

Wine-Grower-News #382

5-1-18

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

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Spring is HERE! We can start monitoring Growing Degree Days (GDDs)

Grapevines like other plants respond to accumulated temperatures over time. We can measure this accumulated warming to predict vine growth stages such as bloom, veraison, and maturity. One of the most known tools to predict plant development rates is a [growing degree day calculator](#).

Growing degree days (GDDs) can also be used to predict pest development. Example: insects need, just like a vine, a sufficient amount of accumulated heat in the season to emerge and develop. With the help of calculated GDDs, vineyard managers can predict when the insects will be active or when they will be in their most vulnerable phase, so the grower is able to effectively suppress them with a minimum impact on the environment.

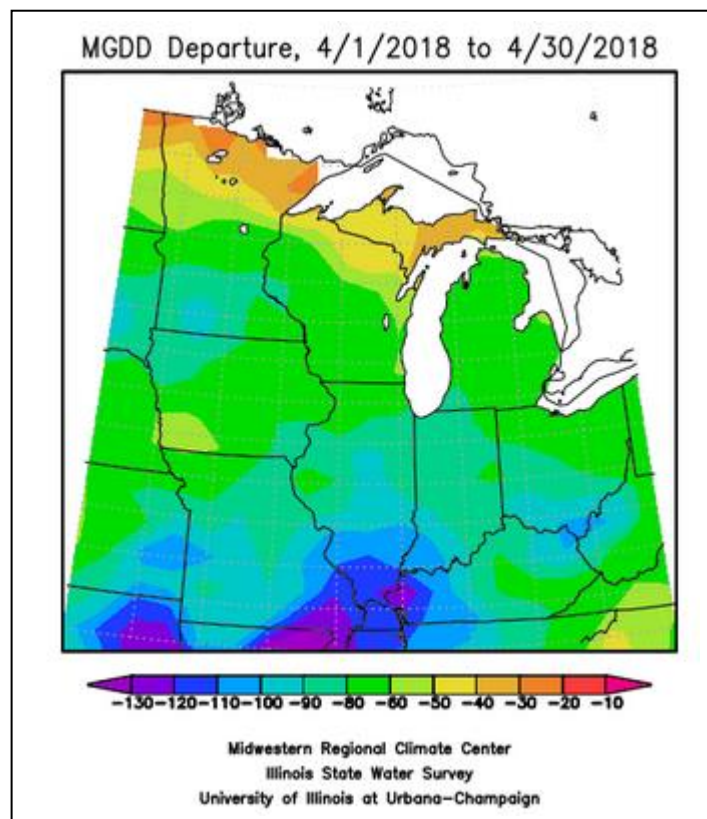
Different crops and pests can have different base and high temperature limits for calculating GDD's. We begin to monitor (GDDs) for grapes and many other crops in temperate climates on a [base (50°F, 10°C), maximum (86°F, 30°C)]. The 50°F lower level is the temperature where many plants begin significant plant growth. The higher level of 86°F represents that temperature where many plants begin to see reduced plant growth. Adding up the high and lows within this range each day, taking their average and subtracting 50 will give the GDDs for that day. As a general rule, temperatures below 50°F are recorded as 50 and temperatures above 86° are recorded as 86. Tabulating and recording these over time gives us a good way to determine plant development. Example:

$$\frac{70^{\circ}\text{F (night time low)} + 84^{\circ}\text{F (daily high)}}{2} = 77$$

$$77^{\circ}\text{F} - 50^{\circ}\text{F base} = 27 \text{ GDDs base } 50^{\circ}\text{F}$$

Each grape cultivar will have different GDDs requirements for flowering, veraison and full maturity. Most cold climate hybrids will reach full maturity at around 2,500 – 2,600 GDDs and most vinifera cultivars will reach full maturity around 2,600 to 2,700 GDDs. Recording these occurrences each season will give each vineyard a comparable database to rely on. GDDs can be determined and compared from any starting date and ending date. April 1st is a common beginning date for grapes. Beginning to monitor GDDs at budbreak would be more precise for specific vineyards. For Iowa, you can pull these accumulated GDDs for different years, locations, and dates at this ISU [Mesonet WWW site](#). I have also listed several sites under "Additional Resources" that can either calculate and/or map out GDD's for your site.

The map below shows the difference between the current seasonal accumulation of modified growing degree days and the 1981-2010 average growing degree days. The start of the season is defined as April 1.: http://mrcc.isws.illinois.edu/cliwatch/mgdd/gdd_maps.html



Vineyard site, environmental and management factors can also have an effect on grape development. These could include:

1. Cool soils will delay budbreak.
2. Frost can delay maturity
3. Rainfall - excess can delay maturity.
4. Nitrogen – relatively high amounts of available nitrogen can delay maturity.
5. Canopy & fruit sunlight exposure – sunlight can hasten maturity
6. Crop load – over cropped plants will prolong maturity
7. Vigor – overly vigorous vines can prolong maturity
8. Good plant health - can hasten maturity
9. Microclimate – ex... south facing slopes will ripen faster than north facing slopes.
10. Trellis layout --- north-south rows can mature sooner than east-west rows.

Additional Resources:

1. [Calculating Growing Degree Days for Grapes with automated calculations](#), Spikes Calculators
2. [How grape ripening follows growing degree days](#) 12-10-13 Luke Haggerty Northern Grapes Project (webinar & slides) (note: 9 GDDs Fahrenheit = 5 GDDs Celsius)
3. [Season to Date, Midwest Growing Degree Day Maps](#), Midwest Climate Watch
4. [Why we need to calculate Growing Degree Days in the Vineyard](#), 3-1-17, eViticulture
5. [Interactive Map to Degree Day-Day Calculator for North Central USA](#), Oregon State Univ.
6. [U.S. Degree Day Mapping Calculator](#), Oregon State University
7. [Network for Environmental & Weather Applications \(NEWA\)](#) – Cornell University (GDDs with grape disease and grape berry moth predications – quite a few weather stations in the Upper Midwest) mlw

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 Mgr. Position Still Open – University of MO at 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.

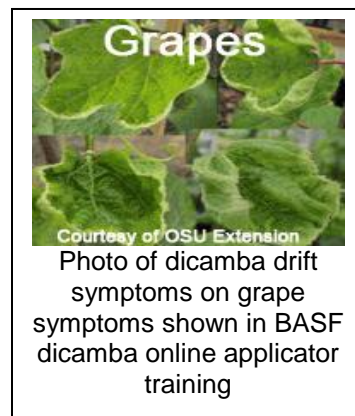
The successful candidate functions as a member of the viticulture program team and collaborates with all GWI faculty members to advance the program by: providing effective and

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

Mandatory Dicamba Training Required for Applicators

The debut of spraying dicamba tolerant soybeans in the Midwest last year with the low drift formulations of dicamba (did not kick off well. *(Big Understatement!)*) There were quite a few drift complaints onto sensitive crops documented. This has resulted in all dicamba containing herbicides to be labeled as [Restricted Use](#) pesticides with individual state specific applicator training, record keeping and application requirements.



The [Iowa Department of Agriculture & Land Stewardship](#) (IDALS) announced on 4-17-18 an online site where farmers and applicators can access these online trainings or find details about any upcoming in-person trainings at <http://DicambaTrainingIowa.org>. The expanded training requirement is based on the need to provide farmers and applicators with training around the risks associated with dicamba and should help reduce problems associated with off-target movement.

4-17-18 IDALS news releases: <https://www.iowaagriculture.gov/newsandevents.asp>

FREE: 2017 ISU Extension & Outreach Rural Life Poll Now Available

Extension Sociologist [Paul Lasley](#) sent the first [Iowa Farm and Rural Life Poll](#) to Iowa farm operators in 1982. This Farm Poll is the longest-running survey of its kind in the nation. The overall objective is to understand how ongoing changes in Iowa's agriculture and rural areas affect farmers and rural society as a whole. You can access the 2017 and prior polls here: <https://soc.iastate.edu/directory/dr-paul-lasley/>

FREE: 5-7, Grapevine Nutrition Webinar – Virtual Viticulture Academy

What: This one-hour Webinar will cover:

- Grape tissue sampling strategies
- Interpretation of lab results
- When and how much to fertilize
- Common fertilization mistakes to avoid



When: 7 – 8 p.m. CST Monday, May 7th, 2018

Who: Fritz Westover, [Westover Vineyard Advising](#)

Register here: <https://www.virtualvicultureacademy.com/webinars/>

FREE: 5-8, Last Northern Grapes Project Webinar – SO₂ Management

Thanks to everyone who attended the last webinar, “Implementing NEWA Weather and Pest Model Information into a Vineyard IPM Strategy” We hope you found it informative! [Here is the link to the recording.](#) The NEWA helpdesk email is support@newa.zendesk.com



May 8th 12:00pm EST - [Register](#)

“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.

FREE: 5-16, 2018 Direct to Consumer Wine Sales Videocast

When: 11:30 A.M. CST, Wednesday May 16th, 2018

Who: Silicon Valley Bank

Length: 1 hour

Register [HERE](#)

FREE: 2018 State of the Wine Industry 2018 Report, 45 pp.

By Silicon Valley Bank

<https://www.svb.com/wine-report/>

FREE: 5-22, Let's make it bubbly - Sparkling Wine Webinar – Enartis USA

What: Join [Enartis USA](#) for a brief 40-minute webinar on sparkling wine production. The webinar will focus on the key challenges/solutions of quality sparkling wines production with a spotlight on foaming capacity. Topics to include:

- Pros and Cons of the major sparkling winemaking methods
- Improving the mousse capacity of base wine.
- Final touches at tirage and disgorging
- 20 minutes Q&A with Enartis technical winemaker



When: 11 a.m. – noon, CST, Tuesday, May 22nd, 2018

Register here: <https://enartis.webinato.com/register/62561524696784>

For any technical issues with regards to the webinar platform, visit their support site at <https://support.webinato.com> for FAQs.

6-(1,8,15,22,29), Craft Winemaking Series, 5 webinars from Enartis USA

When: 6-1, Grape Processing
6-8, Alcohol & Malolactic Fermentation
6-15, Aging & Fining
6-22, Wine Analysis
6-29 Stabilizing & Bottling
All sessions run from 11 a.m. to 12:45 p.m. CST



Who: [Enartis USA](#)

Cost: \$320 for the full 5 webinars. \$80 for individual webinars.
No refunds. The sessions will be recorded and attendees will have access to the videos.

Registration online via [Eventbrite](#) only. Event registration will close the day before the webinar.

Scott Laboratories and Southern Minnesota Grower Alliance
Presents
SMALL SCALE SPARKLING WINEMAKING
MICHAEL JONES, FERMENTATION SPECIALIST, SCOTT LABORATORIES



Topics include base wine production through second fermentation, riddling, disgorging, and dosing the final wine. Will also discuss using alginate beads vs. loose yeast buildup for the second fermentation in the bottle

June 5, 2018 10am to 12pm

Cannon River Winery 421 Mill Street West. Cannon Falls, MN

\$25 preregistration required (*SMWGA member \$20*)
call: Lisa Smiley 651-492-5393
or email: winegroweralliance@gmail.com

Petrichor: The smell of rain, sometimes referred to as “petrichor”, has a number of contributors. Oils secreted by plants, compounds secreted by bacteria, and the splitting of atmospheric chemicals to form ozone can play a part.

Aroma of Rain poster: <http://www.compoundchem.com/2014/05/14/thesmellofrain/>

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://aq.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-(2-9), 16th Annual Winefest Des Moines 2018

When: Saturday – Saturday, June 2-9, 2018

Where: A different location each evening.

Cost: Varies by venue.

Details: <https://www.winefestdesmoines.com/>



Iowa wineries will be pouring from 2-5 p.m. Sunday June 3rd at the Iowa Pork Lawn Party at [Jasper Winery](#) with Iowa food, wine & beer. [The Iowa Wine Growers Association](#) will be holding a grape stomp at this event.. \$15 Online registration, \$20 at the door.

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

20% Discounts to members of their respective State vine/wine associations

[Attendee Registration Now Open](#). June 1st deadline for

Early Bird discounts:

2-day pass: \$255 each, after June 1st: \$295 each

1-day pass: \$175, after June 1st: \$205

[Exhibitor Registration](#)

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

7(16-17), UC Davis Extension Annual OIV Wine Marketing Program

The 27th Annual [OIV Wine Marketing Program](#) (*Organisation Internationale de la Vigne et du Vin* (OIV), UC Davis Extension and the UC Davis Department of Viticulture and Enology is now open for enrollments.

**UC DAVIS
EXTENSION**

- July 16-27: Mon.-Fri., 8:30 a.m.-5:30 p.m.
- UC Davis: Buehler Alumni and Visitors Center, Old Davis Rd.
- \$2,475 for the full two-week course. You may also enroll by the week for \$1,550 per week. One-day enrollments are available for \$325 per day.

For additional information, including a day-by-day agenda, or to enroll, call (800) 752-0881 or visit our website: extension.ucdavis.edu/winemarketing

Blast from the Past

[MakeMineWine](#) was the first statewide consumer magazine about Iowa wine that was issued from October of 2006 to June of 2011. Barb Rasko was the editor. Barb was also the one who started the Commercial wine competition at the Iowa State Fair and was the first Superintendent of the ["Wine Experience"](#) at the State Fair.



Barbara Rasko of Indianola, Iowa holding first issue of *Make Mine Wine*.

Videos of Interest

1. MN: [Winter Solstice Drone view of 7 Vines Vineyard](#), 1-17-18, 1:25 min.

- WI: [Drone view of Vernon Vineyards & Pedretti's Party Barn](#), Viroqua, WI, 1-30-2018, 3:42 min.
- IA: [Aerial Drone Video of Frosted Vineyard](#), 2-22-18, JakeofAllTrades, 52 sec.

Neeto Keeno

- [UC-IPM Relative Toxicities of Insecticides and Miticides Used in Grape to Natural Enemies and Honey Bees Table](#) – Lodi Winegrape Commission:

Show n Tell

- Right: Solar powered robotic laser. From: [How robotic lasers are being used to protect wine crops from birds in California](#), 4-27-18 BT



Marketing Tidbits

- [Wine aged in Bourbon barrels takes USA by storm](#), 4-13-18 the Drinks Business (Becoming more common in Midwest too!)
- [5 Strategies for Selling Dessert Wines](#), 4-23-18 SevenFifty Daily
- [World wine output falls to 60-year low](#), 4-24-18 Reuters
- [Boxed.com](#): Competitive bulk grocery supplies with 2day free shipping anywhere in the lower 48 states with orders of over \$49. No membership fees.
- [Can Geofencing Increase Winery Traffic?](#), 4-27-18 Forbes
- I received this credit from [Naked Wines](#) in a Weber Grill part delivery package a couple weeks ago. \$100 discount on a case of wine worth over \$160 with free delivery. *m/w*



- “grocery store wine (which includes retailers like Costco) probably accounts for more than

half of the wine sold in the U.S. today”

From: [How much wine is sold in grocery stores?](#) 4-30-18 Wine Curmudgeon

Notable Quotables

“The magic formula that successful businesses have discovered is to treat customers like guests and employees like people.”

From: [Thomas J. Peters](#)

“The nation’s paternalistic and corrupt experiment with banning alcohol has been widely decried as a failure. Nevertheless, piles of costly, anti-competitive, and inane alcohol laws remain in force today.”

From: [Prohibition Is Alive and Well in Absurd State Alcohol Laws](#), 4-16-18 National Review

Articles of Interest

1. AU: [New spraying system brings big savings in chemicals](#), 4-13-18 Wine Australia
2. MN: [Chankaska acquires mobile wine bottling operation](#), 4-23-18 Mankato Free Press
3. NY: Schumer: [Grape research program in Geneva needs tech upgrade](#), 4-24-18 Olean Times Herald
4. [The Everything Guide to Brettanomyces](#), 4-25-18 SevenFifty Daily
5. NE: [Husker researchers explore ways to use grape waste](#), 4-26-18 KTIC Radio
6. MO: [Meet the Midwestern Man Who's Saving The Forgotten Grapes That Saved Europe's Wines](#), 4-30-18 KCUR 89.3

Calendar of Events

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, Small Scale Sparkling Winemaking – Scott Laboratories at [Cannon River Winery](#), Cannon Falls, MN. Register: 651-492-5393 or winegroweralliance@gmail.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 – Jefferson City, MO. Details: <https://www.facebook.com/events/1486568918138234/>

6-(18-21), American Society of Enology Annual Conference (ASEV) – Monterey, CA. Details: <http://www.asev.org/2018-national-conference>

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>

[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

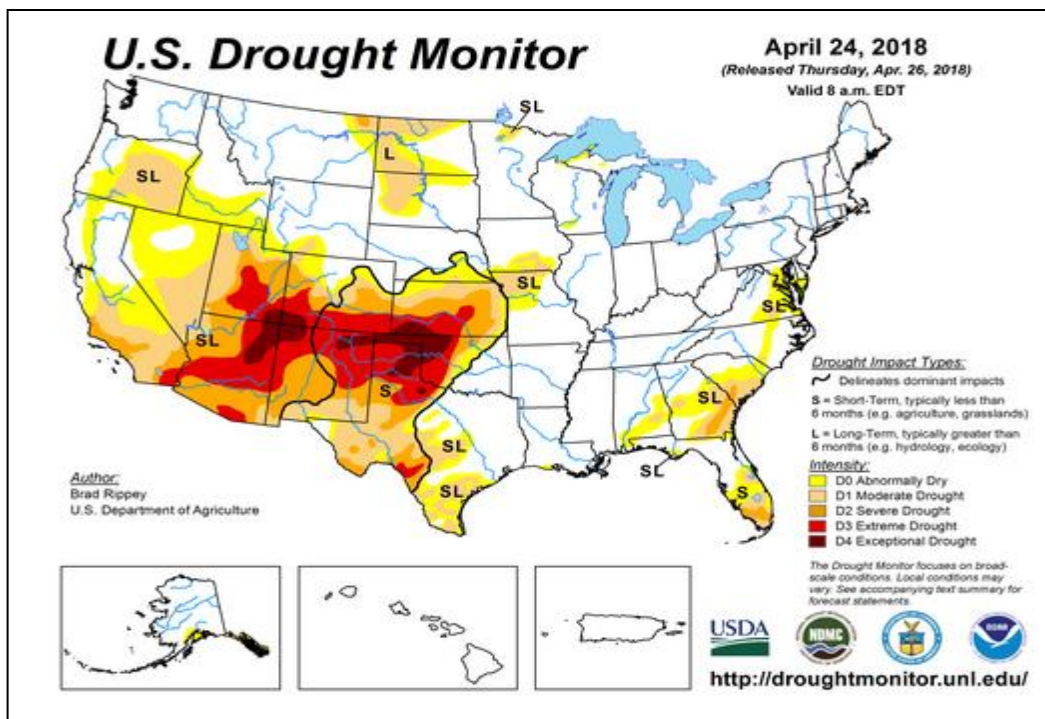
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[Growing Grapes in Minnesota 168 pp. Free Download from the MGGA](#)

with 14 Best Practice videos

MAY is iowa wine month

IOWA WINE GROWERS ASSOCIATION



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