



Updated 2-24-26

NATGA Congress 2026
June 14-17, Flamingo Resort
Santa Rosa, CA

Sunday, June 14:

Arrival and Hotel Check-in	12:00 – 4:00
Congress Registration: Ballroom Lobby	4:00 – 5:00
Welcome Reception: Vintage Space	5:00 – 7:00
Dine Around at local Restaurants within walking distance and, Truffle Dinners at select restaurants (set menu and reservations required)	7:00 - ?

Monday, June 15:

Buffet breakfast (Ballroom) Sponsor Exhibits, Posters, Silent Auction	7:00 – 8:00
Welcome & Introductions: Margaret Townsend & Shannon Berch Board of Directors, Task Force Chairs, Special Guests	8:00-8:30
Keynote Speaker: Alessandra Zambonelli, PhD, Univ of Bologna, Italy <i>State of the Truffle Industry and Perspectives from Italy</i>	8:30 9:30
Morning break: Sponsor Exhibits, View Posters, Silent Auction (Ballroom Foyer)	9:30 -10:00
Raúl Deoiz, Spain, Founder and Manager of Trufdog (trufdog.com) <i>Best Practices in Truffle Dog Training</i>	10:00-11:00
Ann Scanlan, Mark Coleman, and Scott Oneto, Research Task Force <i>Latest Updates in NATGA Truffle Research</i>	11:00-11:30
Bus departure to truffle orchard with Box Lunch at truffle orchard	11:30 – 1:30



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Afternoon Programs at Knights Valley Vineyard and Truffle Orchard:	1:30 – 5:00
<ul style="list-style-type: none"> ● Tour of truffle orchard - Christian Ehret, <i>Ehret Winery</i> ● Dog demonstration - Raúl Deoiz, <i>Trufdog</i> ● Wine & Truffle bite pairing - Chef Eric Anderson 	
Bus departure for hotel	5:00 – 6:00
Dine Around at local Restaurants within walking distance and, Truffle Dinners at select restaurants (set menu and reservations required)	7:00 - ?

Tuesday, June 16

Buffet breakfast (Ballroom) Sponsor Exhibits, Posters, Silent Auction	7:00 – 8:00
NATGA Business Meeting: Financial Report, Task Force Updates, Elections Margaret Townsend, NATGA President	8:00 – 9:00
Keynote Speaker’s 2nd Presentation: Alessandra Zambonelli, Italy <i>Soil Ecology, Microbial Interactions, and Their Implications for Truffle Cultivation</i>	9:00 – 10:00
Morning break: Sponsor Exhibits, View Posters, Silent Auction (Ballroom Foyer)	10:00 – 10:30
Speaker(s) TBD	10:30- 11:30
Brian Upchurch, Carolina Truffières, NC <i>Truffle Species and Tree Species; New Combinations and Opportunities</i>	11:30 – 12:00
Day Pass Ticket Sales - Ballroom Lobby	11:30 – 1:30
Lunch (Cove Patio) Sponsor Exhibits, View Posters, Silent Auction	12:00 – 1:00

Aziz Turkoglu, PhD, Univ of Washington, Seattle, WA 1:00-2:00
Harvesting Truffles in Record Time: Lessons from Acorn to Truffle

Ken Fry, Homer Fry Ranch, Eagle, ID 2:00-2:30
Artificial Truffle Flavoring: Fake Ass Truffle; Truffle Grower's Top Competitor

Chef Panel Discussion with Michelin Star Chefs 2:30-4:00
Culinary Success with Truffles; Learn From the Experts
Moderator: Dustin Valette, Valette, The Matheson, and Roof 106, Healdsburg, CA
Panelists: Eric Anderson, COI, San Francisco, Truss, Calistoga, CA
Ken Frank, La Toque, Napa, CA
Douglas Keene, Cyrus, Geyserville, CA

Truffle Marketplace: Truffle sales, truffle dogs, Silent Auction, Sponsor exhibits 4:00-5:00

Closing Reception: Vintage Space 5:00 – 7:00

Wednesday, June 17

Depart and hotel check out

Optional Programs (additional cost and reservations required)

More details coming soon!

- Truffle Orchard Tours
- Microscopy Course
- Cooking Class
- Dog Training Class
- Mushroom producer tour