

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

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Is that Green Hot Dog Moving?

I really enjoy the conversations I have with people when they first come in contact with Sphinx moth larva (caterpillars) chomping on their grape plants. These large 2.5”- 4” long worms definitely make you stop and look twice. Sphinx moth larva are the immature worm stages of adult Sphinx moths, also called: Hummingbird, Hawk and/or Hornworm moths. They all are members of the family *Sphingidae*. Sphinx moths are powerful fliers. Their slender wings have subtle and intricate patterns. The wingspan of these moths often range from 2.5”-4.5” across. They will hover over flowers similar to a hummingbird inserting a long proboscis mouthpart into flowers to obtain nectar. There are over 800 species of Sphinx moths in the U.S. and Canada with over 125 species in Iowa.



Early larval stage of Pandora Sphinx Moth

The most common species I see on grapes in Iowa is the Pandora Sphinx moth (*Eumorphia pandorus*)

The Pandora Sphinx moth is a distinctive olive green color with black and pink markings. The caterpillar is green or reddish-brown with large, striking white spots along the sides of the body. All sphinx moth larvae begin with a horn-like appendage at the rear of the body. The Pandora Sphinx larva goes through five different molts (larval stages) before dropping to the ground to pupate and emerge as an adult next spring. When half-grown the larva loses its rear horn and acquires a glassy eyespot in its place. Its color will also change from green to reddish brown during the 4th or 5th larval instar stages. The term “*Sphinx*” comes from the caterpillar raising its head and thorax into the air as a defensive measure when disturbed. They feed mainly on grape and Virginia creeper vines.

These worms seldom pose much of a threat to established grape plants, often just providing some needed late season canopy management. They can quickly defoliate young plants if left to do so and should be removed when found. Insecticides can be used to kill these worms but just picking them when found is probably a better method of control. They normally are present on just a few plants in the vineyard.

Another option would be to **eat them**. Here is a fried hornworm recipe I found on the WWW:

3 tablespoons olive oil	4 medium green tomatoes, sliced into ¼” rounds
16 tomato hornworms	Salt and pepper to taste
White cornmeal	

In a large skillet or wok, heat the oil. Then lightly fry the hornworms, about 4 minutes, taking care not to rupture the cuticles of each insect under high heat. Remove with a slotted spoon and set aside.

Season tomato rounds with salt and pepper, then coat with cornmeal on both sides.

In a large skillet, fry tomatoes until lightly browned on both sides

Top each round with 2 fried hornworms.

Garnish the paired hornworms with a single basil leaf.

Paul Gospodarczyk, Enology Instructor at DMACC suggested pairing this delicacy with a light Chardonnay style wine with a good bouquet. This would go well with the earthiness of the worm.



Later larval stage of Pandora Sphinx Moth



Adult Pandora Sphinx Moth

Additional Resources:

1. *Sphinx Moths*, Reiman Gardens – ISU Extension publication:
<http://www.extension.iastate.edu/Publications/RG210.pdf>
2. *Hummingbird Moths*, Dr. Donald Lewis, ISU Extension:
<http://www.extension.iastate.edu/newsrel/2000/sep00/sep0010.html>
3. *Sphinx Moth/Hummingbird Moths*, WA State Univ. Extension:
<http://www.puyallup.wsu.edu/plantclinic/resources/pdf/pls48sphinxmoths.pdf>
4. *What's that bug*: many pictures of Pandora and other Hawk moths:
http://www.whatsthatbug.com/sphinx_moth_5.html

When will harvest happen?

When do you think my grapes will be ready to pick? This is a very common question this time of year. I often come back with a WAG (*look it up*) based on growing degree days [base (50°F,10°C), max. (86°F,30°C)]. Temperature has a great deal of influence on the growth and development of biological organisms. GGD base 50°F, max. 86°F is commonly used in temperate climates to predict plant growth. The 50°F lower level is the temperature where many plants begin significant plant growth. The higher level of 86°F represents that temperature where many plants begin to see reduced plant growth. Adding up the high and lows within this range each day, taking their average and subtracting 50 will give the GGDs for that day. As a general rule, temperatures below 50°F are recorded as 50 and temperatures above 86° are recorded as 86. Tabulating and recording these over time gives us a good way to determine future plant growth. Example:

$$\frac{70^{\circ}\text{F (night time low)} + 86^{\circ}\text{F (daily high)}}{2} = 78$$

$$78 - 50\text{base} = 28 \text{ GGDs}$$



GR-7, Middle River Vineyard
 Carlisle, IA 8-8-08

Each grape cultivar will have different GDDs requirements for flowering, veraison and full maturity. Recording these occurrences each season will give each vineyard a comparable database to rely on. GDDs can be determined and compared from any starting date and ending date. I would suggest using April 15 as a good starting date, representing beginning bud break for many of our cultivars. You can pull these accumulated GGDs for different years, locations, and dates at this ISU Mesonet WWW site: <http://mesonet.agron.iastate.edu/GIS/apps/agclimate/gspot.phtml>

Here is an example of the GGDs 50°F, max 86°F I found from at the Ames, Iowa Mesonet station:

Year	GDD's 4-15 to 8-7	Deviation from Normal	Approx. Days using (27 GGDs/day)
2005	1953	-70	-2.6
2006	2082	58	2.1
2007	2166	143	5.3
2008	1873	-126	-4.7

Vineyard site, weather and management factors will also have some affect on determining harvest date. These would include:

1. Rainfall - excess water prolongs ripening
2. Nitrogen – relatively high amounts of available nitrogen prolongs ripening
3. Canopy & fruit sunlight exposure – sunlight will hasten ripening
4. Crop load – over cropped plants will prolong maturity
5. Vigor – overly vigorous vines will prolong maturity
6. Good plant health - will hasten maturity
7. Microclimate – ie... south facing slopes will ripen faster than north facing slopes.
8. Trellis layout --- north-south rows will have an average maturity sooner than the average maturity of east-west rows.

My WAG is that the Iowa grape harvest will be approximately 5-6 days behind normal this season.

Additional Resources:

1. Using Growing Degree Days for Insect Pest Management, Cornell Univ. fact sheet:
<http://counties.cce.cornell.edu/suffolk/HortFactSheets/gdd.htm>
2. Grape Growing Degree Days: <http://oregonviticulture.com/gdd/gdd.html>

Wine Tasting at the Farm Progress Show? How Times Have Changed!

As usual, Iowa State University Extension will have a large presence at the Farm Progress Show with a building full of displays. This year their will be a faint whiff of wine in the air as some of the wineries who are members of the Iowa Wine Growers Association help tell our story and provide free 1 oz. wine samples to adults as they stop by the Midwest Grape & Wine Industry Institute display booth. Wineries who were members of the Iowa Wine Growers Association were solicited and six of them were selected randomly from a hat to fill up the 6 open shifts at the Farm Progress Show. The wineries selected and the shifts they are going to serve are shown below:

Tuesday, August 26	9 AM to 1 PM	Fireside Winery – Marengo, IA
	1 PM to 5 PM	Brush Creek Winery – Bellevue, IA
Wednesday, August 27	9 AM to 1 PM	Snus Hill Winery – Madrid, IA
	1 PM to 5 PM	Penoach Winery – Adel, IA
Thursday, August 28	9 AM to 1 PM	Summerset Winery – Indianola, IA
	1 PM to 4 PM	Grape Escape Winery, Pleasantville, IA

Even though 200,000+ people from around the world normally attend this event, these six wineries will not be able to sell wine at this event. Instead, each winery will be serving 2 cases of their wine (approximately 600 1 oz. servings) and ISU Extension will then be paying each winery the wholesale price for their wine. There will be no retail wine sales. The wine tasting will be used on a selected basis to draw “Adults” to the display.

The first Farm Progress Show was held on October 2, 1953 on the Earl Bass farm near Armstrong, Illinois and had over 75,000 people attend. The 2008 Boone site is just less than 600 acres in size and is now becoming a permanent biennial site. Each year the location will rotate from a site in Decatur, Illinois to this site east of Boone, Iowa. More info: <http://www.farmprogressshow.com/>

ISU Extension Vineyard Harvest Workshop – Aug. 20, Willey, IA

When: 5:30 PM – 9:00 PM, Wednesday, August 20, 2008 (Rain or Shine)

Where: Santa Maria Vineyard, Willey, Iowa (just east of the Catholic Church)

(Willey is located approximately 5 miles south of Carroll on County Road N33)

Cost: \$15 each

Pre-registration requested: Contact Dennis Molitor: dennis10@iastate.edu or 712-792-2364 prior to noon Tuesday, August 19th at the Carroll County ISU Extension office: <http://www.extension.iastate.edu/carroll/>

- Agenda:**
- 5:30 PM Registration and **light meal by Carroll County Extension**
 - 6:00 PM Welcome – Introductions - Updates
 - 6:10 PM Preparations for Grape Harvest – Mike White, ISU Extension Viticulture
Yield Estimates Specialist
Proper Berry Sampling Methods
Brix and pH
What to do about MALB – Multicolored Asian Lady Beetles?
 - 7:30 PM Break
 - 8: 15 PM Intro to ISU Wine Lab – Dr. Sebastian Donner, ISU Wine Lab Supervisor
How to prepare and send in samples
How to test for Total Acidity (TA)
 - 9:00 PM Adjourn

Note: Preparing for grape harvest and timing of the harvest is key to providing quality grapes to the winery. Quality grapes will bring quality prices. Attendees to this workshop will be shown how to properly sample their vineyard to make accurate yield estimates and how to determine the Brix, pH and Total Acidity (TA) levels of their grapes. Sebastian Donner will identify and discuss the services available through the ISU Wine Analysis lab.

4th Annual Iowa Wine Festival – August 23, Indianola, IA

The Iowa Wine Festival, the first of its kind in Iowa will be celebrating its 4th anniversary on Saturday August 23rd. This year's event will again be held in the center of Indianola on the town square from 1-9:00 PM. Weather permitting, several thousand people are expected to attend to taste the wine, eat the food, play the games and listen to the music. The following 16 Iowa wineries will be serving and selling wine at this event:

[Eagle City Winery](#) – Iowa Falls

[Fireside Winery](#) – Marengo

[Grape Escape Winery](#) - Pleasantville

[Jasper Winery](#) – Des Moines

[John Ernest Vineyard & Winery](#) – Tama

[La Vida Loca Winery](#) – Indianola

[Little Swan Lake](#) – Estherville

[Madison County Winery](#) – St. Charles

[Penoach Winery](#) – Adel

[Rosey Acres Winery](#) – Runnells

[Southern Hills Winery](#) - Osceola

[Summerset Winery](#) - Indianola

[Tabor Home Vineyards & Winery](#) - Baldwin

[Tassel Ridge Winery](#) - Leighton

[Two Saints Winery](#) – St. Charles

[Wide River Winery](#) – Clinton

This event is hosted by the Indianola Chamber of Commerce. You can check out of the details of this event and all the supporting sponsors here: <http://www.iowawinefestival.org/>

Grape Harvest Issues Meeting – Aug. 18, Farnhamville IA

Persons with grape vines wanting to learn more about grape harvest issues are invited to a Northwest Iowa Grape Growers meeting scheduled for 6:00 p.m. Monday, August 18th at the Richard Black residence located at 3228 Xenia Avenue northwest of Farnhamville.

Participants should dress for the evening and the meeting will be held rain or shine. This program is part of a series of monthly meetings designed for persons interested in learning more about growing grapes. The selected program topics each month include skills necessary for success in grape production. It will also provide a chance for potential grape growers to network with those who are already growing grapes.

Feel free to contact Jerry Chizek at 712-297-8611 or e-mail at jwchizek@iastate.edu if you have questions. Please call or e-mail the Extension office if you are planning on attending to ensure adequate materials are available.

There is a \$12 charge for the program. The program is sponsored by Richard Black and the Iowa State University Extension - Calhoun County office.

Upcoming Home Winemaking 101 Program – Aug. 23, Gowrie, IA

With more grapes being planted across Iowa and the expanding interest in fruit wines and winemaking, a Home Winemaking 101 program will be offered on Saturday, August 23rd from 9:00 a.m. to 2:30 p.m. at the Garden of Dreams located at 1001 Market Street in Gowrie. Topics for the day include fruit selection and preparation, pH and brix testing, fermentation, and bottling. Local winemakers will serve as the instructors for the day.

There is a \$35 charge for the program which covers lunch, refreshments, and handout materials. The class is limited to the first 30 pre-registered participants. Please call the Iowa State University Extension - Calhoun County office at 712-297-8611 or e-mail Jerry Chizek at jwchizek@iastate.edu before August 20th to pre-register for the event.

The program is sponsored by the Garden of Dreams, Iowa State University Extension - Calhoun County, and the Northwest Iowa Grape Growers Association.

DMACC's Berry Sensory Analysis Class - Reg. Deadline moved to Aug. 29

What: Berry Sensory Analysis (BSA) Seminar

When: 3PM to 7PM, Wednesday, September 10, 2008

Where: Maple Room, Building 7, Des Moines Area Community College (DMACC)
2006 South Ankeny Blvd. Ankeny, IA 50023: <http://www.dmacc.cc.ia.us/>

Who: Gianni Trioli, founder and current president of Vinidea in Italy: <http://www.vinidea.it>

Cost: \$135 each

Registration Deadline: Friday, August 29, 2008

Questions: Randall Vos at rjvos@dmacc.edu or 515-965-7310

Brochure & Registration Form: <http://www.dmacc.edu/programs/viticulture/veseminars.asp>

Note: This BSA method was originally developed by Jacques Rousseau Group at ICV in Montpellier, France. This seminar will cover the following:

- principles of berry assessment
- score sheets with descriptors to assess ripeness
- vineyard sampling rules
- hands-on-training

This class is oriented towards both winemakers and grape growers

Get Ready, Soybean Aphid Numbers are Booming!

It looks like soybean aphid populations have been building up rapidly in Iowa, Minnesota, Wisconsin, Northern Illinois and South Dakota. I know that there are many soybean fields here in Central Iowa that have reached the economic threshold for treatment (250 aphids per plant through pod set). What does this mean for grape growers?



First: Multicolored Asian Lady Beetle (MALB) populations will build in direct relation to soybean aphid populations.

Soybean Aphids on stem of soybean
Dr. Marlin Rice, ISU Extension Entomologist

Second: The MALB's will move out of the soybean fields as they turn from yellow to brown at maturity and the aphid populations decline. The good news is that soybean maturity will be 1-3 weeks later than normal due to our very wet and late planting season. Hopefully we will have much of our grape harvest completed before the MALB's start to move into vineyards.

Light populations of MALB's started to move into our soybean fields around September 1st last year. Last year's light populations could easily end up being heavy populations this year. Now is a good time to get ready to respond. I will have more information on this as we enter harvest. In the mean time, I would suggest reading the MALB article in issue #17 of Wine Grower News from last year here: <http://www.extension.iastate.edu/Wine/Resources/viticulture.htm>

Third: There has been quite a few aerial applicators flying near our vineyards applying fungicides to corn. It looks like they will soon be switching to insecticides for soybeans in the very near future. These insecticide applications should not affect your vineyards.

Additional Resources:

1. Rapid Increase in Soybean Aphid Numbers in Some Areas of Iowa, ISU:
<http://www.extension.iastate.edu/news/2008/aug/060502.htm>
2. Soybean Aphid Numbers Building, Scout Now , Univ. of MN:

<http://www.extension.umn.edu/cropenews/2008/08MNCN22.html>

3. Soybean Aphid Suction Trap Counts throughout the Midwest:

<http://www.ncipmc.org/traps/>

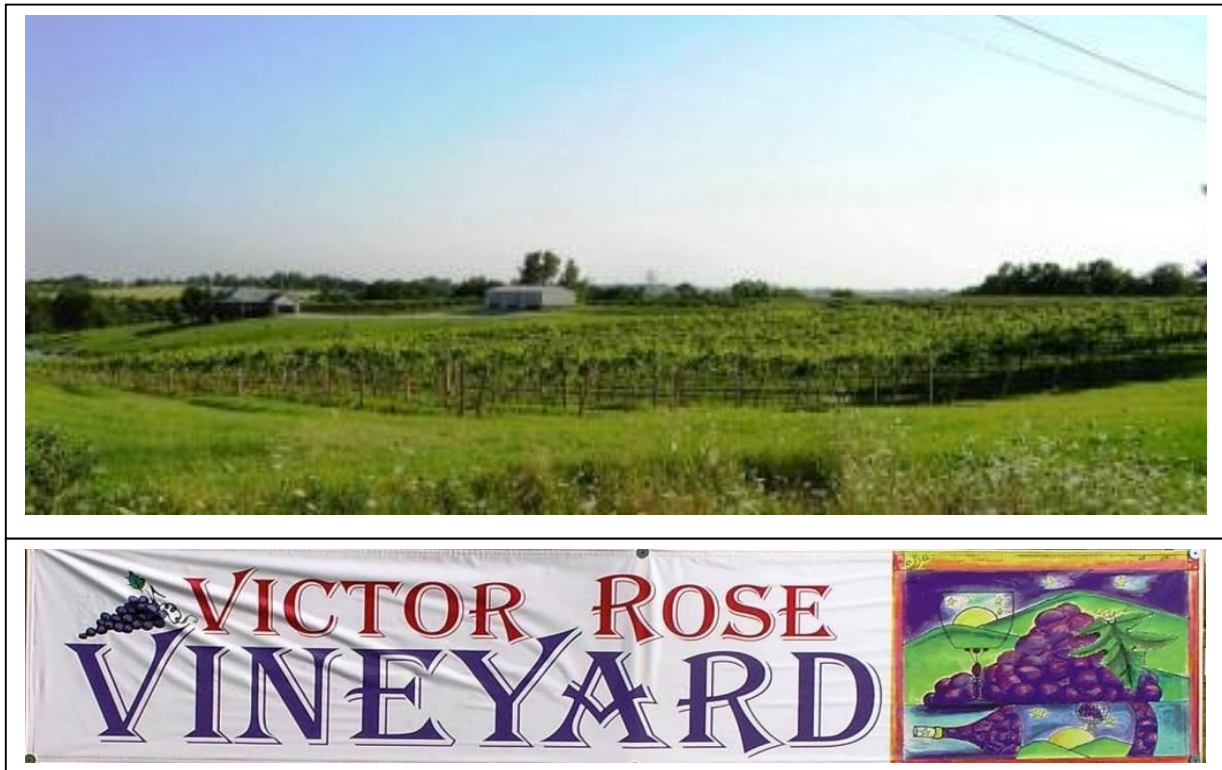
Show n Tell



8-3-08 Duane & Sharon Krause of Britt, IA show their simple but workable netting machine putting netting on Frontenac



8-6-08 Robin Wagner submitted this picture of Japanese Beetles on her grapes in Hampton, IA. A first for Franklin Co.



8-1-08 Howard & Rebecca's Victor Rose Vineyard, Summerset, IA. The picture does not do it justice. Excellent vineyard! Quite a site when you drive by on your way to Summerset Winery.

Check out the “Iowa Wines” Tent at the Iowa State Fair – Aug. 7 – 17, 2008

The Iowa Wine Growers Association “Iowa Wines” tent will once again be at the Iowa State Fair. Under Kevin Smith’s leadership, the wine selection, wine tent and seating area will be larger and better than ever. Twelve wineries and over 60 different wines will be available. Kevin and his wife Janie own and operate Turkey Time Concessions in Des Moines. They are very good at what they do and it shows in how they run the Iowa Wines tent. Kevin operates a nine acre winegrape vineyard just east of Carlisle, Iowa and also serves as a board member of the Iowa Wine Growers Association. Yes,.. they are very busy people!

The Iowa Wines tent will be selling wine by the glass and/or bottle. The tent will be located just west of the Giant Slide. Sample, Taste & Enjoy!

Check out the Iowa State Fair here: <http://www.iowastatefair.com/>

DMACC’s Fall Vine/Wine Course Schedule Now Out

By Randall Vos, Viticulture Instructor, DMACC

Des Moines Area Community College (DMACC) is offering the following viticulture and enology courses this fall as part of its certificate programs. Most of these classes are offered in a blended format where the bulk of the class work is done online and then the class comes together for a 3 full day residential school that will cover the hands on aspect of the courses and some assessment.

Classes start on Monday, August 25 and registration ends on Friday, August 29.

VIN 101: Intro. To Starting a Vineyard: 4 credits, web blended

The course is an introduction to selecting and preparing successful vineyard sites, economics of vineyards, and cultural practices for young vineyards. Residential school will be on Nov. 13-15 at the DMACC Ankeny Campus. Randall Vos.

VIN 102: Intro. To Bearing Vineyard: 4 credits, web blended

The course is an introduction to the management of bearing vineyards. Residential school will be on Dec. 6-8 at the DMACC Ankeny Campus. Randall Vos.

VIN 149: Grape and Wine Science: 4 credits, web blended

This course introduces the grape and wine industry world-wide and in the Mid-west. It investigates grape origins, vine growth patterns, wine production, and winery quality control. This course is fills a requirement as part of both the enology and viticulture program. Residential school will be on Nov. 6-8 at the DMACC Ankeny Campus. Vos and Gospodarczyk

VIN 150: Introduction to Wine: 3 credits, face to face and web blended

This course overviews the world wine industry relating information about wine production, world wine growing regions, food-wine pairing, sensory analysis, and prohibition. The broad array of topics is highly beneficial to a member of a cellar team or individuals working in wine service. Residential school for the web blended portion meets Dec 3-4 at the DMACC Ankeny Campus. Paul Gospodarczyk

VIN 151: Cellar Tech and Operations: 4 credits, web blended

This course presents winery technology and provides practical instruction on grape processing equipment. This course fills a requirement in the enology program. Residential school will be on Nov. 13-15. Paul Gospodarczyk

VIN 152: Intro to Wine Science: 4 credits, web blended

This course will introduce basic scientific principles and common additives associated with wine production. In addition, it will provide hands-on laboratory instruction essential for the production of premium wines. Residential school will be on Nov 16-18. Paul Gospodarczyk

More information on these courses can be found at <http://www.dmacc.edu/Schedule/>

Information on how to register can be found at: <http://www.dmacc.edu/potenti.asp>

The cost of online classes can be found at <http://www.dmacc.edu/tuitionfees.asp> and is the same regardless of whether or not you live in the DMACC district.

For more information on the viticulture classes contact Randall Vos:

rjvos@dmacc.edu or 515-965-7310

For more information on the enology classes contact Paul Gospodarczyk:

ptgospodarczyk@dmacc.edu or 515-964-6406

DMACC's Viticulture and Enology courses may fit in your schedule!

By Paul Gospodarczyk, Enology Instructor - DMACC

To start, I would like to congratulate the DMACC students who were involved with wines that were nominated to the sweepstakes round of the Mid-American Wine Competition! Chris Hudnall worked on the Snus Hill Winery Edelweiss that received the Dick Peterson Trophy for 'best Iowa wine' and 'best white wine of show'. In addition, Rhonda Taylor (Tassel Ridge Winery) had an outstanding Steuben and Darrell Morse (Breezy Hills Vineyard) produced a wonderful Vignoles. In addition, congratulations to the vineyard technicians who grew the exceptional fruit that resulted in these amazing wines!

This summer, I have been involved with judging at the Temecula Wine Competition, INDY International, Michigan State, and the Mid-American Wine Competition--strictly as an observer since I witnessed some of the entries. Some of the most common wine flaws I've witnessed through the approximately 800 wines I've tasted this summer (which is not as much fun as it sounds!) are oxidation, volatile acidity formation, bottle fermentation, and geranium odor. This is challenging for me to reconcile since these issues are easily prevented in the winery.

Luckily, Iowa has developed an outstanding program to support the grape and wine industry and avoid some of these problems. This includes the Midwest Grape and Wine Industry Institute at Iowa State which is positioned to conduct some great research in both viticulture and enology. In addition, the community colleges (DMACC, Kirkwood CC, NICC, and Indian Hills CC) have developed separate programs to provide training and support to the grape and wine industry members.

It is a constant challenge to develop creative ways to engage industry members; many of whom have full time jobs and operate a vineyard/winery. Luckily, the face of education is rapidly changing to accommodate these busy schedules, and the days of the chalkboard and weekly lectures are waning. As such, DMACC has developed web-blended courses. Web-blended courses disseminate the theoretical information through an online website consisting of recorded lectures, online discussions,

videos, and designated readings. Usually, the deadlines are on a weekly or bi-weekly basis so it will fit into the schedule of busy industry members. This is combined with a 3 day practical component where the 'hands-on' portion of growing grapes and making wine is learned. Enrollment is still open in the Viticulture and Enology program at Des Moines Area Community College.

For more information contact Paul Gospodarczyk, Enology Instructor, at 515-964-6406 or ptgospodarczyk@dmacc.edu or visit our homepage: <http://www.dmacc.edu/programs/viticulture/>.

DMACC's Tasting Room Training/ Sommelier Certification

By Paul Gospodarczyk, Enology Instructor - DMACC

A fascinating aspect of the wine industry is how consumers expect a wine tasting and winery tour before purchasing wine. Certainly, they would not request a factory tour and trial-run if their desire was to buy a new garage door or a can of tomatoes. These consumer expectations are challenging since it necessitates additional staff members in the tasting room. However, these expectations are beneficial because the winery gets to spend 20 minutes with a group of buyers who are completely engaged in the product and company. In all actuality, winery tours and tastings are just the indirect route to the cash register!

So, when the consumer arrives at the cash register how can a winery ensure the bill is large and the customer returns? An ideal way is to train the tasting room staff. This was well demonstrated to me when I was serving wine in Oregon at a special winery event. I was the steward at the Pinot Noir table (\$\$\$) and spent my day discussing how the wines were made, what foods pair well with the wines, and how these wines were different than the other major wine regions. By the end of the day, my boss was pleased because I had sold (6) \$50 bottles of wine and infinitely more of the affordable labels. The key lesson for me was that education and good service sells wine.

Winery owners have recognized this fact and requested training for the tasting room staff. So, I have launched a web-blended version of VIN 150 'Introduction to Wine.' This course focuses on wine production, world growing regions, food-wine pairing, and sensory analysis. It helps demystify everything that is wine, and will be beneficial for winemakers and tasting room staff.

I am currently working with the Court Of Master Sommeliers to implement the sommelier accreditation at DMACC. A sommelier is a 4 level certification process that specializes in the service of wine. VIN 150 Introduction to Wine is intended to provide the background information required for the first level of the certification process. This course combined with practical experience will help potential sommeliers develop the skills required for this rigorous testing process. DMACC cannot offer the sommelier accreditation, but it can provide the background material to help individuals pursue this outstanding wine service qualification.

For more information contact Paul Gospodarczyk, Enology Instructor, at 515-964-6406 or ptgospodarczyk@dmacc.edu or visit our homepage: <http://www.dmacc.edu/programs/viticulture/>.

Quote of the Week

“Our program changes yearly to avoid fungicide resistant buildup, and we seldom apply any of the newer compounds twice in row. We use just about every fungicide on the market at some time or

another, simply to keep those little fungal organisms guessing what we are going to hit them with next. The best recommendation I can give growers in the Midwest and Eastern United States is to consult the yearly Grape Disease Control paper put out by Dr. Wayne Wilcox of the Department of Plant Pathology at Cornell University.”

--- Jon Held, V.P and General Manager of Stone Hill Winery, Hermann, MO
Comments made in July, 2008 interview in Wine & Vines Magazine here:
<http://www.winesandvines.com/template.cfm?section=features&content=56628>

Neeto-Keeno WWW Stuff

1. Stone Hill Matches Varieties with Disease Control in Missouri, 7-08, Wines & Vines Magazine. Excellent information regarding Norton, Chardonel, Vignoles, Traminette, and Vidal:
<http://www.winesandvines.com/template.cfm?section=features&content=56628>
2. History of Wine in America, 453 page online book by Thomas Pinney, University of California Press: <http://www.escholarship.org/editions/view?docId=ft967nb63q&brand=eschol>

Post & View Classified Ads here: <http://iowawinegrowers.org>

Past issues archived as html: <http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm>
Past issues archived as pdf: <http://www.extension.iastate.edu/ag/newsletters/winegrowers.html>

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