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***The Passing of Two Midwest Wine Industry Icons***



Bob & Joyce Lawlor (L) with daughter Christine and husband Mike checking out the Margaritas at local Mexican Restaurant in Galena, IL. 6-1-16 m/lw

Sincere condolences to the Lawlor family of Galena Cellars in Illinois. 2017 has been a trying year for them. [Robert Lawlor](#) (90 yrs.) passed away on May 5<sup>th</sup> and his wife [Joyce](#) (89 yrs.) passed away on September 3<sup>rd</sup> of this year. Bob and Joyce were pioneers in the Midwest wine industry. In 1976 they along with daughter Christine established the Lawlor Family Winery in McGregor, and La Crosse, Wisconsin. They planted the seed in the late 1980's for what is now [Galena Cellars Vineyard and Winery](#) in Galena, IL.

A Big Thank You to the Lawlor family for your leadership and mentorship towards the entire Midwest wine industry. Bob and Joyce started a Good Thing!

## ***Midwest Grape & Wine Industry Institute – Position Announcement***

The [Midwest Grape and Wine Industry Institute \(MGWII\)](#) 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](#), [Iowa State University Extension and Outreach](#), 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.***

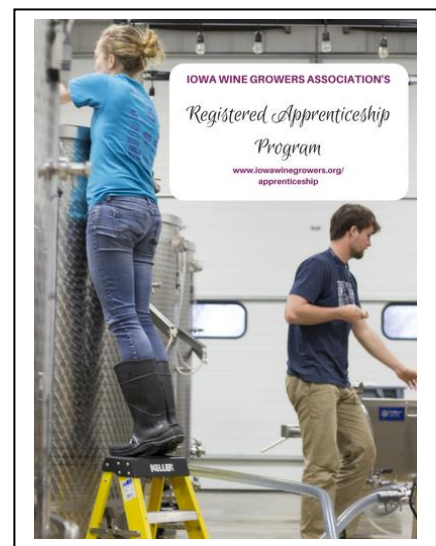
<https://www.extension.iastate.edu/wine/>

## ***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](mailto: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.*

**United States Association of Cider Makers  
Style Guide, v 1.0, 5 pp. September 2017**

<https://tinyurl.com/y9fl8f56>



### **USDA Specialty Crop Research Grant Program Open for Proposals**

10-4-17: The U.S. Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) today announced Fiscal Year 2018 funding for research and extension activities to enhance productivity, safety, and innovation in the specialty crop industry. Funding is made through the Specialty Crop Research Initiative (SCRI), authorized by the 2014 Farm Bill. Specialty crops are defined as fruits and vegetables, tree nuts, dried fruits, and horticulture and nursery crops, including floriculture.

Previously funded research included the [Northern Grapes Project](#), a consortium of research and extension specialists from 14 states from New England to the Upper Midwest. The project resulted in a 17 percent increase in production of cold hardy grapes in the region. Further analysis showed that employment in vineyards producing cold hardy grapes increased 32 percent from 5,900 to 7,800 jobs, employment in wineries increased from 5,000 to 8,400 jobs (68 percent), and employment in tasting rooms increased from 1,500 to 2,526 jobs (49 percent). In the wineries, sales of cold-hardy wines increased by 11 percent and the economic contribution of the wineries increased from \$215 million to \$255 million (19 percent).

The anticipated amount available for funding is \$48 million. The **application deadline is Dec. 8, 2017.** Details: <https://tinyurl.com/y7kocg9n>

**Plonk:** a non-specific and derogatory term used primarily in British and Australia English for cheap, low-quality wine. It is believed to come from Australian slang, in reference to *blanc* (the French word for "white"), before it became naturalized in Britain.

From: [Wikipedia](#)

## ***Post-Harvest Vineyard A-Z To-Do List***

The harvest season has come to an end for most. Now is the time to start preparing your vineyard for winter and your next crop. Here is a suggested general post-harvest “To-Do” list for this fall:

### **TO DO LiST**

1. **SO**
2. **MANY**
3. **THINGS**



- a. Survey your vineyard and mark the weak or dead vines now so that plans can be made now for remediation or replacement.
- b. Remove grow tubes to help plants acclimate to colder temperatures. Some may just pull the tubes up high on the plant. They may lower them down to the ground in the winter if rabbits become a problem or they can reuse them next spring in those cases where the plants need to be cut back low to the ground due to winter cold damage. (Ideally grow tubes should be removed in August.)
- c. Remove debris, old prunings, mummies, and dropped fruit from the vineyard and either burn or compost outside of the vineyard.
- d. Soil sample those special problem areas identified during the season.
- e. Apply non-nitrogen fertilizers and lime as required by a soil sample analysis.
- f. Move mulches away from the trunk so that rodents will not set up house and girdle the trunk during the winter.
- g. Remove bird netting and store in rodent proof areas or containers.
- h. Inspect and repair trellis.
- i. Reduce trellis wire tension prior to winter. An 80°F to 20°F drop in temperature on a 12.5 gauge high tensile wire 500' long can increase the wire tension by 130 pounds.
- J. Shut off electric deer and/or raccoon fencing.
- k. Apply 2,4-D to the vineyard turf between the rows if broadleaf weeds are present and aesthetics are a concern. Wait unit after the first killing frost in mid-October. Keep the 2,4-D on the turf and away from the trunks.
- l. Apply glyphosate (Roundup) to perennial weeds under the vineyard wire. October is a good time to do this before the soil gets too cold in November.
- m. Consider dormant applications of pre-emergent herbicides like Princep, Prowl H20, Surflan, Chateau, or others in late October to early November. Do not apply to frozen or snow covered soils. Use the higher rates listed on the label. This will free up valuable time in the spring. An early summer touch up with post-emergent herbicides will be necessary in most cases for season-long weed control.
- n. Identify prolonged wet areas of the vineyard and consider subsurface tile installation or surface drainage options.
- o. Soil sample future vineyard expansion sites, apply fertilizer and lime as needed and incorporate into the soil.
- p. Order grape plants for next year.
- q. Change the oil and service all the motorized equipment used in the vineyard.
- r. Sharpen and spray a protective oil coating on all pruning equipment.
- s. Clean out the sprayer and winterize by pumping an antifreeze solution through the pump and then drain the hoses and pump.
- t. Drain and/or blow out drip irrigation tubes.
- u. Clean, repair and store away all harvest equipment.

- v. Repair/repaint any trellis row signs lost or damaged during the season.
- w. Organize and file away vineyard operation records for easy access in the future.
- x. Begin to prepare a Plan of Work for next season.
- y. Watch for upcoming vine/wine training events in [Wine Grower News](#).
- z. Relax and enjoy the holidays!

### **5-(7-16)-2018 Washington State University Tour of NY Wine Regions**



Join [Thomas Henick-Kling](#), Director of the Viticulture and Enology Program at Washington State University, on a tour of three of New York's wine regions. Thomas was at Cornell University for 20 years and knows the regions well, he worked with many winemakers in the state, and now would like to introduce them to you. This will be our first U.S. tour heading east, and lasting 10 days – there is a lot to see and do in New York State! The beauty of the finger lakes, the historical Hudson Valley, and the village charm at the end of Long Island. Come learn about, taste and enjoy the wine and culinary bounties of New York!

**Price:** \$3,595/person, based on double occupancy. Single Supplement is \$500. Deposit of \$500, due by January 1st, or until sold-out. A wait list will be taken when the 23 seats are sold-out. Balance due by March 1st, 2018

**Details:** <http://wine.wsu.edu/education/certificate/international-winery-tours/new-york-winery-and-vineyard-tour/>

**Contact:** Teresa Beaver: Office: 509-335-3446 or [tbeaver@wsu.edu](mailto:tbeaver@wsu.edu)

### ***WineAmerica releases study showing national economic impact of the wine industry is \$219.9 billion in 2017***

**Wine America Press Release, 9-27-17:**

<http://wineamerica.org/news/wineamerica-unveils-the-first-national-economic-impact-study-of-the-american-wine-industry>

### **10-16, VESTA Wine & Must Analysis Workshop – Olathe, KS**

**What:** Wine and Must Analysis - Wine Chemistry Workshop in conjunction with [VESTA](#) course. Hands-on analyses of wines including alcohol content, various acid levels, and sugar content under direct supervision in the lab.



**When:** Monday, Oct 16, 2017. 8:00am – 9:00pm (Lunch provided)

**Where:** [Stone Pillar Winery](#), 11000 S. Woodland Rd, Olathe, KS 66061

**Who:** VESTA Enology Chair, [Dr. Barry Gump](#), Prof. Emeritus Enology  
Fresno State University; Professor Brewing Science Florida International  
University

**Cost:** \$200 Open to the public. (Must be 21+ years old)  
\$175 Early Bird Rate (through Oct 6), \$150 Each for group from same winery.

**Please RSVP:** to [HCC V&E Program](#) Director, Scott Kohl at 785-456-6006 or  
[skohl@highlandcc.edu](mailto:skohl@highlandcc.edu)  
[www.vesta-usa.org](http://www.vesta-usa.org) [www.highlandcc.edu/pages/grapes](http://www.highlandcc.edu/pages/grapes)

**NEW: ISU Iowa High Tunnel Fruit and Vegetable Production Manual**  
112 pages, 17 chapters - \$5 PDF or \$10 hardcopy  
<https://store.extension.iastate.edu/product/13342>

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

**What:** 1<sup>st</sup> 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/>



### **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 4<sup>th</sup> St.  
Sioux City, IA 51101



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

**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 Vollenberg, Director of [MU Grape & Wine Institute](#).

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



**Register:** by contacting Sharon Burnham 573-882-7242 [burnhams@missouri.edu](mailto:burnhams@missouri.edu)

## **11-(6-8), Wine Marketing & Tourism Conference – Santa Rosa, CA**



**What:** A conference designed for wineries, wine tour operations, wine associations and wine destinations to enhance marketing skills and develop a progressive tourism position.

**When:** Monday – Wednesday, November 6-8, 2017

**Where:** [Hyatt Vineyard Creek Hotel & Spa](#), 170 Railroad St.  
Santa, Rosa, CA 95401. Ph: 707-284-1234

**Cost:** \$400 to \$425 each

**Details:** <https://winetourismconference.org>

## **11-16, Fine Tuning – Preparing Your Wines for Bottling – ISU Ames, IA**

**What:** Topics include principles and practices of fining and finishing as well as stability and risk assessment for wines through lecture and a hands-on sensory mini-lab. Participants will use a range of finishing tannins, gum arabics/mannoproteins to see first-hand how they can help improve the sensory expression of the wine, mask off-notes, and bring some stability. Participants are encouraged to bring a wine to share for the mini-lab that may be in need of improvement or refinement. Finishing product recommendations will be made and group tasting conducted blindly. The afternoon session focuses on principles and practices of wine stability and risk assessment for wines where methodologies can be applied to determine the overall stability of a wine based on its chemistry and processing considerations.

**When:** 9 a.m. to 4:30 p.m. Thursday November 16<sup>th</sup>, 2017

**Where:** [Hansen Agriculture Student Learning Center](#), 2508 Mortenson Road, Ames, IA 50011

**Who:** [Luke Holcomb](#) from [Scotts Laboratory](#) will be presenting.

**Host:** [ISU Midwest Grape & Wine Industry Institute](#)

**Details:** <https://www.extension.iastate.edu/wine/fine-tuning-preparing-your-wines-bottling>

**Cost:** \$50 each.

**Registration deadline:** Midnight, November 10<sup>th</sup>, 2017

**Online registration:** <http://www.aep.iastate.edu/finetuning/>

**Contact person:** Jennie Savits [jsavits@iastate.edu](mailto:jsavits@iastate.edu)

### ***Show n Tell***



Left: Iowa Governor Kim Reynolds and Lt. Governor Adam Gregg stopped by [Backcountry Winery](#) – Stratford, IA on Thursday, October 5<sup>th</sup> as part of an Iowa manufacturing promotional tour of Iowa's 99 counties.

Amber & Preston Gable, the owners of Backcountry Winery along with their son Ivan is to the right of the Governor.



**Tribology:** a physical analytical technique to assess mouthfeel perception of red wine.

From: [Analyzing Wine Mouthfeel Using Tribology](#), 10-4-17 Wines & Vines

## Videos of Interest

1. Australian Wine Institute Free Webinar Series. 4 upcoming webinars and 4 past seminars archived for viewing:

[https://www.awri.com.au/industry\\_support/courses-seminars-workshops/webinars/](https://www.awri.com.au/industry_support/courses-seminars-workshops/webinars/)

## Marketing Tidbits

1. Below: [Wine Institute Releases Results of New California Wine Tourism Survey](#), 9-21-17



2. "if consumers take a formally-tutored wine course of at least 1 day in length, their average bottle spend increases by +12% compared with those who are interested in taking a course but haven't yet?"

From: [Is there a prescription for trading up?](#) 10-3-17 Wine Intelligence

## Neeto Keeno

1. Wine Routes.com <https://www.wineroutes.com/>
2. International Organization of Vine and Wine: <http://www.oiv.int/>  
(Huge amount of information resources)
3. Australian Wine Research Institute Information Resources: [https://www.awri.com.au/information\\_services/](https://www.awri.com.au/information_services/)
4. PA: New "Winemaking" Online certificate program at Penn State starts spring of 2018 <http://berks.psu.edu/winemaking-certificate>

5. The Alcohol Professor: <https://www.alcoholprofessor.com/>

### **Notable Quotables**

*“At the end of the day, and season, what we have is a magical beverage which stimulates investments, provides jobs, makes food taste better, and makes us happier. What's not to like?.....Wine is bottled poetry.”*

From: Jim Trezise, President, [WineAmerica](#)

*“California is the number one U.S. state for wine and food tourism with 24 million visits annually. The state’s 4,700 wineries produce 85 percent of U.S. wine and 97 percent of U.S. wine exports.”*

From: [The Wine Institute](#)

*“Italy, France, and Spain made half the wine in the world in 2016. Throw in the U.S., and those four countries made 59 percent of the world’s wine”*

From: [Three countries make half the world's wine](#), 9-26-17 Abilene Reporter News

*“A bill supposedly aiding artisan wine producers will do more for the major players..... the Craft Beverage Modernization and Tax Reform Act (CBMTRA).”*

From: [Craft Tax Bill Gives Fat Cats the Cream](#), 10-4-17, wine-searcher

### **Articles of Interest**

1. WI: [Door 44 Owners Want to Build on Rejected Winery Property](#), 9-22-17 Door County Pulse
2. NE: [Wayne State College teaching students to make beer, wine](#), 9-23-17 Sioux City Journal
3. IL: [Wineries sprout up in Central Illinois](#), 9-24-17 Herald & Review
4. MN: [Sharing the love at Cracked Barrel Winery](#), 9-26-17 Hudson Star Observer
5. MN: [Hard Apple Cider, the Misunderstood Beverage](#), 9-27-17 507 Magazine  
([Four Daughters Vineyard & Winery](#) – Loon Juice)
6. MN: [Minnesota's blossoming wine industry begets a smooth new grappa](#), 9-27-17 City Pages
7. [What is Cork Taint](#), 9-28-17 The Alcohol Professor
8. MO: [Crowds Flock to Wine Fest](#), 9-30-17 NewsPressNow.com

9. CA: [\*The Value of Viticultural Research\*](#), 10-4-17 Lodi LOCA
10. [\*Grape Pricing Update\*](#), 9-30-17 Grape Connect
11. NE: [\*Not all winemaking tricks are heard through the grapevine\*](#) 10-2-17 Norfolk Daily News
12. WI: [\*Timber Hill Winery, owner finds niche in the industry\*](#), 10-2-17 Janesville Gazette
13. IL: [\*Fermentation science program continues tapping into its potential\*](#), 10-4-17 The Daily Egyptian
14. IL: [\*Clinking Glasses in Utica\*](#), 10-4-17 The Times

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

## Calendar of Events

**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>

**11-(6-8)**, Wine Marketing & Tourism Conference – Santa Rosa, CA. Details:  
<https://winetourismconference.org>

**11-(19-20)**, 17<sup>th</sup> Annual Iowa Organic Conference at the University of Iowa Memorial Union - Iowa City, IA. Details: <https://landinstitute.org/news-events/event-calendar/17th-annual-iowa-organic-conference/>

**11-16**, Fine Tuning – Preparing Your Wines for Bottling, ISU Ames, IA: Details:  
<https://www.extension.iastate.edu/wine/fine-tuning-preparing-your-wines-bottling>

**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>

**5-(7-16)-2018** Washington State University to Tour New York Wine Regions:  
<http://wine.wsu.edu/education/certificate/international-winery-tours/new-york-winery-and-vineyard-tour/>

**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>

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>

15th Annual State Farm Deer Claim Map, 10-2-17

<https://newsroom.statefarm.com/deer-collision-damage-claim-costs-up/>



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