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Appellation Cornell Special Issue, 11-27-17 *****

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Old Farmer’s Almanac U.S. Winter Weather Forecast Map

“New” Intuity Fungicide not for Cold Climate Grapes

The newly EPA registered Intuity fungicide from Valent USA has been heavily touted in the press for the last two weeks for its preventive control of Botrytis Bunch Rot (Botrytis cinerea) and suppression of Powdery Mildew (Uncinula necator). Mandestrobin, the active ingredient is of the Strobiluron (Quinone Outside Inhibitor – QOI) class of fungicides. It belongs to the FRAC Group 11 fungicides. Intuity is a suspension concentrate that has a 10 day Preharvest Interval (PHI), a 12 hour Re-entry Interval (REI) and is applied at a rate of 6 oz. per acre.

Unfortunately, the label says NOT to apply to Vitus labrusca or Vitus labrusca hybrids or other non-Vinifera hybrids where crop sensitivity is not known.

You can check out the label here: http://www.cdms.net/ldat/ldE38000.pdf

Malolactic Fermentation — a secondary fermentation in which the tartness of malic acid in wine is changed into a smooth, lactic sensation. Wines described as “buttery” or “creamy” have gone through “malo”.

From: https://www.vinology.com/wine-terms/
**Upcoming Commercial Wine Competitions**

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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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**12-1, Convergence on the Farm: Tech that will reshape the Science of Growth**

**What:** Free Webinar

**When:** 1 PM, CST Friday December 1st, 2017

**About:** What if you had the opportunity to spend six hours with Bill Gates discussing how technology will impact agriculture? Our speaker, Robert Saik, did! While many talk about advancements in artificial intelligence, 3-D printing, synthetic biology, remote sensing, augmented reality and robotics as separate issues, their convergence will reshape our thoughts on how we grow food.

[Details & Registration]

**Decanting Cradle:** A mechanical device used to decant wine. A bottle of wine or port is set in the holder for at least a couple of hours so that the sediment can collect on the bottom side. The bottle is carefully opened, the candle is lighted and the crank is slowly turned as the wine slowly pours out of the bottle into the decanter. The candle’s light is used to look into the neck of the bottle until sediment is seen. The decanting is then stopped. Decanting was very common for wine made prior to our modern wine making procedures. Learn more in this 1:20 minute Gattorna Decanting Cradle YouTube video: [https://www.youtube.com/watch?v=Isc1e0WGIl8](https://www.youtube.com/watch?v=Isc1e0WGIl8)
12-(7 & 8), Professional Beer Tasting & Styles Course – Chicago

What: Course S29-17-12, will give a solid foundation of beer knowledge, with a special emphasis on beer styles and tasting. By the end of the course, attendees will have a working knowledge of the origin and nature of beer, tasting methods and a wide range of classic and modern beer styles as well as how to present the beer experience. Numerous detailed leave- behinds summarize and expand key points and provide a handy reference on selected topics.

When: Thursday & Friday, December 7 & 8, 2017

Who: Randy Mosher, author of “The Brewers Companion” and faculty member at the Siebel Institute of Technology.

Cost: $1,080 each

Details: https://www.siebelinstitute.com/education/continuing/professional-beer-tasting-and-styles/dates/

ISU Extension Garden Calendar - $7.00
A very popular stocking stuffer!
Order here: https://store.extension.iastate.edu/product/4127

12-11, Iowa Winemakers Roundtable – ISU, Ames, IA

What: Edelweiss & Brianna wines will be shared and discussed by winemakers.

When: 1:30 – 3:30 p.m. Monday, December 11th, 2017

Where: Midwest Grape & Wine Industry Institute, Iowa State University, 2957 Food Science Building- Ames, IA  Campus Map

Parking: is available on campus by either parking at the Memorial Union (pay lot), or requesting & downloading a Visitor Parking Pass* that you can place on your dashboard for the day by clicking here.

Moderated by: Jennie Savits – ISU Extension & Outreach Winemaker

Hosted by: Iowa Wine Growers Association and the ISU Midwest Grape & Wine Industry Institute

Cost: FREE - IWGA Member wine submission* and participation
$15 - Non-Member wine submission* and participation
$25 - Non-Member participation only
Register: [HERE](#)  December 7th Deadline. Limited to 12 winemakers.

Contact: nicole@iowawinegrowers.org

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**12-15, Deadline to Register for VIN 212 – Winter Viticulture Technology**

VESTA (Viticulture Technology Science Technology Alliance)

This course is designed to provide students initiated in the field of viticulture practical experience in winter vineyard operations. Students are required to partner with an Approved vineyard to participate in the required field experience portion of the course. VIN 111 Introduction to Viticulture is a prerequisite for this course.

[http://www.vesta.org](http://www.vesta.org)

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**1-(4+5), Wine Microbiology Workshop – ISU, Ames, IA**

**What:** Two-day workshop examining the microbes that can make or break a wine. Participants will receive hands-on instruction in microbiological lab techniques for winemaking. Instruction will also cover sanitation strategies and the sensory impact of spoilage microbes. Apprenticeship educational credit will be provided for IWGA apprenticeship participants.

**When:** 8:30 a.m. to 4:30 p.m., Thursday & Friday, January 4 & 5, 2018

**Where:** Iowa State University Food Sciences Building, room 2384
536 Farm House Lane, Ames, Iowa 50011-1054 | [campus map](#) | [Google map](#)

**Who:** Kevin Calderon, Microbiologist, Enartis USA

**Cost:** $100 each

**Registration Deadline:** Midnight, December 27, 2017. Pre-registration is required.

**Hosted by the:** Midwest Grape and Wine Industry Institute, Iowa State University Extension and Outreach and the Iowa State University Department of Food Science and Human Nutrition

[Details and Registration](#)
1-(26 & 27), 19th Greater KC Cellarmasters Amateur Wine Competition

What: 19th Greater Kansas City Cellarmasters amateur wine competition.

When: Friday & Saturday, January 26 & 27, 2018.

Entries: Must be received January 2nd to 13th 2018.

Entry Fee: $10.00 per wine entry, $1.00 per label entry.

Complete Details: http://www.cellarmasters.org/

Questions: webmaster@cellarmasters.org

Appellation Cornell Special Issue, 11-27-17 *****
Research Focus 2017- Cornell Viticulture and Enology

A Retrospective Study on Application Technology in the Vineyards of New York - Andrew Landers
What We Have Learned about Crown Gall -Thomas Burr
Grape Disease Control: Taking Stock and Looking Forward - Wayne Wilcox
How Defoliation, Defruiting, and Extreme Shoot Reduction Affected Clusters, Fruit Composition, and Bud Hardiness -Tim Martinson

https://grapesandwine.cals.cornell.edu/newsletters/appellation-cornell

Show n Tell

(Right) I had the opportunity to speak about soil health at the National Aronia Growers Conference held at the Downtown Des Moines Marriott on Nov. 17th & 18th. The Midwest Grape & Wine Industry Institute had a booth there promoting the juice and wine lab services we provide. 11-18-17 mlw
(Left) Lifebrook is a new national marketing company marketing aronia - juice, vitamins and powder. You can check them out here: [http://www.lifebrook.com](http://www.lifebrook.com) 11-17-17 mlw

(Right) National Aronia Growers conference attendees holding up their Fruit of the Loom underwear after listening to my “Soil Health Matters” presentation. See: [Tighty Whitey Underwear Project](http://www.lifebrook.com) in WGN #365 for an explanation. 11-18-17 mlw

**Videos of Interest**

1. *VitisGen: Low Temperature Response Part 2*, 3-16-17 – Cornell University, 6:58 min.: [https://www.youtube.com/watch?v=H_nPhd58zcl](https://www.youtube.com/watch?v=H_nPhd58zcl)

2. IA: Wide River Winery & Vineyard - Clinton, IA , 11-1-17, 30 sec.: [https://www.youtube.com/watch?v=CDF-6qbyVdg](https://www.youtube.com/watch?v=CDF-6qbyVdg)

3. TTB Permits Online to open to pre 2011 permit holders, 11-17-17 Wine Compliance Alliance, 8:48 min.: [https://www.youtube.com/watch?v=qMxJse8Qlf8&feature=youtu.be](https://www.youtube.com/watch?v=qMxJse8Qlf8&feature=youtu.be)

**Neeto Keeno**

1. Here are 3 FREE Online Chemistry courses that the Texas Tech University wine certificate program suggests their students use to get up to speed on chemistry:

   - Khan Academy: [https://www.khanacademy.org/science/chemistry](https://www.khanacademy.org/science/chemistry)
   - Coursera: [https://www.coursera.org/learn/chemistry-1](https://www.coursera.org/learn/chemistry-1)

2. TTB Recently Updated Formula Approval webpage: [https://www.ttb.gov/formulation/index.shtml](https://www.ttb.gov/formulation/index.shtml)
**Marketing Tidbits**

1. *The Pros & Cons of Shelf Talkers*, 11-2-17 Seven Fifty Daily

2. “In the survey, when consumers were asked about their behavior when considering purchasing wine in a retail environment, according to all respondents, almost 5 out of 10 (48.2 percent) always, frequently or sometimes use their mobile device to research the wine while in the store. For those under 40 years old, the likelihood that they will use their mobile device to research wines in this environment increases to 55.7 percent. Less than 3 out of 10 people (29.4 percent) reported that they never use their mobile device to research wine while in a store.”

   From: *Survey Statistics Show How Consumers Use Mobile in The Wine Aisle*, 4-27-15 Angel Smith  *(Just think what it would be today in 2017?)*

**Notable Quotables**

“This is the largest study of agricultural workers in history, over the longest period of time,” he told Reuters. “It is the gold standard,... and it definitively demonstrates in a real-world environment that glyphosate doesn’t cause cancer.”

   From: *Large U.S. farm study finds no cancer link to Monsanto weedkiller*, 11-18-17 Reuters

“The new 65-acre winery is supposed to eventually employ 330 people full time, and even more during the harvest. Someday, if built to full capacity, it could process 150,000 tons of grapes per year.”

   From: *Neighbors: Massive Gallo winery could mean ‘free-for-all’ in Lodi wine country*, 11-19-17 Recordnet.com

**Articles of Interest**

1. IA: *New Dicamba Labels Limit Application Timing*, 10-31-17 ISU Extension

2. MO: *Stone Hill Winery to receive Governor’s Cup for 2015 Norton*, 11-13-17 Hermann Advertiser-Courier

3. *Trial Shows Amino Acid Based Nutrients to Increase Wine Aromatics*, 11-14-17 Wine Industry Network

4. NY: *Researcher: Clean Vines are Part of Sustainability*, 11-17-17 Wines & Vines

5. PA: *Spotted Lanternfly Threat Expands in Pennsylvania*, 11-21-17 Wines & Vines

6. NY: *Program Uses Genetics to Bolster Grape Breeding*, 11-27-17 Growing Produce
Calendar of Events

12-(5 & 7), Michigan Great Lakes Expo - Devos Place Conference Center and The Amway Grand Plaza Hotel in Grand Rapids, MI http://glexpo.com/

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), 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

2-(20-22), WineAmerica’s 2018 National Wine Policy Conference held in Conjunction with the US Wine and Beverage Conference and Expo at the Marriott Wardman Park Hotel – Washington DC. Details & Registration.

2-28 to 3-2, Michigan Grape & Wine Conference, Radisson Plaza Hotel, Kalamazoo. Details: https://www.michiganwines.com/conference

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.midamericabeveexpo.com/

3-(16 & 17), Midwest Aronia Conferenence at the Omaha Regency Marriott in Omaha, NE: Details later: http://midwestaronia.org/


5-(17-20), 2018 WineMaker Magazine Conference – San Diego, CA. Details and Registration: https://winemakermag.com/register-

6-(10-14), The 12th Annual Conference of the American Association of Wine Economists (AAWE) will be held from Jun 10-14, 2018 in Ithaca, NY (Cornell University).


Details here: https://www.almanac.com/content/winter-weather-forecast-2017-2018
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