

# Field Course

## Canopy Management

April 12th, 2019 | 1:00-5:00 pm CST

Salt Lick Cellars | 1800-C FM 1826 | Driftwood, TX 78619



Learn hands-on canopy management practices that will improve fruit ripening and quality, enhance disease control and establish and maintain permanent vine structure including:

- Shoot thinning and leaf removal strategies
- Managing excessive canopy vigor
- Assessing crop load and balance
- Grapevine tissue sampling demonstration
- Young vine training
- And more...

Followed by wine tasting at Salt Lick Cellars.

[Register Now](#)

[virtualviticultureacademy.com/field-courses](http://virtualviticultureacademy.com/field-courses)

## Come for the Field Course Stay for a Hill Country Weekend

### Lodging Suggestions

- [Cabins at Flight Acres](#) (call for a VVA discount)
- [Barons CreekSide](#)
- [Fredericksburg Inn and Suites](#)
- [Inn on Barons Creek](#)

### Dining Suggestions

- [Cabernet Grill](#)
- [Otto's German Bistro](#)
- [Hilda's Tortillas](#)
- [Rathskeller](#)
- [Hondo's on Main](#)
- [Salt Lick BBQ](#)

### Client Wineries

- [4.0 Cellars](#)
- [Bending Branch Winery](#)
- [Farmhouse Vineyards – Topsy Tasting Trailer](#)
- [Salt Lick Cellars](#)
- [Texas Heritage Vineyard](#)

### Member Wineries

- [1851 Cellars](#)
- [Kuhlman Cellars](#)
- [Longhorn Cellars](#)
- [Torr Na Lochs](#)

Ask for an  
industry discount.