

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

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USDA Ag & Food Research – Sustainable Ag Systems Grant Program

What: Applications to the [FY 2019 Agriculture and Food Research Initiative - Sustainable Agricultural Systems \(SAS\)](#) Request for Applications (RFA) must focus on approaches that promote transformational changes in the U.S. food and agriculture system within the next 25 years. NIFA seeks creative and visionary applications that take a systems approach, and that will significantly improve the supply of abundant, affordable, safe, nutritious, and accessible food, while providing sustainable opportunities for expansion of the bioeconomy through novel animal, crop, and forest products and supporting technologies. These approaches must demonstrate current and future social, behavioral, economic, health, and environmental impacts. Additionally, the outcomes of the work being proposed must result in societal benefits, including promotion of rural prosperity and enhancement of quality of life for those involved in food and agricultural value chains from production to utilization and consumption.

Eligibility: 1862 Land-Grant Institutions, 1890 Land-Grant Institutions, 1994 Land-Grant Institutions, Other or Additional Information (See below), Private Institutions of Higher Ed, State Controlled Institutions of Higher Ed.

Note: This RFA invites only integrated project (must include research, education, and extension) applications. Please see Part III, A. of the this AFRI SAS RFA for more specific eligibility requirements for integrated projects. Applications from ineligible institutions will not be reviewed.

Posted Date: Friday, March 29, 2019 **Closing Date:** Thursday, September 26, 2019
Letter of Intent Due: Tuesday, June 4, 2019

Range of Awards: \$5,000,000 - \$10,000,000 **Complete** [DETAILS](#)

FREE: Interactive Grape Disease Management by Mizho Nitz, Ph.D.

77 ppt Slide presentation at April (4 & 5) vineyard workshops.

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<https://drive.google.com/file/d/1ElmoPdkCsr0vkj7ykL1vxRNcsZDNPUDC/view>

FREE: Ten PA Wine Marketing & Research Board Presentations*****

[Under-vine cover crops: Can they mitigate vine vigor and control weeds while maintaining vine productivity?](#)

[Impact of two frost avoidance strategies that delay budburst on grape productivity, chemical and sensory wine quality](#)

[Toward the development of a varietal plan for Pennsylvania wine grape growers.](#)

[Survey for grapevine leafroll viruses in Pennsylvania: How common is it, and how is it effecting production and quality?](#)

[Integrating the new pest, spotted lanternfly, to your grape pest management program.](#)

[Impact of spotted lanternfly on Pennsylvania wine quality.](#)

[Exploring the microbial populations and wild yeast diversity in a Chambourcin wine model system.](#)

[Rotundone as a potential impact compound for Pennsylvania wines](#)

[Defining regional typicity of Grüner Veltliner wines](#)

[Boosting polyfunctional thiols and other aroma compounds in white hybrid wines through foliar nitrogen and sulfur application?](#)

All the presentations can be found [HERE](#)

Toxicity of Common Lawn, Garden & Ornamental Pesticides in Iowa

FREE New Publication – 8 pp.

ISU Extension & Outreach

<https://store.extension.iastate.edu/product/15669>

(Includes many of the pesticides used in winegrape vineyards.)

Grapevine Bleeding is the removal of water from the soil by epidermal cells of roots into the wood zylem under pressure. The sap that flows from severed canes is thought to be caused by this positive root pressure. The sap from bleeding contains plant hormones (cytokinin & gibberellin), sugars, amino acids, and mineral nutrients. When the soil temperature reaches 45 - 48°F, active root growth begins, leading to a surge in xylem activity. There is no evidence that bleeding is harmful to the vine and is a normal process.



Concord grapevine bleeding from pruning cut. 5-5-18 mlw

4-17, Practical Guide to Midwest Winemaking with Clark Smith - ISU

What: A one-day workshop covering selected wine chemistry concepts, production strategies, tools available to address the unique challenges of making wine in the Midwest and more.

When: 9 a.m. to 6:30 pm, Wednesday, 4-17-19

Where: [Jeff & Deb Hansen Agriculture Student Learning Center](#)

Who: [Clark Smith](#), is a winemaker for his own [WineSmith](#) label and several other brands. For four decades he has been a consulting winemaker, author, inventor, musician, and professor to the wine industry across the globe. A product of M.I.T. and U. C. Davis, he has founded and managed four prominent start-ups and consulted for thousands of wineries and other craft beverage producers and suppliers throughout the world. He holds patents for VA removal and alcohol adjustment via reverse osmosis. His popular [Fundamentals of Modern Wine Chemistry](#) has received rave reviews from over 4,000 winemaker participants since 1984. His revolutionary [Postmodern Winemaking](#) was named [Wine and Spirits Magazine](#)'s 2013 Book of the Year. The IQ Conference named him 2016 Innovator of the Year. Wine Business Monthly named him among the 48 most influential people in the Wine Industry in 2018.

IOWA STATE UNIVERSITY
Extension and Outreach
Midwest Grape and Wine Industry Institute

Cost: \$60 Registration, prior to midnight April 12, 2019

[Workshop Details & Registration](#)



A list of 70 Wine Competitions from around the world:
<http://www.everyvine.com/wine-competitions/>

4-18, *Music to my Glass with Clark Smith – WineFest Des Moines*

What: Chime' into the words of winemaker Clark Smith as he discusses how different music can affect our perception of how wine tastes. This powerful (and fun) event will explore how we can truly make the most out of every bottle by the sounds we surround ourselves with. Join us on Thursday, April 18th at the Hilton Downtown for this one of a kind event.

Heavy appetizers and wine will be in the Park Street Kitchen before the seminar with a dessert following.



When: 6 p.m. [Hilton Downtown](#)
435 Park St. Des Moines,
IA. 50309

Who: [Clark Smith](#)

Cost: \$80 each

Sponsored by: [Grinnell Mutual](#)

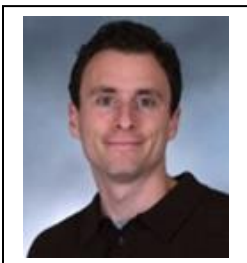
[Details & Registration](#)



Check out the weekly weather summaries from our 5 - ISU vineyard weather stations around the state: <https://www.extension.iastate.edu/viticulture/>.

4-18, *FREE Vitis Gen Webinar – Cold Climate Flavor Challenges*

When: April 18th, 1PM EST (12 CST)



“What the wild things are: the flavor challenges of breeding disease-resistant and cold-tolerant grapes using North American Vitis species.”

Dr. Gavin Sacks, Professor, Department of Food Sciences, Cornell University

Native grape species (*Vitis* spp) offer several advantages over European wine grapes, including enhanced disease resistance and tolerance to extreme temperatures. However, these species can possess several undesirable flavor characteristics, including excessive sourness, poor mouthfeel, and herbaceous aromas. For breeders, the challenge is to incorporate desired disease-resistance and cold tolerance genes while reducing or eliminating those associated with unfavorable flavor characteristics of wild *Vitis* spp. This talk will review the flavor chemistry challenges of native species and their hybrids, and discuss how production practices or breeding could be used to mitigate these problems.



Gavin Sacks is an Associate Professor of Food Science at Cornell University, with a research program primarily focused on development and application of new tools for measurement of quality-related compounds in wine and grapes. He also teaches courses on wine flavor chemistry and wine analysis and has co-authored of a recent textbook, 'Understanding Wine Chemistry'

[Click here to register](#) Follow us on Twitter! @VitisGen

Funded by the USDA-NIFA Specialty Crop Research Initiative VitisGen2 project (Award No. 2017- 51181-26829)

Contact: Timothy E. Martinson, Ph. D. tem2@cornell.edu or cell: 607-592-2616

4-22, *FREE Webinar: Practices for Promoting Vineyard Sustainability*

What: This webinar will be led by [Fritz Westover of Westover Vineyard Advising](#) and the Virtual Viticulture Academy and [Dr. Craig Macmillan](#), Technical Program Director for the [Vineyard Team](#). This team overlooks the SIP ([Sustainability in Practice](#)) program.

When: 7 p.m. CST, Monday April 22nd, 2019

Cost: **FREE**

Sponsored by: [Southern Minnesota Wine Grower Alliance](#)

Description: Vineyard sustainability is important to the long term growth, economics and health of grapevines and those who work with them,. This webinar will cover some of the most critical components of vineyard sustainability in challenging climates, with focus on extremities including cold, wet climates and lesser developed regions of the U.S. Topics will include pest and disease management, canopy management, and maintaining soil and vine health as vineyards age.

To Register: <https://attendee.gotowebinar.com/register/5088430259823218946?source=MN>

4-(22 & 23), *Making the most of Cold Climate Grapes - Wisconsin*

What: A one-day workshop learning about the possibilities of cold climate grapes.

When: 9:15 a.m. to 4 p.m. Tuesday, April 22nd, 2019 – Elmaro Vineyard

9:15 a.m. to 4 p.m. Tuesday, April 23rd, 2019 - Vines & Rushes Winery

Where: [Elmaro Vineyard](#) [Vines and Rushes Winery](#)
N14756 Delaney Road 410 City Road E
Trempealeau, WI 54661 Ripon, WI 54971

Who: Michael Jones & Katie Cook of [Scott Labs](#) and Ellie Butz of [Lallemand](#).

Cost: \$20 each. Open to first 40 registrants per site.

Registration: Vines & Rushes Winery site – call: 920-478-4499
Elmaro Vineyards site – call: 608-534-6456

Sponsored by: [Scott Labs](#) [Lallemand](#) [Elmaro Vineyard](#)
[Vines & Rushes Winery](#) [Wisconsin Winery Association](#)

5-7, SMWGA Vineyard Nutrition Workshop - Waconia, MN

Fritz Westover of [Westover Vineyard Advising](#) will be doing a workshop May 7th, 1:00pm-5:00pm at [Sovereign Estates Winery](#) – 9950 North Shore Road, Waconia MN 55387

The workshop is titled Vineyard Nutrition: Developing a balanced vineyard fertilization strategy based on soil and plant data and yield objectives.

Cost: \$30 for SMWGA members \$35 for non-members before May 6th. After May 6th \$35 for SMWGA members, \$40 for non-members. Register at the [Southern Minnesota Wine Grower Alliance](#).

Contact: Lisa Smiley at winegroweralliance@gmail.com or 651-482-5393

6-(4-5), Distillation Basics Workshop – Mountain Grove, MO

What: The 2019 Distillation Basics Workshop designed for those considering or already involved in craft distillation. This workshop will be led by Dr. Karl Wilker, Research Professor and MSU Winery and Distillery Manager, and is limited to 8 participants to provide a personalized learning experience. Lecture and demonstration will be conducted in the distillery at Mountain Grove during the two day training session. Those attending will receive a booklet that covers the lecture information where notes can be taken for future referencing.



When: 8:30 a.m. to 3:30 p.m. Tuesday & Wednesday, June 4 & 5, 2019

Where: [Missouri State University, Winery and Distillery](#)
Darr College of Agriculture, Mountain Grove Campus

9740 Red Spring Road, Mountain Grove, MO 65711-2999
ph 417-547-7500

Cost: \$400 each. Lunch and refreshments during breaks are provided each day.

Registration deadline: Friday, May 17, 2019 **Max of 8 participants.**

Details: <https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm>

Marketing Tidbits

1. NE: [Nebraska Brewery & Winery Pass](#), 2-28-19, 15 sec. video
2. [Millennials Are Sick of Drinking](#), 4-2-19 The Atlantic
3. UK: [How these nine stores are getting inventive with wine merchandising](#), 4-9-19 The Grocer
4. KS: [A trip through Kansas wine country: Home-grown and family owned](#), 4-9-19 ([Davenport Orchard & Winery](#))
5. [Okanagan research says wine labels may be influencing your tastes](#), 4-10-19 Global News: (several videos included)
6. [Firstleaf and the First Rule of Wine Marketing—Tell The Truth](#), 4-11-19 Tom Wark

Show n Tell

1. I tried out some wine filled chocolates from [Holy Field Winery](#) – Basehor, KS this week. They were filled with their semi-sweet [Tailgate Red](#) wine. Very good. \$10 / box. Available Thanksgiving through Valentines Day. Good idea! mlw



Notable Quotables

1. *“If your arteries are good, eat more ice cream. If they are bad, drink more red wine. Proceed thusly.”*

Sandra Byrd, [Bon Appetit](#)

2. “*Wine is the nurse of old age.*” --- [Galen](#)
3. “*With bread and wine you can walk your road.*” -- Spanish proverb

Videos of Interest

1. [Spraying a Dormant Lime Sulfur Spray on Grapevines](#), 2-17-12 Vineyard 4 U, 1:27 min.
2. WI: [Wollersheim Winery & Wisconsin Wine with Philippe Coquard](#), 3-21-19 The Wisconsin **Podcast** 1:11:07 hr.
3. IL: [Wine 60 Seconds Episode 203 - Illinois Sparkling](#), 3-23-19 drunken somm 1:03 min.
4. IA: [Cedar Ridge Winery & Distillery](#), 3-28-19 1:41 min.
5. IL: [Those Tastebud Guys try Tornado Tomato Wine from OOVVDA](#), a Springfield Missouri Winery. WOW! 4-2-19 Tastebudguys 8:03 min.
6. WI: [Wisconsin winemakers see impact from polar vortex](#), 4-4-19 WJMJ-tV, 3:30 min.
7. IA: [Iowa Wineries](#), 4-6-19 Iowa’s Photography, 56 sec

Neeto – Keeno

1. [Scientists Are Trying to Figure Out How to Grow Grapes on Mars](#), 4-9-19 Futurism.com

Articles of Interest

1. [How Wine Grape Growers Can Help Minimize Bunch Rot](#), 3-30-19 Growing Produce (Good article on early leaf removal – ELR)
2. AU: [Native plants could be the key to managing vineyard pests naturally](#), April 2019 Wine Australia
3. MO: [Missouri wine shipping case has no flair for the dramatic](#), 4-1-19 Irish Liquor Lawyer
4. [Top Winemaking Innovations](#), 4-2-19 Wine Enthusiast
5. ND: [Casselton winery watches as floodwater inches closer](#), 4-3-19 Inforum ([4E Winery](#)) (article and video).
6. [How Robots are Taking Over Vineyards](#), 4-4-19 Wine Enthusiast
7. [UPDATE: Grapegrowing and FSMA Compliance](#), 4-4-19 Dickinson, Peatman & Fogerty
8. [10 APPS for Wine Lovers](#), 4-2-19 the Drinks Business

9. [Maceration and micro-oxygenation two important phases of winemaking](#), 4-8-19 InfoWine
10. MO: [New owners take over Les Bourgeois Vineyards](#), 4-8-19 Missourian
11. MO: [Five Things We've Learned About Dicamba](#), 4-9-19 Univ. of MO IPM
12. [Fungicides used in viticulture linked to new disease](#), 4-11-19 Meiningers Wine Business (includes: Mettle, Luna Experience, Quadris Top, Rally & Revus Top)

Calendar of Events

4-17, Practical Guide to Midwest Winemaking with Clark Smith – ISU, Ames at the [Jeff & Deb Hansen Agriculture Student Learning Center](#) [Workshop Details & Registration](#)

4-18, Music to my Glass with Clark Smith – WineFest Des Moines - . [Hilton Downtown Details & Registration](#)

4-22 & 23, Making the Most out of Cold Climate Grapes at [Elmaro Vineyard](#) – Trempealeau WI and Vines & Rushes Winery – Ripon, WI
Meeting Flyer: <https://iastate.box.com/s/y553b3uqf5588hihc16q9rf1k6hl5pmr>

5-7, SMWGA Vineyard Nutrition Workshop - [Sovereign Estates Winery](#), Waconia, MN
Register at the [Southern Minnesota Wine Grower Alliance](#). Contact: Lisa Smiley at winegroweralliance@gmail.com or 651-482-5393

5-(16-19), WineMaker Magazine 2019 Conference – Traverse City, MI. Details: <https://winemakermag.com/product/2019-conference-registration>

6 (4–5), 2019 Distillation Basics Workshop – Missouri State sponsored. Mountain Grove, MO. May 17 registration deadline. Details at <https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm>

7-(7-12), International Conference on Grapevine Trunk Disease at Penticton, British Columbia, Canada. 3-31-19 Deadline, 4-30-19 Final Deadline. Details: <http://iwgtd2019.ca/>

8-(15-16), North American Grape Breeders Conference – [Missouri State University](#), Mountain Grove, MO. Details later.

2020 Events

7-(12-17)-2020, International Cool Climate Wine Symposium - [CCOVI at Brock University](#) – St. Catharines, Ontario, Canada. Details: <http://iccws2020.ca/>

7-(16-18), 44th ASEV-Eastern Section Annual Meeting with Nelson J. Shaulis Symposium Geneva, NY. <https://www.asev-es.org/>

[Grapes e-Xtension](#) [Iowa Wine Growers Association](#)

[ISU Viticulture Extension](#) [ISU Midwest Grape & Wine Industry Institute](#)

[ISU 2019-20 Midwest Fruit Pest Management Guide](#) [Northern Grapes Project](#)

[A Review of Cold Climate Grape Cultivars](#) [Wisconsin Fruit News](#)

[VESTA \(Viticulture Enology & Science Technology Alliance\)](#)

[Dr. Tom Zabadal's YouTube Channel](#)

[Mike White's YouTube Channel](#)

The Vineyard Advisor FREE App

[iTunes App Store \(iPhone\)](#) [Google Play \(Android\)](#)

[Growing Grapes in Minnesota 168 pp. Free Download from the MGGA](#)

with 14 Best Practice videos

[The Efficient Vineyard Project – Precision Viticulture](#)

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Michael L. White – [CCA](#), [CPAq](#), [CSW](#)
ISU Extension & Outreach Viticulture Specialist
909 East 2nd Ave. Suite E, Indianola, IA 50125
off/cell: 515-681-7286, mlwhite@iastate.edu
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