writer and wine critic. Julia studied for and passed the MW in 2004 whilst working for UK supermarket Waitrose in their wine department. Following freelance work for JancisRobinson.com, in 2005 Julia worked full time with Jancis, working initially on the new edition of the World Atlas of Wine. She now writes for and edits JancisRobinson.com and is co-author, with José Vouillamoz and Jancis Robinson MW, of the multi award-winning Wine Grapes – a complete guide to 1,368 grape varieties including their origins and flavours.

11.00

Main hall

Break

Light refreshments provided



11.20

Lower level
tasting room

Tasting and panel discussion: Discovering new terroirs throughout the world

What the moderator says:

Great wine terroir is not limited to the historic, favoured regions of Europe. Recent decades have seen the development of magical sites around the world which are becoming synonymous with compelling new interpretations of specific grape varieties. So where next? What styles? Which grapes? Our panel explores some emerging modern classics from wildly different locations. The winemakers will introduce us to their unique regions and show their wines, while Jean-Baptiste Ancelot delivers a whistle stop tour of some exceptionally unlikely locations for commercial wine growing around the world.

Speakers

Jean-Baptiste Ancelot

Founder of Wine Explorers, a unique project to inventory of all the wine producing countries of the world, Jean-Baptiste is discovering new terroirs in more than 90 wine countries. Previously Export Director for Michel Chapoutier in the Rhone Valley, he also worked as a wine consultant in Hong Kong, New York and Switzerland. He has a Masters and a MBA in Wine & Spirits Business.

Maxence Dulou

Born and raised in le Sauternais, Maxence Dulou was initiated into the traditional Bordeaux techniques of winemaking and vineyard management at the University of Bordeaux. He then joined a Bordeaux-based oenology laboratory, where he provided customised support to more than 30 domaines in the region. He became winemaker for a family-owned property in Chile in 2003, before moving back to France in 2005 to join Saint Emilion Château Quinault, responsible for both winemaking and viticulture. Maxence moved to Yunnan in 2013 to lead the winemaking and viticulture teams at the Moët Hennessy Estate, located in the beautiful village of Adong, where he is the Estate Manager.

Miyuki Katori

Miyuki Katori (a graduate of Japan's prestigious Tokyo University) has a long career as a journalist focusing primarily on food and agriculture. She has been interested in sustainable agriculture and environmental issues, food production and her nascent domestic wine industry. In 2015 Miyuki became a research professor of Shinhu University (in Nagano, a fast-developing wine region) and researches matters pertaining to the development of a strong, quality-oriented domestic wine industry. Miyuki is also the head of the steering committee of the Chikuma River Wine Academy which is the first private polytechnic of wine in Japan and a also a food and wine ambassador of Nagano prefecture.

Ian Kellett

Ian is the Founder and Managing Director of Hambledon Wineries. Ian bought the vineyard in 1999 and soon enrolled to study oenology part-time at Plumpton College to ensure he was fully qualified to lead the restoration of the estate. Ian was previously Managing Director at Dresdner Kleinwort Benson and led their equity research team in the consumer staples sectors of the global equity market for 10 years, during which time he consistently ranked as one of the top food analysts in Europe.



Shigeyuki Kusunoki

After working for an aircraft leasing company based in Singapore, Shigeyuki decided to make wines in Japan. At the age of 42, he enrolled in the Adelaide University in Australia and studied Oenology and Viticulture. Shigeyuki planted his first Chardonnay and Merlot in 2004 and has since expanded the vineyards. In 2010, he established his own winery in Suzaka, Nagano, Japan. Since then, Shigeyuki has been making wines with estate grown grapes; Chardonnay, Semillon, Sauvignon Blanc, Vioginier, Merlot, Cabernet Sauvignon, Cabernet Franc, and Pinot Noir. Shigeyuki has now turned his hand to making sparkling wines by traditional method.



Pedro Parra

Pedro holds a PhD in terroir viticoles from the Paris Center of Agriculture. As a highly respected consultant working in several countries and terroirs (Chile, Argentina, USA, Italy, Canada, France, Spain), Pedro brings an open mind and vision to winemakers and viticulturists alike. His innovative work was included in the prestigious 'Decanter Magazine Power List' in 2009, 2011 and 2013. Pedro is also a wine producer, he co-produces the Chilean cult brands ARISTOS and Clos des Fous, and works alongside Vosne-Romanee producer Louis Michel Liger-Belair. He is also partner with Alberto Antonini in Altos las Hormigas in Mendoza and started his family's own project, Pedro Parra y Familia, in 2013.



Moderator

Jasper Morris MW

Jasper Morris joined UK the wine trade in 1979. He founded Morris & Verdin in 1981, which was sold to Berry Bros & Rudd (BBR) in 2003. Jasper worked for BBR as Burgundy Director from 2004 to 2017. In 2010 Jasper published the book Inside Burgundy and now works with auction house Christie's on behalf of the Hospices de Beaune.



13.00

Lower level
banquet room

Lunch Wines of Argentina

The ritual of gathering with friends around a table on Fridays, while eating their favourite dishes and pouring some wines into their glasses, is a deep-rooted Argentinian tradition. Wines of Argentina invites you to enjoy a selection of captivating – and terroir driven – Argentine white and red wines served up with a choice of stuffed pasta and delicious beef. The perfect pairing to appreciate all Argentina has to offer. You may be far from the Andes, but this lunch will take you to the mountains, and help you dream of your next trip to Argentina and the promise of delicious meals and wine.

14.30

Auditorium

Panel discussion: Fraud and fiction: battling counterfeit and traceability

What the moderator says:

Just how much fake fine wine is circulating the market? What impact does counterfeiting have on the trade? And how can producers protect against fraud? As the prices for the wine world's most collectable brands continues to rise, our panel considers the extent of wine fraud, the threat to the trade, and the range of solutions for every part of the supply chain, from the bottler to the retailer and collector. Featuring secondary market trading guru James Miles, and fearless fine wine authentication expert Maureen Downey, this session will bring fresh insights and hard facts to the murky world of faking wine, while revealing the latest techniques to tackle counterfeiting. With an estimated \$3 billion worth of counterfeit fine wine circulating the market, wine fraud is far from a niche problem for the careless collector, but a pressing issue for one of the most valuable and profitable parts of the drinks business.

Speakers

Maureen Downey



Maureen Downey is an independent consultant on fine and rare wine and wine collection management, and is a global authority on wine fraud, counterfeit wine and fine wine authentication. Over the last two decades, Maureen has personally inspected hundreds of millions of dollars' worth of authentic and counterfeit wine. She advises some of the world's top collectors with her firm, Chai Consulting, founded in 2005. She assisted the government prosecution in the first and only wine counterfeiting case tried by the US government, and continues to work on such cases. In 2015, she launched WineFraud.com to help educate people about of wine fraud and counterfeiting in global markets.

James Miles



James Miles was born in Hong Kong and attended school and university in the UK. He started his career with Jardine Fleming Investment Management in Hong Kong in 1991, before becoming an equities analyst and strategist with Asia Equity (which later became Banque Paribas and then BNP Paribas). He moved to London in 1997 and left banking in March 2000 to set up Liv-ex. Liv-ex operates the global marketplace for fine wine. Its trading, data and settlement services help merchants to transform their fine wine businesses.

Moderator

Patrick Schmitt MW



Patrick Schmitt is editor-in-chief at The Drinks Business, where he manages the European and Hong Kong editions, as well as the website thedrinksbusiness.com. He also chairs the publication's annual awards programme, including The Drinks Business Awards for product innovations and environmental initiatives, as well as the magazine's Chardonnay, Pinot Noir, Champagne and Rioja Masters, for which he heads up a tasting panel of wine experts. Patrick has been short-listed two years running for editor of the year in the business and professional magazine category for the British Society of Magazine Editors (BSME). Patrick studied Geography at Oxford University and later Landscape Architecture at the University of Greenwich.

15.30

16.15

Auditorium

Break

Lower level cafeteria open

Panel discussion: Future-wise: wine's roles and responsibilities in a changing world climate

What the moderator says:

That the world's climate is changing is now widely accepted – but what can be done about it remains uncertain. Alternative approaches to established methods of viticulture have been demonstrated as conducive both to high quality and environmental sustainability. The panel of experts, (led by veteran environmentalist Jonathon Porritt,) will discuss the present and future importance of organic and biodynamic practice, as well as considering the role of alternative varieties, carbon neutrality and life cycle assessment. Could the wine industry become an exemplar of how to respect the natural world in these increasingly unstable times?

Speakers

Ted Lemon



Ted Lemon received an Enology degree from the Université de Dijon, France in 1981. He was the first American selected as winemaker/vineyard manager of a Burgundian estate, Domaine Guy Roulot in Meursault. He has been consultant to wineries in Oregon, California and New Zealand. Ted is vice president and winemaker for Burn Cottage Vineyard in Cromwell, New Zealand. In 1993 Ted and Heidi Lemon began Littorai Wines, which produces vineyard designated Pinot Noirs and Chardonnays from the western hills of Sonoma County and Anderson Valley, using biodynamic methods. Ted's philosophy of terroir winegrowing was cited in Burgundy's application to the United Nations as a World Heritage Site.

Mardi Longbottom



Mardi Longbottom is a Senior Viticulturist at the Australian Wine Research Institute. She began her career in the early 1990s helping to establish her family's vineyards in Padthaway, South Australia. After holding technical and vineyard management positions in many Australian wine regions, Mardi returned to The University of Adelaide in 2002 where she completed a PhD in Viticulture and lectured in Viticulture. For the past ten years, she has led research into wine sustainability projects including regional climate risk analyses and benchmarking greenhouse gas emissions from vineyards. She manages the Australian wine industry's sustainability programme, 'Entwine Australia'. Mardi is the President of the Australian Society of Oenology and Viticulture.



Jonathon Porritt CBE

Jonathon Porritt, Co-Founder of Forum for the Future, is a writer, broadcaster and commentator on sustainable development. Established in 1996, Forum for the Future is now the UK's leading sustainable development charity. In addition he is President of The Conservation Volunteers and a Director of Collectively (an online platform celebrating sustainable innovation). He was formerly Director of Friends of the Earth, co-chair of the Green Party and Chairman of the UK Sustainable Development Commission until 2009. Jonathon became the Chancellor of Keele University in February 2012, and is also Visiting Professor at Loughborough University and University College London. Jonathon received a CBE in January 2000 for services to environmental protection.



Dr José Vouillamoz

Dr José Vouillamoz is one of the world's leading authority on the origin and parentage of grape varieties through DNA profiling. A Swiss grape geneticist who trained at the UC Davis, he's the co-author with Jancis Robinson MW and Julia Harding MW of the book *Wine Grapes*, the reference on all grape varieties cultivated in the world. José is also author and co-author of several scientific papers and grape books, such as the *Oxford Companion to Wine* and the *World Atlas of Wine*. He is an independent wine educator and lecturer, as well as a member of the Académie Internationale du Vin, and the Académie du Vin de Bordeaux.

Moderator



Neil Hadley MW

Neil Hadley joined the UK wine trade for independent wine merchant Lay & Wheeler in 1984. He went to work the vineyards of Australia for a year in 1987, and returned to the UK to take a position in education at the Grants of St James's School of Wine. In 1993, Neil migrated permanently to Australia, passed the MW and also became Marketing Manager for winemaker Rosemount Estate. He has also been Brand Director for Penfolds wines and the Group Product Development Director within the Southcorp Global Marketing team. After a stint at Villa Maria Estate, in 2007 Hadley returned to Australia, joining Taylors Wines as Export Manager.

17.30

Depart for dinner

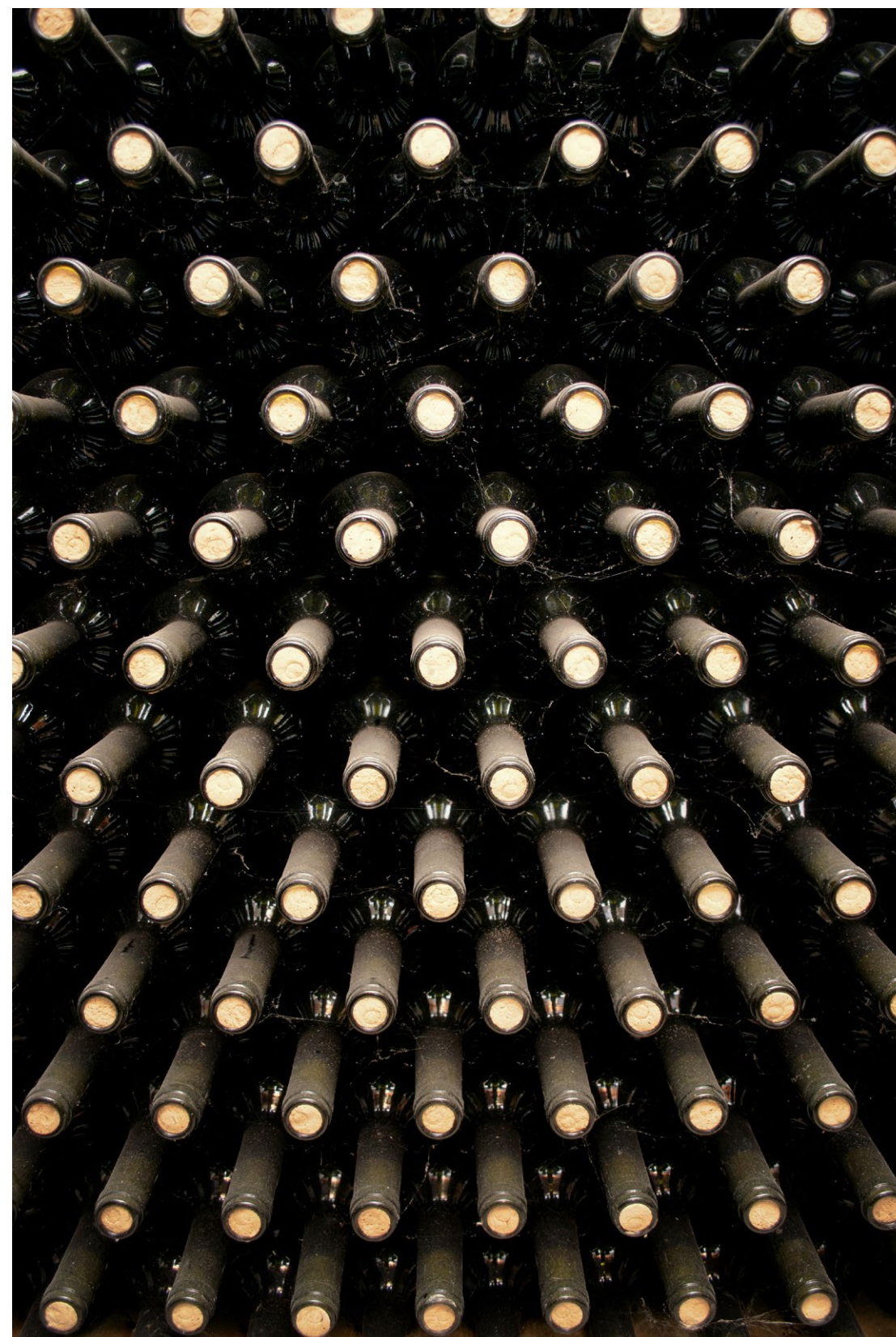
Buses provided, depart from the front of Riojaforum

Dinner at home with the Rioja winemakers

Wineries from around the Rioja region will host you with a bespoke programme of tours, tastings and dinner. A Symposium surprise - you will find out which winery you will be visiting on the day (places are non-transferable).

Return buses provided to central Logroño, last bus departs 23.00

End of day two



DAY 3

Saturday 16 June

8.00

Main hall
breakout rooms

Power breakfast - optional sessions:



Winds of change - an overview of the DOCa Rioja regulatory developments

José Luis Lapuente Sánchez

José Luis joined the Rioja Wines Regulatory Council in 1998 as General Secretary and has been the General Manager since 2013. He has a degree in Law and Economics and Business Administration from ICADE University (U.P.C. Comillas - Spain). José Luis was previously Financial Director at a Rioja wineries holding and before that assumed responsibilities in the economic area at a subsidiary of Johnson & Johnson Group as Controller and Budget and Reporting Manager and at Bose Products B.V. as Financial Director Assistant. He is a member of the Spanish Wine Market Observatory, Spanish Technology Platform and the National Spanish Wine Designations of Origin Association.



Home and away: making Chardonnay and Pinot Noir at home and abroad, what are the universal truths and what needs adapting to circumstance?

Dominique Lafon

See bio on page 23.



Ted Lemon

See bio on page 15.



Is a redefinition of terroir needed? The arguments for and against including the microbiome, altitude, plant and clonal selections.

Dr Laura Catena

See bio on page 10.



Grape domestication - why, where, how?

Dr José Vouillamoz

See bio on page 16.

9.30

Auditorium

Panel discussion: The biosphere of the vine

What the moderator says:

Three extraordinarily talented viticulturists, Rosa Kruger, Marco Simonit and Kees van Leeuwen join Fiona Morrison MW to discuss the biosphere of the vine. What are the primary life forces contained within a vine? How do they grow, renew and age? How can we intervene to shape the vine for the future and enable it to withstand climate changes? Sharing practical examples and anecdotes, these three experts will describe their pioneering work in vineyards throughout the world and offer solutions for preserving the vine's essential characteristics.

Speakers

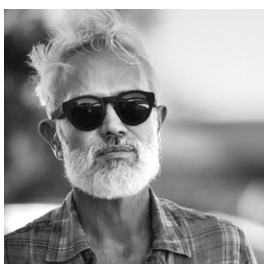
Rosa Kruger

Rosa Kruger started her viticultural career as a farm manager in the vineyards of the Western Cape. She studied journalism and law but chose to work with vines. For the last 20 years she has designed new vineyards and planted, tended and grown vines for quality wines in South Africa. She has found great joy in working with old vines and has helped in listing all vines older than 35 years in South Africa. Rosa has travelled extensively to the wine growing regions of the world and has assisted in training many new vineyard workers in the skill of growing a vine.



Marco Simonit

Marco Simonit, born in Friuli, is the co-founder of Simonit&Sirch Preparatori d'Uva Group, a team of specialists in training pruners. Their method is rooted in respecting traditional culture, and has established them as internationally recognised leaders and consultants. The company provides its services to 130 companies in 11 countries. Simonit&Sirch has trained over 4,000 skilled workers and established partnerships with universities and research institutes in Italy and worldwide. Marco Simonit is the creator of the Simonit&Sirch Method and the founder of the Italian School of vine pruning. He is also a teacher at Diplôme Universitaire de Taille et d'épamprage, at the University of Bordeaux.



Kees van Leeuwen

Cornelis (Kees) van Leeuwen is Professor of Viticulture and head of the Viticulture – Enology Department at Bordeaux Sciences Agro (part of Bordeaux University's Institut des Sciences de la Vigne et du Vin). He conducts research on all related aspects to the concept of terroir in viticulture, including the effect of climate, soil, plant material and water relations. In recent years his focus is on the impact of climate change in viticulture. Kees has mapped soils of numerous wine estates and appellations. He is the editor in chief of the international peer reviewed open access journal OENO One and writes for the Dutch magazine Perswijn.



Moderator

Fiona Morrison MW

Fiona has spent much of her 30 years in the wine business working in the USA and France; for Seagram Château & Estates in the USA and then in Bordeaux for the C.I.V.B.. Since her marriage in 1997 to Jacques Thienpont, she divides her time between Belgium and Bordeaux, helping to make wine and manage their three estates, Le Pin (Pomerol), L'IF (Saint Emilion) and L'Hêtre (Côtes de Castillon). She is also Managing Director of the family's



international wine negotiant business, Thienpont Wine. Winner of the James Beard Award and the Prix Lanson for her writing, she is also a member of the International Academy of Wine.

10.45

Main hall

11.15

Lower level
tasting room

Break

Refreshments provided

Walk around tasting: The New Spain: a discovery tasting

This walk around tasting offers a remarkable opportunity to explore the excitement of the New Spain. It has been designed to showcase what is happening in Spain today from North (Txakoli de Bizcaya and Cangas del Narcea) to the South (Sanlúcar de Barrameda), and from West (Valdeorras) to East (Empordà and Alicante). There are wines from the Islands (Mallorca, Tenerife and La Palma), and many more. The selection was made to introduce a number of Spain's less common grape varieties, including Albarín Negro, Albillo Mayor, Baboso Negro, Cariñena Blanca, Carrasquín, Mantonegro, and Perruno. There are examples here of wines grown on volcanic soils, on slate and on granite, as well as on sand, clay and loam. In terms of vine-growing, there are wines from regions that designate themselves as 'heroic viticulture'. There are examples of very old bush vine wines, as well as the rare Cordon Trenzado from the Orotava Valley in Tenerife. Come and meet the winemakers and taste their wines.

Selected by:

Sarah Jane Evans MW

Sarah Jane is an award-winning wine writer and journalist, Co-Chairman of the Decanter World Wine Awards, and Chairman of the IMW Symposium. As a writer and consultant she has a special interest in Spain and Sherry. In recognition of her expertise she has been made a member of the Gran Orden de Caballeros de Vino, a Dama de Albariño and a Dama de Sotera. She has written two books on Spain, including the newly published Wines of Northern Spain. She studied Classics, and Social & Political Sciences at Cambridge University. She began her career in book publishing and spent a decade as Associate Editor of the BBC's Good Food magazine.



A Greek lunch

Greece is one of the oldest wine cultures of the world and the recent developments of Greek wine are proving fascinating. Distinctive styles, hundreds of local varieties, most of which are not grown anywhere else, innovative wineries and some of the brightest oenologists around have created a world-class vinous landscape. Greece has a food and wine matching experience that spans several millennia and so in true tradition, some of the best varieties and classic appellations of Greece will be matched with a menu prepared by award winning chef Konstantinos Vassalos.

13.00

Lower level
banquet room

14.30

Auditorium

The Living Wine lecture: Curating an adaptive wine business: a broader view of how we plan and operate

Will approaches we used for the last decade still work for the next? Why do we talk about change but find it hard to actually make the changes we need to make? In this session we explore the idea of the 'challenge of adaptation' for wine businesses. Veteran retail and consumer specialist Michael Walton will talk on what appears to be our greatest challenges and point to the need for a change in the way we operate. We'll talk consumers, we'll talk retail and we'll talk how we set up our businesses. In this interactive session we'll also use a number of case studies to illustrate the big opportunities available and what we might do next.

Speaker

Michael Walton

Michael specialises in helping people understand how consumers and the market are changing business needs. He has experience of over 30 years of working with clients in grocery, liquor, media and finance. He has worked with Accolade, Treasury, SAB Brewing, Diageo, Aldi, McDonald's, Hertz, Macquarie Bank, Nestle and multiple liquor retailers and wine companies. Michael lectures to masters students in Leadership, People Management and Technology Marketing at the University of Technology Sydney. He is also Head of Faculty for the newly created Australian Food & Grocery Council endorsed Australian Grocery Academy. Michael loves the intersection of data and stories – technology and people, brands and choice, retail execution and growth.



15.30

Break

Lower level cafeteria open

16.00

Auditorium

Panel discussion: Let it breathe: ox and redox

What the moderator says:

The words oxidative and reductive can be abstract and imprecise in their definition and sensory evaluation, and often used erroneously. This session addresses the role of oxygen in winemaking, assessing both the technical and practical aspects of the use of stainless steel, oak barrels, lees contact, batonnage and sulphur dioxide. It links the technical aspects of winemaking with the qualitative and sensorial results.

Speakers

Bob Bertheau



After graduating from UC Davis in 1987 with a Masters in Enology, Bob stayed in Sonoma County for 16 years crafting wine for four different wineries. Bob was born in Seattle and in 2003 the call to return home to the Pacific Northwest was strong, with an opportunity to join the founding winery of Washington State, Chateau Ste. Michelle. Bob has now been there for 14 years, making an array of wines focusing on Riesling, Chardonnay, Cabernet Sauvignon and Syrah.

Dominique Lafon



Dominique Lafon was born in Burgundy, and studied Viticulture and Oenology in Beaune, followed by time in California and Alsace. From 1982 to 1986 Dominique was employed by Le Serbet, while working harvest and following the wines at the family Domaine des Comte Lafon. He returned to the family domaine full time in 1986 and 12 years later moved it to organic and biodynamic farming. Dominique purchased a domaine in the Maconnais, Les Héritiers du Comte Lafon, in 1999 and started his own company Dominique Lafon in 2007. He also consults in Oregon, with 7 Springs vineyard and with Larry Stone for the Lingua Franca label.

Valérie Lavigne



Valérie Lavigne is a global consultant in viticulture and oenology. Based in Bordeaux, she is a researcher for Seguin-Moreau, affiliated with the Institute of Vine and Wine Sciences. Her primary areas of research include reduction during vinification and aging of white wines; and premature aging of aromas in white and red wines. Her work has resulted in more than thirty publications in international scientific journals. Valérie is also a consulting oenologist for about 70 crus and renowned estates in France, Spain, Italy, Greece, Portugal and South Africa. She teaches diploma level courses at the University of Bordeaux along with white wine aroma training courses for the Bordeaux CIVB.

Moderator

Amy Christine MW



Amy Christine works for Kermit Lynch Wine Merchant, a boutique Burgundy and Bordeaux importer in Berkeley, California. Amy owns and operates artisanal winery Black Sheep Finds, a winery in Santa Barbara County with her husband Peter Hunken. Amy is also a partner at Wine Ring, a leading personalisation software in the wine and spirits industry.

17.45

Depart for gala dinner**Buses provided, depart from the front of Riojaforum**

18.15

Gala dinner

The gala dinner takes place at the remarkable Hotel Marqués de Riscal in the heart of Rioja. An extraordinary setting where the magic of a century old vineyard fuses with titanium, skilfully shaped by architect Frank O. Gehry. The evening will feature an exclusive selection of wines made by prestigious Spanish wineries, matched by the finest culinary creations of Chef Francis Paniego, holder of three Michelin stars. A night full of wine, food, music and dance, and a few surprises along the way, the gala dinner is the perfect final evening to the Living Wine Symposium.



Return buses provided to central Logroño, first bus departs 22.30, last bus departs 01.30

End of day three

DAY 4

Sunday 17 June

9.30

Main hall

Breathalyse yourself!

Ever wondered about your alcohol consumption after a wine tasting? Wine in Moderation (WiM), the social responsibility movement of the wine trade, will showcase one of their most popular activities so you can find out. You will have the opportunity to measure your Breath Alcohol Concentration (BrAC) both before and after the Inspirational Spain tasting. You can also find out more about the WiM programme, the importance of the movement and how you can get involved.



10.00

Lower level
tasting room

Tasting and panel discussion: Inspirational Spain

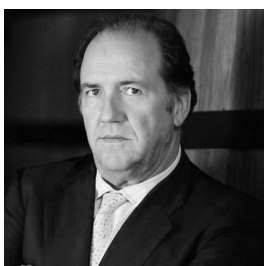
What the moderator says:

Wine countries are deemed classic and get a privileged status when they can show a number of unique iconic wines, ones with almost mythical dimensions. To mark the last day of the Symposium, this final tasting and panel discussion intends to prove the claim that Spain is finally at the top of the world's quality pyramid. We will taste some of the most inimitable Spanish wines, in an array of styles, origins, ages and colours. These benchmark wines will be presented by their winemakers.

Speakers

Pablo Álvarez

For over 30 years Pablo Álvarez has been at the helm of Vega Sicilia, Spain's legendary wine estate which his family purchased in 1982. During this period, he has transformed the estate into a unique producer of wines renowned worldwide. He has notably improved the quality of the wines, restored the vineyards and set up four new wineries – Alión, Pintia, Oremus and Bodegas Benjamin de Rothschild Vega Sicilia. A perfectionist to his roots, he is often heard to say, "The best is still to be done, the best vintage must be the next one".



Jaume Gramona

After graduating in 1985 in Madrid as Technical Specialist Oenology and Viticulture, Jaume Gramona finished his Diplôme National Oenologie in 1987 and became Technical Director in Gramona, taking over as CEO in 1995. He is an Associated Lecturer of Oenology at the University Rovira i Virgili, and since 2009 has been working as lecturer of sparkling wines at the Institute of Corporate Training. Other positions have included the President of Institut del Cava, a trade association; the President of Innovi (Wine Cluster), part of the Cava Regulatory Board as spokesperson for Sub-census 3 and President of Aliances per la Terra, a Biodynamic Grape Growers Association.



María-José López de Heredia

María José López de Heredia was born in Haro, La Rioja. Her main ambition was to follow the family winery of which she is the fourth generation, so she spent time studying Viticulture and Winemaking at the University of the Rioja. Her main investigation work was the Graciano grape variety. In 2000 she became the General Manager of her family company. She is proud to maintain the traditional vine and winemaking methods of her predecessors and makes wines with a personality that has not changed in 141 years. She is a member of several associations related to wine and social contribution both in and outside Rioja.



Francisco Muñoz

With a background in business administration and finance, Francisco Muñoz has taken up the reins as Managing Director of the Toro Albalá winery. He is the son-in-law of owner and oenologist, Antonio Sánchez. This extraordinary winery was created in 1922 in the heart of the Montilla-Moriles wine region in southern Cordoba by José María Toro Albalá, uncle to Antonio Sánchez.



Álvaro Palacios

Álvaro Palacios has spent his life involved in the family business Bodegas Palacios Remondo. Whilst studying oenology in Bordeaux he worked under Châteaux Pétrus winemaker Jean Pierre Moueix. Returning to Spain in 1989 he helped resuscitate the historic Priorat wine area, gaining international acclaim for his L'Ermita, Finca Dofi and Les Terrasses. Since 1999 he has produced wines from another neglected Spanish region – El Bierzo – on a project Descendientes de J Palacios. In 2000, Álvaro returned to take charge of the family La Rioja bodega. He was crowned Decanter Man of the Year for 2015 and the recipient of the IMW's Winemakers' Winemaker Award in 2016.



Peter Sisseck

Peter Sisseck was born in Denmark and has lived for the past 20 years in the Ribera del Duero, Spain where the winery Dominio de Pingus is located. He arrived in Spain in 1990 and took the post of technical director at the Hacienda Monasterio winery. His quest to find the perfect terroir of old exceptional vines was rewarded when he encountered the old vineyards of La Horra and the first Pingus, named after Peter's nickname, was bottled in 1995. It scored 98 points with the Wine Advocate. In 2006, Peter created his third wine, PSI and in 2010 he ventured to France for a new challenge at Chateau Rocheyron.



Raúl Pérez

Raúl Pérez is one of Spain's current and most popular producers of uniquely special wines. He operates as both viticulturist and oenologist with consultancies and projects all over Spain, though mostly in the north west. The family home is Castro Ventosa in Bierzo where he has been making wines since his teenage years. His extraordinary wines are made in tiny quantities and he is renowned for taking chances, crossing the boundaries and breaking the rules. As noted by others – not a bad alternative profession for someone who originally planned to be doctor!

Moderator

Pedro Ballesteros MW



Pedro Ballesteros Torres has studied in many renowned wine regions, and holds an Agronomical Engineer degree and a Masters in viticulture and oenology among his qualifications. A columnist for several Spanish and Belgian magazines, Pedro also writes for wine magazines in the UK and Italy. He chairs in major international wine competitions, including Decanter's WWA and Concour Mondial Bruxelles. He is active in the fields of promotion and education, and sits in the Council of the IMW, the governing board of the Spanish Taster Union, the Board of the International Federation of Wine Journalists, and the Basque Culinary Centre's Wine Committee. In 2018, Pedro was awarded the Spanish Command Order of the Agricultural Merit.

12.00

Auditorium

12.45

Main hall

Wine Australia

15.00

Closing celebration

Aussie long table lunch

The closing event of the 2018 Symposium is a fantastic farewell lunch. This will be a chance to relax and catch up with friends in a fun, casual environment before heading home. Wine Australia will be serving up a selection of exciting Aussie wines alongside sharing platters of fresh seafood and succulent charcuterie. If you've been to Australia, you're sure to have experienced the great tradition that is a 'long table lunch'. Over the four days, you may meet quite a few Aussies, and this is the chance to taste what inspires them. Share their wines and some stories whilst you tuck into a delicious feast. Get a taste of Australia and wrap up your trip Aussie style.

Close

Shuttle buses to Bilbao airport provided, see timetable page 34



ABOUT THE INSTITUTE OF MASTERS OF WINE



Promoting excellence, interaction and learning across all sectors of the global wine community

The IMW is a membership body. The Members – Masters of Wine – hold the most respected title in the world of wine. MWs have proved their understanding of all aspects of wine by passing the Master of Wine examination, recognised worldwide for its rigour and high standards.

In addition to passing the examination, MWs are required to sign a code of conduct before they are entitled to use the initials MW. The code of conduct requires MWs to act with honesty and integrity, and use every opportunity to share their understanding of wine with others.

There are 370 Masters of Wine today, working in 28 countries. The membership encompasses winemakers, buyers, journalists, shippers, business owners, consultants, academics, and wine educators. Members are welcomed to the membership at an awards ceremony in London each year. The ceremony celebrates the induction of the new MWs to the IMW and recognises individual excellence in all aspects of the MW examination.

Becoming a Master of Wine means entry into

the world's best wine community: one that brings deeply rewarding personal and professional opportunities, and lifetime friendships between Members. To become a Master of Wine, a candidate must pass the Institute's study programme – there are currently over 350 students from 40 countries in the MW study programme.

In addition to the Symposium, held every four years, the Institute offers a programme of tastings and seminars around the world, open to Members, students and anyone with a serious interest in wine.

www.mastersofwine.org

THE MW STUDY PROGRAMME



After submitting a successful application to the study programme there are three stages; the stage 1 assessment and the three parts of the MW examination – the stage 2 theory and practical examinations, and the stage 3 research paper. The theory examination is five, three-hour question papers on viticulture, vinification and pre-bottling procedures, the handling of wine, the business of wine, and contemporary issues. The practical examination is three, 12-wine blind tastings, each lasting two and a quarter hours, in which wines must be assessed for variety, origin, winemaking, quality and style. The final stage is the research paper, an individual piece of work of between 6,000 and 10,000 words in length. Candidates may propose wine related topics from any area of the sciences, arts, humanities, social sciences or any other discipline.

The study programme is self-directed. The IMW aims to assist with preparation for the MW assessments and examinations but it is the student who ensures that they are fully prepared in all aspects of the examination. However, the journey to becoming a Master of Wine is not a lonely one.

Students are assigned an MW mentor to help them along the way and there are plenty of opportunities to meet other students at study programme seminars and course days, as well as MWs and other industry leaders.

For prospective students who are thinking about applying, the IMW runs outreach activities around the world to introduce the MW study programme and what it takes to become a Master of Wine. Hour-long information sessions give an overview of the study programme and its requirements, and two-day introductory weekends focus on MW-led tastings and theory sessions, and the opportunity to sit a mock examination.

Applications for the study programme open in June each year and include a practical and theory assignment. Applicants must hold a wine qualification, at least WSET Diploma in level or equivalent. For example, a degree in wine – oenology, viticulture, wine business – or an appropriately high level sommelier certificate. They also need a minimum of three years' professional work experience in the global wine community, plus a reference from an MW or senior wine trade professional.

IMW SUPPORTERS

The Institute’s community of international Supporters play a vital role in the IMW’s mission. The Institute is privileged to work with a distinguished group of organisations who share the IMW’s values and recognise the importance of promoting the highest standards of educational achievement and professional conduct within the wine community.

Principal Supporters

- Austrian Wine Marketing Board
- AXA Millésimes
- Constellation Brands
- Madame Bollinger Foundation
- Waitrose

Major Supporters

- Dourthe
- Istituto Grandi Marchi
- Jackson Family Wines
- Riedel
- Santa Rita Estates
- Ste. Michelle Wine Estates
- Taransaud Tonnellerie

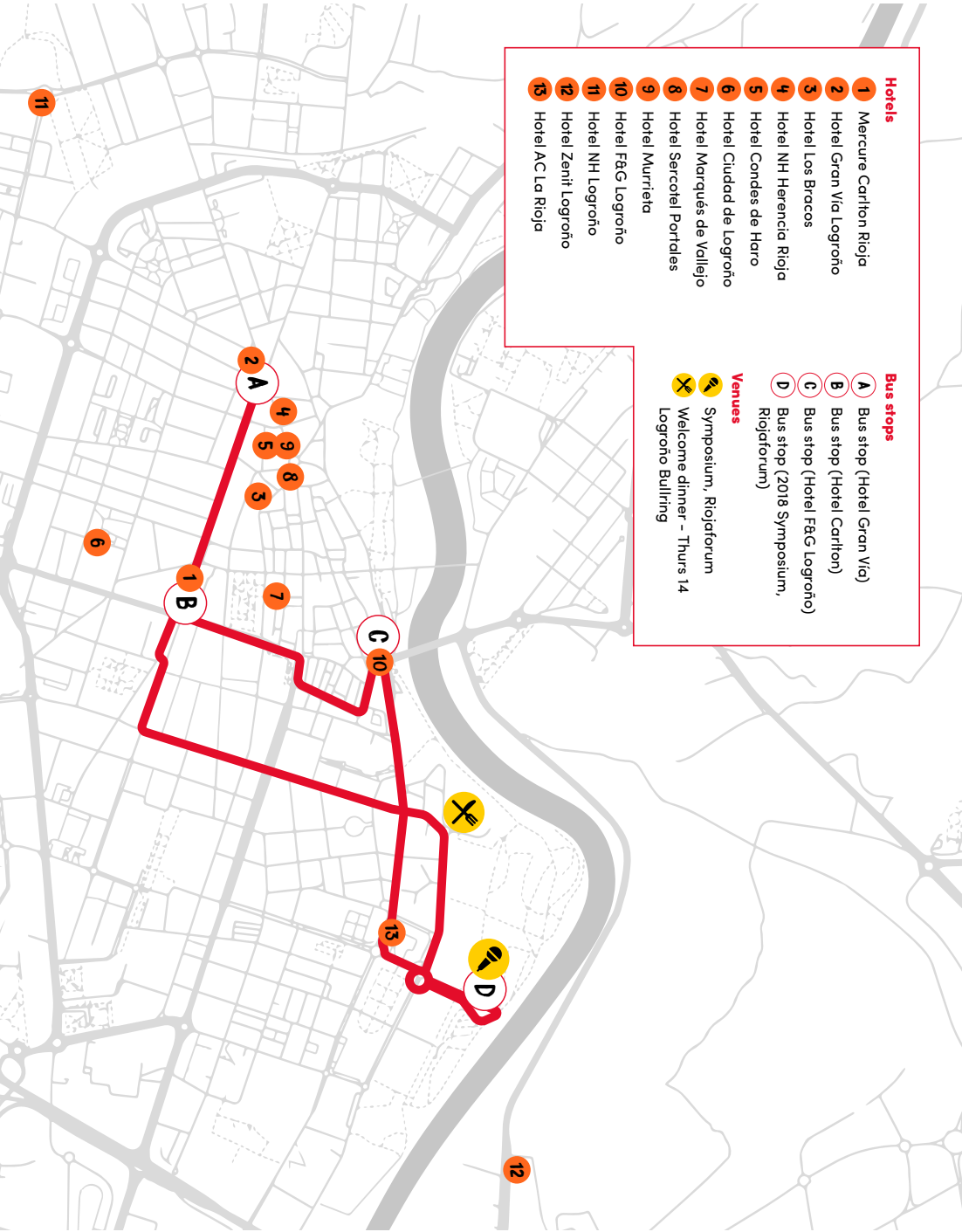
Supporters

- Berry Bros. & Rudd
- Le Conseil des Grands Crus Classés en 1855
- Familia Torres
- González Byass
- Lallemend
- MACH Flynt, Inc./DC Flynt MW Selections
- Maison Louis Jadot
- Maison Louis Latour
- Primum Familiae Vini
- Südtirol/Alto Adige Wines
- Swiss Wine
- Symington Family Estates
- Trentodoc
- Villa Maria Group
- Viña Errazuriz
- The Vintners’ Company

Academic and research associates

- The Australian Wine Research Institute

MAP



SHUTTLE SERVICE TIMETABLES

THURSDAY 14 JUNE, AIRPORT SHUTTLES											
Bilbao airport – Logroño											
DEPARTURE TIME (Bilbao airport)	08.30	09.00	09.30	10.00	10.30	11.00	11.30	12.00	12.30	13.00	13.30
ARRIVAL TIME (Symposium)	10.30	11.00	11.30	12.00	12.30	13.00	13.30	14.00	14.30	15.00	15.30
ROUTE	Bilbao airport / Bus stop A / Bus stop B / Bus stop C / Riojaforum								Bilbao airport / Riojaforum (this service will NOT stop at hotels)		
	Buses will depart at their scheduled time or when they reach capacity. No bookings are required for this service. If a bus is full guests will be able to board the next service in approximately 30 minutes.										
FRIDAY 15 & SATURDAY 16 JUNE, MORNING SHUTTLE SERVICE											
Hotel bus stops – Symposium, Riojaforum											
DEPARTURE TIME (Bus stop 1)	07.15	07.20	08.20	08.30	08.40	08.50					
ARRIVAL TIME (Symposium)	07.45	07.50	08.50	09.00	09.10	09.20					
ROUTE	Bus stop A / Bus stop B / Bus stop C / Riojaforum										
	The departure time indicates when the bus will leave the first bus stop (Hotel Gran Via). From here the bus will do a loop via Hotel Carlton and F&G Logroño before arriving at Riojaforum. Buses will be located at the front of the hotel with a sign in the front window to indicate it is a service for the Symposium.										
SUNDAY 17 JUNE, MORNING SHUTTLE SERVICE											
Hotel bus stops – Symposium, Riojaforum											
DEPARTURE TIME (Bus stop 1)	08.30	08.40	08.50	09.00	09.10						
ARRIVAL TIME (Symposium)	09.00	09.10	09.20	09.30	09.40						
ROUTE	Bus stop A / Bus stop B / Bus stop C / Riojaforum										
	A luggage storage facility (bag check) will be available at the Riojaforum on Sunday 17 June for delegates who are checking out of their hotels in the morning or using the airport shuttle that afternoon.										
SUNDAY 17 JUNE, AIRPORT SHUTTLES											
Symposium, Riojaforum – Bilbao airport											
DEPARTURE TIME (Symposium)	13.30	14.00	14.15	14.30	14.45	15.00	15.30				
ARRIVAL TIME (Bilbao airport)	15.45	16.15	16.30	16.45	17.00	17.15	17.45				
ROUTE	Riojaforum / Bus stop C / Bus stop B / Bus stop A / Bilbao airport										
	Shuttle services are subject to availability. It is strongly recommended that delegates allow sufficient time for their transfer to Bilbao as event organisers take no responsibility if you are unable to reach your flight on time.										

* All bus times are approximate

CONNECT TO WI-FI

The Riojaforum is a government building. Delegates wishing to use the Riojaforum Wi-Fi must first register with the larioja.org portal as you will be recorded on the Government of La Rioja database. This process is required to prevent any fraudulent use of the network. The Riojaforum manages access rights to the Wi-Fi connection.

- In Wi-Fi connections, open 'Riojaforum'
- A message will automatically pop up to start the session
- Once the session is started the larioja.org portal opens by default
- Enter your mobile phone number and you will be sent an access code by text
- Once you receive the text, click on 'Acceda a la página de acceso'
- Enter your mobile number again and the access code you have been sent
- Tick the box to accept the terms and conditions.

CAFETERIA INFORMATION

The lower level cafeteria offers a selection of sandwiches, bakery items and hot and cold drinks for purchase.

Thursday 14 June	17.00 – 19.00
Friday 15 June	09.00 – 17.00
Saturday 16 June	09.30 – 17.30
Sunday 17 June	09.00 – 10.00

	DAY 1 - THURSDAY 14	DAY 2 - FRIDAY 15	DAY 3 - SATURDAY 16	DAY 4 - SUNDAY 17
8.00		8.00 Main hall breakout rooms Power breakfast optional sessions	8.00 Main hall breakout rooms Power breakfast optional sessions	
9.00		9.30 Auditorium PD: The secret life of microbes	9.30 Auditorium PD: The biosphere of the vine	9.30 Main hall Breathalyse yourself!
10.00				10.00 Lower level tasting room Tasting and PD: Inspirational Spain
11.00		11.20 Lower level tasting room Tasting and PD: Discovering new terroirs throughout the world	11.15 Main hall Walk around tasting: The New Spain: a discovery tasting	12:00 Auditorium Official closing remarks
12.00	11.00 Main hall Arrival, registration			
13.00	Welcome reception hosted by González Byass	13.00 Lower level banquet room Lunch, hosted by Wines of Argentina	13.00 Lower level banquet room A Greek lunch hosted by Enterprise Greece	12.45 Main hall Aussie long table lunch hosted by Wine Australia
14.00		14.30 Auditorium PD: Fraud and fiction	14.30 Auditorium The living wine lecture	
15.00	15.00 Auditorium Opening remarks			
16.00	15.30 Auditorium PD: Somms like it hot	16.00 Auditorium PD: Future-wise: wine's roles and responsibilities in a changing world climate	16.00 Auditorium PD: Let it breathe: ox and redox	
17.00				
18.00	17.30 Lower level tasting room Walk around tasting: Masters of winemaking			
19.00	19.15 Depart for dinner, short walk to the Bullring (see map p33)	17.30 Depart for dinner, buses provided from Riojaforum	17.40 Depart for Gala dinner, buses provided from Riojaforum	
20.00	19.30 Welcome dinner Return buses provided to central Logroño (see map p33) – first bus departs 22.00, last bus departs 23.45	Dinner at home with the Rioja winemakers	18.00 Gala dinner	
21.00		Return buses provided to central Logroño (see map p33) – last bus departs 23.00	Return buses provided to central Logroño (see map p33) – first bus departs 22.30, last bus departs 01.15	
22.00				

The Institute of Masters of Wine is a not for profit membership organisation, our thanks go to the Masters of Wine who volunteered their time to make the Symposium possible.

Symposium Steering Group Committee

Pedro Ballesteros MW
Sarah Jane Evans MW (Chair)
Jane Hunt MW
Fiona Morrison MW
Maria Gasca (FCV)
Penny Richards (IMW)
Sarah Kirkpatrick (IMW)
Belinda Eaton (IMW)

Symposium Programme Committee

Amy Christine MW
Dawn Davies MW
Sarah Jane Evans MW
Neil Hadley MW
Fiona Morrison MW (Chair)
Debra Meiburg MW
Markus del Monego MW
Jasper Morris MW
Patrick Schmitt MW
Penny Richards (IMW)
Sarah Kirkpatrick (IMW)



THE INSTITUTE OF
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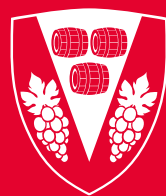


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