

Wine-Grower-News #381

4-12-18

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

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The NGWI is now the NGRA

The National Grape & Wine Initiative (NGWI) has changed its name to the [National Grape Research Alliance \(NGRA\)](#) to more accurately



reflect and communicate the organization's core mission of research and its collaborative efforts. The NGRA is a research-focused organization representing the U.S. grape industries: wine

grapes, table grapes, juice grapes and raisins. Our members are grape growers and processors, wineries and representatives of academic institutions and cooperative extension organizations committed to improving our industries.

The board of directors approved the new name at a meeting in December 2017. A transition period began in early 2018, and the new name officially took effect in March. Additional information: [National Grape Research Alliance is new Name of Former NGWI](#), 3-29-18
WineBusiness.com

GrapeVine Magazine Best of the Midwest Wine Competition

The competition is open only to wineries that are bottled and commercially available located in ND, SD, NE, KS, MO, IA MN, WI, IL, MI, IN, OH and Canada.

May 20th Entry Form Deadline - \$20 per entry

Details: <http://thegrapevineexpo.com/terms-and-conditions/>

Vineyard Manager Position - University of Missouri – Columbia

The [Grape and Wine Institute](#) located at the University of Missouri-Columbia is currently recruiting for a full-time Vineyard Manager. Primary responsibilities for the position will be executing field duties as needed to maintain the health of research plots and assisting with field data collection. A Bachelor's degree or an equivalent combination of education and relevant experience and at least 1 year of experience from which comparable knowledge and skills can be acquired is necessary.

The successful candidate functions as a member of the viticulture program team and collaborates with all GWI faculty members to advance the program by: providing effective and efficient management of viticulture program projects including establishing and maintaining research plots, ordering supplies and equipment, maintaining equipment; conducting viticulture experiments; collecting, managing and statistically analyzing data; preparing reports and assisting with manuscripts; providing assistance for workshops, conferences, field days and short courses; maintaining research files and records. The emphasis of the position will be executing field duties as needed to maintain the health of research plots and assisting with field data collection.

Details: <https://hrs.missouri.edu/find-a-job/staff> refer to Job ID 26145

Required Winter Chilling Hours for Grapes with U.S. Map

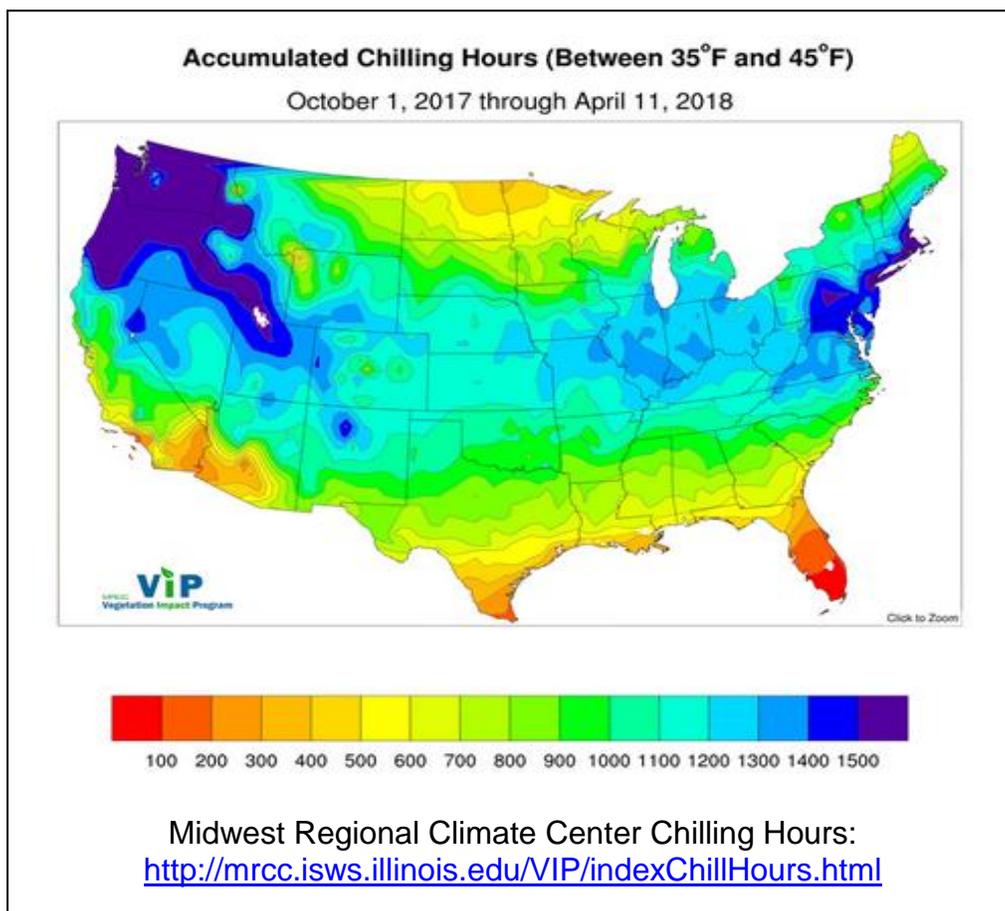
Vines only exit the dormancy stage when they've accumulated enough "chilling hours", or amount of time spent within a cool winter stage. However, vines do not accumulate any chilling hours below freezing (32°F) and temperatures that are "too warm" (45°F+) observed during the winter may offset some already-accumulated chilling hours. Once vines accumulate enough chilling hours they enter "ecodormancy", where the accumulation of heat drives the plant transition out of dormancy and into budbreak.

Warm/Mild Winters can be dangerous as vines are "super-chilled" and will burst early/faster in spring. *I do not think this will be a problem in 2018!* Acclimation, midwinter hardiness, dormancy, and budburst are complex processes in grape and differences are driven by both genetics, and geography/climate.

The accumulated chilling hours required to drive grape cultivars out of dormancy can range from 0 to 600 hours for wild northern *Vitis species*, 500 to 750 hours for cultivated *Vitis*

vinifera and 1300 to 1700 hours for southern wild *Vitis hybrids*. Our cold climate cultivars typically fall in the range of approximately the (+ or -) 1,000 hours. This can vary dramatically by cultivar and there is very little research available at this time to determine these values based on cultivar. More information on this topic can be found here:

1. [Grapevine Winter Survival and Prospects in an Age of Changing Climate](#), 1-2016 Appellation Cornell
2. [The Big Chill: Cold Acclimation and Recovery from Spring Frost in Grapes in New York](#), by Jason Londo, 12-8-15 Northern Grapes Project Webinar and PPT.



2018 Finger Lakes Intl. Wine Competition Results are Now Available

The 2018 Finger Lakes International Wine Competition was held on March 24 & 25 at the Holiday Inn in Rochester, NY. It was open to commercial wineries from all producing countries. There were 3000 entries from 600 wineries. Details and the final results in Excel format can be found here: <http://www.fliwc-cgd.com/>

All proceeds from the competition and subsequent events benefit [Camp Good Days and Special Times](#), a not-for-profit organization dedicated to improving the quality of life for

children and families all over the world, whose lives have been touched by cancer and other life-threatening challenges.

Congratulations to the wineries in Iowa and our neighboring states who received the following medals:

State	# of Wineries	Double Gold	Gold	Silver	Bronze	Total Medals
IA	10	1	9	20	15	45
IL	4	0	0	4	7	11
KS	3	0	1	9	5	15
MN	10	1	3	16	27	47
MO	5	0	2	2	5	9
ND	2	0	2	2	5	9
NE	2	0	0	1	3	4
SD	3	0	1	16	12	29
WI	15	1	4	19	25	49
Total	54	3	22	89	104	218



You can find the latest updated SARE project summaries by state and list of available grants through SARE here: <https://www.sare.org/>

4-19, VitisGen & Upcoming 5-8 Northern Grape Project Webinars

May 8th NGP Webinar

Want to know right away when we post a webinar recording? [Subscribe to the Cornell Cooperative Extension's youtube channel!](#)

Any questions? Email Raquel, rpk58@cornell.edu



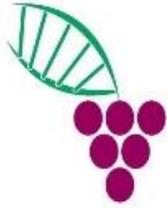
May 8th 12:00pm EST – [Register here!](#)

“SO₂ and You: Understanding the ‘When’, ‘Why’, and ‘How’ of SO₂ Management in Your Winery”

Demi Perry, Lab Manager and Technician, Cornell University

Sulfur dioxide (SO₂) has long been an important player in the winery, but why exactly is it used, and how do you know how much to add and when to add it? Learn about the many roles of SO₂ as we follow juice’s transformation into wine, and discuss how to measure and manage

SO₂ levels in your winery with confidence.



We think some of you will be interested in our webinar series for the VitisGen2 project. The next webinar is April 19th at 2:00pm EST. [Click here for more information and registration.](#) Email rfk58@cornell.edu if you'd like to get on this mailing list. Follow us on twitter @VitisGen

4-21, Grapevine Pruning & Vineyard Prep Workshop - Cannon Falls, MN

When: 10 a.m. to Noon, Saturday, April 21, 2018

Where: [10500 310th Street Way, Cannon Falls, MN 55009](#)

Who: Annie Klodd, U of MN Extension Educator – Fruit & Vegetable Production
Lisa Smiley, Executive Director, Southern MN Wine Grower Alliance



Cost: \$10 / person. Coffee and donuts included.

Registration: Contact Lisa Smiley at winegroweralliance@gmail.com or 651-492-5393
Or you can register at 9:30 A.M. at the event. Make Checks payable to SWMGA.
Checks can also be mailed to the above address.

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

Results of the 2018 California State Fair Wine Competition

The California State Fair is also the oldest wine competition in the U.S. This year, 2,705 California wines from 691 California wine companies were judged over three days (March 27 – 29th).

A searchable list of the 2018 CA State Fair Commercial Wine Competition winners can be found [here](#).

FYI: Barefoot Wines received 4 Golds, 13 Silvers & 10 Bronze medals!

4-(14 & 15), VESTA Wine Sensory Workshop – Green Bay, WI

When: Saturday & Sunday, April 14 & 15, 2018

Where: [Radison Hotel](#) – Greenbay, WI

Who: [Cristin Hosmer](#) – Vineyard & Winery consultant



Cost: \$150 / person each day. \$295 for both days. **\$25/day more after April 6th.**
(No charge to VESTA students currently enrolled in VIN 266)

Details & Registration: <https://www.vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-WI-2018>

4-(16 or 17), From Tank to Bottle II Workshop, Elmaro Vineyard - WI

What: (Two separate) one-day workshops on final bottling issues.

When: 9:30 AM to 3 PM,
Monday, April 16th, [Elmaro Vineyard](#) - N14756 Delaney Rd, Trempealeau, WI 54661
Tuesday, April 17th [Vines & Ruses Winery](#) - 410 County Rd E, Ripon, WI 54971

For: All professional winemakers.

Cost: \$20 each Reserve for: April 16 - by calling Elmaro Vineyard at 608-534-6456 or April 17, email [Wisconsin Winery Association](#) at anna@acmadmin.com
Maximum of 40 participants per site.

Agenda: 9:30 AM Registration & Welcome Treats
10:00 Wine condition prior to bottling – Dr. Jen Zemke, [Winona State College](#) (Elmaro)
Maria Peterson, [Scott Labs](#) (Vines & Ruses)
10:45 Practical use of KMBS for cellar maturation & bottle aging – Drew Horton, UMN
11:45 Filtration protocols (sequence & timing) – Maria Peterson
12:00 PM Lunch sponsored by Scott Labs
12:45 Hands-on: CO2, hot stability, cold stability, alcohol content – Ellie Butz – [Lallemand](#)
2:00 Options for stabilizing sweet wines at bottling – Maria Peterson
2:45 Q & A and Checkout
3:00 Social Time, or On The Way Home

Sponsored by:



4-19 WGGA Spring Vineyard School – Cambridge Winery, Cambridge, WI

When: 9 A.M. to 3:45 P.M. Thursday April 19th, 2018

Where: [Cambridge Winery](#)
700 Kenseth Way, Cambridge WI 53523

Cost: \$35 for WGGA members, \$45 for non-members
Lunch is included.



Complete details & registration: <http://www.wigrapes.org/>

Sponsored by: [The Wisconsin Grape Growers Association](#)

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

What: This workshop is designed for those considering or already involved in craft distillation. This workshop is **limited to 8 participants** to provide a personalized learning experience. The Missouri State University Winery is a commercially licensed winemaking and distillation facility located at the State Fruit Experiment Station in Mountain Grove. The workshop is offered by the MSU Darr College of Agriculture. The distillation program has commercially produced rum, brandies and liqueurs.

Where: Missouri State Winery and Distillery, 9740 Red Spring Road, Mountain Grove, MO 65711

Who: Dr. Karl Wilker, Research Professor of Enology and Distillation, Missouri State University

When: Tuesday and Wednesday, June 5 and 6, 2018 (Begins 8:30am to 3:30 pm)

Cost: \$400 per person which includes breakfast snacks, lunches, booklet and instruction.
<https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm>

Details: 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. Lunch and refreshments during breaks are provided each day.

Contact: Marilyn Odneal ph: 417-547-7513 or MarilynOdneal@MissouriState.edu

6-(20-22), Grapevine Magazine Midwest Viniculture Expo – Davenport, IA



What: Speakers, Exhibitors, Wine Festival, Wine Competition, Welcome Reception, Captain's Dinner Cruise and Casino Night

Where: [RiverCenter](#) – Davenport, IA

Attendee Registration Now Open. June 1st deadline for Early Bird discounts.

[Exhibitor Registration](#)

Complete Details: <http://thegrapevineexpo.com/>

15% Discounts to members of their respective State vine/wine associations

1st stop in determining what kind of trunk disease you may have and what to do about it!

SCRI TRUNK DISEASE PROJECT PAGE

HERE WE HAVE TRUNKS!

You will want to bookmark this one:
<http://treeandvinetrunkdiseases.org/>

Blast from the Past

(Right) One of our first Iowa vineyard & winery field days held south of Leon, IA on 10-15-01. It was held at Timber Hill Vineyard & Winery owned by Sybilla & Dr. Bill Brown. Bill is the one leading a talk in front of his Norton Vineyard. The vineyard & winery have been retired. Most of the people in this picture are no longer in the vine/wine industry. The Brown's hosted two additional field days here in 2002.



Neeto Keeno

1. [Gallo Launches new series of Podcasts with comedian](#), 3-29-18 Cision PR Newswire
2. WI [Wisconsin Wine Guy on Facebook & YouTube](#)

Show n Tell



(Left) I was invited to speak to [Erin Norton's FSHN 509X Sensory Evaluation of Wines](#) class held in the Food Science department at Iowa State University. After my talk we enjoyed 15 different Iowa wines. Ten of these wines are shown here. Very good class, very good wines. They never taught classes like this when I was at ISU?
3-19-18 mlw

(Right) [Amber Jelly Roll Fungus \(*Exidia recisa*\)](#) on the trunk of Edelweiss. There are many kinds of Jelly fungi. [Amber Jelly Roll Fungus](#) (AJRF) is mainly a winter fungus that appears primarily on dead twigs of willow appearing and occasionally on other deciduous hardwoods. This fungus can dry out and shrink to almost nothing. After a rain, or simply a heavy early morning dew, the fruitbodies can rehydrate and recommence releasing microscopically tiny spores. This [saprobic](#) fungus feeds on dead woody material. The lower fungus mass seemed to be feeding on a frost crack and the upper one seemed to be growing out of some kind of an insect borer hole. This is first time I have seen AJRF on grapes. 3-27-18 mlw



Videos of Interest

1. MN: [Minnesota wine celebrated at 42nd Annual Spring Wine Fest](#), 1-16-18 Kare 11 TV, 1:34 min. ([Shot at Sovereign Estate Winery](#))
2. IA: [The Other Store – Iowa Wines](#), Fort Dodge, IA, 1-28-18, 14 sec.
3. SD: [Great Faces, Great Places: Prairie Berry Winery](#), 1-28-18 Travel SD, 2:01 min.
4. NE: [Visit Niobrara Valley Vineyards in the Heart of the Nebraska Sandhills](#), 1-31-18, 15 sec.
5. MO: [Missouri Wines – Worth the work](#), 2-17-18 Missouri Wines, 15 sec.
6. WI: [The 1080 Crew Visits Elmaro Winery](#), 2-19-18, 1:20 min.
7. WI: [Welcome to Wollersheim Winery](#), 2-27-18 5:29 min.
8. IL: [Illinois' Growing Wine Industry](#), 3-25-18, Illinois Channel TV, 9:25 min.

Marketing Tidbits

1. *“It’s a trend we’ve seen for a few years now. Sales of wines priced at less than \$10 continued their trend of slowing, which meant flat sales of 1.5 liter bottles and 5-liter bag-in-a-box wines. The market is tougher at \$10 and below, although it is more than 70 percent of the market in terms of volume,”*

From: [Industry Outlook & Trends](#), Feb. 2018 Wine Business Monthly

2. [Treasury Wine Estates Expands Use of Augmented Reality on Their Wine Labels](#), 4-3-18 WineBusiness.com

3. [How Museums Are Using Beverage Programs to Attract Visitors](#), 4-5-18 SevenFifty Daily
4. [Trend of adding ice to fruity and sweet wines is growing in France](#), 4-9-18 Wine Stars
5. [Wine bottle shapes communicate quality and content](#), 4-11-18 The Jamestown Sun

Notable Quotables

“What if I told you that one of the largest wineries in the U.S., home to what is probably the largest direct-to-consumer winery club program in the world, is based in Illinois, not California?”

From: [The Changing Face of Wine in America: The Cooper’s Hawk Phenomenon](#), 4-10-18 Wine Economist

“Effective April 2nd, China has increased the tariff on U.S. wine imports by 15%. This action was taken in retaliation for U.S. government trade actions on steel and aluminum. This will increase the total tariff and tax paid on a bottle of U.S. wine imported into China from 48.2% to 67.7%. Chile, Georgia and New Zealand wines enter China tariff-free and only pay the 27% combined tax rate. Australian wines will be tariff free starting in 2019.”

From: [Wine Institute Statement: China Tariff Increase on U.S. Wine](#), 4-5-18 Wine Institute

“The new Charles Shaw organic wines, which feature twist-off Helix cork enclosures, will be available at Trader Joe’s locations nationwide, retailing at \$4 a 750-ml.”

From: [Shaken News Daily](#), 4-3-18

“Overall, less than 5% of the world’s vineyards are organic. In the United States, the world’s largest consumer of wine, only 1% of wine sold by volume was organic.”

From: [How Organic Wine Finally Caught On](#), 4-3-18 Harvard Business Review

Articles of Interest

1. [School Project Nets Sweet Solution to Major Berry Pest \(SWD\)](#), 3-21-18, Growing Produce ([Truvia](#) controls SWD – who’d a thought!)
2. [A Tale of Two Expanding Midwest Wineries](#), 3-28-18 Wines & Vines:
3. NY: [Tips for Under-Vine Cover Crop Adoption](#), 3-29-18 Growing Produce
4. [Gallo Launches new series of Podcasts with comedian](#), 3-29-18 Cision PR Newswire
5. MI: [From Professor to Winery Owner](#), (Tom Zabadal) 4-3-18 Wines & Vines Magazine
6. [ASEV Selects 2018 Best Enology and Viticulture Papers](#), 4-10-18 ASEV

7. MN: [*Judge's ruling leaves bitter taste for 2 Minnesota winemakers*](#), 4-10-18 Star Tribune
8. CA: [*Mechanization promotes labor efficiencies while improving the quality of the fruit*](#), 4-11-18 WineBusiness.com

Calendar of Events

4-(14 & 15), VESTA Wine Sensory Workshop – Green Bay, WI. Details & Registration: <https://www.vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-WI-2018>

4-(16 or 17), From Tank to Bottle II Workshop, [Elmaro Vineyard](#) or [Vines & Rushes Winery](#) (Two separate) one-day workshops on final bottling issues. Contact the winery for details.

4-(16-18), 5th Annual Missouri Cooperage Tour – VESTA. Lebanon, MO. Details & Registration: <https://www.vesta-usa.org/Events/5th-Annual-Inside-Missouri-Cooperage-MO>

4-19, WGGA Spring Vineyard School – Cambridge Winery – Cambridge, WI. Complete details & registration: <http://www.wigrapes.org/>

4-21, Grapevine Pruning & Vineyard Prep Workshop - Cannon Falls, MN. Details & registration: Contact Lisa Smiley at winegroweralliance@gmail.com or 651-492-5393

5-(6-7), 1st International Biodynamic Wine Conference - Golden Gate Club, San Francisco CA. Sponsored by Demeter: <https://biodynamicwineconference.org/>

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/>

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

5-(20-23), National Viticulture & Enology Leadership Conference – Prosser, WA. Details: <http://wine.wsu.edu/event/nveelc2018/>

6-(2-9), Winefest Des Moines: <https://www.winefestdesmoines.com/>

6-(5-6), Distillation Basics Workshop – Mountain Grove, MO. Details: <https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm>

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).

6-(14-16), Comprehensive Elderberry Workshop & Field Tour – Central Missouri. Details later: <https://www.riverhillsharvest.com>

6-(20-22)-18, The GrapeVine Magazine Midwest Viniculture Expo 2018 - [The RiverCenter](#), Davenport, IA. Complete Details: <http://thegrapevineexpo.com/>

7-(9-11), 43rd American Society of Enology & Viticulture – Eastern Section Conference & Workshop at King of Prussia, PA: <http://asev-es.org/>

7-30 to 8-2, VitiNord 2018 in Sweden & Denmark. Details & Registration: <http://www.vitinord2018.org/>

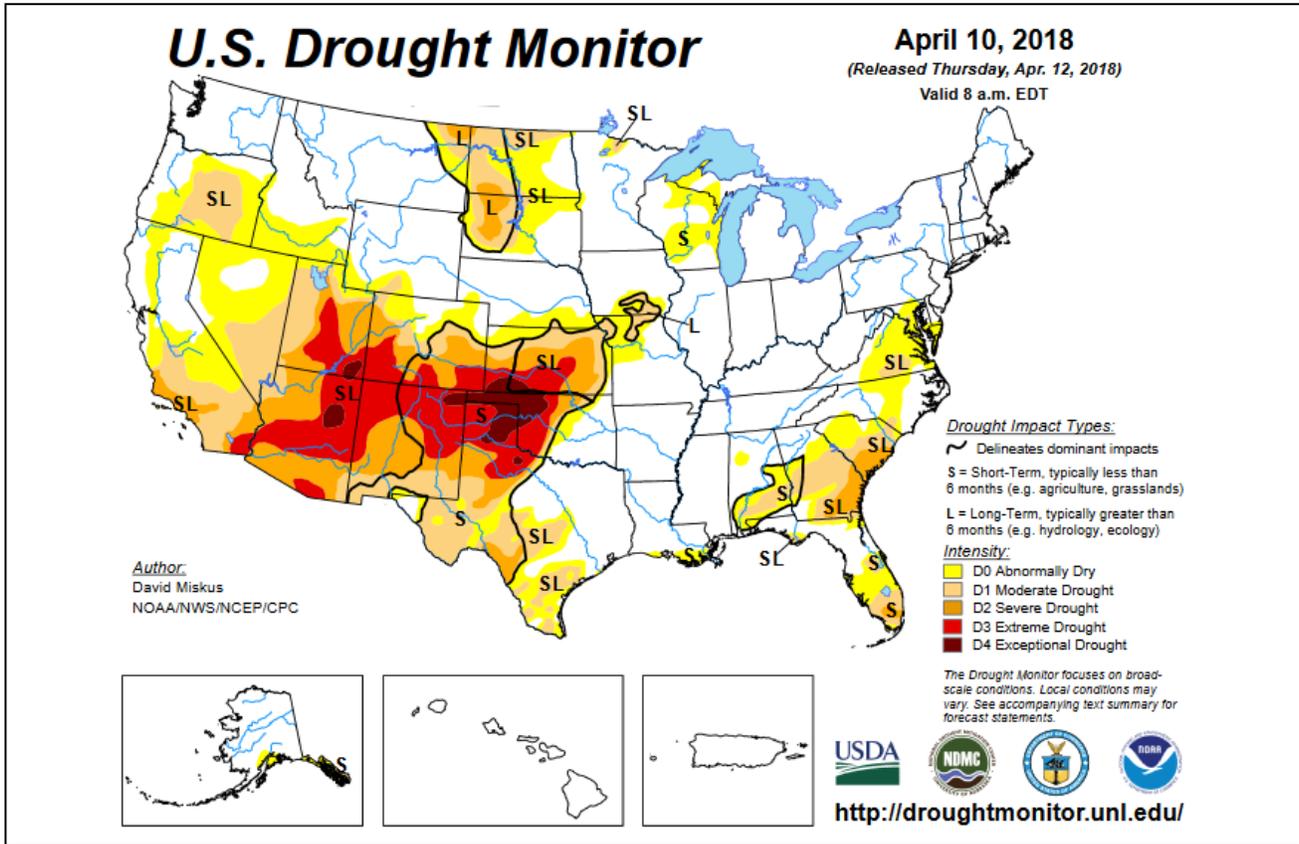
8-(15-17), Society of Wine Educators 42nd Annual Conference, Finger Lakes, NY <http://www.societyofwineeducators.org/index.php/conference>

TABLE 1: NUMBER OF BONDED, VIRTUAL AND TOTAL U.S. WINERIES (as of February 2018)

STATE	BONDED WINERIES	VIRTUAL WINERIES	TOTAL WINERIES	STATE	BONDED WINERIES	VIRTUAL WINERIES	TOTAL WINERIES	STATE	BONDED WINERIES	VIRTUAL WINERIES	TOTAL WINERIES
CA	3,151	1,241	4,392	MD	80	4	84	WV	24	2	26
OR	473	301	774	FL	70	5	75	AL	22	-	22
WA	713	59	772	KY	66	7	73	SC	18	3	21
NY	365	30	395	MN	69	3	72	SD	21	-	21
TX	256	63	319	OK	55	7	62	AR	18	-	18
VA	244	32	276	TN	56	6	62	ND	14	2	16
PA	254	7	261	GA	58	3	61	MT	14	1	15
OH	205	3	208	NJ	55	3	58	RI	12	-	12
MI	180	4	184	NM	50	5	55	UT	11	1	12
NC	139	26	165	MA	46	7	53	LA	9	-	9
MO	137	12	149	ID	47	5	52	NV	5	2	7
CO	121	6	127	CT	47	2	49	DE	6	-	6
IL	105	10	115	KS	40	1	41	WY	6	-	6
WI	104	5	109	NE	30	2	32	MS	5	-	5
IA	98	-	98	VT	28	4	32	AK	4	-	4
IN	93	2	95	ME	31	-	31	HI	4	-	4
AZ	62	26	88	NH	30	1	31	Total U.S.	7,751	1,903	9,654

Number of Wineries in the U.S. Reaches 9,654, Feb. 2018 Wine Business Monthly

[e-Viticulture](#) [Iowa Wine Growers Association](#)
[ISU Viticulture Extension](#) [ISU Midwest Grape & Wine Industry Institute](#)
[ISU 2018 Midwest Fruit Pest Management Guide](#) [Northern Grapes Project](#)
[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



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