

VIII edition Master Cambium

CAMBIUM NAPA VALLEY CA
**Biodynamic
Masterclasses**

27 to 29 July 2023

QUINTESSA (CA)



MASTERCLASS LINEUP

Thursday, July 27

8:00 a.m.

Registration & coffee

9:00 a.m.

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.

9:30 a.m.

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.

10:45 a.m.

Coffee break

11:00 a.m.

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.

12:30 p.m.

Lunch

2:00 p.m.

SESSION 4 / A journalist's perspective on biodynamic viticulture

Samantha Cole-Johnson with Amy Currens, Stevie Stacionis & Matthew Gaughan

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

3:30 p.m.

Tasting & Discussion

Foradori and Quintessa

Elisabetta Foradori, Rebekah Wineburg, Samantha Cole-Johnson

5:30 p.m.

Tasting concludes

Friday, July 28

8:00 a.m.

Coffee & Conversation

9:00 a.m.

SESSION 5 / Why biodiversity matters

Olga Barbosa

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

10:15 a.m.

Coffee break

10:30 a.m.

SESSION 6 / 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.

12:00 p.m.

Lunch

1:30 p.m.

SESSION 7 / Connecting the root ecosystem with farming and wine

Brenna Quigley, Elaine Chukan Brown

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

3:00 p.m.

Tasting & Discussion, Emidio Pepe & Hamel Family Wines

Chiara Pepe, John Hamel, Samantha Cole-Johnson

5:00 p.m.

Tasting concludes

Saturday, July 29

8:00 a.m.

Coffee & Conversation

9:00 a.m.

SESSION 8 / 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.

10:15 a.m.

Coffee break

10:30 a.m.

SESSION 9 / Building organic matter at Ceretto

Federico Ceretto, Adriano Zago

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

12:00 p.m.

Lunch

1:30 p.m.

SESSION 10 / 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.

2:30 p.m.

SESSION 11 / Reflecting on our learnings with Elaine Chukan Brown

Elaine Chukan Brown

Considering the 'why' behind biodynamics – with an eye toward the future.

3:00 p.m.

SESSION 12 / 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.

3:30 p.m.

Closing Tasting & Discussion: Ceretto & Montinore

Federico Ceretto, Rudy Marchesi, Samantha Cole-Johnson

5:30 p.m.

Tasting concludes

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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.

Amy Currens - General Manager, The Morris SF

Coming to work in Napa and Sonoma to study biodynamic farming practices in the vineyards, and becoming a certified sommelier in the process, Amy Currens then moved to San Francisco to devote her time fully to hospitality and mindful representation of conscientious producers. In her role as sommelier and wine cellar development, Amy has created, and directed beverage programs for restaurants such as opening Luce with Dominique Crenn, Boulevard's Prospect, Farm Shop, Sons & Daughters, and Birdsong. Traveling the world for food, wine and culture, as well as anchoring herself at a beloved restaurant in San Francisco, The Morris, Amy dedicates herself to inviting, inclusive hospitality, and supporting global connection through mindful food and wine experiences.

Matthew Gaughan - WSET Certified Educator, Grape Experience; Owner, Blackpool Matt's Wine Club

Matthew Gaughan entered the wine industry in 2012, and has since worked in various retail environments in the UK and here in California. He now owns and runs an online only wine club called blackpoolmatt's wine club. He has taught at Grape Experience, a WSET provider in San Francisco, since 2015, and is a WSET Certified Educator. Coming from an academic background, Matthew loves educating about wine—out of enthusiasm, a desire to share knowledge and experiences, and a belief that education helps sell wine and encourages consumers to purchase wine they actually like.

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Stevie Stacionis - Owner, Bay Grape Oakland & Napa, MAMA Oakland

Stevie originally began working in hospitality while pursuing accreditation through the Court of Master Sommeliers. Instead of securing her final pin, she opened her first business in 2014 with her partner, Josiah Baldivino. Today Stevie is co-owner of the nationally acclaimed Bay Grape wine shops and wine bars in Oakland and Napa, California—recognized in the New York Times, Food & Wine, Bon Appétit and Wine & Spirits, among other accolades—as well as Michelin Bib Gourmand-awarded restaurant MAMA Oakland. She is also the visionary and founder behind the influential Bâtonnage Forum, designed to propose pragmatic solutions for charting a positive, inclusive course forward for women in wine and the wine industry as a whole. Along with her partner, Stevie was named one of Wine Enthusiast's Top 40 Under 40 Tastemakers.

Elaine Chukan Brown - Global Wine Educator, Wine Writer

Elaine Chukan Brown serves as a global wine educator, and journalist specializing in global initiatives for sustainability and climate action, most especially in US wine. Brown serves as a columnist for Decanter Magazine, and previously was the Executive Editor US for JancisRobinson.com. In 2022, Brown was nominated for a James Beard Award in Journalism, and became an advisor to the Women in Wine and Spirits Awards of China. In 2021, Brown gave the keynote address, "Risk and Self-Doubt as Opportunity," for the Femmes du Vin event sponsored by the US State Department through the Paris Embassy. The Hue Society named their annual prize the "Elaine C Brown award in Wine Education" in recognition of Brown's contributions to wine education, and the Women in Wine and Spirits Awards (WINWSA) in China named Brown one of the world's 50 Most Influential Women in Wine and Spirits. In 2020, Brown was awarded Wine Communicator of the Year in the world by IWSC and VinItaly, and was named a Wine Industry Leader in the North American wine industry by Wine Business Monthly. In 2019, the Wine Industry Network named Brown one of the Most Inspiring People in Wine, and they were shortlisted for the IWSC Wine Communicator of the Year award.



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
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www.biodynamicdemeteralliance.org/napa-cambium