

This is a FREE science lecture, suitable for the general public, teachers and students of all ages: no registration necessary.

Please Note: Teachers receive certificates of attendance for one hour toward Professional Development credit for attending this talk.

Thursday, February 4, 2010

7:30-9 p.m.

Monroe Lecture Center, California Avenue, South Campus

Join us for the second
"Science Behind Long Island Business" lecture:

The Art and Science of Making Wine: A Long Island Perspective

Fine winemakers strive to achieve a delicate balance between scientific knowledge and organic artistry. This talk illustrates key aspects of the history and evolution of wine-making on Long Island, and addresses widely held misconceptions, mythologies and pseudo-science surrounding wine production. Is all wine made the same way? What separates good wine from bad wine? What is "terroir"? These and other questions from the audience will be addressed in a discussion about one of the world's beloved beverages.

About the Presenter:

Richard Olsen-Harbich has been working in the Long Island wine industry since 1981, and is a leader in establishing regional identity and wine vinification techniques for the region. A graduate of Cornell University, he is the author of all three federally recognized Long Island American Viticultural Areas, and creator and founding member of the Long Island Merlot Alliance. He developed the first Bordeaux/Long Island wine production partnership and has been a leader in the use of hands-on, artisanal wine-making techniques in the region – an approach he defines as "sustainable wine-making"