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
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](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:


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.

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**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/](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:

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<th>Double Gold</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
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You can find the latest updated SARE project summaries by state and list of available grants through SARE here: [https://www.sare.org/](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, rfk58@cornell.edu

**May 8th 12:00pm EST – Register here!**


**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)


**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 & Rushes 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 & Rushes)
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:

![Sponsors Logo]

**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/](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](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](mailto: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/](http://thegrapevineexpo.com/)
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.


**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,”


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-(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](https://www.vesta-usa.org/Events/5th-Annual-Inside-Missouri-Cooperage-MO)


4-21, Grapevine Pruning & Vineyard Prep Workshop - Cannon Falls, MN. Details & registration: Contact Lisa Smiley at [winegroweralliance@gmail.com](mailto: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/](https://biodynamicwineconference.org/)


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

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

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

6-(5-6), Distillation Basics Workshop – Mountain Grove, MO. Details: [https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm](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](https://www.riverhillsharvest.com)


**Table 1: Number of Bonded, Virtual and Total U.S. Wineries (as of February 2018)**

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

- e-Viticulture
- ISU Viticulture Extension
- Iowa Wine Growers Association
- 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
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