

Wine-Grower-News #72

February 13, 2009

(Next Newsletter in Two Weeks!)

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

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Bio #3 - Paul Gospodarczyk, DMACC Instructor & ISU Food Science Graduate Student by Dr. Gail Nonnecke, ISU Horticuture, Nonnecke@iastate.edu

There are currently six graduate students at ISU in viticulture and enology. Some have full-time jobs while they are in school. The students are: Lee Trebbien Goldsmith, Paul Gospodarczyk, Joe Hannan, Dennis Portz, Randall Vos and Lisa Wasko. This is the third in a series of student biographies to showcase these six ISU graduate students emphasizing viticulture and enology in their degree programs. (Lee Trebbien Goldsmith was profiled in Wine Grower News #65 and Dennis Portz's biography was in Wine Grower News # 67.)

Paul Gospodarczyk is the Enology Instructor at Des Moines Area Community College, and also is working on his M.S. degree in Food Science from Iowa State University focusing on sensory analysis and flavor chemistry. He is working with Dr. Lester Wilson in the Flavor Chemistry Laboratory and currently investigating the essential oil extracts from Iowa-grown Oregano that include carvacrol and thymol, which have antimicrobial properties and may be suited for veterinary pharmaceutical purposes. Ultimately, the science and laboratory practices of sensory analysis and flavor chemistry are the same whether the focus of the study is oregano, wine, or any other material of interest. The skills acquired through this oregano research readily translate to enology.

Paul has his B.S. in Fruit Science and Enology from Missouri State University during which time he completed two internships in enological research and one in production at a Colorado winery. Since then, he has worked at wineries in New Zealand, Oklahoma, and Oregon, and has served as a winemaking consultant for two wineries starting their operations in the Midwest.

Paul coordinates the Mid-American Wine Competition, which is the only competition in the U.S. to evaluate a wine in relationship to food. He has been involved with wine judging in Indiana – at the INDY international, Illinois, and Michigan, and as a judge-in-training at the Temecula wine competition in California. Paul describes his experiences; "Tasting 275 wines in a 2 day span is not as fun as it sounds. It requires tremendous concentration and I'm exhausted at the end of the day...but I'm a glutton for punishment!" He has also worked with the Court of Master Sommeliers (restaurant wine steward) to offer this accreditation at DMACC.

Regarding Paul's recent work with the restaurant wine steward accreditation, he stated, "*My focus is to support the wine production industry. Peynaud, a French enologist, discussed that the fastest way to boost wine quality is to educate the consumer. Working with the restaurant industry is a method to train more educators who will help develop consumer's appreciation of wine. In addition, it grants me the opportunity to discuss Iowa wines in a positive light to future Iowa restaurateurs.*"

In his free time, Paul enjoys building furniture, kayaking, and sailing.



(Above) Most of Gospodarczyk's classes are web-blended which combines internet courses with a three-day practical portion called a Residential School. This picture was taken at the residential school for VIN 152, Intro. to Wine Science. From left: Matt Braffhart, winery in planning stages; Josie Boyle, 2009 New Zealand vintage intern; Lucinda Beyers, winery in planning stages; Michael Gauthier, brewer at Court Avenue Brewing Co; and Paul Gospodarczyk, Enology Instructor.

IL Grape Growers & Vintners Association Annual Conference

When: Thursday – Saturday, February 19-21st, 2009

Where: The Hilton Hotel in downtown Springfield, IL

A block of rooms are reserved at a rate of \$95 plus tax. Call 800-445-8667 to reserve a room.

The Group code is GRP, which you should use when registering.

Registration Brochure: http://www.illinoiswine.com/pdf/2009_Annual_Conference_Brochure.pdf

News Release: <http://www.illinoiswine.com/pdf/Conference%20and%20Tradeshow%20release%20FINAL.pdf>

Vendors Inquiry: Megan Pressnall at (217) 782-6515 or mpressnall@extension.uiuc.edu.

About Illinois Wine: Featuring more than 86 wineries and approximately 450 grape growers across the state, the Illinois wine industry produces 500,000 gallons of wine per year and creates an annual economic impact of more than \$250 million. From friendly vintners and affordable prices to unique varietals and award-winning wines, Illinois provides a sophisticated, yet approachable, wine country experience. For more information, please visit <http://www.illinoiswine.com>

License to Steal – National Wine Marketing Conference (Excellent!)

When: Tuesday – Thursday, March 31 – April 2, 2009

Where: The Lodge at Geneva On-the-Lake, Ohio. (Approx. 50 miles northeast of Cleveland, Ohio near I-90 on Lake Erie <http://www.thelodgeatgeneva.com/>)

Cost: \$225 each, \$200 per additional person in party.

Participating Vine/Wine Organizations: OH, NY, PA, IL, IN, MI and MO

Note: Three full days where the best minds in American wine and tourism meet to learn, share, exchange and 'steal' from one another's successes.

Complete information and registration: <http://www.nationalwinemarketing.com>

Vineyard Pest Management Tool Kit from VineSmith

I just received the 2009-2010 Vineyard Pest Management Tool Kit from VineSmith, Inc. located in Stephens, VA. VineSmith is a vineyard consulting company with over 28 years of experience.

The kit I received contained the following:

- Fungicide Guide poster
- Insecticide Guide poster
- Herbicide Guide booklet
- "Planning a Vineyard Pest Management Program" booklet
- **email notifications of label changes and new products**

I was very impressed with the detailed and easy to understand fungicide and insecticide information on the posters. The herbicide guide was also very good. A lot of time and effort went into these pesticide guides. To me it is well worth the price of \$49 + (shipping + handling). I would highly recommend it to anyone managing a commercial vineyard using conventional pesticides. The two posters are printed in color and are laminated for weather protection.

You can order the Vineyard Pest Management Tool Kit here:

<http://www.vinesmith.com/toolkit.html>

Further Info - Contact: 540-454-1863 or Jeanette@vinesmith.com.

Show n Tell



(Left) Legend has it that this tombstone of Erastus Bird Convers (1873-1889) in the Rock Rapids, Iowa town cemetery was used to sell whisky during our Prohibition years. Known as the “Bootlegger’s Tombstone”, the four metal plates on the sides could easily be removed and the booze placed inside. Willing buyers would come by later, take the booze and leave the money. This story was confirmed by three separate individuals in the area. 2-4-09



(Above) I stopped by John & Rosie Guinan’s vineyard in Willey, Iowa on 2-3-09. John & Rosie own Santa Maria Winery in Carroll, Iowa. <http://www.santamariawinery.com/> Their neighbor in Willey have set up a specialty

Shop, “*Della Vite Specialty Shop*” along the road in front of the vineyard where they sell Santa Maria Wines. Neeto-Keeno!

(Right) Don South, owner of Strawbale Winery in Renner, South Dakota came down to my Winegrower 101 class on the evening of 2-3-09 in Rock Rapids. Don led a discussion on how to start and run a winery. He also brought down some of his good wines for us to taste. I am now a big fan of black currant wine! Thank You Don for helping us out.

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





(Left) Winegrape 101 graduating class at Sioux City, Iowa. This 4 evening course over over a 4 week period ended on 2-4-09.

L-R Back Row: Joe Hannel, Jeff Martinsdale, Chris Beeck, Bob Brewington, Angie Beeck Mike Barkley, Stacy Thallus, Tom Crawford, Chris Weinreich.

L-R Front Row: Mike White, Donny Drees Ron Karrer, Richard Drees

I want to thank Joe Hannel of Hannel Cellars in Sioux City and Donny Drees of Timber Ridge Winery in Castana <http://www.timberidgeiowa.com/> for leading a discussion about starting and running a winery on the last evening of this class. I also want to thank them for bringing several excellent wines for us to sample.

After completing the final two Winegrape 101 classes in Rock Rapids and Sioux City, Iowa, I headed toward Fargo, North Dakota where I was to speak to the North Dakota Grape Growers Association. On the way I stopped at several wineries. (Below Left) Don South (L), owner of Strawbale Winery in Renner, SD <http://www.strawbalewinery.com/> and Jim Schade (R) owner of Schade Vineyard & Winery at Volga, SD <http://www.schadevineyard.com/> pose for a picture at Strawbale Winery



(Above) Jim and Nancy Schade of Schade, Vineyard & Winery at Volga, SD.

I want to thank Jim and Nancy Schade at Schade Vineyard & Winery for an excellent dinner and for cashing my personal check for some extra cash I needed to get to Fargo, ND and then home. The security of my credit card was breached earlier that day when I used it in Sioux Falls, SD. I am going to start carrying more than one credit card when I go on trips from now on.



(Above Right) Horizontal hydraulic grape press Jim Schade and his son fabricated themselves. View this in action in the video on their Homepage here: <http://www.schadevineyard.com/>

(Above Left) Jim Schade stands next to mobile bottling line he rents from Tim & Dave Nissen of Nissen Brothers Winery at Hartington, NE <http://www.nissenwines.com/> Jim said it worked just great and better yet, he did not have to buy it!



(Above Left) Kevin Schauer, Wine Production Manager at Maple River Winery at Casselton, ND. <http://www.mapleriverwinery.com/> The winery produces primarily fruit wines and is located in downtown Casselton. (Above Right) Rod Ballinger (L), owner of Bear Creek Winery located 3 miles south of Fargo, ND and John Marshall (R) owner of Great River Vineyard & Nursery at Lake City, MN <http://www.greatrivervineyard.com> check out some of Rod's wines. A winery, event room and bed-n-breakfast occupy the same barnlike building. There is also a 9-hole golf course and vineyard on the property. Bear Creek Winery is now only open only for private parties. Rod and his wife Sue plan on opening up the winery on a daily basis if or when they retire.



(Above) Bear Creek Winery at sunrise 2-8-09.
 (Left) Dry, Semi-dry, Semi-sweet, Sweet wine scale right on the bottle. Good Idea!

(Right) Greg Krieger(L), president of the North Dakota Grape Growers Assn. and Dr. Harlene Hatterman-Valenti(R) of North Dakota State University led a discussion on grape cultivars and cultivar research being done at NDSU during the 2009 annual meeting of the North Dakota Grape Growers Association. The meeting was held in Carrington, ND with 93 people in attendance. 2-7-09
<http://www.ndgga.org/>



New Hobby Winemaking Club Forming at Dubuque, Iowa

It has come to my attention that there is a guy by the name of John Jewell in Darlington, WI who is trying to organize a hobby winemaking club at Dubuque. You can contact John by e-mail here: jewellucc@gmail.com or you can visit his blog here: <http://triwineclub.blogspot.com/>

Jim Nickell of Belleview Hollow Vineyard Suffers Serious Stroke

Many of the readers of this newsletter know Jim Nickell and his wife Sharla of Belleview Hollow Vineyard near Nebo, IL. Jim came to Iowa to speak at the Iowa Wine Growers Annual conference in Marshalltown, Iowa and at Summerset Winery in Indianola, Iowa in 2003. Jim

has been an icon in the Illinois vine/wine industry for the past 12+ years. He has been a great help to many of us in this fledgling Midwest industry. He and Sharla currently operate a 46 acre vineyard.

Unfortunately I received several e-mails on Thursday, 2-13-09 informing that Jim had incurred a serious stroke and was taken to the Memorial Medical Center in Springfield, IL. Sharla reported that Jim had lost the function on his left side.

Let's all keep Jim and Sharla in our prayers and wish Jim a quick recovery.

(Right) Jim Nichell at his vineyard field day, 10-18-09.



IDALS \$\$\$ Available to Specialty Crop Groups to Improve Competitiveness

February 26 Deadline to Apply for Specialty Crop Block Grants

2-6-09 DES MOINES – Iowa Secretary of Agriculture Bill Northey today encouraged eligible groups to apply for grants through the Iowa Specialty Crops Block Grant Program, which is designed to support the competitiveness of specialty crops in Iowa. Proposals are now being accepted through February 26, 2009.

Specialty crops that are eligible are defined as fruits and vegetables, dried fruit, Christmas trees, honey, tree nuts and nursery crops, including flowers.

“Specialty crops allow farmers to diversify and customers increased access to locally grown products,” Northey said. “These funds will support a wide variety of projects designed to raise awareness and consumption of the specialty crops found in Iowa.”

Over the years, funds through this program have been used to support increasing sales at local markets, educational seminars, promotion of products, and education efforts. The Iowa Department of Agriculture and Land Stewardship is re-granting \$40,000 to groups focused on enhancing the competitiveness of specialty crops.

Organizations may submit only one proposal and each proposal that is chosen will be eligible to receive up to \$4,000. Individuals are not eligible to receive the grant.

The Specialty Crop Block Grant Program, from the USDA’s division of Agricultural Marketing Services, assists state departments of agriculture in enhancing the competitiveness of U.S. specialty crops.

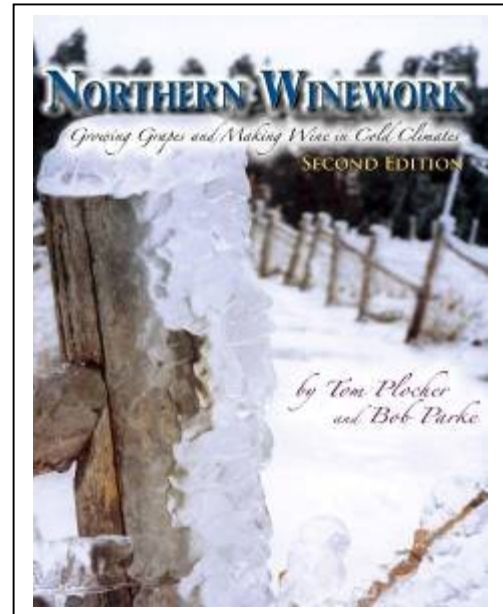
To find out more about submitting a proposal, visit the Iowa Department of Agriculture and Land Stewardship website at www.iowaagriculture.gov or contact Tammy Stotts by e-mail Tammy.Stotts@iowaagriculture.gov or phone 515/281-7657.

Second Edition of Northern Winework now available

I ran into Tom Plocher at the North Dakota Grape Growers Association meeting in Casselton, ND last Saturday, 2-7-09. He was carrying around his latest version of Northern Winework. I am sure many of you already have the first edition that was copy righted in 2001.

Tom told me that there has been a lot of change and innovation in the cold climate grape scene since the first edition of this book was published nine years ago. The second edition features a completely updated section on varieties that reflects their grape testing experience over the past nine years and also nine more years of winemaking experience with these varieties by the best winemakers in the North.

There are two new chapters. One describes new state of the art techniques for spring frost avoidance. The other new chapter tells of how grapes can be grown in even the coldest climates with unheated plastic house culture. All the other original chapters have been updated to reflect new developments in cold climate grape growing and winemaking. The book is available from <http://www.northernwinework.com> and many other book vendors like MDT and Associates <http://www.mdtgrow.com/> or Midwest Vineyard Supply: <http://www.midwestvineyardsupply.com/> Approximate cost: \$36.



Six in Ten Americans are Wine Buyers

ROCHESTER, N.Y.--(BUSINESS WIRE)--A new survey from The Harris Poll® finds that almost six in ten Americans (58%) are wine buyers while 39% say they never buy a bottle of wine. In the past four years the amount of money that American wine buyers are spending on a bottle of wine has changed little. Just over one-quarter of wine buyers (27%) spent less than \$10 on their last bottle while three in ten (30%) spent between \$10 and \$14. Just under one-quarter spent between \$15 and \$19 on their last bottle while one in five (20%) spent over \$20. When it comes to spending a lot on a bottle, over one-third of wine buyers (37%) say they have spent \$30 or more on a bottle of wine.

Read the entire article here: *Almost Three in Five Americans are Wine Buyers*, 2-12-09, Yahoo Finance: <http://finance.yahoo.com/news/Almost-Three-in-Five-bw-14333668.html>

9th Annual UC Davis Wine Executive Program

What: Blending the Business and Science of Wine Making

When: Sunday – Thursday, March 8-12, 2009

Where: Once Capital Mall, Sacramento, California

Cost: Sunday - Thursday, \$5,000 each, includes basic finance and grape growing Sunday
“Boot Camp”

Monday – Thursday, \$4,500 each

Who: UC Davis Wine Executive Program, Graduate School of Management

Registration materials: <http://www.wineexecutiveprogram.com/>

Questions: 530-754-6450

Comments from Readers

“Hi Michael,

I used your spray guide last year with considerable success, will you plan to issue a new one this year? I enjoy your newsletters and look forward to reading them. Thanks for all your help!”

--- J. C., Stitzer, WI

“Yep, the new & improved version should be completed by late April.”©mike white

“Mike,

I agree, With Gary of HyVee. I buy Iowa wines regularly, most the time it is only when I know what grape that has made the wine whether from Iowa or not, I want to know what is in my wine. A bottle that states White Table Wine - this is too generic - does not give me much to go on. I like to taste the blends and successes of Iowa grape growers and wine makers. To make Iowa wines successful it is important to teach people about the grapes that make Iowa wines. I would echo this as something to develop Iowa's wineries and grow the amount of wine made in Iowa that the labels need to state the grapes used in the wine. People can adapt or change their palates from California to Iowa if they know what they are drinking.”

--- J.P. , Carroll, IA

“Thanks Mike!

I sure appreciate all of the work that you do to put out this communication.”

--- B.E., Pella, IA

“Your Welcome.” ©mike white

Quotes of the Week

“Wine is the most healthful and most hygienic of beverages.”

--- Louis Pasteur

“It is so flat here in North Dakota that when I lost my dog, I watched him run away for 3 days!”

--- North Dakotan who lost his dog.

Neeto-Keeno WWW Stuff

1. Vintner's Cellar – North America's fastest growing make your own wine stores:
<http://www.vintnerscellar.com/>
Example: Vintner's Cellar of O Fallon, MO: <http://www.vintnerscellarofallon.com>
2. Epic Style – Fast search for wineries, breweries, restaurants and other attractions by state:
<http://epicstyle.com>
3. Wine Compass, a complete source for wine and vineyard information. You will need to register in order to receive local information on upcoming events and post wine reviews.
<http://www.wine-compass.com/>
4. *Vineyard Work Calendar* publication from SDSU, 8/2008:
<http://agbiopubs.sdstate.edu/articles/FS948.pdf>
5. Tim & Dave Nissen of Hartington, NE and their mobile bottling line was in Wines & Vines Wine Industry News Headlines on 2-13-09:
<http://winesandvines.com/template.cfm?section=news&content=62188&htitle=Mobile%20Bottling%20Comes%20to%20Midwest>

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

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

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