

VII edition Master Cambium

CAMBIUM NAPA VALLEY CA
**Biodynamic
Masterclasses**

27 to 29 July 2023

QUINTESSA (CA)



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LINEUP

Thursday, July 27

Session 1 **Setting the stage**

Adriano Zago, Daphne Amory, Rudy Marchesi, Rodrigo Soto

Welcome remarks and our shared vision for gathering. The big picture of biodynamic agriculture, through Quintessa's lens: where we are, what we are doing and how we meet the changing environment.

Session 2 **Foradori's transformation from monoculture to farm**

Elisabetta Foradori, Adriano Zago

Turning a biodynamic property into a multifunctional farm: how our practices equip us for the changing climate.

Session 3 **Biodynamic preparations as a foundation of farm health**

Rodrigo Soto, Adriano Zago

The role of biodynamic preparations in making plants and soil resilient. An exploration of preparations at Quintessa.

Session 4 **A journalist's perspective on biodynamic viticulture**

Samantha Cole-Johnson

Evolving perceptions of biodynamic practices and how to communicate the nuances of your work.

Tasting & Discussion **Foradori and Quintessa**

Elisabetta Foradori, Rodrigo Soto, Samantha Cole-Johnson

Friday, July 28

Session 5 **Why biodiversity matters**

Olga Barbosa

Leveraging natural capital in and around the vineyard: what can be done and where.

Session 6 **Building organic matter at Ceretto**

Federico Ceretto, Adriano Zago

The Piedmont perspective: large-scale strategies for increasing organic matter in a biodynamic vineyard.

Session 7

Connecting the root ecosystem with farming and wine

Brenna Quigley

Combining geology and pedology to understand a vineyard's soil and enhance its health.

Session 8

Planning for Montinore's outcomes now and in the future

Rudy Marchesi

How we are using biodynamic viticulture to face the challenges of a changing climate, including practical results and development prospects.

Tasting & Discussion

Ceretto and Montinore

Federico Ceretto, Rudy Marchesi, Samantha Cole-Johnson

Saturday, July 29

Session 9

How does our built environment support our work with the land?

Daphne Amory

The ethos of our biodynamic practice and how it translates toward our physical, built environments for the future – connecting people and the natural world.

Session 10

Emidio Pepe: A journey of biodynamic transformation

Chiara Pepe, Adriano Zago

Key elements of the conversion to biodynamic viticulture, and the results: an Abruzzo experience.

Session 11

Roundtable: Confronting our challenges

Adriano Zago, Rodrigo Soto, Daphne Amory, Rudy Marchesi

Collaborative and open discussion around practical strategies for biodynamic viticulture as we face a changing environment.

Thoughts for the future

Building the Cambium community

Adriano Zago, Rodrigo Soto, Daphne Amory, Rudy Marchesi

Closing remarks and a plan to evolve our consciousness beyond Master Cambium 2023. What is the best forum to share our findings, questions, challenges and achievements?

Closing Tasting & Discussion

Emidio Pepe

Chiara Pepe, Samantha Cole-Johnson

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Speakers

Chiara De Iulis Pepe is part of the fifth generation of the Emidio Pepe family and wine estate in Abruzzo. Her grandfather Emidio founded and made the company grow in the 60s and today he shares the management with his daughters and granddaughters. Chiara brought fresh energy in the promotion of these iconic wines by traveling all over the world for many years as brand ambassador, while now she personally takes care of the production in the vineyards and wine cellar.

Elisabetta Foradori, graduated from San Michele all'Adige institute, has been in charge of the family winery in Mezzolombardo (TN) since 1985, where she has been working according to the principles of biodynamic agriculture since 2002 and where she mainly produces old and local grape varieties such as Teroldego, Nosiola and white Manzoni. In 2019 she finally managed to turn the winery into a true multifunctional farm by adding beautiful vegetable gardens, managed by her daughter Myrtha Zierock, a small breeding of cows and the production of cheese.

Federico Ceretto manages his family's winery in Alba as oenologist, thanks to his work in a few years he managed to convert the 170 hectares winery into organic agriculture. The vineyards of Ceretto are all located in the Langhe and Roero hills, in the estate the production carefully follow the principles and techniques of biodynamic agriculture.

Olga Barbosa is a Biologist and PhD in Ecology from the Pontificia Universidad Católica. She completed a postdoc at the University of Sheffield, England, and another at the Institute of Ecology and Biodiversity in Chile. She was President of the Chilean Ecology Society (2016-2018) and Regional Ministerial Secretary of Science, Technology, Knowledge and Innovation of the Southern Macrozone of Chile (2019-2022). Since 2010 she is an academic at the Faculty of Sciences of the Austral University and a Researcher at the Institute of Ecology and Biodiversity. Her research is focused on ecosystem ecology and the development of biological conservation in environments subject to high anthropic pressures. In this context, she has investigated how multifunctional landscapes contribute to the provision of ecosystem services, especially in agricultural systems and cities, with the aim of developing applicable models that reconcile productive development with social and environmental development. This has led her to participate in international panels (LEAP-FAO, IPBES-UN), parliamentary and executive commissions (MMA and MINAGRI), establishing links between scientific knowledge and evidence-informed decision-making. Among other things, she created the Wine Climate Change and Biodiversity Program that involves the wine industry in the conservation of Chile's Mediterranean ecosystem.

Brenna Quigley is a geologist and terroir specialist with over 8 years of experience in the wine industry. She works with wine professionals around the world to promote a better understanding of the world around us, and to highlight how wine can help us appreciate our dynamic planet. She helps winemakers to analyze the geology of their vineyards and map out distinctive terroirs. She also hosts and produces the podcast Roadside Terroir which is currently releasing its second season, focused on Burgundy's Côte d'Or.

Samantha Cole-Johnson is a wine writer, speaker, and educator. She is the US Pacific Northwest specialist for JancisRobinson.com and the Oregon contributor for Hugh Johnson's Pocket Wine Book. Her work also appears in Guildsomm, Wine & Spirits, and the upcoming fifth edition of the Oxford Companion to Wine. When she is not covering the Pacific Northwest, her writing delves into history, viticulture, and labor rights. Sam holds the WSET Diploma and teaches WSET qualifications at Portland's Wine and Spirit Archive. When she's not writing, studying, speaking, or teaching she can be found in the woods hunting for mushrooms and cooking over an open fire with her partner Kip, and their ever-reluctant-be-outdoors chihuahua mix, Lily.

Rudy Marchesi has been engaged in viticulture and winemaking on both coasts of the U.S. for over four decades. For the past 25 years he has dedicated his efforts to Montinore Estate in Oregon's Willamette Valley. In 2003 he began converting Montinore's 240 acres of vineyards to Organic and Biodynamic practices. He attained Demeter certification for the vineyards and winery in 2008 transforming Montinore into one of the nation's largest Biodynamic wine producers. Rudy has hosted numerous Biodynamic educational forums in the Pacific NW, has been an active member of the International Biodynamic community and is a past President of Demeter USA. As a senior partner at Montinore he continues to oversee the operations of its vineyards producing wines that celebrate place and culture.

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Rodrigo Soto Born and raised in Chile, Rodrigo Soto has been involved in the food and wine industry nearly all his life. His interest in wine began with a summer job at the age of 14, and after growing intrigued, decided to study agronomy at Universidad Catolica in Chile . Rodrigo wrote his thesis on organic farming, and upon graduating, spent the next three years back and forth between California, New Zealand and Chile, further expanding his knowledge in wine, organics and biodynamics. Rodrigo then brought these experiences to Matetic vineyards in Chile where he worked for six years and ultimately to Benziger family winery in the Sonoma Valley where he learned to translate his biodynamic knowledge into a minimal-intervention winemaking philosophy. In 2012, after six years in Sonoma, Rodrigo joined the Huneeus family as chief winemaker and moved back to Chile where he transformed the South American vineyards to deliver quality, sustainability and longevity. In 2018, Rodrigo returned to Napa Valley to carry out the vision of our founders as the Quintessa Estate Director. He believes that there is a tremendous opportunity in biodynamics, listening to the vineyard to realize its ultimate potential and looks forward to carrying the vision of Quintessa to the next generation.

Adriano Zago is an agronomist and winemaker trained between the Universities of Padua, Italy and Montpellier, France. He has been involved in consultancy, training, and business growth at an international level for about 20 years, cooperating with more than 150 wineries worldwide. Founder of Cambium, the first company to organize the International Masterclasses on Biodynamics Viticulture for wine with editions in Italy, France and California. Cambium is the most important company in Italy for professional support to biodynamic and organic farms, thanks to a network of highly professional collaborators, working with hundreds of winemakers through training, conferences, inter-company meetings. He is an International Advisor certified by the Biodynamic Demeter International Federation. He is an ICF Coach and uses this technique in the development of corporate human resources along with elements of Bioenergetics, Voicing, Viapssana and Active Meditation, all disciplines he is strongly passionate about. Originally from the Veneto region, now living in Tuscany, in the hills of Florence, where he is also a farmer in his Podere Mastrilli producing EVO oil, wine and vegetables by applying the visions and techniques of biodynamic viticulture in a concrete way. Author of the first Manual on Biodynamic Viticulture.

Daphne Amory founding principal of DAC

Daphne works internationally as a strategic advisor and coach for organizations exploring new paradigms for the emerging future. Her work is rooted in generative processes, using integrative systems thinking and sensing to define success for her clients, while embodying reciprocity, mindfulness and interbeing. Daphne serves on the Board of Directors of the Biodynamic Demeter Alliance and the Membership Committee for the Biodynamic Federation Demeter International.



COSTS

What's included

Master Cambium Napa Valley offers 3 days of immersive sessions with 10 international guest speakers. Between discussions, you will experience the beauty of the Quintessa estate and gather for tastings with all of the producers.

Coffee and locally sourced, organic lunches are included with each day.

Registration fee: 1750 dollars (+tax)

Payment via bank transfer: _____

For further information, please write to Daphne Amory, dtamory@gmail.com
or Carly Imhof, carly.imhof@quintessa.com

www.biodynamicdemeteralliance.org/napa-cambium