

## ***Wine-Grower-News #20 (next issue in 2 weeks)***

September 28, 2007

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

*Information in this issue includes:*

### ***Pesticide Storage Requirements***

***Northey Encouraged Eligible Students to Apply for Scholarship from Iowa Grape & Wine Development Commission***

***Murli Gets a Feature Article in ISU Faculty/Staff Newspaper***

***“Amazing Grapes” Article in Fall 2007 ISU Visions Alumni Magazine***

***Two Saints Winery & Swine Festival mentioned in Wine Spectator Magazine.***

***2008 Annual Vine/Wine Conference Dates to Remember***

***15<sup>th</sup> National Small Farm Trade Show & Conference – Columbia, MO***

***7<sup>th</sup> Annual Iowa Organic Conference – Nov. 19 in Ames***

***Missouri Vine/Wine Update***

***150,000+ gallons/year Wineries No Longer Can Direct Ship into Ohio***

***Orbitz Fastest-Growing Wine Regions***

***10 Example Wine Tasting Scorecards Online***

***Neeto-Keeno WWW Stuff***

### ***Pesticide Storage Requirements***

Leaves are turning and temperatures are dropping. Questions on where to store pesticides through the winter come up often. Exact storage requirements can often (but not always) be found on the label under the heading “*Storage & Disposal*” or on the Material Data Safety Sheet (MSDS) sheet under “*Handling & Storage*”. The minimum and maximum storage temperatures can usually be found on one or both of these documents. Pesticide labels and (MSDS) sheets can be found free online here: <http://www.cdms.net/LabelsMsds/LMDefault.aspx>

Here is a general checklist of what an ideal pesticide storage area should have:

1. Do not store near food, feed, tobacco products, drinking water or fertilizers.
2. Store in a well ventilated, dry area that is out of direct sunlight.
3. Keep out of reach of children, pets and domestic livestock.
4. Storage facilities should be fire resistant and lockable to prohibit unwanted entrance.
5. Keep all materials in their original containers.
6. A “*Pesticide Storage*” label on the storage facility with contact information is recommended.
7. Have a separated building or room designated for pesticide storage is recommended.
8. The storage area should be stored in a facility with a concrete floor without floor drains.

9. Ideally, storage temperatures should remain between 40°F - 100°F.

Most of grape growers in Iowa are not large enough to be storing large amounts of pesticides at any one time. Often a simple solution is to store them in a ventilated metal storage cabinet or an old set of metal office file cabinets. Both are fairly fire resistant, lockable and can be easily labeled. A quick search in Google for “*pesticide storage*” will return a large list of commercial sources of pesticide storage cabinets or buildings that can be purchased online.

Proper pesticide storage will help prolong pesticide shelf life, reduce risk to people and animals, will prevent surface and ground water contamination and finally will reduce the potential of vandalism or theft.

Finally,... unusable or out-dated pesticides can be disposed of properly at an Iowa DNR regional collection center. There is no charge for this. You do need to contact them prior to delivering your pesticides you want disposed of. Contact information for all of these DNR collections centers can be found here: <http://www.iowadnr.com/waste/hhm/files/rcccontacts04.pdf>

***Northey Encouraged Eligible Students to Apply for Scholarship from Iowa Grape & Wine Development Commission*** (9-27-07 IA Dept of Ag News Release)

Applications due November 1st for 2007-2008 academic year

DES MOINES – Iowa Secretary of Agriculture Bill Northey today encouraged eligible undergraduate or graduate students to apply for a new scholarship from the Grape and Wine Development Commission. The scholarship is a state-funded grant that will provide scholarships to enhance grape and wine quality in Iowa by increasing accessibility to education.

“Educating students on Iowa’s wine enterprise is critical to the continued growth of the industry,” said Northey. “These scholarships are available to students taking viticulture or enology courses from an accredited Iowa university or community college.”

Eligible recipients must be an Iowa resident, be associated with an Iowa vineyard or winery, and complete accredited coursework with a grade of 70% (“C”) or higher. A beneficiary must be a volunteer, part-time employee, full time employee, owner, or have other significant affiliation with an Iowa vineyard or winery at the time of application.

Applications for the 2007-2008 academic year are due on Thursday, November 1, 2007, and will be reviewed by the Application Review Committee. An individual may receive one scholarship per academic year.

“The growing wine industry is one of the many areas of Iowa agriculture that has been growing rapidly in recent years,” Northey said. “This program will help those interested in viticulture continue their education so they can help this industry continue to grow in across the state.”

Application materials can be downloaded from the Iowa Department of Agriculture and Land Stewardship website at [www.agriculture.state.ia.us/grapeAndWine.htm](http://www.agriculture.state.ia.us/grapeAndWine.htm). To receive more information or ask questions, contact Mike Bevins at 515-242-5043.

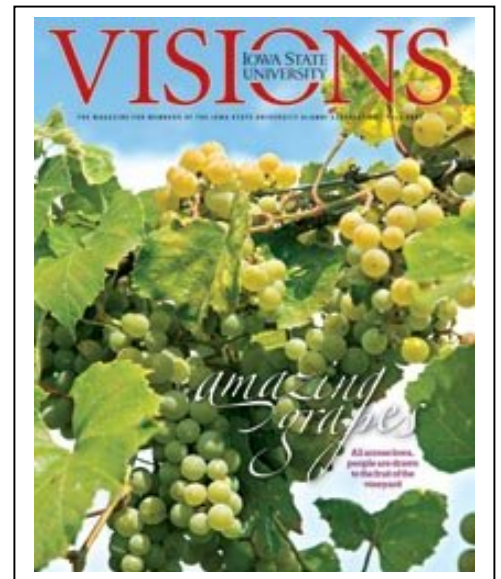
## ***Murli Gets a Feature Article in ISU Faculty/Staff Newspaper***

“Inside Iowa State”, is a newspaper for ISU faculty and staff and is published by the Office of University Relations. Check out the 9-21-07 feature article they did on Dr. Murli Dharmadhikari and the Midwest Grape & Wine Industry Institute: <http://www.iastate.edu/Inside/2007/0921/wine.shtml>

Note: Excerpts of this article were also printed in Ag Professional Online magazine, 9-24-07: [http://www.agprofessional.com/show\\_story.php?id=48824](http://www.agprofessional.com/show_story.php?id=48824)

## ***“Amazing Grapes” Article in Fall 2007 ISU Visions Alumni Magazine***

Visions Magazine is the exclusive quarterly publication of the Iowa State University Alumni Association that is sent throughout the U.S. The fall edition came out last week. “Amazing Grapes” is the 14 page feature article created by Carol Gieske (editor) and Jim Heemstra (photographer) for this fall’s issue. The entire article is about Iowa’s grape and wine industry. The article is packed full of color pictures of our people, wineries and vineyards. The theme revolves around ISU alumni who have ventured into this Iowa industry. Information, quotes and/or pictures of the following were included in this feature article:



**Grapes at Winneshiek  
Wildberry Winery  
Decorah, IA**

- DMACC – Paul Gospodarczyk, enology instructor
- Iowa Wine Festival
- Iowa Wine Trail
- Kirkwood Community College – Tom Moore, viticulture technician
- Loess Hills Flat River Wine Trail
- Park Farm Winery, Bangston – Dave & Elizabeth Cushman, owners
  - Annie Cushman - daughter
- Penoach Winery, Adel - Stan & Joanie Olson, owners
- Prairie Moon Winery, Ames – Steve Nissen, owner
- Sugar Grove Winery, Newton – Colette Hill, co-owner
- Summerset Winery, Indianola
- Tabor Home Winery – Brian Keehner, assistant winemaker
- Western Iowa Wine Trail
- White Oak Vineyards, Cambridge - Chris & Jan Harmeyer, co-owners
  - Max & Pat Brewbaker, co-owners
  - Mike Epps, winemaker
- Winneshiek Wildberry Winery, Decorah – Kenny & Yvonne Barnes, owners
  - Darla Barnes Jones, winemaker
- Iowa State University - Stewart Burger – Teacher & Events coordinator at The Knoll
  - Dr. Murli Dharmadhikari, enologist
  - Dr. Paul Domoto, Viticulture research & Extension
  - Mike White, Extension Viticulture Specialist

Past issues of Visions Magazine can be accessed by the general public. The current issue can only be assessed Online by logging in as an ISU alumni here:

[http://www.isualum.org/en/news/visions\\_magazine/current\\_issue.cfm](http://www.isualum.org/en/news/visions_magazine/current_issue.cfm)

## ***Two Saints Winery & Swine Festival mentioned in Wine Spectator Magazine.***



Wine Spectator is America's largest-selling wine publication, and is read by consumers who value fine wines all over the world. The following letter was posted in the "Letters" section of the October 15, 2007 edition. <http://www.winespectator.com/>

*"Where Cork Meets Pork" It goes without saying that central Iowa has corn. It also has bucolic vistas, the romantic bridges of Madison County and surprisingly, some of the most palatable wines I've ever experienced. On a recent business trip to Des Moines, our somewhat large and diverse group was invited to attend the first annual Swine Festival, "where cork meets pork". I must admit that as a jaded New Yorker who was dragged kicking and screaming to Iowa in the first place, I was reluctant to attend.*

*I stand corrected. The food was delicious and many of the wines from the 18 participating vineyards were as pleasant and interesting as the people of Iowa. The group favorite was a new winery, Two Saints, which offered a semidry St. Pepin with hints of apple and pear and a cherry-bouqueted rose' that was fresh, bright and well balanced. We fell in love with both wines immediately and proceeded to shamelessly consume them night and day for the rest of the weekend.*

*Veronica Westfall  
Liverpool, N.Y.*

## ***2008 Annual Vine/Wine Conference Dates to Remember***

- |                         |   |
|-------------------------|---|
| Jan. 29-31, 2008        | Unified Grape & Wine Symposium, Sacramento, CA<br>(Largest in U.S.): <a href="http://www.unifiedsymposium.org/">http://www.unifiedsymposium.org/</a>                    |
| Feb. 2-4, 2008          | Midwest Grape Growers Conference, Tan-Tar-A Resort in MO  |
| Feb. 8 + 9, 2008        | Iowa Wine Growers Assn Annual Meeting<br>DMACC campus, Ankeny, IA   |
| Feb. 14 - 16, 2008      | MN Cold Climate Grape & Wine Conference, Holiday Inn Select<br>Bloomington, MN: <a href="http://mngrapes.org/?page_id=31">http://mngrapes.org/?page_id=31</a>           |
| Feb. 21 - 24, 2008      | IL Grape Growers & Vintners Assn Annual<br>Conference Springfield, IL   |
| Feb. 29 - March 1, 2008 | NE Grape Growers Annual Conference,<br>Kearny, NE   |
| March 4-7, 2008         | Wineries Unlimited, King of Prussia, PA, (2nd largest in U.S.)<br><a href="http://www.vwm-online.com/dpage.asp?pid=185">http://www.vwm-online.com/dpage.asp?pid=185</a> |

## ***15<sup>th</sup> National Small Farm Trade Show & Conference – Columbia, MO (#1 Largest in the U.S. – Worth the trip!)***

**What:** 15<sup>th</sup> National Small Farm Trade Show & Conference  
150+ vendors, 60 talks, 6 short courses,

**When:** 9 am – 5 pm, Thursday, November 1, 2007  
8 am – 5 pm, Friday, November 2, 2007  
8 am – 5 pm, Saturday, November 3, 2007

**Where:** Boone County Fairgrounds, Columbia, MO

**Cost:** \$5/day if registered before September 30, 2007

\$8/day, \$15/2days, \$20/3 days at the door.

Short courses \$25 each pre-registration before September 30, 2007

\$35 each at the door

( \$120 for all 6 short courses)

**Sponsor:** Small Farm Today Magazine: <http://www.smallfarmtoday.com/>

**Further Info:** <http://www.smallfarmtoday.com/tradeshows/default.asp>

### ***7<sup>th</sup> Annual Iowa Organic Conference – Nov. 19 in Ames***

**What:** 7<sup>th</sup> Annual Iowa Organic Conference

**When:** Monday, November 19<sup>th</sup>, 2007

**Where:** Scheman Building, Ames, Iowa

**Cost:** \$90 if registered prior to Nov. 5<sup>th</sup>

\$100 after Nov. 5<sup>th</sup>

**Featured Sessions:** How to Transition to Organic Farming

: Marketing Innovations

: Organic Grains, Fruits, Vegetables, and Herbs

: Organic Livestock

: Marketing Skills and Incentives

: Risk Management During Transition

**Conference Partners:** Iowa State University

: Leopold Center for Sustainable Educational Services

: Practical Farmers of Iowa

: Midwest Organic and Sustainable Educational Services

: Iowa Dept. of Agriculture and Land Stewardship

**Register Online here:** <http://www.ucs.iastate.edu/mnet/organic07/home.html>

**Conference Chair:** Dr. Kathleen Delate: [kdelate@iastate.edu](mailto:kdelate@iastate.edu)

### ***7<sup>th</sup> Annual UC Davis Wine Executive Program, March 9-13, 2008***

**What:** UC Davis Wine Executive Program

**When:** March 9-13, 2008

**Where:** One Capital Square, Sacramento, CA

**Cost:** 3 day program \$3,800 or \$3,600 if registered by January 28, 2008.

4 day program \$4,800 or \$4,600 if registered by January 28, 2008.

**Registration includes:** course materials, education fees, meals and accommodations

**Presented by:** UC Davis Graduate School of Management and the Department of Viticulture

Enology

**Complete Details here:** <http://www.wineexecutiveprogram.com/>

Read what Wine Business Monthly has to say about this program here:

<http://www.winesandvines.com/template.cfm?section=news&content=47487>

### ***Missouri Vine/Wine Update***

Missouri now has 72 wineries. The latest newcomers are:

Indian Creek Winery, Monroe City (NE MO)

<http://www.indiancreekwine.com/>

Rolling Meadows Vineyards, Warrenton (St. Louis area)

<http://rollingmeadowsvineyards.wetpaint.com/?t=anon>

Terre Beau Winery, Dover (Kansas City area)

<http://www.terrebeauvineyards.com/>

VinoGrad Winery, Sugar Creek (Croatian-Slovic winery)(Kansas City area)

<http://www.vinogradwinery.com/>

The Missouri Department of Agriculture is allowing Missouri Wineries import up to 95% of their grapes from out-of-state to supplement their local needs. This is due to the crop damage that occurred during the Easter Freeze.

Missouri now has four wine trails. The latest one is located in southwest Missouri. It is composed of 6 wineries and goes from Joplin to Seymour, Missouri. A map of this new wine trail can be found here: <http://www.missouriwine.org/press/documents/OazrkWineTrailPoster.pdf>



“Norton Says” is a new logo/character they are using in their Missouri Wines consumer newsletter. <http://www.NortonSays.com>

Gleaned from the September, 2007 Issue of Missouri Wines consumer newsletter:

<http://www.missouriwine.org/press/newsletter.htm>

### ***150,000+ gallons/year Wineries No Longer Can Direct Ship into Ohio***

Starting on Monday, October 1, 2007 due to a provision slipped into the Ohio State budget and lobbied into law by the Ohio Beer & Wine Wholesalers, Ohio consumers will no longer be able to have wine direct shipped to them from wineries that produce over 150,000 gallons (63,000 cases) per year.

<http://www.cleveland.com/news/plaindealer/index.ssf?/base/news/1190796065224000.xml&coll=2>

### ***Orbitz Fastest-Growing Wine Regions***

The top 10 fastest-growing wine regions in the U.S., based on hotel and package (flight + hotel) bookings on Orbitz.com from 2005-2007 are as follows:

1. Napa Valley, California
2. Texas Hill Country
3. Arkansas Wine Country
4. Puget Sound, Washington
5. Columbia Cascades and North Central Washington
6. Grand River Valley, Ohio
7. Nashville/Bloomington Area, Indiana
8. Applegate/Rogue Valley, Oregon
9. Lake Erie region, Ohio
10. Kalamazoo, Michigan

From: 9-19-07, *Wine Regions that Toast the Most from Coast to Coast:*

<http://pressroom.orbitz.com/ReleaseDetail.cfm?ReleaseID=264775>

## ***10 Example Wine Tasting Scorecards Online***

1. "Wine Tasting Scorecard" Damn Good Wine .com:  
[http://www.damngoodwine.com/DGW\\_Wine\\_ScorecardA.pdf](http://www.damngoodwine.com/DGW_Wine_ScorecardA.pdf)
2. Simple, Detailed and Essay Type Wine Tasting Forms:  
<http://www.wineloverspage.com/forum/wt101.phtml>
3. Online Wine Tasting Course: <http://www.wineloverspage.com/taste/>
4. WineApe.com detailed Wine Tasting form: <http://www.wineape.com/print.php>
5. Wine Tasting Tips at Wine.com: <http://www.wines.com/winetasting.html>
6. Wine.com Simple Wine Tasting form:  
<http://www.wine.com/aboutwine/drinking/tasting/tastingnotesform.htm>
7. "A Better Wine Scorecard" Wine Business.com Reference Library:  
<http://www.winebusiness.com/ReferenceLibrary/webarticle.cfm?dataId=41491>
8. "How to Do A Wine Tasting and Scorecard", Fine Dining .com:  
[http://www.finedinings.com/wine\\_tasting\\_score\\_card.htm](http://www.finedinings.com/wine_tasting_score_card.htm)
9. "Wine Tasting Scorecard in PDF", Better Tasting Wine .com:  
[http://www.bettertastingwine.com/wine\\_tasting\\_score\\_card.html](http://www.bettertastingwine.com/wine_tasting_score_card.html)
10. "Wine Tasting Scorecard", C-J-S Communications:  
<http://www.c-j-s-communications.com/html/winescorecard.html>

## ***Neeto-Keeno WWW Stuff***

1. 150+ Free Wine Videos, Wine Spectator Online:  
[http://www.winespectator.com/Wine/Free/Video\\_List/1,4740,,00.html](http://www.winespectator.com/Wine/Free/Video_List/1,4740,,00.html)
2. Join the Masses to rate that wine or winery. Online Form Available. Results pooled with millions to see at: <http://www.wineape.com/>
3. Online Wine Tasting Course: <http://www.wineloverspage.com/taste/>
4. 2006 Wine Industry Salary Report is out:  
<http://www.winebusiness.com/ReferenceLibrary/webarticle.cfm?dataId=45483>

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

Please reply with the word "unsubscribe" in the Subject Line if you wish to no longer receive this newsletter.

Michael L. White,  
ISU Extension Viticulture Specialist  
909 East 2nd St. Suite E, Indianola, IA 50125-2892  
ph: 515-961-6237, fax: 6017 or [mlwhite@iastate.edu](mailto:mlwhite@iastate.edu)

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Many materials can be made available in alternative formats for ADA clients. To file a complaint of discrimination, write USDA, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call 202-720-5964.