

TVOS Annual Conference 2026

Saturday, Feb 28 2026

Holiday Inn

434 Chesnutt St

Chattanooga, TN 37402

(423) 777-5858

www.TVOS.wine

email: emmett_hunt@hotmail.com

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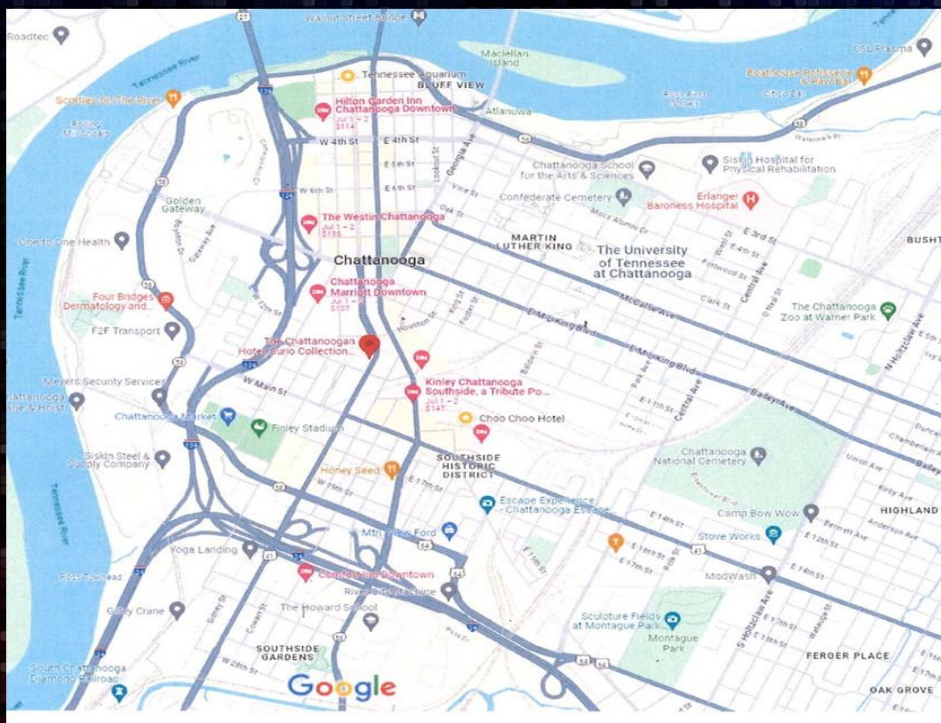
6211 PATTON ROAD, ARRINGTON, TENNESSEE



King or 2 Queen Bedroom —TVOS Rate \$159/ night

***If reserved by Tuesday, January 27th 2026**

Reservations: By Phone (423) 777-5858 [Group Sales, Code: TVO]



From Kingsport: (3:26 w/out traffic)

Take I-26 E / US-23 S from S Wilcox Dr. Follow I-81 S, I-40 E, & I-75 to W 4th St in Chattanooga. Take exit 1C from TN-27W/TN-29 N/US-27N. Continue on W 4th St to Holiday Inn & Suites.

From Knoxville: (1:52 w/out traffic)

Follow I-40 W and I-75 to W 4th St in Chattanooga. Take exit 1C from TN-27 W/TN-29 N/US-27 N. Continue on W 4th St to Holiday Inn & Suites.

From Nashville (2:10 w/out traffic):

Take I-24 E to W 4th St in Chattanooga. Take exit 1C from TN-27 W/TN-29 N/US-27 N. Continue on W 4th St to Holiday Inn & Suites.

My Green Traveling Machine

Downtown's Electric Shuttle Service

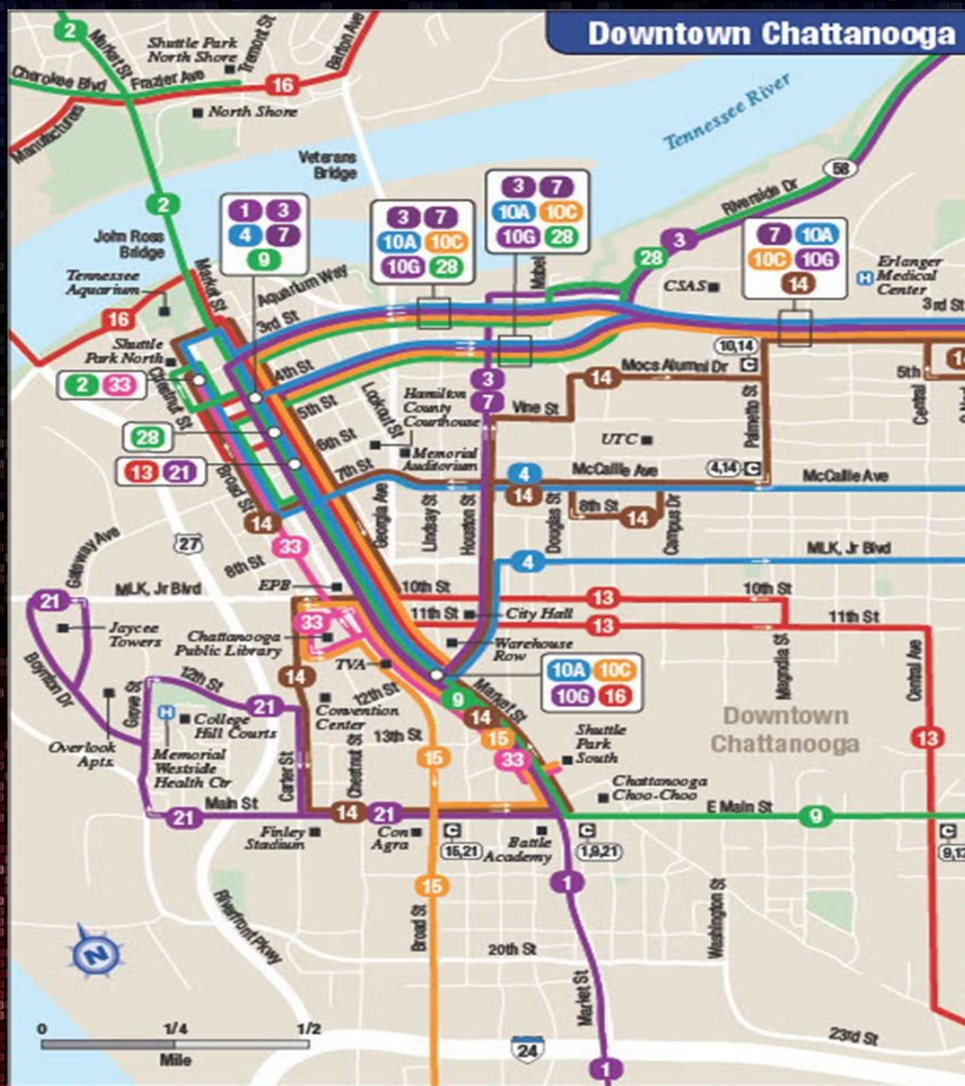
CARTA's involvement in electric vehicles started in 1990 when it decided to use electric (battery operated) buses for Chattanooga's downtown shuttle. The Downtown Electric Shuttle is the easiest way to get around Downtown Chattanooga. It's a FREE ride! Electric buses run daily* from the Chattanooga Choo Choo to the Tennessee Aquarium with stops at every block in between. Convenient access to the attractions, convention center, shopping, hotels & employment sites in the Downtown area. All Shuttle buses are wheelchair accessible. Since its initiation in 1992, CARTA's Downtown Shuttle has carried millions of passengers.



Schedule

Shuttle buses run about every 10 minutes, Monday through Friday 6:30 a.m. until 11 p.m., Saturday 9:30 a.m. until 11 p.m., and Sunday 9:30 a.m. until 8:30 p.m.

* The Downtown Shuttle runs daily except New Year's Day, Thanksgiving Day & Christmas Day. The Shuttle runs on a holiday schedule on Martin Luther King, Jr. Day, Memorial Day, Independence Day & Labor Day.

**CARTA ROUTES / RUTAS DE CARTA**

ROUTE	ROUTE NAME	ROUTE	ROUTE NAME
1	Alton Park	13	Rossville
2	North Shore Shuttle	14	Mocs Express (Free Shuttle)
3	Enterprise South	15	St. Elmo / Incline Shuttle
4	Eastgate / Hamilton Place	16	Northgate
7	Chattanooga Housing Authority	21	Golden Gateway
9	East Lake	28	Arnica Highway
10A	Avondale	33	Downtown Shuttle
10C	Campbell Street / Highway 58		CARTA GO (On-Demand Service)
10G	Glenwood		

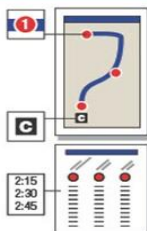
HOW TO READ CARTA MAPS AND SCHEDULES / CÓMO LEER LOS MAPAS Y HORARIOS DE CARTA

The bus stops here at listed times below the symbol. / El bus para aquí en horas determinadas listadas debajo del símbolo.

Numbers on the map represent scheduled stops; other stops are identified by bus stop signs. /

The connection point shows where routes intersect and transfers to other routes may be available. /

Times are approximate and depend on traffic and weather conditions. /
El horario es aproximado y depende del tráfico y condiciones climáticas.



Nearby Restaurants

Name	Rate	Address	Dist	Min	Food Type
Rodizio Grill Chattanooga Downtown	4.0	439 Broad St	0.0	0	Brazilian, Steak House
Cupcake Kitchen	4.5	500 Broad St	0.0	2	Dessert
Mayan Kitchen	4.4	507 Broad St	0.0	2	Mexican
Maple Street Biscuit Company	4.6	407 Broad St	0.1	3	American, Café
Sticky Fingers Rib House	4.0	420 Broad St	0.1	3	American, Bar
Ruby Sunshine	4.5	405 Market St	0.2	5	French, American, Breakfast
Innside Restaurant	4.5	800 Chestnut St	0.3	7	American, Diner
Easy Bistro & Bar	4.4	801 Chestnut St	0.3	6	American, Café
Old Gilman Grill	4.5	216 W 8th St	0.3	7	American
Mellow Mushroom	4.3	205 Broad St	0.3	6	Pizza
Wooden City	4.5	203 Broad St	0.3	7	American
Hennen's	4.4	193 Chestnut St	0.3	6	American, Seafood
Alimentari Cucina e Bar	4.0	801 Pine St	0.3	7	Italian
Big River Grille	4.0	222 Broad St	0.3	6	American, Bar
Thai Smile	4.0	219 Market St	0.3	6	Thai
Bridgeman's Chophouse	4.6	107 W Martin Luther King Blvd	0.4	9	American, Steak House
Bantam & Biddy	4.5	728 Market St	0.4	8	American
Universal Joint Chattanooga	4.0	301 E 6th St	0.4	11	American, Bar
Sitar Indian Cuisine	4.0	200 Market St	0.4	9	Indian
Puckett's	4.1	2 W Aquarium Way	0.4	9	American, Bar
Six18 Restaurant And Lounge	5.0	618 Georgia Av	0.5	11	American
City Café Diner	4.5	901 Carter St	0.5	12	American, Café, Diner
Community Pie	4.4	850 Market St	0.5	12	Italian, Pizza
Taqueria Jalisco	4.6	850 Market St	0.5	12	Mexican
Whitebird	4.5	102 Walnut St	0.5	13	American Healthy
3rd Deck Burger Bar	4.0	201 Riverfront Pkwy	0.5	10	American, Bar
Lil Mama's Chicago Style Hoagy	5.0	818 Georgia Ave Ste 114	0.6	14	American, Deli
Jack Brown's Beer & Burger Joint	4.5	818 Georgia Av	0.6	13	American, Bar
Attack of the Tatsu	4.5	818 Georgia Av	0.6	14	Japanese
Pickle Barrel	4.3	1012 Market St	0.6	14	American, Bar
Honest Pint	4.0	35 Patten Pkwy	0.6	15	Irish
Tony's Pasta Shop & Trattoria	4.2	212 High St	0.6	15	Italian
Solarium	5.0	120 E 10th St	0.7	16	American
Public House	4.5	1110 Market St #101	0.7	17	American
Tupelo Honey Southerm Kitchen& Bar	4.2	1110 Market St	0.7	17	American, Bar
Two Ten Jack	4.0	1110 Market St Ste Fc4	0.7	17	Japanese, Sushi
Scottie's On the River	4.0	491 Riverfront Pkwy	0.8	19	Seafood
Proof Bar and Incubator	5.0	422 E Martin Luther King Blvd	0.9	20	American, Bar
Southern Star	4.5	1300 Broad St Ste 100	0.9	20	American, Southern
Urban Stock	4.5	12 W 13th St	0.9	21	American, Bar, Burgers

We have the opportunity to taste a lot of wines.

Please don't drive.

Lyft rideshare is available:



Uber rideshare is available:



There are several cab companies in town:

Nooga Taxi (423) 458-2701—Yelp 3.9

Easy Ridge Cab (423) 629-7304—Yelp 2.6

Nation Taxi (423) 987-9918—Yelp 2.5

Millennium Taxi (423) 267-1084—Yelp 1.6

You can call me & I'll arrange a ride:

Emmett Hunt

(615) 319-2130

Friday, 2/27/26			
	Conference Courses		
	Tasting/ Experiencing	Growing/Making	Conference Lobby
05:00-06:00	Dinner on your own		Check-In Table Manned Intermittently
06:00-07:00			
07:00-08:00	Blanc Duboise Tasting	Beginners Wine- making	
08:00-09:00	Paul Downs	Steve Helsper	
09:00-10:00	Free Time		Check-In Table Not Manned
10:00-11:00			
11:00-12:00			
12:00-01:00			
01:00-02:00			
Saturday, 2/28/26			
	Conference Courses		
	Tasting/ Experiencing	Growing/Making	Conference Lobby
06:00-07:00	Breakfast on Your Own		Check-In Table Manned Intermittently
07:00-08:00			
08:00-09:00	Business Meeting		Check-In Table Manned Intermittently
09:15-10:15	Flavorful World of Sauvignon Blanc Terri Geiser	Winemaking Equipment & Tips Steve Helsper	
10:30-11:30	SE Regional Win- ners Crystal Davidson	Protecting Wine with SO2 Robert Loomis	
11:30-12:30	Wine Cocktails Adrien Rogers	Repairing Wine Flaws Lee Morse	
12:30-02:30	Lunch on Your Own		
02:30-03:30	Exploring Italy through Wine Jim Africano	Making Port Style Wines Steve Helsper	
03:45-04:45	Exploring Burgundy John Watkins		
05:00-06:00	Auction		
06:00-07:00	Free Time		
07:00-11:00	Banquet / Buffet		Table Not Manned
11:00-12:00			

2026 TVOS Annual Conference Registration

Saturday February 28, 2026

Holiday Inn

434 Chestnut St. Chattanooga TN 37402

(423) 777-5858

Ask for TVOS discounted room rate (\$159 per night) discount ends **1/27/26**

Attendee 1:

Attendee 2:

Address:

City, State, Zip:

Email

Phone:

	Tickets Bundled	\$/Person	Qty	Total
Option 1				
Conference/All Tasting Sessions /Banquet (Post-marked Before 1/27/26)		\$315	\$	
Conference/All Tasting Sessions /Banquet (Post-marked After 1/27/27)		\$340	\$	
Option 2				
Conference & Banquet (Post-marked Before 1/27/26)		\$225	\$	
Conference & Banquet (Post-marked After 1/27/27)		\$260	\$	
Attending Conference ONLY				
Conference (Post-marked Before 1/27/26)		\$90	\$	
Conference (Post-marked After 1/27/27)		\$105	\$	
Attending Banquet ONLY				
Banquet (Post-marked Before 1/27/26)		\$135	\$	
Banquet (Post-marked After 1/27/27)		\$155	\$	

General Sessions

Limited to 30 people unless noted

Attending

Names:

Beginners Winemaking Class (Friday)

Winemaking Equipment & Tips (Saturday)

Fixing Oxidation with SO2 (Saturday)

Repairing Wine Flaws (Saturday)

Making Port Style Wines(Saturday)

Tasting Sessions	Per Person		
Limited to 30 people unless noted	Extra	Qty	Total
Blanc DuBoise Tasting (Friday)	\$20	\$	
Food & Wine Pairing - Terri Geiser	\$20	\$	
SE Regional Winners - Crystal Davidson	\$20	\$	
Wine Cocktails - Adrien Rogers	\$20	\$	
Exploring Italy through Wine - Jim Africano	\$20	\$	
Exploring Burgandy - John Watkins limited to 60 people	\$20	\$	

**If you have not joined/renewed your membership for 2026
(Covers 2 individuals per household)**

\$40

\$

Donation to the Scholarship Fund

\$

TOTAL

\$

Checks should be payable to TVOS and mailed with Registration form to:

TVOS C/O Emmett Hund, 1002 Countrywood Dr. Hendersonville, TN 37075

2026 TVOS Annual Conference Registration

Saturday February 28, 2026

Holiday Inn

434 Chestnut St. Chattanooga TN 37402

(423) 777-5858

Ask for TVOS discounted room rate (\$159 per night) discount ends 1/27/26

Attendee 1: Robyn Quinn

Attendee 2: William Quinn

Address: Hendersonville, TN

City, State, Zip: Hendersonville, TN 37075

Email: robynquinn@gmail.com

Phone: 423-1-1873

Option	Conference & Banquet	Post-marked Before 1/27/26	Post-marked After 1/27/27	Total
Option 1	Conference/Attending Session/Banquet (Post-marked Before 1/27/26)	\$315	\$	
	Conference/Attending Sessions/Banquet (Post-marked After 1/27/27)	\$340	\$	
Option 2	Conference & Banquet (Post-marked Before 1/27/26)	\$225	2 \$450	
	Conference & Banquet (Post-marked After 1/27/27)	\$260	\$	

Option 1

Conference/Attending Session/Banquet (Post-marked Before 1/27/26)	\$315	\$
Conference/Attending Sessions/Banquet (Post-marked After 1/27/27)	\$340	\$

Option 2

Conference & Banquet (Post-marked Before 1/27/26)	\$225	2 \$450
Conference & Banquet (Post-marked After 1/27/27)	\$260	\$

Attending Conference ONLY

Conference (Post-marked Before 1/27/26)	\$90	\$
Conference (Post-marked After 1/27/27)	\$105	\$

Attending Banquet ONLY

Banquet (Post-marked Before 1/27/26)	\$135	1 \$135
Banquet (Post-marked After 1/27/27)	\$155	\$

General Sessions

Limited to 30 people unless noted

Beginners Winemaking Class (Friday)

Winemaking Equipment & Tips (Saturday)

Fixing Oxidation with SO2 (Saturday)

Repairing Wine Flaws (Saturday)

Making Port Style Wines (Saturday)

Attending

Names:

2
2
2
2
1

William Robyn
↓

Tasting Sessions

Limited to 30 people unless noted

Blanc DuBoise Tasting (Friday)

Food & Wine Pairing - Terri Geiser

SE Regional Winners - Crystal Davidson

Wine Cocktails - Adrien Rogers

Exploring Italy through Wine - Jim Africano

Exploring Burgandy - John Watkins limited to 60 people

Per Person

Extra	Qty	Total
\$20		\$
\$20		\$
\$20		\$
\$20		\$
\$20		\$
\$20		\$
\$20		\$

If you have not joined/renewed your membership for 2026
(Covers 2 individuals per household)

\$40 1 \$40

Donation to the Scholarship Fund

TOTAL

\$
\$625

Checks should be payable to TVOS and mailed with Registration form to:
TVOS C/O Emmett Hund, 1002 Countrywood Dr. Hendersonville, TN 37075

Beginners Wine Making



Bio:

Steve Helsper is the owner and creator of the All In One Wine Pump. An avid winemaker with over 19 years' experience, and a Master Mechanic with over 30 years' of experience, he is an active supporter of the winemaking community. The All In One Wine pump company is a family-run business where Steve teaches his children the value of hard work and honesty. He is an active member in several different local wine clubs and has attended AWS and winemaker conferences.

Synopsis:

This hands-on class was specifically designed for someone with no experience. You will go through each step and become familiar with the wine making process. This course lets you earn the self-confidence to make wine on your own. Steve is a fun and engaging speaker who always inspires people to make more wine!

Blanc Duboise Tasting



Bio:

Paul Downs is a past president of TVOS as well as a former and current president of Alabama Winemakers and Grape Growers Association (AWGGA). He made his first wine from a kit in 1984 and has been growing grapes for over 30 years. Paul has over 40 years of experience in the environmental health and safety field and his interest in chemistry and science lend themselves well to his winemaking endeavors. He has made numerous presentations to both TVOS and AWGGA along with other groups interested in grape growing and winemaking.

Synopsis:

Paul has spent over 25 years growing and making wine from Blanc Du Bois. Most of us know that the Southeast US is not well suited for wine grape cultivation. Blanc Du Bois, even with its challenges, remains a very good option for winemakers wanting to make a high quality white wine in this region. Paul will lead us in a tasting of this grape across multiple vintages along with notes about each vintage and talk about some of the challenges he has faced during this time, so each of you can explore the prospect of growing it in your vineyard.

Winemaking Equipment & Tips



Bio:

Steve Helsper is the owner and creator of the All In One Wine Pump. An avid winemaker with over 19 years' experience, and a Master Mechanic with over 30 years' of experience, he is an active supporter of the winemaking community. The All In One Wine pump company is a family-run business where Steve teaches his children the value of hard work and honesty. He is an active member in several different local wine clubs and has attended AWS and winemaker conferences.

Synopsis:

Steve will lead us through an exploration of winemaking equipment and techniques to make winemaking easier and our wines even better. Both novice and experienced winemakers will benefit from tools and equipment to which he will introduce us. Some will be tools for other industries re-purposed for ours and others are from new and small manufacturers seeking a place in the market.

Protecting Wine with SO₂



Bio:

Robert Loomis studied Biology at North Georgia College & State University which contributed to his winemaking success. He served as the Head Winemaker for Habersham Winery, Roo Mountain Vineyards, and Painted Horse Winery and Vineyard. Robert recognized the East Coast was lacking a local contact for supply needs. In 2021 Robert and wine-maker friend, Charles Crespi, founded Brix & Barley in Cleveland, GA where they've become the local name for winemaking, cider making, brewing and distilling.

Synopsis:

For many of us, High School and College Chemistry classes were... not recent. In the journey to create and age quality wines, the chemistry is an important component of our winemaking toolbox. Robert will lead us to a clearer understanding of what it takes to protect our wines through the aging process. We'll learn how to measure dissolved SO₂, determine what it should be for our aging goals, and how to achieve it. This class covers the topic at a level specifically designed for winemakers who have not recently studied chemistry.

Making Port-Style Wine



Bio:

Steve Helsper is the owner and creator of the All In One Wine Pump. An avid winemaker with over 19 years' experience, and a Master Mechanic with over 30 years' of experience, he is an active supporter of the winemaking community. The All In One Wine pump company is a family-run business where Steve teaches his children the value of hard work and honesty. He is an active member in several different local wine clubs and has attended AWS and winemaker conferences.

Synopsis:

Steve will show us how to make Port-Style wines. Like many things there is more than one route to success, but some are easier than others. Steve will be sharing the techniques which have helped him to create award winning Port-Style wines. If you have Port drinker in the family, or have experienced a “Stuck fermentation”, this is the class for you.

Welcome to the Flavorful World of Sauvignon Blanc



Bio:

Terri Geiser is a culinary enthusiast, caterer and cooking instructor who for years appeared on WBIR an NBC affiliated television station. She taught cooking classes for 20 years for the Glass Bazaar and previously for William Sonoma. She also served as a wine judge for the Southern Region Wine Competition and currently for the TVOS Amateur Wine Competition.

She retired in 2023 from the University of Tennessee where she served as the Manager of the Culinary Institute Community Cooking Classes, the wine dinner program and the food and wine tasting events. However, she can be coaxed out of retirement to talk about one of her passions, food and wine pairing.

Synopsis:

This wine experience will provide everything you need to know about drinking and enjoying Sauvignon Blanc, a versatile wine choice that never fails to impress.

Topics will include:

- its history and origins
- fermentation and flavor profile
- food pairings
- how it contrasts with other white wine favorites.

Come to this exciting session prepared to taste great wines. There will be food pairings available to bring home just how versatile this wine truly is.

SE Regional Winners



Bio:

Wine making and grape growing may be an unexpected avocation for this former library tech. After visiting her first winery on a business trip with her husband, however, the world of farm wineries enchanted her. Crystal began networking and volunteering in the industry. Today she owns and operates Knob Creek Nursery and Vineyard whose tasting room opened in 2023. Today she will be sharing wines from the winners of the Southeast Regional Winemaker Challenge.

Synopsis:

Our own Crystal Davidson will lead a tasting of the SE Regional Wine Competition winners. Together we will experience those commercial wines produced by the wineries in our region of the United States judged to be the best of their category.

Wine Cocktails



Bio:

Adrien and Ddendyl Rogers, grew up in a small rural town in Western NY. Ddendyl, an artist and musician (Season 6 of NBC's The Voice"), was completing a 6 year performance residency in Las Vegas while Adrien, a certified sommelier in Oahu, was continuing his 20 year plus journey in the food and beverage industry. Skip a couple decades and a friendship that began in the second grade, turned into a beautiful marriage 27 years later. they took their honeymoon to Johnson City and completely fell in love with everything about it. It was on a night out on the town that they realized Johnson City didn't have a wine bar so it seemed like a no brainer to move to the area and open their concept in Tennessee.

Synopsis:

Wine cocktails are mixed drinks primarily made with wine, mixed with other beverages like spirits, soda or fruit juices, and can include garnishes like fresh fruit, herbs, or spices. Examples might be Sangria or Mimosas, but there are so many more flavors to explore! We will journey together through these flavor combinations and you will leave the experience able to wow your tastebuds with these amazing combinations.

Exploring Italy Through Wine



Bio:

Jim Africano is an entrepreneur who likes to combine business with fun. As part of the Nashville Italian Club he saw a need for wine making supplies and formed Prohibition Home Brewing to fill it. Through this business Jim has been teaching monthly classes and growing the number of Tennesseans making wine at home. Jim has partnered with Coco's Italian Market and begun leading tasting tours of Italy. With his teaching experience and love of the topic, Jim provides a fun and engaging class!

Synopsis:

Jim will use wine to take us on a tour through Italy. He, and the folks at Coco's Italian Market in Nashville, provide tasting-based tours. We will taste wines Jim collected on a recent visit to family in Italy's wine region. This guided tastebud tour will have you ready to hop a plane for your own trip across the pond!

There's Gold in Those Hills



Bio:

John Watkins has been a commercial grape grower since 1978 and has numerous wine making awards to his credit. He is a past president of the Tennessee Viticultural and Oenological Society, the Tennessee Farm Winegrowers Association, and the Tennessee Viticultural Advisory Board. His years of experience as a grower, vintner, winery consultant, and wine judge make him uniquely qualified to educate people on the topic. John's relaxed and accessible presentations have made his classes among our most popular offerings year after year.

Synopsis:

John will lead us through the Knights of Burgandy's recent visit of France. Together we will see the sites and taste the wines. If you're familiar with John's presentation you know it will be a fun vacation through another land without having to stop at the airport. Your mind and palate will think you were there.

TVOS Annual Business Meeting Agenda
February 25, 2017 3:00 p.m.
Courtyard Marriott, 865 Conference Drive Goodlettsville, TN 37072

- I. Call to Order**
President or designee (or designee)
- II. Minutes of Previous Meeting**
 - A. Presentation (Secretary or designee)
 - B. Corrections (Board or designee)
 - C. Approval (Board of Directors)
- III. Reports**
 - A. Treasurer's Report (Treasurer or designee)
 - B. Membership Report (Membership Coordinator or designee)
 - C. Scholarship (Chairman or designee)
- IV. Old Business**
 - A. Update on Wine Completion
 - 1. New Wine (and) Vintners
 - 2. Financial
 - 3. Proposed Changes (see addendum)
 - 4. Looking for Chairpersons for 2020.
 - B. Update on Website
 - C. Update on Brochures
 - D. Update on 2017 Conference
 - 1. Attendance
 - 2. Financial
- V. New Business**
 - A. Proposed change in the way registration is processed (see addendum)
 - B. Election of Officers
 - 1. President
 - 2. Vice President
 - 3. Secretary
 - 4. Treasurer
 - 5. Board Member
 - 6. Board Member
 - C. Appointment of new Chairs
 - D. ?
- VI. Adjournment**
The next Board Meeting Sunday, June 25th 2017 at
DeMonaco Winery
600 Lance Dr, Baxter, TN 38544



TVOS awards the Harry and Lora Westcott Scholarship on an annual basis for Tennessee college students who are 1) conducting and promoting the study of grapes and wine, 2) disseminating information on these topics, or 3) fostering conditions to encourage Tennessee grape growing or wine making. This auction is the means by which we fund this scholarship.

It is also a fun time where wine and wine related items find new homes! There have been fantastic one of a kind items in past years from signed first edition books on wine making to outstanding wine racks. Bring your checkbook and laugh with us as we raise money for these students and the future of Tennessee wines!

To donate items for the Auction contact our Scholarship Chairman:

Chris Card

(615) 310-5862

ceus43456@earthlink.net

2026 TVOS Amateur Wine Competition Awards Banquet

This banquet marks the beginning and end of TVOS's year. Here we will award the medals and best of show prizes for the Wine Competition, award the Harry and Lora Westcott Scholarship, and enjoy an evening of fun. We've always been an informal bunch without the need for a gavel to conduct our meetings, so we pass a troll doll from the old President to the new to symbolize the change of officers. The troll will pass to our new President at this banquet.

