Is Fall Vineyard Pruning an Option?

Fall pruning of adapted cold tolerant grapevines in the fall after leaf fall is an option that can be considered. The more cold tolerant the cultivar, the less risk for cold damage. Fall pruned grapevines do tend to break bud earlier in the spring season than vines pruned later in the pruning season. (1) Fall pruned vines also tend to be more susceptible to winter injury than vines pruned later in the pruning season. (2)

E-mail correspondence with Dr. Tom Zabadal at Michigan State University and Dr. Tim Martinson at Cornell University in New York indicated that Concord grape growers often begin their pruning right after harvest. Both Tom and Tim emphasized that only adapted cold tolerant cultivars should be considered for fall pruning.

If you are considering doing some fall pruning after leaf fall, it would be advisable only to prune your cold hardy cultivars and to leave plenty of extra buds as insurance against winter cold injury. Mlw
Additional Resources:

1. *Pruning Grapevines: An Overview* - eXtension

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**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](https://www.iastatejobs.com/postings/28415). [MWGWII Facebook page](https://www.facebook.com/MidwestGrapeWine/)  

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**Save the Date**

**Iowa Wine Growers Association annual conference**  
**FFA Enrichment Center**, Ankeny, IA 50023  
Sunday & Monday, February 18 & 19, 2018

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*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/](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 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.

INSURANCE FOR GROWERS OF WINE GRAPES
American Association of Wine Economists
Working Paper 219

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


Contact: Teresa Beaver: Office: 509–335-3446 or tbeaver@wsu.edu

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 cooper. Next stop will be the town of Higbee to watch master cooper 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 first 40.

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

11-6, FREE High Tunnel Production & Mgt Short Course – Ames, IA

What: ISU Extension & Outreach will host a short course on the production and management of several high tunnel crops and the economics and marketing aspects of high tunnel crop production.

Where: Reiman Gardens, 1407 S University Blvd, Ames, IA 50011

When: 8:30 a.m. to 3 p.m., Thursday, November 6th, 2017

Cost: FREE

Registration Deadline: November 2nd
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

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-(11-12), VIN 266 Wine Sensory Evaluation – VESTA - Missouri

What: VIN 266 Wine Sensory Evaluation - VESTA

When: Saturday & Sunday, November 11 & 12, 2017

Where: The Bond Center - Darr Agriculture Center
2401 South Kansas Expressway
Springfield, MO 65807

Instructor: Mike Ward is a Certified Sommelier, Certified Specialist of Spirits, Certified Wine Educator and has successfully completed the Wine and Spirits Education Trust Level 2 Intermediate exam. Mike completed certification at the Napa Valley Wine Educators Academy. His passion and expertise have led him to become a member of the Society of Wine Educators.

Details: https://www.vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-MSU-MO
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/manoproteins 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 16th, 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 10th, 2017

Online registration: http://www.aep.iastate.edu/finetuning/

Contact person: Jennie Savits jsavits@iastate.edu

11-(19-20), 17th Annual Organic Conference – Iowa City

The 17th annual Iowa Organic Conference, a joint effort between Iowa State University and the University of Iowa Office of Sustainability, will be held Nov. 19-20 on the UI campus in Iowa City. Producers and experts from across the country will share tips for transitioning into organic production and methods to enhance organic operations.

Details: https://www.extension.iastate.edu/node/43053/

Registration: https://registration.extension.iastate.edu/emc00/PublicSignIn.aspx?&SessionID=ejpeiofblej1fgofclfc
11-(27-28), ISU Women in Ag Leadership Conference – Ames

**When:** Monday & Tuesday, November 27 & 28, 2017

**Where:** Iowa State Center – Scheman Building in Ames, IA

**Cost:** Monday evening is $20.00. The cost to participate in the full day conference on Tuesday is $30.00 for students with college/university identification and $60.00 for all others.

**Registration:** [Online registration is now available.](#)

**Details:** [ISU Extension and Outreach Women in Ag website.](#)

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**Show n Tell**

Right: Aluminum wine glasses for that discerning camping wino. They will provide that special metallic taste in the middle of the wilderness. You can find them at Mills Fleet Farm ($13.99 to $12.99).

Left & Above: Wines of Iowa in Valley Junction, West Des Moines, IA unveiled their new sign on Oct. 6th. Historic Valley Junction has a unique sign assistance program that pairs up the business with a local artist and sign company to provide unique signs. You can learn about this “CoSign” program here: [http://www.valleyjunction.com/about/cosign/](http://www.valleyjunction.com/about/cosign/)
This is how he fixed them: To repair the Max X bins, they are made of HDPE plastic. Do not try to glue them or use body putty, etc. Even if it would work which it won't, it's not a food grade repair and will contaminate the grapes. They need to be plastic welded with HDPE. You can make a rod out of scrap HDPE, or buy rod from Leister Plastic Weld Products. I used a DeWalt heat gun at 600 F, or you could buy a Leister Triac heat gun if you have a lot to repair.

To repair the slice from fork damage, first clean the split, then heat and bend everything back into place. Don't over heat or you will make a bigger hole. Slightly cut out the crack into a V shape with a Dremel tool. I used a triangle shape of welding rod and weld the outside first then do the same on the inside. If you go too fast or slow or overheat you will push the rod through the bin. Be patient.

The second type of damage is a hole, you have to find a piece of HDPE of the same thickness. Some bucket lids and 60 gallon juice barrels are HDPE. If you use a different plastic it won't work. Clean out the edges of the hole with a Dremel. Make the new piece slightly oversize. Melt a little piece of rod on it so you have a handle to push it in place. Heat both the part and bin then slowly push it in from the outside. Then go inside and weld around it as insurance.

Videos of Interest

1. Steel in the Field, 1-19-17 Vineyard Team 33:38 min. (Mechanical weed control options)
2. Napa Valley Fires, Before and After, 10-9-17 YouTube, 2:27 min.
3. Pest Alert - Spotted Lanternfly on Grapevines, 10-13-17 Penn State University, 54 sec. (Not good! New pest that soon will be heading our way!)
4. Expanding Grape and Hop Production in Iowa, 10-17-17 ISU Extension & Outreach, 4:46 min.

Marketing Tidbits


Notable Quotables

“As the fastest growing category over the last 50 years – responsible for 26 per cent of liquor sales – wine sales are a key driver of growth in liquor stores”

From: TWE Discusses how to drive wine sales in-store, 10-9-17 The Shout

"Wine brightens the life and thinking of everyone.”

From: Thomas Jefferson

Articles of Interest

1. Pruning: Why getting it right matters, 10-13-17 Decanter
2. Six Misconceptions About Smoke Taint, 10-16-17 Wines & Vines Magazine
3. MN: A Good year for Minnesota Wine Grapes, 10-17-17 Updraft – MPR News
4. TN: New MTSU fermentation science degree one-of-a-kind in state, region, 10-17-17 MTSU Sidelines
5. WVU researchers using unique ways to fight stink bug menace, 10-17-17 The Exponent Telegram
6. *Texas Tech offers Local Food and Wine undergraduate degree*, 10-17-17 – TX Tech


8. IA: *11 Iowa Projects to Receive Grants to Help Promote Specialty Crops*, 10-19-17 IDALS

9. MO: *Missouri wine represents Missouri agriculture in every way*, 10-19-17 High Plains Journal

10. CA: *Vineyard Business Identity and Marketing*, 10-23-17 Lodi Wine

11. IA: *Iowa law prohibiting out-of-state alcohol rarely enforced*, 10-20-17 Sacramento Bee

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

**Calendar of Events**


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

11-(11-12), VIN 266 Wine Sensory Evaluation – VESTA – Missouri State University Details: https://www.vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-MSU-MO

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

11-(19-20), 17th 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-(27-28), ISU Women in Ag Leadership Conference – Ames, IA. Details: https://www.extension.iastate.edu/womeninag/women-ag-conference-information

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-(21-23), Wisconsin Fresh Fruit & Vegetable Conference - Kalahari Resort, Wisconsin Dells, WI. https://fruit.wisc.edu/event/wisconsin-fresh-fruit-vegetable-conference/

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-(18 & 19), FFA Enrichment Center, DMACC campus – Ankeny, IA. Details later: https://www.iowawinegrowers.org/

2-(18-19), Iowa Wine Growers Association annual conference, FFA Enrichment Center, Ankeny, IA 50023

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


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

3-(14-16), Mid America Beverage Exposition & Conference – St. Charles, MO Details: https://www.midamericabevexpo.com/


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