

Wine-Grower-News #19

September 14, 2007

(next issue in 2 weeks)

Midwest Grape & Wine Industry Institute: <http://www.extension.iastate.edu/Wine>

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2007 Call for NCR-SARE Farmer/Rancher Grant Proposals

What: North Central Region-Sustainable Agriculture Research & Education Grant Program

General Information: These grants are for sustainable agriculture research and education projects.

They are not to be used to cover normal individual farm/ranch expenses. These grant projects must be completed by Dec. 31, 2009. Grant requests will be reviewed and approved on a competitive basis in the Spring of 2008. Project proposals will be limited to 5 pages in length.

Amount: \$6,000 for individuals, \$18,000 for groups of 3 or more.

Submission Deadline: December, 3, 2007

Grant Form & Instructions: http://ncr.sare.org/documents/FRG_CFP_2007.pdf

Get Those Wine Events Posted on IowaWineandBeer.com

I just received an e-mail from LuAnn Reinders indicating that the Iowa Wine & Beer Promotion Board staff have posted over **375 wine events** this year. She wanted to remind people to make sure they post their native wine events on their WWW site. LuAnn works for the Iowa Department of Economic Development and oversees the Iowa Wine and Beer Promotion WWW site.

I checked out the site this week and found 51 upcoming wine events posted. Only 12 wineries had posted their events. I noticed that there were several upcoming wine festivals that were not posted. This is Iowa’s #1 WWW site people go to see native winery events going on in Iowa. Best of all, its **FREE!** HAVE YOU POSTED YOUR EVENT? <http://www.iowawineandbeer.com>

“Grapes, Equipment, Etc... Classifieds” at Midwest Association Sites

1. Colorado Department of Agriculture: <http://www.ag.state.co.us/WineGrapeSearch/Default.asp>
2. Illinois Grape Growers & Vintners Assn:
<http://www.illinoiswine.com/cgi-local/classified/classifieds.cgi?catagory=grapes>
3. Iowa Wine Growers Information Exchange:
<http://www.aimoo.com/forum/freeboard.cfm?id=601475>
4. Kentucky Vineyard Society: <http://kyvineyardsociety.org/main%20pages/classifieds.htm>
5. Kentucky Dept of Ag Grapes to Buy/Sell: <http://www.kyagr.com/marketing/plantmktg/grape.htm>
6. Minnesota Grape Growers Assn: <http://mngrapes.org/forums/>
7. Missouri Grape Growers Assn. Message Board: <http://www.missourigrapegrowers.org/events>

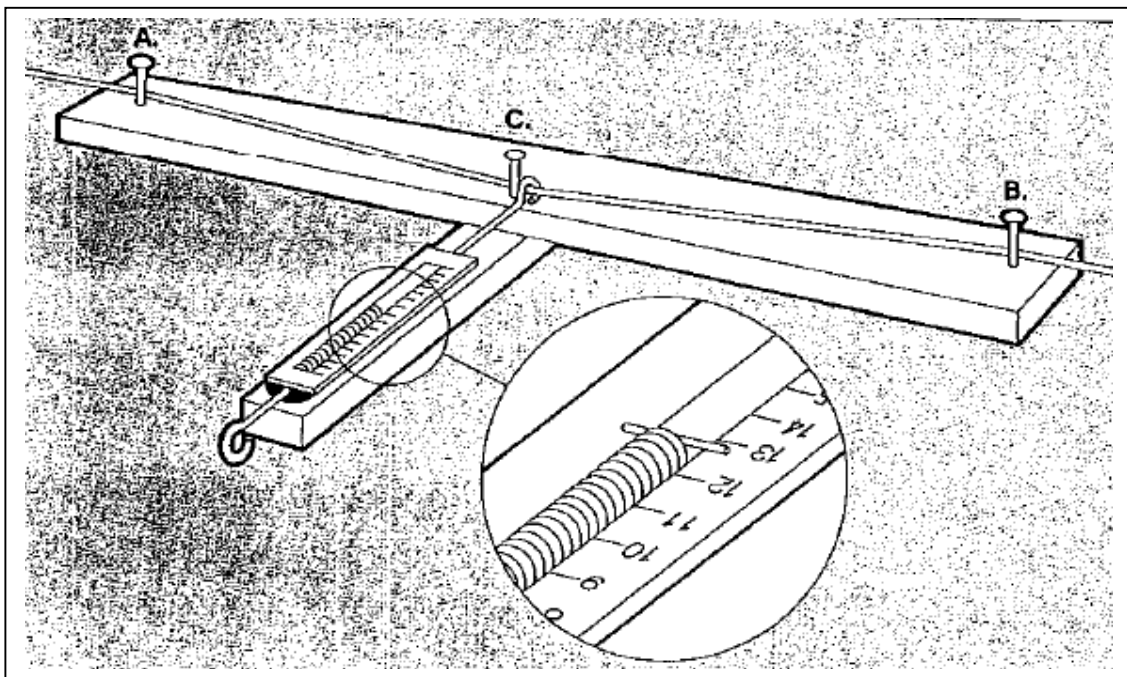


Diagram from “How to Build Orchard & Vineyard Trellise’s” U.S. Steel, Pittsburg, PA

A Good Idea to Reduce Wire Tension Before Winter

High tensile trellis fruiting wires (not catch wires) are normally tightened to a tension of 200 to 250 pounds . A tension above 250 pounds is not needed and can damage some of the fasteners used to construct the trellis. I mentioned last week that an 80° - 20°F drop in temperature on a 12.5 ga. high tensile wire 500’ long can increase the wire tension by 130 pounds. It is a common practice to loosen up those trellis wires before cold temperatures start occurring or fasteners can pop out and brace posts will begin to move.

As shown in the diagram, it is possible to measure the approximate tension on any high-tensile wire anywhere on the trellis by constructing a simple homemade tension tester. Using a straight piece of ¾" by 2" board 42" inches long, drive two nails on a straight line into the board spaced 40" apart at points A and B. Drive a third nail ½" below the line from A to B at point C. With nails A and B touching the wire, attach a spring or electronic hand scale on the center of the wire and pull it down until the wire touches the nail at C. Read the number of pounds necessary to pull the wire to point C and multiply by 20. For example, as illustrated in the figure above, a pull of 12.5 lbs multiplied by 20 would equal a tension of 250 pounds on the wire.

Kentucky Vineyard Society – Oldest in the U.S.

Who would have thought? The Kentucky Vineyard Society (KVS) is the oldest vineyard society in the U.S. Here is a summary their history:

1798 – Jean Jacques Dufour, Frenchman from Switzerland and winemaker for the Marquis de Lafayette founded the Kentucky Vineyard Society in 1798. The original 84 shareholders included some very prominent people.

1799 – Jean Jacques Dufour established Kentucky's first commercial vineyard in Jessamine County. He also wrote "The American Vine-Dresser's Guide" that was published in Cincinnati in 1826. This was the first U.S. manual on growing grapes for wine.

1860 – Kentucky was the 3rd largest grape producing state.

1980 – Owners of the Colcord Winery in Paris, Kentucky re-established the KVS as a not-for-profit educational organization to promote grape growing and wineries in Kentucky.

2006 – Kentucky's 40 wineries create \$24million in 2006 sales. KVS has 200+ members.

You can read more about the KVS here:

1. Kentucky Wine & Vine Fest – History: <http://www.kywineandvine.com/history.htm>
2. Kentucky Vineyard Society: <http://www.kyvineyardsociety.org/>
3. Kentucky Dept of Ag news release – 40 wineries with \$24mm in 2006 sales: <http://www.kyagr.com/pr/futurewine.htm>

Sign up For Virginia Tech's Wine Study Tour to France, Nov. 26 to Dec. 5, 2007

What: French Wine Study Tour. A wine study tour is planned for November 26 to December 5, 2007. The group will experience the new terroirs in the hills of Languedoc (modern blended varieties), the wines of Listel, the success of Mourvedre and Viognier in the "Montagne Ste Victoire" around Aix en Provence, the new fashion for rosé wines in the rolling hills of Provence, the rare Tiburen grape variety, and finish the study tour in Nice. The tour will also include a day at SITEVI, the equipment show in Montpellier.

When: Nov. 26 to Dec. 5, 2007

Cost: \$2,300 each for singles, \$2,100 each for couples sharing a room.

Price includes

- all domestic transportation in France, from airport to airport, by Pullman bus
three-star hotels
- beverages and meals, visits, tastings, translation, and documents

Not included:

- the round trip air ticket from the US (round trip air fare out of Kansas City to Paris would run around \$750/person)
- telephone calls, extra beverages, and other personal expenses during the tour

Registration: First-come first-served basis. Maximum of 20 people. Space is reserved only after the receipt of your non-refundable deposit check of \$250 per person, payable to Bruce Zoecklein, and mailed to Bruce Zoecklein, Department of Food Science and Technology, Virginia Tech, Blacksburg, Virginia 24061, bzoeckle@vt.edu

Sponsor: Wine/Enology – Grape Chemistry Group, Virginia Tech Univ.

Details/Further Information in Enology Notes Newsletter #134, August 29th, 2007:

<http://www.vtwines.info/>

1st Annual Napa Valley Grape Grower Expo Being Held on Oct. 30th

When: Tuesday, Oct 30th, 2007

Where: Copia, 500 First St., Napa Valley, CA: <http://www.copia.org/>

Cost: \$60 for Napa Valley Grape Grower Association members
\$90 for non-members

Agenda:	Main Auditorium	Meyer Food Forum
8a.m.		Coffee & Pastries
8:30 a.m.		Pest & Disease ID in Spanish
9:00 a.m.	How to Succeed in the Luxury Wine Market	
9:30 a.m.		Community Resources in Spanish
10:30 a.m.	Managing Red Wine Fermentations for Premium Production	Viticultural Updates from Napa Valley
11:45 a.m.		Using the Scorpion Analysis
1 p.m.	Federal Regulation Compliance Regarding Soc. Security, No-matches and current labor issues	Using the Tannin Assay
2:30 p.m.	New Approaches to Improving Red Wine Quality	Update on the Status of Solar Technology and the Federal Rebates
3 p.m.		Tasting of the Cabernet Sauvignon from 2005 Hang Time Trials
4 p.m.	Wine Bar	Wine Bar

Trade Show: 109 vendors currently signed up.

Registration Deadline: October 23rd.

Registration form: <http://www.napagrowers.org/PDF/exporegistration.pdf>

Further Information: <http://www.napagrowers.org/expo.html>

Sponsor: Napa Valley Grape Growers Association

Note: Des Moines to Napa Valley is just a casual 1770 mile drive away!

Round Trip Air Fare out of Kansas City = approx. \$300/seat

Round Trip Air Fare out of Des Moines = approx. \$400/seat

Round Trip Air Fare out of Omaha = approx. \$250/seat

AmTrac (48 hrs) approx. = \$125/seat

Lodging will run between \$175 to \$250/night

Post Your Winery Event on the World's #1 Wine/Food Event Calendar for Free

“Local Wine Events .Com”, the World’s #1 Wine/Food event calendar is available for free to post your winery event. Events categorized by State, U.S., Canada and other foreign countries. You can also sign up for the “Juice” a free weekly newsletter that will inform you each week of events coming up in your local area. Check it out here: <http://www.localwineevents.com>

Factors Influencing Wine Quality

(Percent of Relative Importance) according to Tom Eddy.

<u>Factor</u>	<u>Importance</u>
Grapes	75%
Barrels	10%
Wine Making Method	6%
Wine Maker	4%
Winery Equipment	3%
Bottling Plan	2%
Total	100%

Taken from “Successful Wine Marketing” Edited by Kirby Moulton, PhD and James Lapsley, PhD - Chapter 6 written by Tom Eddy. Tom received his fermentation science degree from U.C. Davis in 1974. Tom Eddy is one of the foremost winemakers in California being the principle owner/operator of Thomas G. Eddy and Associates, a consulting firm, as well as owner and wine maker for the Tom Eddy Winery in Calistoga, CA. Check it out here: <http://www.tomeddywines.com/>

Quote of the Week

"There's not a doubt in my mind that the two biggest things that have happened to the wine industry in the last 10 years are the movie *Sideways* and *Two Buck Chuck*," says Gary Vaynerchuk, who reviews wines on his popular video blog, <http://tv.winelibrary.com/>

What is the average date of a killing frost in your area? Check out the records.

Horticulturalists consider a killing frost for most annual plants to be temperatures at or below 28°F for a 4 hour period. This temperature is generally cold enough to drop the leaves off of perennial

plants like trees, shrubs and grapes. Here are some average dates of a killing frost for the following Iowa cities:

<u>City</u>	<u>Ave. Killing Frost Date</u>	<u>Ave. Growing Season Length</u>
Anamosa	Oct. 8	166 days
Decorah	Oct. 9	168
Des Moines	Oct. 26	201 (concrete city effect)
Ft. Madison	Nov. 1	209
Glenwood	Oct. 15	185
Indianola	Oct. 15	184
Mason City	Oct. 12	172
Rock Rapids	Oct. 10	170

You can access the average weather records at the Iowa Environmental Mesonet – ISU Department of Agronomy WWW site and determine when the average date of a killing frost is expected in your area. Weather data from 1951 to 2006 is used to determine these dates. You can access this information here: <http://mesonet.agron.iastate.edu/climodat/index.phtml>

Neeto-Keeno WWW Stuff

1. Viticulture-Enology.org - Viticulture-Enology.org provides the largest up-to-date online searchable information on grape cultivation and production.: <http://viticulture-enology.org/index.html>
2. Internet Center for Wildlife Damage Management, Best site on the WWW for wildlife damage management: <http://icwdm.org/Default.asp?category=Other%3E>

Correction: In the “Brief History of Napa Valley” article last week in Wine Growers News #18, I wrote that that valley itself was about 9.5 miles long and 4 miles wide. Sorry, I was measuring the dimensions off of a ¼ scale map. The actual dimensions of the valley are about 38 miles long and 20 miles wide.

Past issues archived here: <http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm>

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