

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

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ISU Vine/Wine Exhibit – Huge Success at Farm Progress Show

The 2008 Farm Progress Show was held Tuesday – Thursday this week just east of Boone, Iowa. New this year was the debut of the new 20 year permanent site with real restrooms and permanent buildings. The Farm Progress Show is now going to be moved every other year from Dekalb, IL to Boone, IA instead of a different site each year. The first Farm Progress Show was held on October 2, 1953 on the Earl Bass farm near Armstrong, IL and had over 75,000 people attend. Attendance this year was expected to be upwards to around 300,000.

ISU Extension put up a permanent building for this show that will be used in the future. This building housed over 30 exhibits at this year's show. New for this year was an ISU Grape and Wine Industry display that was hosted by real winemakers with real wine tasting. The real winemakers originated from a selection of wineries who were members of the Iowa Wine Growers Association. Six wineries were randomly selected from a group of these wineries who answered a letter to participate. The following wineries participated during the following shifts:

Tuesday, August, 26 9AM to 1PM Fireside Winery, Marengo, IA
1PM to 5PM Brush Creek Winery – Bellevue, IA

Wednesday, August 27 9AM to 1PM Snus Hill Winery – Madrid, IA
1PM to 5PM Penoch Winery – Adel, IA

Thursday, August 28 9AM to 1PM Summerset Winery – Indianola, IA
1PM to 4PM Grape Escape Winery – Pleasantville, IA

Needless to say, this display was very busy! I want to thank the six wineries who volunteered. They all worked very hard and met a lot of people from all over the world. My final count showed that our grape and wine industry exhibit went through approximately:

- 4,150 wine tasting cups - 300 Midwest Grape & Wine Industry Institute brochures

- 2, 250 Iowa Wine & Beer Promotion brochures
- 360 *MakeMineWine* magazines
- 200 *The GrapeVine* magazines
- 12 cases of wine

Not everyone tasted wine (approx. 39% of U.S. adults do not drink), many just stopped by to check out the crowd and exhibit. My guess is that over 5,000 people stopped by our display during the three days of the exhibit. Our official counts showed that just under 23,000 people walked through the ISU Extension exhibit building. Two other bits of trivia I learned about the Farm Progress Show was that 400+ golf carts were rolling on the grounds at any one time and around 20 cell phones were turned into Lost & Found each day of the show. I was lucky, I lost my phone in the 100 acre parking lot on Wednesday and another vendor brought it to me within 30 minutes after loosing it.

Further information and pictures of the Farm Progress Show can be found here:

ISU Farm Progress Show display: <http://www.extension.iastate.edu/shows/fps08/homepage.html>

Farm Progress Show: <http://www.farmprogressshow.com/>

Note: On the first day of the Farm Progress Show Monsanto pledged \$1million dollars to support renovations to the 99-year-old Curtis Hall on the ISU campus. Improvements include space for the College of Agriculture and Life Sciences Student Services. Fund raising for this project is underway with a tentative start date of 2009: See http://www.ag.iastate.edu/aginfo/news_detail.php?var1=673

Pictures from the Show:



(Upper L-R) Dr. Sebastian Donner (ISU Wine Lab), Dr. Murli Dharmadhikari (ISU Extension Enologist), Ron Mark (Summerset Winery) and myself. (Upper Right) Keith and Sherry Weuste of Brush Creek Winery serving wine.

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



(Upper Left) Zach & Cassie Bott of Fireside winery during a slow moment working the display. (Upper Right) Dennis Walsh and Diane Larson of Snus Hill Winery showing off their wines.



(Upper Left) Dennis Walsh and Diane Larson serving wine during a busy moment. (Upper Right) Rod Haworth of Grape Escape Winery (L) and Dr. Patrick O'Malley (ISU Extension Commercial Horticulture Specialist) (R) pose for a quick picture between tastings.



This is a picture of Stan Olson of Penoch Winery helping in the ISU grape and wine industry display at the Boone, IA Farm & Field Fest in 2004.

I wanted to include one picture of Stan helping in our ISU display. Stan and I were so busy pouring wine at the 2006 Farm Progress Show that I was unable to take time to get a picture. This picture will have to suffice.

Stan always stands in for our industry & ISU!



USDA Secretary of Agriculture talking on the stage. Rod Haworth of Grape Escape Winery serving wine. Secret Service Agent checking out his boots.

Vineyard Readings from our ISU Research Farms

Provided by Dennis Portz, ISU Ag Specialist and graduate student: dportz@iastate.edu

		Lewis, IA 9-27-08	Ames, IA 9-20-08	Nashua, IA 9-27-08	Crawfordsville, IA 9-25-08
Brianna	Brix	17.3	17	17	19.8
	Initial pH	3.471	3.17	3	3.52
	Titratable Acids	10.95	7.2	8.85	8
Cayuga White	Brix	17.5	16.2		17.9
	Initial pH	3.239	2.89		3.24
	Titratable Acids	13.5	13.1		9.6
Chancellor	Brix		16	15	16.6
	Initial pH				3.22
	Titratable Acids				12.9

Corot Noir	Brix		13	13	
	Initial pH		2.6		
	Titrateable Acids		15.3		
DeChaunac	Brix		13	16	17.6
	Initial pH			2.77	3.26
	Titrateable Acids			11.6	10.2
Edelweiss	Brix		14		16
	Initial pH				3.44
	Titrateable Acids				9.2
Esprit	Brix	15.5	15.2	15	15.3
	Initial pH	3.335	2.88	2.88	3.24
	Titrateable Acids	13.8	13.8	15.6	12.9
Foch	Brix	18.9	17.2	16	
	Initial pH	3.508	2.93	2.91	
	Titrateable Acids	11.25	12.6	9.9	
Frontenac	Brix	19.2	19	18	
	Initial pH	3.322		2.75	
	Titrateable Acids	17.1		13	
Frontenac Gris	Brix		18.2		
	Initial pH		2.95		
	Titrateable Acids		18.5		
GR - 7	Brix	17.8	16.4	18	18.7
	Initial pH	3.266	2.91	2.74	3.27
	Titrateable Acids	15.3	15.1	13.4	13.2
La Crescent	Brix	21	18.6	17.4	23
	Initial pH	3.386	2.89	2.68	3.28
	Titrateable Acids	14.25	17	15.2	15.3
La Crosse	Brix	14.4	13	14	17
	Initial pH	3.404			3.21
	Titrateable Acids	13.05			10.7
Landot	Brix		16	15	
	Initial pH				
	Titrateable Acids				

Leon Millot	Brix		19.2		
	Initial pH		3.08		
	Titrateable Acids		10.4		
Marquette	Brix	21.2	20.1	20	24.8
	Initial pH	3.451	2.95	2.78	3.34
	Titrateable Acids	13.2	15.1	13.5	11.1
MN 1198	Brix	20.7	21		22.8
	Initial pH	3.201	2.9		3.29
	Titrateable Acids	14.4	15.8		13.7
Noriet	Brix		14	15	15
	Initial pH		2.79		3.21
	Titrateable Acids		14.7		11.6
NY 76	Brix	17	15	13	
	Initial pH	3.268	2.73		
	Titrateable Acids	14.55	16.6		
NY 84	Brix	18	16.8	15	18.2
	Initial pH	3.355	2.99		3.34
	Titrateable Acids	12.15	11.8		9.9
Prairie Star	Brix	15.9	15.8	16	18.2
	Initial pH	3.491	3.06	2.78	3.56
	Titrateable Acids	11.7	15.2	14.25	8.9
Seyval Blanc	Brix	19.2	18.2	17.2	20.7
	Initial pH	3.532	2.93	2.85	3.37
	Titrateable Acids	10.95	11.4	15.6	8.1
St. Croix	Brix	15.2	16	16	18.2
	Initial pH	3.496		2.82	3.38
	Titrateable Acids	11.4		11.7	9.6
St. Vincent	Brix		14		
	Initial pH				
	Titrateable Acids				
Swenson White	Brix	17.8	15.2	15	17.2
	Initial pH	3.412	2.9	2.86	3.38
	Titrateable Acids	10.2	12.3	13.7	10.5

Vidal Blanc	Brix		16		
	Initial pH				
	Titrateable Acids				
Vignole	Brix		15.2		
	Initial pH		2.74		
	Titrateable Acids		20.8		
St. Vincent	Brix		14		
	Initial pH				
	Titrateable Acids				

Univ. of MN Annual HRC Grape Breeding Project Fall Tour

When: 10 AM to 2 PM, Saturday, September 6, 2008

Where: Univ. of MN Horticultural Research Center

600 Arboretum Blvd, Chanhassen, MN

1.5 Miles west of the MN Landscape Arboretum: [Directions](#)

Cost: Free to the public, no registration necessary

Univ. of MN Cold Hardy Grape program WWW site: <http://www.grapes.umn.edu/>

Featuring a free tour of the HRC research vineyards, tips on growing and trellising techniques for UMN grapes, and an opportunity to see and taste fruit from many wine and table grape cultivars

Show n Tell



(Above L + R) The fourth annual Iowa Wine Festival was held from noon until 9PM on Saturday, 9-23-08. The event was held on the Indianola, Iowa courthouse lawn under clear blue skies. The ticket cost ranged from \$25 in advance to \$30 at the gate. Over 1,500 people attended. Check it out here: <http://www.iowawinefestival.org/>



8-28-08 - Vineyard under the western skies of South Dakota. Mike Gould of Rapid City, SD shares this photo of his Marquette planted 4-19-08. They seem to be doing very good. Note the metal vine stakes, weed control fabric, drip irrigation, and the animal control fence around the vineyard.

Comments from Readers

- Comments about last week's grape harvester article:

Hi Mike- I wanted to let you know that Jon Roisen of Dawson, MN had picked up one of the grape harvesters earlier in the season. Then I heard from George that he was getting one.

I really appreciated seeing the pictures of George's harvester. It's getting way too exciting!! I guess you just have to hang around long enough to see it happen! I talked with Pete Hemstad from the U of MN a couple of days ago, and asked him if he ever guessed 20 years ago how the grape industry would grow here in the Midwest! He did not! After 22 years in the business, I am happy, and amazed by all the hard work of so many people over the years to get the Midwest grape-growing industry where it is today!

MaryJo Thaden, MDT and Associates: [http:// www.mdtgrow.com](http://www.mdtgrow.com)

North Carolina - Appalachian State to Offer 4-year Wine Degree

Appalachian State University officials are raising a glass to the growing North Carolina wine industry. In April, the university approved a new wine production bachelor's degree, which if approved by the university system will be the first of its kind in the state, and will begin January 2009. "The idea is that North Carolina is going to be a big success in the wine industry," said Grant Holder, director of wine production and management at ASU. "In the future, what I would like to see is the next generation of winemakers trained here." Holder has been working toward creating this official program since 2004. The proposed degree involves 2 ½ years in Boone and the remaining time at a partnering university in France, Italy or Portugal. Participants would end the program with a double degree from ASU and one of the European schools. For the complete article, go to Citizen-Times at <http://www.citizen-times.com/apps/pbcs.dll/article?AID=200880713026>

--Taken from latest edition of North Carolina's quarterly wine industry e-mail newsletter, *From the Cellar*. North Carolina also has a quarterly consumer wine newsletter called *Carolina Uncorked*. You can subscribe to each of these newsletters at no cost here: <http://www.ncommerce.com/en/PressRoom/MailingListsSubscriptions/Subscriptions/index.htm>

Quote of The Week

"You have done a great job with the weekly newsletter. However, the wine industry in Washington state has changed so much – and not to my tastes. Basically, I am tired of hearing about yet another boutique winery opening (started by a retired doctor, etc.) with the accompanying sky-high prices."

-- member of the The Wine Knows blog, and past subscriber to Wine Press Northwest's weekly e-mail newsletter, 7-11-08: <http://community.winepressnw.com/node/913>

Neeto-Keeno WWW Stuff

1. Amateur Winemakers of Canada: <http://www.littlefatwino.com/awc.html>
2. *U.S. Wine Market Overview and Consumer Insights*, 10-16-07, 46 page ppt from the Wine Market Council: http://www.wosa.co.za/usa/download.php?file_id=960

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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