

Wine-Grower-News #103

*September 25, 2009
(Next Newsletter in Two Weeks!)*

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

Information in this issue includes:

VitiNord 2009 – Big International Meeting in Quebec

NEW publication - A Guide to the Fining of Wine

Bees, Yellowjackets and Hornets

Save these Annual Convention 2010 Dates:

Reminder – Oct. 20 - Winemaking Workshop – ISU Horticulture Research Station

\$150,000+ 6th Annual Wine Tasting Challenge – Toronto, Canada

Very Little Correlation of Gold Medal Selection Among Competitions

Show n Tell

Quotes of the Week

Articles of Interest

Neeto-Keeno WWW Stuff

IWGA Homepage

VitiNord 2009 – Big International Meeting in Quebec

What: VitiNord 2009

When: Monday – Wednesday, November 9-11, 2009

Where: Saint Hyacinthe, Quebec

Cost: \$350 for the full 3-day package, includes: all meals (coffee breaks, lunches and dinners), promotional items, notebook, two wine tastings and tasting glass. **After October 1st** it will cost \$400 for the registration fees.

Exhibits: Approx. 25+ exhibitors will be displaying their wares.

Sponsor: [International Association for Northern Viticulture](http://www.internationalassociationforviticulture.org/)

Registration Brochure: <http://vitinord.org/Pages/index/objectifs/language:eng>

NEW publication - A Guide to the Fining of Wine

A new publication from [Dr. Jim Harbertson](http://www.wsu.edu/~vtd/) at the Washington State University enology program is now available. If you've ever had a problem with the quality of the products from your winemaking efforts, you'll want to read this publication. It provides suggestions (including convenient reference tables) for how you can remove unwanted components that affect clarification, astringency, color,

bitterness, and aroma in both red and white wines. This 16 page document is “FREE” as a PDF download or you can order a hardcopy for \$1.50. Check it out here:
<http://cru84.cahe.wsu.edu/cgi-bin/pubs/EM016.html?id=h72shDvc>

Bees, Yellowjackets and Hornets

The harvest season is coming to an end and only the later ripening grapes are still hanging. Many of these hanging grapes and grapes left over from earlier harvests in adjacent rows have been luring bees, hornets and yellowjackets in for a free lunch. Many people mistake the yellowjackets as wasps, but most likely the wasps are yellowjackets (look somewhat similar). Wasps tend to prefer protein sources and not sweets. Bees, yellowjackets and hornets all have a sweet tooth. Often the problem with bees, yellowjackets and hornets begins with bird damage or grape cracking because of too much rain or hail. The sweet juice seeping out of the skin then attracts these insects into the vineyard.



(Above) Bald Faced Hornet-*Dolichovespula masculata* sipping on Concord grape juice.

Bees, yellowjackets and hornets and grape pickers do not get along very well. Nothing will drive away a well intentioned picker faster than a bald faced hornet full of fermented grape juice. There are several methods to help deter these stinging insects. None work perfectly, but they definitely can improve the grape picking ambiance in your vineyard.

Here are some options you can consider.

1. Put some homemade traps around the edges of the vineyard, not in the vineyard. This option will lower the population but will not eliminate the problem. Here are some homemade trap examples:
 - a. <http://rpenland.bee.net/beetrap.htm>
 - b. http://www.pestcontrolcanada.com/INSECTS/wasp_traps.htm
 - c. <http://www.alaskaoutdoorjournal.com/Departments/Tips/yellowjacket50.html>
 - d. http://www.pollinator.com/gallery/yellow_jacket_trap.htm
 - e. http://www.ehow.com/how_1740_make-trap-yellow.html



Examples of where you can purchase traps:

- a. <http://www.brandsonsale.com/job-jb3216.html>
- b. http://www.yankeegardener.com/wasp_trap.html
- c. <http://www.bugspray.com/catalog/products/page1980.html>
- d. <http://www.greenfire.net/hot/P381.html>
- e. <http://www.hummert.com/catalog.asp?P=16495>

(Left) German Yellowjacket – *Paravespula germanica* and Multicolored Asian Lady Beetle (MALB) – *Harmonia axyridis* feasting on over-ripe grapes.

2. There are several insecticides that can be used to kill and/or repel bees/yellow jackets/hornets off of grapes though, Pyganic is the only one below that is specifically labeled to control bees, yellow jackets and hornets on grapes and many other crops. Insecticides that you may want to consider could include:

Suggested Insecticides for Bee/Yellow Jacket/Hornet Control

Insecticide	Restricted Use	Rate/acre	Approx. \$/acre	REI (b)	PHI (c)
Assail 30 SG	no	2.5 oz	16	12 hrs	7 days
Aza Direct (a)	no	1-2 pt (d)	25 - 50	4 hrs	0 day
Baythroid XL	yes	2.4 - 3.2 oz	7 - 10	12 hrs	3 days
Malathion 57C	no	1.5 - 3 pt	7 - 14	12-24* hrs (d)	3 days
Mustang Max	yes	4 oz.	9.50	12 hrs	1 day
Provado 1.6F	no	3-4 oz.	9 - 12	12 hrs	0 day
Pyganic 1.4	no	1-4 pt	\$32 - \$128	12 hrs	0 day
Sevin XLR	no	1-2 qt	11 - 22	12 hrs	7 days

- a. Aza Direct is an [OMRI](#) certified organic insecticide
- b. REI = Re-entry Interval
- c. PHI = Pre-harvest Interval
- d. Up to 3.5 pts./ac. can be used for extremely high populations
- e. REI varies by manufacturer & formulation

Note: Baythroid and Mustang Max are pyrethroid insecticides. They both have a rapid knockdown and act to repel insects.

- : Aza Direct should provide good knockdown and some repellency.
- : Sevin XLR & Malathion will provide quick knockdown but no repellency.
- : Provado should provide a quick knockdown but little repellency.
- : Pyganic is an OMRI certified natural pyrethrin organic insecticide. It should provide a quick knockdown, but only a short 1-2 day repellency. It is labeled for the control of wasps, bees, yellowjackets and hornets.

Save these Annual Convention 2010 Dates:

- January 3 – 5** [Wisconsin Grape Growers Association's](#) Annual Conference combined with The Wisconsin Fresh Fruit & Vegetable Conference
Chula Vista Resort, Wisconsin Dells, WI
- January 26-28** [Unified Wine & Grape Symposium](#), Sacramento Convention Center, Sacramento, CA
- February 6** [North Dakota Grape Growers Association](#) Annual Meeting
Chieftan Inn, Carrington ND
- February 6-8** [Midwest Grape & Wine Conference](#), Tan-Tara Resort, Osage Beach, MO,
- February 11-13** [Minnesota Grape Growers Association's](#) Cold Climate Grape & Wine Conference, Sheraton Bloomington Inn, Minneapolis, MN
- February 25-27** [Illinois Grape Growers & Vintners](#) Association Annual Conference
Hilton Hotel, Springfield, IL
- March 5-7** [Nebraska Grape Growers Spring Forum](#), Holiday Inn, Kearney, NE
- March 9-11** [Wineries Unlimited](#) (largest show east of Rockies) Valley Forge Convention Center
King of Prussia, PA

March 19 & 20 [Iowa Wine Growers Association](#) Annual Conference
Airport Holiday Inn, Des Moines, IA

Reminder – Oct. 20 - Winemaking Workshop – ISU Horticulture Research Station

What: Post Fermentation Handling of Wine

When: 10 a.m. – 3:30 p.m. October, 20, 2009

Where: [Iowa State University Horticultural Research Station](#), Gilbert, IA.

(4 miles north of Ames, Iowa on highway 69 and 1.5 miles east on county road E-23)

Agenda:

10:00 am	Welcome and review of agenda
10:15	Post fermentation handling of maloactic fermentation
11:00	Question and answer session
11:30	Wine stabilization
12:00 pm	Break for lunch
1:00	Wine fining
1:45	Question and answer session
2:30	Wine tasting—fining trials
3:30pm	Adjourn



Cost: \$75.00 per person. Please bring either a check or cash the day of the workshop.

Registration and/or Questions: Contact Pandora Lamar at pandora@iastate.edu or 515-294-3308.

Deadline to register: is 10/14/2009.

Sponsored by: The Midwest Grape and Wine Industry Institute and Iowa State University Extension
<http://www.extension.iastate.edu/Wine>

\$150,000+ 6th Annual Wine Tasting Challenge – Toronto, Canada

When: Monday, November 23, 2009

Where: Toronto Four Seasons Hotel, Toronto Canada

Cost: FREE, FREE, FREE!

Contest Protocol: The wines/spirits are presented ‘double blind’ (purchased and at the competition, pre-poured out of sight by “bonded” representatives from CCOVI at Brock University) the challenge is to correctly identify the grape varietal, country, region of origin and vintage from a diverse range of world wines. The professionals try to identify seven wines while the amateurs attempt to identify three wines. There are two supplementary rounds where (1) three VQA wines are presented double blind and (2) three spirits are presented double blind.

Sponsored by: Toronto Renaissance Project

Note: This competition is open to all professional sommeliers, servers, wine industry professionals, students and wine enthusiasts. This event is world class in its scope, with prizes covering the entire globe and contestants flying in from all over North America.

Complete information here: <http://www.winetastingchallenge.com/>

Very Little Correlation of Gold Medal Selection Among Competitions

According to the Wine Institute (Wine Institute, 2009), there are 29 major wine competitions held in the United States each year with two-thirds of them being in California. The entering wineries must pay considerable fees to enter into these competitions. However a recent [article in Wine Business Monthly](#) (Liz Thach, 2008) conducted as a joint effort by 10 global universities with specialties in wine business and marketing found that consumers are not particularly motivated by medals when purchasing wine in retail stores. Consumers may be starting to realize that winning gold medals may be more a matter of chance than a predictor of quality.

An analysis of over 4000 wines entered in 13 U.S. wine competitions showed little concordance among the venues in awarding Gold medals. Of the 2,440 wines entered in more than three competitions, 47 percent received Gold medals, but 84 percent of these same wines also received no award in another competition. Many wines that are viewed as extraordinarily good at some competitions were viewed as below average at others. An analysis of the number of Gold medals received in multiple competitions indicated that the probability of winning a Gold medal at one competition is randomly independent of the probability of receiving a Gold at another competition, indicating that winning a Gold medal is greatly influenced by chance alone.

The full article describing this study “[An Analysis of the Concordance Among 13 U.S. Wine Competitions](#)” by Robert T. Hodgson can be found in [the Journal of Wine Economics](#), Volume 4, Issue 1, Spring 2009, Pages 1–9.

Show n Tell (Note: Pictures are always welcome from readers.)

(Left) A smart way to pull off grow tubes and allow the grapes to harden off for winter. These grow tubes are pulled up above the ground, but allowed to stay on the plant. This allows the plant to harden off. They can be left up or placed back down in the winter to keep rabbits off of the plants. The grow tube can then be pulled off permanently next spring or left on for any plants that may have succumbed to top dieback from winter-kill. 9-21-09 Victor Rose Vineyard, Indianola, Iowa.



Quotes of the Week

“Making good wine is a skill. Fine wine is an art.”

--- Robert Mondavi

“He who loves not wine, women and song remains a fool his whole life long.”

--- Martin Luther, 1777

Articles of Interest

1. *Southern Wine & Spirits, Glazer’s end venture talks*, 9-21-09 – Dallas Business Journal (Note that Glazer’s is Iowa’s second largest wine distributor):

<http://dallas.bizjournals.com/dallas/stories/2009/09/21/daily11.html>

2. *Winery cancels parties*, 9-23-09 – Columbia Dailey Tribune (Les Bourgeois Winery at Rocheport, Missouri cancels 15 future college student parties after problems result.):

<http://www.columbiatribune.com/news/2009/sep/23/winery-cancels-parties/>

3. *Fun Awaits Competitors at Third Mud Run*, 9-3-09 – Omaha World Herald ([Soaring Wings Vineyard](#) near Springfield, Nebraska hosted this race.):

<http://www.omaha.com/article/20090903/ENTERTAINMENT/709039888>

Neeto-Keeno WWW Stuff

1. Atlantic Seaboard Wine Association: <http://www.vwga.org/news.htm>

2. Eastern Iowa Wine Club Calculator page: <http://www.iowawineclub.org/calculators.html>

3. High Tech wine tasting using Microsoft table surface software on YouTube:

<http://www.youtube.com/watch?v=Y3KzprGxpZU>

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

Past issues archived as html and/or pdf here:

<http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm>

Total Circulation of 1,135+ recipients in CA, CO, FL, OH, IA, IN, IL, KS, KY, MI, MN, MO, MS, NC, ND, NE, NV, NY, OR, PA, SD, VA, VT, WA, WA DC, WI, Australia, Canada & Norway

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

To Subscribe to this FREE e-mail newsletter, just include the word “subscribe” in the Subject Line.
To Unsubscribe Please reply with the word "unsubscribe" in the Subject Line.

IOWA WINE GROWERS ASSOCIATION

photo by Brent Eisenberger

Calendar Wineries News News Bulletins About Us Membership Resources Contact Us

Home
2009 IWGA Convention
2009 Convention Photos
Become a Member
Iowa Wine Trails
Eastern Iowa Wineries
Central Iowa Wineries
Western Iowa Wineries
Resources
Blog
Links
Advanced Search
Calendar
Contact Us
Classified Ads
Grape Exchange
For Sale
For Rent
Help Wanted
Services
Equipment Wanted
How to Advertise
Login Form
Username

Latest News

[Harvest Rig for Rent](#)
[GR-7 Grapes for Sale](#)
[Discounted Pricing on Premium WA state Gewurztraminer and Riesling Wine](#)
[Grapes for Sale](#)
[Frontenac for Sale](#)

Popular

[Central Iowa Wineries](#) (9191 hits)
[Eastern Iowa Wineries](#) (8889 hits)
[Western Iowa Wineries](#) (6150 hits)
[Iowa Wine Trails](#) (3266 hits)
[Membership](#) (2392 hits)

Thank you to the 2009 Annual Conference Vendors!

The MWGA would like to thank all the vendors who exhibited at the 2009 Annual Conference. Their support helps to make the Annual Conference a successful event.

Acclaim ID Products	Decade Products, LLC	MDT & Associates
ACI Cork USA	Double A Vineyards, Inc.	MidwestGrape & Wine Industry Institute
All-O-Fair	DPS Manufacturing, Inc.	Midwest Grower Supply
American Awards, Inc.	Euro-Machines, Inc.	Midwest Vineyard Supply
Arrowhead Vineyards	G.W. Hart, Inc.	Northeastern Wine Supply
BACE	Grapevine Magazine	Peacock Winery & Nursery
BEI International, LLC	Great River Vineyard & Nursery	Prospero Equipment Corp.
Brick Packaging, LLC	IDALS	Scott Laboratories, Inc.
Calico Cottage, Inc.	Iowa Grape Vines	The Label Advantage, Inc.
Capital City Equipment	Iowa State University	Thermo Fisher Scientific
Central Iowa Farm Store	Iowa Tourism Office Wine & Beer Promotion Board	TRICOR Insurance
Northeast Iowa Community College	Iowa Wines.org	VINOCOR USA
College	Kantina Container	Winery Pak, LLC
Critelle Group	Make Mine Wine	Wine Haven Vineyard & Nursery
Darlington Dairy Supply, Co.		

Please click here for contact information for all 2009 Annual Conference Vendors.

search...

Contributors Wanted

If you are interested in contributing articles to our site, please contact us using the contact button.

Polls

What types of activities are you interested in?

Wine tasting

Wine tours

Wine business workshops

Wine agriculture training

National wine marketing seminars

VOTE RESULTS

Statistics

Members: 118
News: 195
Web Links: 17
Visitors: 156205

Who's Online

We have 3 guests online

RSS Newsfeeds

RSS 0.91
RSS 1.0
RSS 2.0

<http://www.iowawinegrowers.org>

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.