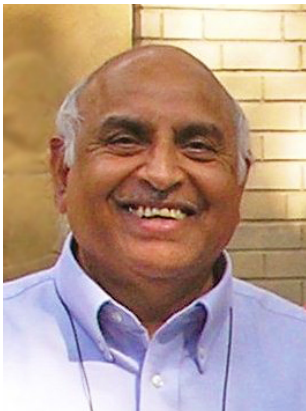


**Bios of Featured Speakers for the  
18th Annual  
Nebraska Winery and Grape Growers  
Forum and Trade Show  
March 5-7, 2015  
Omaha Marriott  
10220 Regency Circle  
Omaha, NE 68114**



**Andy Allen**  
*Department Chair  
Viticulture and Enology Program  
Arkansas Tech University - Ozark  
Ozark, AR*

Andy Allen received a Bachelor of Science degree in Horticulture from Mississippi State University in 1980 and spent twelve years working in the nursery and landscape industry. He returned to school to pursue a Master's degree in Horticulture at the University of Arkansas, specializing in the area of pomology, the study of fruit science and cultivation, while working as the fruit program research technician, where he was introduced to table and winegrape production. After receiving his Master's degree in 1999 he decided to specialize in viticulture and in late 2000 accepted the position of Extension Viticulturist with North Carolina State University, where he served from January 2001 until 2004. In May of that year he left North Carolina to return to the Ozark Mountain region as the Viticulture Advisor with the Mid-America Viticulture and Enology Center at Missouri State University's State Fruit Experiment Station campus in Mountain Grove, MO for two years before becoming the state Extension Viticulturist with the Institute for Continental Climate Viticulture and Enology at the University of Missouri in Columbia, MO. He served in this position for 6 years before leaving in 2012 to become the Chair of the Viticulture and Enology Program at Arkansas Tech University-Ozark in Ozark, AR where he currently serves. He also teaches the online Botanical Viticulture course for the VESTA program. His areas of interest include plant physiology, plant ecology, and sustainable viticulture practices and production systems.



**Dr. Murli R. Dharmadhikari**  
*Extension Enologist and Director*

Dr. Murli Dharmadhikari serves as Director of the Midwest Grape and Wine Industry Institute at Iowa State University in Ames, IA. He provides consultation to members of the wine industry, offers wine diagnostic services and outreach enology classes, presents at national and

international symposia, and has developed a wine quality certification program for the Iowa wine industry. His current research is focused on organic acids, phenolics and flavor profiles of cold hardy grapes. The feasibility of a regional wine quality certification program is also being investigated. Murli graduated from Ohio State University in 1972. Since then he has served as: commercial winemaker, enology advisor, extension enologist, wine researcher, wine judge, VESTA project PI, and president of the ASEV/ES. At Missouri State University he was involved in establishing a commercial winery, a commercial distillery, and a distance education workforce training program. He has authored a book, "Microvinification", and has published numerous articles in industry publications.



### **Jerry Lohr**

*Founder and Proprietor of  
J. Lohr Vineyards & Wines*

The son of a hard-working South Dakota farming family, Jerry Lohr was born and raised on what would now be considered an organic farm. The importance of planting each individual crop in its appropriate place was instilled in him from an early age. Jerry grew to understand that every crop has a natural ability to excel under very specific growing conditions. This knowledge would later become instrumental in his success as a winemaker.

Jerry graduated from South Dakota State University in 1958. He received an M.S. from Stanford in 1959, and completed all coursework for a Ph.D. in civil engineering by 1961. As an Air Force captain, Jerry was posted as a research scientist at the NASA Ames Research Center, Moffett Field, from 1961-1964. Returning to civilian life, Jerry opened a land development and custom home

building business, but his passion for farming and an appreciation of wine soon led him to take on a new challenge: winegrowing.

Jerry dove headfirst into his new endeavor with an extensive investigation of California grape growing regions in the late 1960s. Aware of the importance of climate, soil quality, and location, Jerry finally selected the Arroyo Seco region of Monterey County for his first vineyard in 1971. Jerry was also among the first to realize the tremendous untapped promise of Paso Robles in San Luis Obispo County, and in 1986 he began planting Cabernet Sauvignon, Merlot and other red varieties on what is now 2,000 acres of vineyards. Since then, many noted winemakers have come to realize what Jerry saw early on, and have followed in his footsteps.

Respected universally by his peers for his intimate understanding of California winegrowing, Jerry's knowledge on the subject is vast. He can address any facet of the winegrowing process, be it scientific or agricultural. An industry leader and one of the few remaining substantial independents, Jerry is a fervent advocate for the Arroyo Seco region of Monterey County and Paso Robles, regularly investing his energy and resources to champion these regions.

For Jerry, ethical and sustainable business practices are not limited to winegrowing; they also apply to the people who work beside him. To support this philosophy, in 1994 Jerry instituted an employee stock ownership plan (ESOP), making J. Lohr's employees co-owners and partners in the winery's success. In addition, J. Lohr employees enjoy the benefits of a profit sharing program. By being a man of integrity, Jerry has guaranteed J. Lohr Vineyards & Wines the loyalty and best efforts of its team, which has had a profound effect on the wine in the bottle.

Jerry's dedication goes beyond J. Lohr Vineyards & Wines. His work on behalf of the entire industry has included former posts as director and chair of the Wine Institute and chair of the Monterey Winegrowers Council. He is also one of the four founding members of Wine Vision, an industry group that promotes a long-range view of the wine industry. Additionally, Jerry founded the National Grape and Wine Initiative (NGWI), a coalition representing grape growers, processors, wineries, and academic institutions committed to improving the industry. Over the course of his career, Jerry has served as

founding director, four-time president, and chair of the marketing committee of the Monterey County Vintners and Growers' Association. He has also served as director and chair of the marketing committee for the Paso Robles Vintners and Growers Association. In 2007, UC Davis honored Jerry with its Award of Distinction, and in 2008 he was named Wine Industry Person of the Year by the Paso Robles Wine Country Alliance.



**Donniella Winchell**

Elected to the Ohio Wine Hall of Fame in 2002.

Donnie grew up among concord grapes in Madison Ohio and had no intention of 'coming back to the farm.' As a no-too liberated woman of the sixties, her intention was to graduate from Allegheny College in Meadville, Pennsylvania with a teaching certificate in history, work with kids in the classroom for a number of years, acquire additional certification and become the first female superintendent of her home school district.

As the saying goes, 'Life is what happens when making other plans.' After marriage and the birth of two daughters, an unexpected third child caused her to re-think career plans. In 1978 she was asked to become the 'Executive Secretary' of the fledgling Ohio Wine Producers Association. That year, the thirteen Ohio wineries approved an annual budget of only \$700 and limited her hours to six per month to reserve enough money to purchase postage stamps.

The part time position allowed her to raise a family – and as her family grew, she was able to devote more time to the organization. With tremendous support from the industry's pioneers, Winchell went on to help build the association into one of the most respected wine organizations in the nation.

With the belief that the best wine marketing programs are based on a strong public relations component supported by consumer tasting events, she helped promote the industry through news releases and relationship building with tourism organizations and at consumer tasting events. In the early years, the association conducted hundreds of small wine tastings at service clubs and churches. More recently, the nationally acclaimed Vintage Ohio Wine Festival provided a pattern for expanding the tasting concept to large outdoor venues across the state.

Winchell has served on the boards of the Winegrape Growers of America, the WineAmerica State Advisory Panel, the Ashtabula County Convention and Visitors Bureau, the Ohio Travel Association and on the Ohio Division of Travel and Tourism Advisory Committee as well as on several other travel and economic development councils. She has contributed to several national wine publications including the Wine Enthusiast as well as Practical Winery and Vineyard, writes a weekly wine newspaper column and speaks regularly at regional and national wine and tourism conferences.

The Winchell family a brochure distribution service in northern Ohio as well as a family entertainment center, Adventure Zone, in the resort community of Geneva on the Lake, Ohio. She and her husband Larry have three grown children, several beautiful grandchildren and live on the shores of the Grand River in Ashtabula County.



### **Maria Peterson**

Filtration Specialist  
Scott Laboratories, Inc.

In this newly created position, Peterson will be available as a dedicated resource to customers for all filtration related questions and issues.

Peterson grew up on a family farm in South Africa, where she first discovered her interest in making wine. She went on to obtain her Enology and Viticulture degree from the University of Stellenbosch, South Africa in 2000. Her studies

led to working harvests on four different continents. In 2002, she began working as assistant winemaker for Voyager Estate in Margaret River, Australia. She also acted as the assistant winemaker for Domaine Langlois-Chateau in Loire Valley, France, and red winemaker for Cave du Roi Dagobert in Alsace, France. While working as winemaker for Eagleview in Stellenbosch, South Africa, she was responsible for creating the first-ever sulfur-free Méthode Champenoise from Pinotage. Peterson has most recently relocated from Dahlonega, Georgia, where she was acting winemaker and vineyard manager for Montaluce Estate and Winery.

“My first encounter with filtration was when I had to help my Dad filter our family wines as a teenager,” says Peterson. “To me, filtration is like performing a magic trick – first the product is cloudy, next thing it is clear. That completely fascinates me!”

Since filtration can be a complex discussion with many variables, Maria’s wealth of knowledge and experience in this area will be a tremendous resource for customers. Scott Laboratories currently offers a wide selection of filtration equipment and media.

For over 75 years, Scott Laboratories has been meeting the needs of the beverage industry with innovative solutions and products. Scott Labs operates its main office at 2220 Pine View Way in Petaluma, CA with an additional location in Petaluma that houses its Cork Processing Plant and Laboratory, and a satellite facility in Healdsburg, CA. For more information regarding Scott Laboratories and the services and products that it supplies, visit [www.scottlab.com](http://www.scottlab.com).

### **Doug Grave**

Doug Grave, was born and raised in Rock Rapids, Iowa. He is a retired Naval Commander, having served 28 years in the U.S. Navy as a Cryptologist and Information Warfare Officer. He and his family returned to Iowa in 2005 on his twilight tour and retired from the U.S. Navy in 2009.

Doug, his wife Brenda, and daughters Ashley and Leigha have been growing grapes since 2005. They are the owners of Victorian Vineyards in Glenwood, Iowa, the largest vineyard in Western Iowa. They are former partners in Vine Street Cellars winery in Glenwood, Iowa where Doug served as the winemaker. They are opening a new winery, Bodega Victoriana, at their vineyard in May 2015. Brenda has been a wholesale distributor for several western Iowa wineries servicing retail accounts throughout Iowa. Doug and Brenda are involved in all aspects of the Iowa wine industry and are strong proponents of Iowa vineyards and the use of Iowa grapes.

Doug is an active member of the Western Iowa Grape Grower’s Association and has served as the organization’s president the past four years. Additionally, he serves as the Chairman of the Loess Hills American Viticulture Area (AVA) Committee. He along with WeiGGA Board Members have been working closely with the local Resource, Conservation and Development office to submit a petition to the Alcohol and Tobacco, Tax and Trade Bureau (TTB) to formally recognize the Loess Hills as a distinct wine region. TTB accepted the “perfected” Loess Hills District AVA petition in 2013 and formal designation is expected in 2015.



**Harlene Hatterman-Valenti**

Assistant Department Head Professor  
High Value Crop Production  
Department of Plant Sciences  
North Dakota State University  
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166 Loftsgard Hall

Harlene is a professor in the Department of Plant Sciences at North Dakota State University. Harlene is a high-value crops specialist who oversees the grape germplasm enhancement project at NDSU and conducts research and outreach programs on cold-hardy grapes. Her emphasis is weed science, but she has conducted numerous production related field trials. Harlene's work with the Northern Grape Project focuses on vineyard management practices.

- PhD 1993, Agronomy Crop Production and Physiology; Horticulture, Iowa State University
- MS 1985, Horticulture, University of Nebraska, Lincoln
- BS 1981, Biology, University of Nebraska, Kearney