

Wednesday, June 24th, 2026		
Travel to Geisenheim		
Session 1: Setting the scene, session chair Hans Reiner Schultz (HS55)		
14:00-14:30	Hans Reiner Schultz, Philippe Darriet and Mark Krstic	Welcome and setting the scene
14:30-14:45	Ben Montpetit	A (re)-Introduction to V&E @ UC Davis
14:45-15:15	All	Discussion
15:15-15:45	All	Coffee break
Session 2: Focus on wine, session chair Ben Montpetit and Pierre-Louis Teissedre (HS55)		
15:45-16:00	Jürgen Wendland	The Geisenheim Yeast Breeding Center: Novel Strains of Wine and Cider Yeasts
16:00-16:15	Ben Montpetit	From Oak to Wine: Evolution of Wine Yeasts in North America
16:15-16:30	Mark Krstic	Integrating Wine Sensory to Chemical Analysis and Predictive Modelling for Wildfire Smoke – Sensory – Chemistry relationships
16:30-16:45	Matthias Schmitt/ Pierre-Louis Teissedre	ALCOFREEWINE – Dealcoholized Wine and its challenges
16:45-17:00	Philippe Darriet	The quality of a wine's aromas and knowledge of the key compounds involved in perceptual interactions phenomena
17:00-17:30	All	Discussion
Social program		
17:30-19:00	Manfred Stoll	Walk to Magdalenenhof via VitiVoltaic
19:00	All	Dinner at Magdalenenhof

Thursday, June 25th, 2026		
Session 3: Live from Australia, session chair Markus Herderich (HS55)		
8:30-8:40	Markus Herderich	Summary of current AWRI research portfolio
8:40-8:55	Anthony Borneman	Unlocking Hidden Information: Understanding Grapevine Clonal Diversity and Insect Pest Species with Genomics
8:55-9:10	Simon Schmidt	Use of glycolipids in winemaking and as additives for wine
9:10-9:25	Agnieszka Mierczynska-Vasilev	Engineering Smart Surfaces for Reductive Aroma Management in Wine
9:25-9:40	AU topic 1	AU speaker 1
9:40-10:05	AU topic 2	AU speaker 2
10:05-10:15	AU topic 3	AU speaker 3
10:15-10:45	All	Discussion
10:45-11:15	All	Coffee break
Session 4: Economics, session chair Simone Loose (HS55)		
11:15-11:30	Simone Loose	Adjusting the wine sector to the demands of the future
11:30-11:45	Jon Hanf	tbd
11:45-12:00	Gergely Szolnoki/ Sue Bail	Sustainable Wine Tourism: Scientific Progress, Global Insights, and Industry Guidelines
12:00-12:30	All	Discussion
12:30-13:30	All	Lunch
Session 5: Focus on the vineyard, session chair Ghislaine Hilbert and Johanna Döring (HS55)		
13:30-13:45	Manfred Stoll	More Than Grapes: Towards Multifunctional Viticulture
13:45-14:00	Ghislaine Hilbert	Vitivoltaïsme : impacts on grapevine physiology
14:00-14:15	Johanna Döring	Shaping organic viticulture practices: pathways to more sustainable agroecosystems
14:15-14:30	Dimtrios Paraforos	Innovate and Democratise: A Pathway to Increased Adoption of Digital Technologies?
14:30-14:45	Katrin Kahlen	Virtual Riesling Vineyards: Modelling Grapevines from Structure to Scenario
14:45-15:15	All	Discussion
Social program		
15:30	Matthias Schmitt	Tour of new beverage technology center
17:00 (HS51)	All	Farewell Hans Reiner Schultz

Friday, June 26th, 2026		
Session 6: Physiologie and genomics, session chair Nathalie Ollat and Annette Reineke (HS55)		
9:00-9:15	Nathalie Ollat	Root and rootstocks : grapevine from downunder
9:15-9:30	Sören Otto	Phosphonate uptake, distribution, and transfer from grapevine to wine
9:30-9:45	Cyril Abadie	High CO2 and multistress impacts on grapevines
9:45-10:00	Eric Gomes	Clonal diversity and responses to abiotic stresses
10:00-10:15	Guillaume Chesneau	tbd (online)
10:15-10:45	Annette Reineke/ Christine Becker	Future strategies for pest and disease control in vineyards
10:45-11:15	All	
11:15-11:45	All	Coffee break
Session 7: Genomics, session chair Emilien Peltier (HS55)		
11:45-12:00	Carlos Robles-Zazueta	Leaf and cluster spectral signatures reveal trait-dependent prediction performance for grapevine
12:00-12:15	Hannah Robinson	Genomic and epigenomic contributions to trait variation, genotype-by-environment interactions, and stability in grapevine clones
12:15-12:30	Paolo Callipo	A Population-Scale Analysis of Genetic, Epigenetic, and Phenotypic Variation in Pinot Clonal Populations
12:30-12:45	Emilien Peltier	Genome editing for <i>Brettanomyces bruxellensis</i> and an overview of the research interests of the DIVEM microbiology team at UMR CEnologie, University of Bordeaux
12:45-13:15	All	Discussion
13:15-14:30		Wrap-up, followed by lunch
Travel back home		