

Wine-Grower-News #367

9-21-17

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

Information in this issue includes:

Midwest Grape & Wine Industry Institute – Position Announcement

FREE: Vineyard Advisor Mobile App - *Highly Recommended* *****

Become a Certified Winemaker within less than a year!

Tannins and Anthocyanins in Marquette, Frontenac & St. Croix

September Issue of ISU Acreage Living Newsletter Now Online

\$6.5 Million Grant Approved to Renew VitisGen2 Project

9-(25 & 26), Cornell University 2-Day Distilling Workshop

Buy & Sell on Grape Connect

9-29, Wine Diamonds Screening + Wine Tasting Event – Des Moines, IA

“Sour Rot” Latest Research Report from Cornell University

10(22-24), Vindemia Conference – Nebraska City, NE

UNH Research Report: Seedless Table Grape Variety & Training System

10-(23-24), Critical Sensory Evaluation of Wines – ISU Campus

10(25-27) Iowa Tourism Conference – Sioux City, IA

10-28, Tour of Missouri’s White Oak, Whiskey, and Wine Tour

Show n Tell Videos of Interest Marketing Tidbits Neeto Keeno

Articles of Interest Calendar of Events

Median Fall first hard freeze (28°F for 4 hrs.) date in the Upper Midwest

Midwest Grape & Wine Industry Institute – Position Announcement

The [Midwest Grape and Wine Industry Institute \(MGWII\)](http://www.extension.iastate.edu/Wine) is looking to hire an Assistant or Associate Professor of Enology and Director of the institute. The position is a tenure-track faculty position with heavy emphasis in extension and outreach, as well as research. This position will provide support and education through research and extension and outreach to Iowa and other Midwest states growing and making wine from cold-hardy grapes. [Iowa State University](http://www.extension.iastate.edu), [Iowa State University Extension and Outreach](http://www.extension.iastate.edu), and the State of Iowa support the institute and hope to have someone in the position by July 1, 2018. For guaranteed consideration, please apply before January 15, 2018. For more about the job opening or to apply, please see <https://www.iastatejobs.com/postings/28415>.

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

[MWGWII Facebook page](#)

Need answers to your commercial wine making questions or grape & wine lab testing services. Contact the ISU Midwest Grape & Wine Industry Institute. We have a highly qualified staff and wine analytical lab that can help.

<https://www.extension.iastate.edu/wine/>

FREE: Vineyard Advisor Mobile App - Highly Recommended *****

In August 2017, [Ed Hellman, Professor of Viticulture and Extension Specialist](#) with Texas A&M AgriLife Extension announced the release of a powerful new mobile application for vineyard managers. The Vineyard Advisor mobile app provides recommendations for management of approximately 350 problems afflicting grapes; including diseases, insects, mites, nematodes, wildlife, environmental stress, physiological disorders, and weeds. The scope of this app addresses grape production challenges throughout the United States.



Recommendations are provided on control strategies and action thresholds, natural controls and cultural practices, organic materials, and pesticides. The [EPA label database](#) is used to deliver the most current list of all pesticides labeled for grapes. Full labels are available in PDF format for most pesticide products. Weed management recommendations provide cultural practices and general recommendations, as well as special considerations for difficult to control weeds, or those that have developed tolerance to herbicides. Again, the most current list is provided of all herbicides labeled for use on grapes to control a specific weed.

Two search options are available to the user: search The Vineyard Advisor database for grape problems, or search for pesticides labeled for use on grapes. The pesticide search can be done by product name or active ingredient. Links are provided to the app user's state agricultural extension service and pesticide regulatory agency based on the user's location.

The Vineyard Advisor is now available for free download here:

iTunes App Store (iPhone):

<https://itunes.apple.com/us/app/vineyard-advisor/id1187381601?mt=8>

Google Play (Android):

<https://play.google.com/store/apps/details?id=edu.tamu.agrilife.VineyardAdvisorApp>

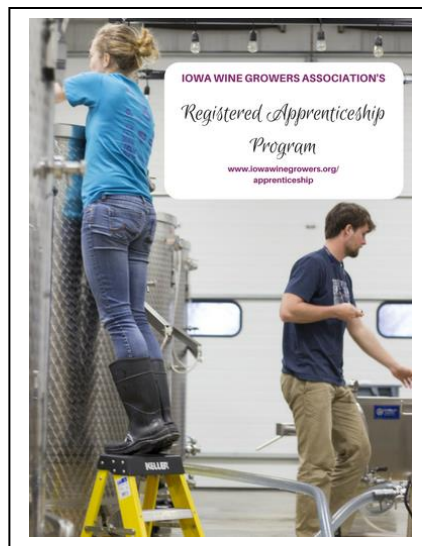
The Vineyard Advisor mobile application began as a project funded by the [American Vineyard Foundation](#) in 2014, led by Ed Hellman. Dr. Hellman will continue to serve as project manager as he moves from a joint appointment with Texas AgriLife Extension and Texas Tech University, to a full-time position with Texas Tech University as Professor of Viticulture at the TTU regional teaching site in Fredericksburg. He can be contacted at ed.hellman@ttu.edu

Become a Certified Winemaker within less than a year!

Yes, you can receive certification for the trade you're currently already working in through the [Iowa Wine Growers Association's \(IWGA\) Registered Apprenticeship Program!](#)

The IWGA is now enrolling current winemakers in Iowa and throughout the Midwest to receive their Cellar Worker and Winemaker certificates, in addition to new apprentices.

Depending on your level of experience and/or education, you can become certified in as little as 6 months! Simply complete the application steps to enroll into the program and we'll work with you to determine the amount of experience and education you are able to bring in as prior credit. Any supplemental education that you should need can be completed at one of the recommended educational institutions, including Iowa's own [Midwest Grape & Wine Industry Institute](#), located on the campus of Iowa State University. The [Midwest Grape & Wine Industry Institute](#) has developed online coursework tailored to our registered apprenticeship program, as well as offers in-person educational workshops open to the industry year-round.



For more information, we encourage you to visit the Registered Apprenticeship section of our website (<https://www.iowawinegrowers.org/media-resources/resources/apprenticeship-program>) or contact Nicole Eilers at nicole@iowawinegrowers.org to learn about how you can become certified within the next year.

* The length of time to complete the program will vary based on the individual level of experience and education that each apprentice brings into the program as prior credit or work experience.

Evaluation of Tannins and Anthocyanins in Marquette, Frontenac, and St. Croix Cold Hardy Grape Cultivars, 9-18-17: Somchai Rice (ISU), Jacek A. Koziel (ISU), Murlidhar Dharmadhikari (ISU) and Anne Fennell (SDSU),

Abstract: Cold-hardy grape cultivars have become popular in northern regions. Wines from these cultivars are low in tannins and lighter in color compared to *Vitis vinifera*. The northern regions are striving to enhance desired “full body” and red color qualities in the wine produced from cold-hardy grapes. The objective of this study was to compare tannin and pigment content in skins and seeds of three cold-hardy red grape cultivars, at two time points, from two locations, using the [Adams-Harbertson \(A-H\) assay](#). The A-H assay is based on protein precipitation and spectrophotometry. Total tannin concentrations detected in Frontenac, Marquette, and St. Croix berries, ranged from 0.29 to 0.66 mg/berry catechin equivalents (CE). Bitter seed tannins were most abundant in Marquette berries (0.54 _ 0.66 mg/berry CE). Softer skin tannins were most abundant in St. Croix berries (0.24 _ 0.19 mg/berry CE). Monomeric anthocyanins contributed to over 60% of the total color at pH 4.9 and were highest in St. Croix skins (74.21% of the total color at pH 4.9). Varying amounts of

short polymeric pigments and long polymeric pigments were present in grape skins, indicating that pigmented tannins had already formed by harvest. This is the first evaluation of tannins and pigments in Frontenac, Marquette, and St. Croix berries.

Full journal paper: <http://www.mdpi.com/2311-5637/3/3/47/pdf>

September Issue of ISU Acreage Living Newsletter Now Online:
<https://www.extension.iastate.edu/smallfarms/newsletters/201709>

\$6.5 Million Grant Approved to Renew VitisGen2 Project

The project, VitisGen2, is a collaboration of 25 scientists from 11 institutions who are working in multidisciplinary teams to accelerate development of the next generation of grapes. Launched in 2011, the project was recently renewed with a \$6.5 million grant from the [U.S. Department of Agriculture's National Institute of Food and Agriculture, Specialty Crop Research Initiative](#).

VitisGen2's multipronged model addresses the grape production continuum. An economics team examines the benefits of improving grape varieties. Geneticists identify molecular markers for important traits in grapes, from resistance to diseases like powdery mildew to boosting low-temperature tolerance and fruit quality. Grape-breeding scientists develop new grape varieties that incorporate these traits, and teams of outreach specialists help growers and consumers understand the advantages of newly introduced grape varieties.

The original [VitisGen](#) project was a multi-institution research collaboration funded by the USDA-NIFA Specialty Crop Research Initiative for the development of new grape varieties. Launched in September 2011.

Additional information: <https://news.cornell.edu/stories/2017/08/cornell-led-project-improve-grapes-gets-big-boost>

9-(25 & 26), Cornell University 2-Day Distilling Workshop

What: [CARL's Distilling](#) Workshop Program in the USA is the original distilling workshop, now in its 20th year. The Distilling Workshop is a two-day comprehensive primer with distillation techniques demonstrated on commercial-scale copper pot stilleries presented jointly by [Chris Gerling](#), Enology Extension Associate of Cornell University's [Brewing & Vinification Laboratory](#); Alexander Plank of CARL Distilleries and Nicolas Haase of [B&D Technologies - CARL Distilleries'](#) Americas office. The course agenda of the Workshop will alternate between theoretical presentations and discussions, and practical demonstrations on Cornell University's distilling system consisting of two state-of-the-art 50 liter capacity copper pot stills with finishing plate columns.

Where: [Stocking Hall](#), Cornell University Food Science Center Ithaca, NY 14853-7201

Cost: \$800 each

[Full details and registration.](#)



FREE Online Grape & Bulk Wine Sell / Buy Dashboard Covering the Entire U.S.
<https://grapeconnect.com/>

9-29, Wine Diamonds Screening + Wine Tasting Event – Des Moines, IA

[Wine Diamonds](#): Uncorking America's Heartland is an Official Selection to the [Interrobang Film Festival](#) in Des Moines and the film will be screening on Friday, September 29th at the Iowa State Historical Building (Small Terrace) from 8-10pm.



Cost: **FREE**

Defining and Developing Management Strategies for Sour Rot Appellation Cornell Research Focus- 2017
<https://grapesandwine.cals.cornell.edu/sites/grapesandwine.cals.cornell.edu/files/shared/Research%20Focus%202017-3.pdf>

10(22-24), Vindemia Conference – Nebraska City, NE

What: 1st ever Vindemia Conference created by the [Nebraska Wine and Grape Growers Association](#)

When: Sunday – Tuesday, October 22-24, 2017

Where: [Lied Lodge & Conference Center](#), Arbor Day Farm, 2700 Sylvan Rd Nebraska City, NE 68410

Full Details & Registration: <http://vindemiane.com/>

Questions: Lori Paulsen, 402-310-7264 or lpaulsen@nebraskawines.com



**Research Report: Seedless Table Grape Variety & Training System
Evaluation, 2016**

University of New Hampshire Extension:

https://extension.unh.edu/resources/files/Resource006259_Rep8964.pdf

10-(23-24), Critical Sensory Evaluation of Wines – ISU Campus

When: Monday, October 23 and Tuesday, October 24, 2017
6 p.m to 9 p.m. each day.

Where: [ISU Food Sciences Building](#), room 1951 (CCUR theatre),
536 Farm House Lane, Ames, IA 50011-1054

Registration: - \$50 each, Deadline midnight, October 17, 2017
Pre-registration is required.



Hosted by: [Midwest Grape and Wine Industry Institute](#), [Iowa State University Extension and Outreach](#) and the Iowa State University [Department of Food Science and Human Nutrition](#)

Complete details & registration: <http://www.aep.iastate.edu/wine/>

2017 Iowa Tourism Conference – Sioux City, IA

When: Wednesday – Friday, October 25-27, 2017

Where: Sioux City Convention Center, 801 4th St.
Sioux City, IA 51101



Registration: <https://www.regonline.com/builder/site/?eventid=2014356>

Full Details: <http://www.traveliowa.com/conference>

10-28, Tour of Missouri's White Oak, Whiskey, and Wine Tour

What: Tour departs from the [Hilton Garden Inn in north Columbia, MO](#). First stop is a white oak forest where you will learn what goes into managing native white oaks and what makes them so appealing to coopers. Next stop will be the town of Higbee to watch master coopers take white oak logs and create quality wine and whiskey barrels. The final stop will be a bluff top winery overlooking the Missouri River where you will learn how the oak barrel imparts its unique characteristics to the finished wine or spirit. Those of legal age will have the opportunity to sample the vintners' and distillers' efforts. The tour returns to the Hilton Garden Inn at approximately 4:30 p.m.

When: 8:30 a.m. to 4:30 p.m. Saturday, October 28, 2017

Who: This tour was put together by MU State Forestry Extension Specialist, Hank Stelzer and Dean Volenberg, Director of [MU Grape & Wine Institute](#).

Cost: Cost is \$50. Includes motorcoach transportation, lunch, and tasting at the winery.
Limited to 40 participants.



Register: by contacting Sharon Burnham 573-882-7242 burnhams@missouri.edu

Show n Tell



Left: Petite Pearl at Compass Hill Vineyard – Winterset, IA.

pH	= 3.43
TA (Total Acidity)	= 6.84
Brix	= 28.2
YAN	= 236.5 mg/L
(Yeast Assimilable Nitrogen)	
Malic Acid	= 1.59 mg/L
VA (Volatile Acidity)	= 0.06 g/L

Picture: 9-13-17 mlw

Lab #'s: ISU- MWGWII 9-14-17

Videos of Interest

1. WI: [Hand & mechanical harvest at Wollersheim Winery](#), 9-13-17 WMTV 15, 3:10 min.
2. [Wine Spectator's Top 10 from their 2017 Video Contest](#)
3. IA: [Calico Skies Vineyard & Winery holds 1st annual grape stomp](#), 9-17-17 KSFY 52 sec.
4. IA: 1990 [Naim Tow Behind Grape Harvester harvesting Vignoles at Victor Rose Vineyard](#), Indianola, IA . 6:51 min. Mike White, ISU
5. IA: [Hot, dry weather good for area vineyards, local wine production](#), 9-20-17 News 7 KWWL 2:36 min.

Marketing Tidbits

1. [14 Ways to Present Wine to Consumers](#), 9-11-17 Fermentation Daily Wine Blog
2. [How Creative In-Store Tastings Build Business](#), 9-11-17 SevenFifty Daily

3. *“U.S. wine sales totaled \$3.1 billion in August 2017, up 14% from August 2016, according to market research firm bw166. Domestic table wines drove the growth, rising 14% to \$2.9 billion. Yet the category also includes sales of domestic sparkling wine and bulk imports, which increased 9% and 24%, respectively”*

From: [August data show spike in domestic wine overall](#).....,9-15-17 Wine & Vines

Neeto Keeno

1. [Transition to Mechanical Harvest Field Day](#), 8-17-17 UC Davis. (Excellent PPT on the kinds of grape harvesters, pros, cons and field day fruit analysis results.)

Notable Quotables

“Napa Valley, despite the economic re-orientation of the valley towards tourism, he said, the county remains with a poverty rate of 25 percent”.

From: [Napa Vision 2050 holds packed town hall meeting in St. Helena](#), 8-12-17 Napa Valley Register

“Big beer” companies are not only trying to dominate the independent brewing sector, but also “fooling consumers into thinking they are still drinking ‘independent’ or ‘craft’ beer”

From: [CAMRA: Big beer is ‘fooling’ consumers into drinking ‘craft’](#), 9-15-17 Drinks Business

“The Wine Grenade reproduces the oxygenation levels offered by oak maturation and delivers it to wines that, for commercial reasons, would never see the inside of a barrel.”

From: [The bomb for micro-oxygenation](#), 9-15-17 Winemaker & Grape Grower

“The number of wineries in the state of Ohio grew from 175 in 2012 to 265 in 2016, an increase of 51 percent.”

From: [Ohio grape and wine industry contributes \\$1.3 billion to state's economy](#), 9-19-17 The Bargain Hunter

Articles of Interest

1. NE: [Interest brewing in new Wayne State program](#), 9-12-17 Sioux City Journal

2. NY: [Smart Label Developed at Clarkson University Spots Spoilage Before It Happens](#), 9-12-17 Clarkson University

3. MI: [Local Wineries Look To Sustainable Future](#), 9-13-17 The Ticker

4. MN: [A serious wine industry in Minnesota? You betcha — and it's growing](#), 9-13-17 Star Tribune

5. CO: [*The Colorado Wine Industry is Blushing with Pride This Harvest Season*](#), 9-14-17
Business Wire
6. NY: [*Navigating Sour Rot Risk: Drosophila, Yellow Jackets, Insecticides, and Microbials*](#),
9-15-17 Verasion to Harvest Newsletter – Cornell University

Midwest Grape & Wine Industry Institute Updates:
<https://www.extension.iastate.edu/wine/content/institute-updates>

Calendar of Events

9-(25 & 26), Cornell University 2-Day Distilling Workshop – Ithaca, NY.

[Full details and registration.](#)

9-29, [Wine Diamonds](#) free screening & wine tasting at the [Interrobang Film Festival](#) in Des Moines 8-10 p.m. at Iowa State Historical Building (Small Terrace)

10-(12-13), Bio Controls Conference, Hyatt Regency, Orlando Florida. Register here:

<http://www.biocontrolsconference.com/usa-east/>

10-(22-24), Vindemia, the NWGGA celebration of our industry, [Lied Lodge Conference Center](#) – Nebraska City, NE <http://vindemiane.com/>

10-(23-24), 6 – 9pm each day. Critical Sensory Evaluation of Wines – ISU Campus

Registration & Details: <http://www.aep.iastate.edu/wine/>

10-(25-27), 2017 Iowa Tourism Conference – Sioux City Convention Center. Details:

<http://www.traveliowa.com/conference>

1-(5 & 6), Kanas Grape Growers & Winemakers Association Conference – Double Tree, Hotel, Lawrence, KS: <http://kansasgrapesandwines.com/events/annualconference>

1-(11-13), Great Plains Growers Conference - Missouri Western State University in St.

Joseph, MO. <http://www.greatplainsgrowersconference.org/>

1-(23-25), 2018 Unified Symposium, Sacramento Convention Center:

<https://www.unifiedsymposium.org/>

2-(2-3)-18, [North Dakota Grape and Wine Association](#) Annual Conference. Location yet to be determined.

2-(19-20), 2018 Ohio Grape & Wine Conference – [Embassy Suites Columbus-Dublin](#), 5100 Upper Metro Place, Dublin, OH 43017

2-(23-24), Illinois Grape Growers & Vintners Association, Springfield, IL

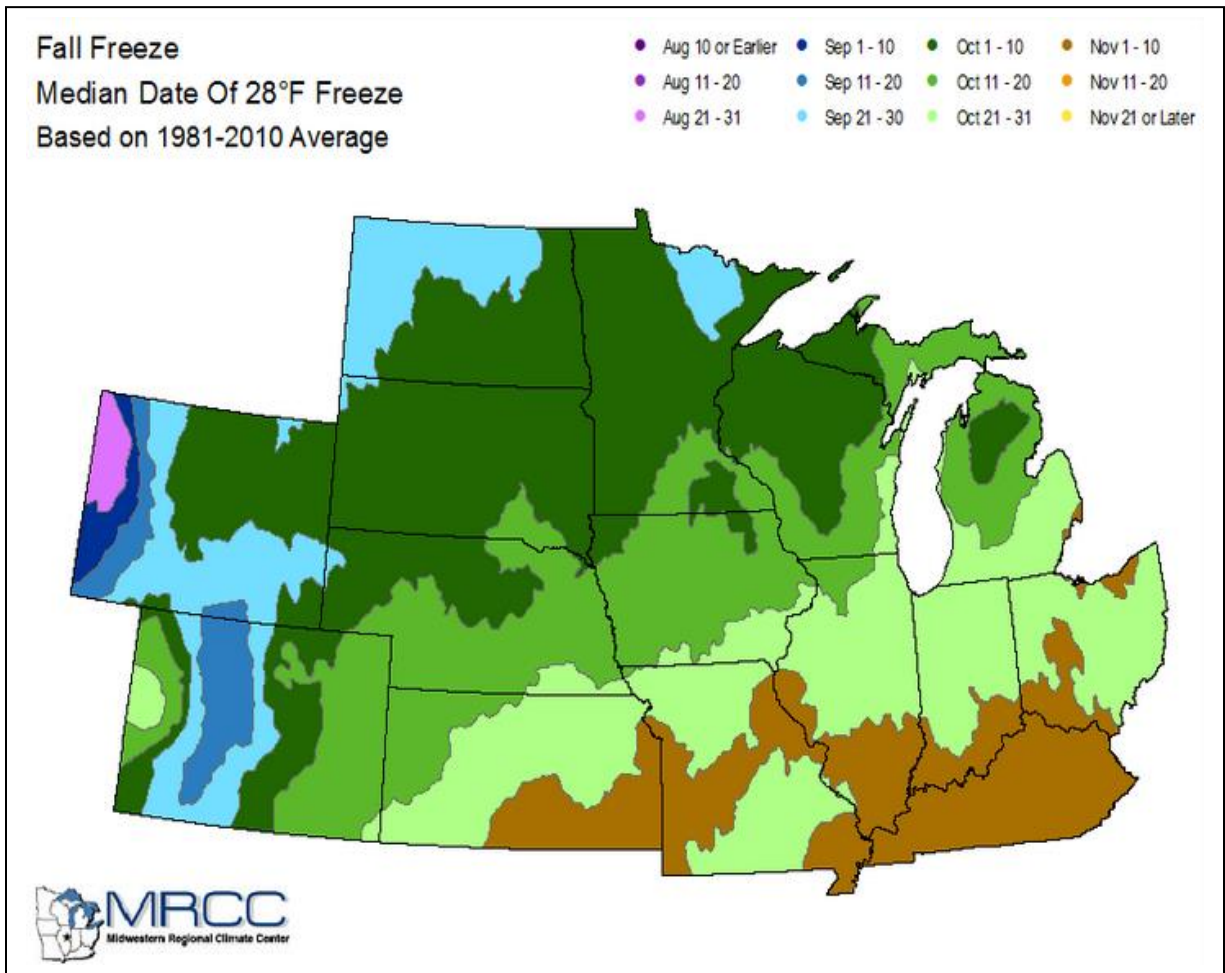
Details later here: <http://illinoiswine.com/events/>

3-(6-8), Eastern Winery Expo – Lancaster County Convention Center, Lancaster, PA.
<http://www.easternwineryexposition.com/>

3-(15 -17), Cold Climate Conference – Minneapolis/St. Paul. Details soon:
<http://www.mngrapes.org/?page=Detailscomingsoon>

6-(20-22)-18, The GrapeVine Magazine Midwest Viniculture Expo 2018 - [The RiverCenter](#),
Davenport, IA. Sponsored by: [The GrapeVine Magazine](#)

5-(17-20), 2018 WineMaker Magazine Conference – Crowne Plaza, San Diego, CA:
<https://winemakermag.com/1586-2017-conference-save-the-date>



Median Fall date of the first hard freeze (28°F for 4 hrs.) in the Upper Midwest
National Weather Service: <http://www.weather.gov/fgf/fgffreezefrost>

e-Viticulture: <http://eviticulture.org/>

Iowa Wine Growers Association: <http://iowawinegrowers.org/>

ISU Viticulture Extension: <https://viticulture.hort.iastate.edu/>

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

ISU 2017 Midwest Fruit Pest Management Guide:
<https://store.extension.iastate.edu/Product/Midwest-Fruit-Pest-Management-Guide-2017>

Northern Grapes Project: <http://northerngrapesproject.org/>

VESTA (Viticulture Enology & Science Technology Alliance):
<http://www.vesta-usa.org/>

Dr. Tom Zabadal's YouTube Channel
<https://www.youtube.com/user/Viticultureinfo>

The Vineyard Advisor FREE App

iTunes App Store (iPhone):

<https://itunes.apple.com/us/app/vineyard-advisor/id1187381601?mt=8>

Google Play (Android):

<https://play.google.com/store/apps/details?id=edu.tamu.agrilife.VineyardAdvisorApp>

Circulation of recipients in AZ, CA, CO, CT, DE, FL, GA, OH, OK, IA, IN, IL, KS, KY, MA, MD, ME, MI, MN, MO, MS, MT, NC, ND, NE, NH, NJ, NM, NV, NY, OK, OR, PA, SD, TX, VA, VT, WA, WA DC, WI, Australia, Brazil, Canada, Chile, France, India, Norway, Pakistan, Spain, Sweden & Turkey

Michael L. White - CCA, CPAg, CSW
ISU Extension & Outreach Viticulture Specialist
909 East 2nd Ave. Suite E, Indianola, IA 50125
ph: 515-961-6237, fax: 6017, cell: 515-681-7286
mlwhite@iastate.edu
<http://www.extension.iastate.edu/wine>

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 State University Extension and Outreach does not discriminate on the basis of age, disability, ethnicity, gender identity, genetic information, marital status, national origin, pregnancy, race, religion, sex, sexual orientation, socioeconomic status, or status as a U.S. veteran. (Not all prohibited bases apply to all programs.) Inquiries regarding non-discrimination policies may be directed to Ross Wilburn, Diversity Officer, 2150 Beardshear Hall, 515 Morrill Road, Ames, Iowa 50011, 515-294-1482, wilburn@iastate.edu.