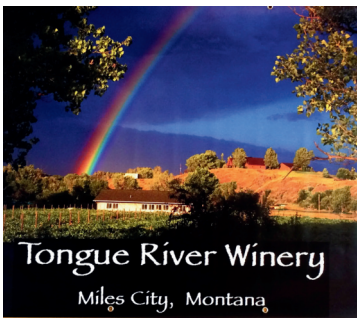




MTBGA & MTGWA 2025 Conference Agenda

Best Western Plus Grant Creek Inn
5280 Grant Creek Rd, Missoula, MT

Thank You to Our Conference Sponsors!



Thursday, April 3rd

3:30 - 5:00pm

Conference Check-in

4:00 - 5:00pm

Registration for People's Choice Wine Competition

5:30 - 7:30pm

People's Choice Wine Tasting and Competition Event,
Charcuterie Board Provided by *Tagliare Delicatessen*

Friday, April 4th

7:00 - 8:30am	BREAKFAST, Provided by <i>Bolt and Bruizer's Bakery</i> in Conference Room or Free Hotel Breakfast for Guests Conference Check-in Available
8:00 - 8:25am	Welcome Remarks from Association Presidents, <i>Dan Murphy (MTGWA) and Christie Walsh (MTBGA)</i>
8:25 - 8:30am	Sponsor Presentation, <i>Trellis Label</i>
8:30 - 9:30am	Soil Fertility Basics for Berries and Grapes, <i>Dr. Clain Jones</i>
9:30 - 9:45am	BREAK
9:45 - 10:45am	Potential for Fruit Wines, <i>Dominic Rivard</i>
10:45 - 11:30am	How to Make and Market Fruit Wines, <i>Bob Thaden</i>
11:30 - 12:00pm	Demonstration - Fruit Wine Tasting, <i>Bob Thaden</i>
12:00 - 1:00pm	LUNCH, Hotel Catered Meal Served in Conference Room

Afternoon sessions will be separated into two rooms, with one focusing on Berry Growers and the other focusing on Wine and Grapes.
View schedules on next page.

Join us afterwards at 5:30pm for a networking and social event with *Justin Philalack Catering!* Sample sweet and savory hors d'oeuvres infused with Montana grown berries and paired with wines by *Tongue River Winery* (Miles City, MT)
People's Choice Wine Competition Awards presented at 6:15pm

Friday, April 4th - Berry Growers Focused Session

- 1:00 - 2:00pm** Haskap Harvest and Berry Storage, *Dr. Zach Miller*
- 2:00 - 2:20pm** MTBGA Marketing Grant Update, *Austin Buchholtz*
- 2:20 - 2:50pm** Group Discussion on Berry Challenges and Next Steps
- 2:50 - 3:00pm** BREAK
- 3:00 - 4:00pm** Advancing Cold-Hardy Berry Production: Insights from Research at University of Wisconsin - Madison, *Steffen Mirsky*
- 4:00 - 5:00pm** Profile on Berry Farming and Marketing, *Patty and Fred Omodt*

Friday, April 4th - Grape and Wine Focused Session

- 1:00 - 1:30pm** Delivering Benefits for MTGWA Members, *Nicole Erickson*
- 1:30 - 2:00pm** Grape Germplasm and Viticulture at North Dakota State University, *Harlene Hatterman-Valenti*
- 2:00 - 2:50pm** Update from the University of Minnesota Grape Breeding and Enology Program and Vine Management Tactics for Cold Climates, *John and Jenny Thull*
- 2:50 - 3:00pm** BREAK
- 3:00 - 4:00pm** Advanced Fruit and Cider Fermentation, *Dominic Rivard*
- 4:00 - 5:00pm** Vineyard Management and Fermentation Research Update, *Dr. Zach Miller*
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- 5:30 - 6:30pm** Evening Event, See Details on Previous Page

Saturday, April 5th

8:00 - 9:00am	BREAKFAST, Provided by <i>Bolt and Bruizer's Bakery</i> in Conference Room or Free Hotel Breakfast for Guests
9:00 - 9:30am	Harvesting Your Story: Why Effective Branding is Essential for Growing Your Business, <i>Dr. Jesse King</i>
9:30 - 10:00am	From Start-up to Scale-up: Building a Business Plan and Access to Capital, <i>Mary Ellis</i>
10:00 - 10:30am	Strengthening Partnerships Between Farms and Value-Added Processors, <i>Bob Thaden and Melissa Allred</i>
10:30 - 11:00am	BREAK
11:00 - 11:30am	Creative (and Legal) Ways to Solve Farm Labor Issues - 2 Mini Sessions, <i>Mary Ellis and Sandy Sands</i>
12:00 - 1:00pm	LUNCH, Not Provided - Attendee Responsible for Self
1:00 - 2:00pm	Membership Meetings, Open to All, Split Conference Rooms, <i>MTGWA Board and MTBGA Board</i>
3:00 - 5:00pm	Local Field Trip, Tour of Property at <i>Red Hen Farm & Orchard</i> , Transportation Not Provided

Field Trip Location Details:

Red Hen Farm & Orchard

3803 Spurgin Rd, Missoula, MT 59804

Please allow yourself 20 minutes travel time from the hotel to the farm

Red Hen Farm is a u-pick berry farm and orchard in Missoula. They sell organically grown strawberries, raspberries, currants, honeyberries, and a wide variety of vegetables and herbs. The orchard at Red Hen Farm grows peaches, pears, plums, and apples. We will be led on a guided tour by the owners, Greg and Juli. This is intended to be a relaxed and social experience, easily enjoyed by any attendee.