



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 and Sponsor Exhibits: Ballroom Lobby	4:00 – 5:00
Welcome Reception: Vintage Space Lounge	5:00 – 7:00
Dine Around and networking at local Restaurants within walking distance	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



Afternoon Programs at Knights Valley Vineyard and Truffle Orchard: 1:30 – 5:00

- Tour of truffle orchard - Christian Ehret, *Ehret Winery*
- Dog demonstration - Raúl Deoiz, *Trufdog*
- Wine & Truffle bite pairing - Chef Erik Anderson

Bus departure for hotel 5:00 – 6:00

Dine Around and networking at local Restaurants within walking distance 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 8:00 – 9:00
Margaret Townsend, NATGA President

Keynote Speaker’s 2nd Presentation: Alessandra Zambonelli, Italy 9:00 – 10:00
Soil Ecology, Microbial Interactions, and Their Implications for Truffle Cultivation

Morning break: Sponsor Exhibits, View Posters, Silent Auction (Ballroom Foyer) 10:00 – 10:30

Rafael Roviroso and Ximena Zamacona, Roviroso Farms, NM 10:45- 11:00
GIS Mapping and the Future of Truffle Cultivation in the USA

Brian Upchurch, Carolina Truffières, NC 11:00 – 12:00
Truffle Species and Tree Species; New Combinations and Opportunities

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: Erik 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 Lounge 5:00 – 7:00

Wednesday, June 17

Depart and hotel check out

Optional Programs (additional cost and reservations required)

- Cooking Class
- Dog Training Class