

Wine-Grower-News #385

6-1-18

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

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2018 Iowa State Fair Wine & Beer Competition Forms Now Online

Amateur Wine & Beer: July 1 entry deadline. 1 bottle of wine, 2 bottles of beer & \$5 per entry.
<https://www.iowastatefair.org/upl/downloads/competition/premium-books/oenology-amateur-wine-beer-making-23.pdf>

Commercial Wine: July 1 entry deadline. 2 bottles & \$25 per entry
<https://www.iowastatefair.org/upl/downloads/competition/premium-books/commercial-wine-23.pdf>

Open to Iowa wines and beer only. As always, medal winners will be on exhibit at the
[Wine Experience](#) at the Iowa State Fair.

Iowa State Fair – Nothing Compares: August 9– 19th, 2018.

**Clayton County Fair Amateur Wine & Beer Competition
Exhibitor Handbook, 8 pp.**

<https://claycountyfair.com/wp-content/uploads/2018/05/2018-Home-Wine-Craft-Beer-Making-05-15-2018.pdf>



The 2018 SVB Direct-to-Consumer Wine Sales videocast shown on 5-16-18 has now been archived and can be viewed [HERE](#). Additional analysis will be available in the July 1 edition of [Wine Business Monthly](#).

Tracking Grapevine Growth Stages

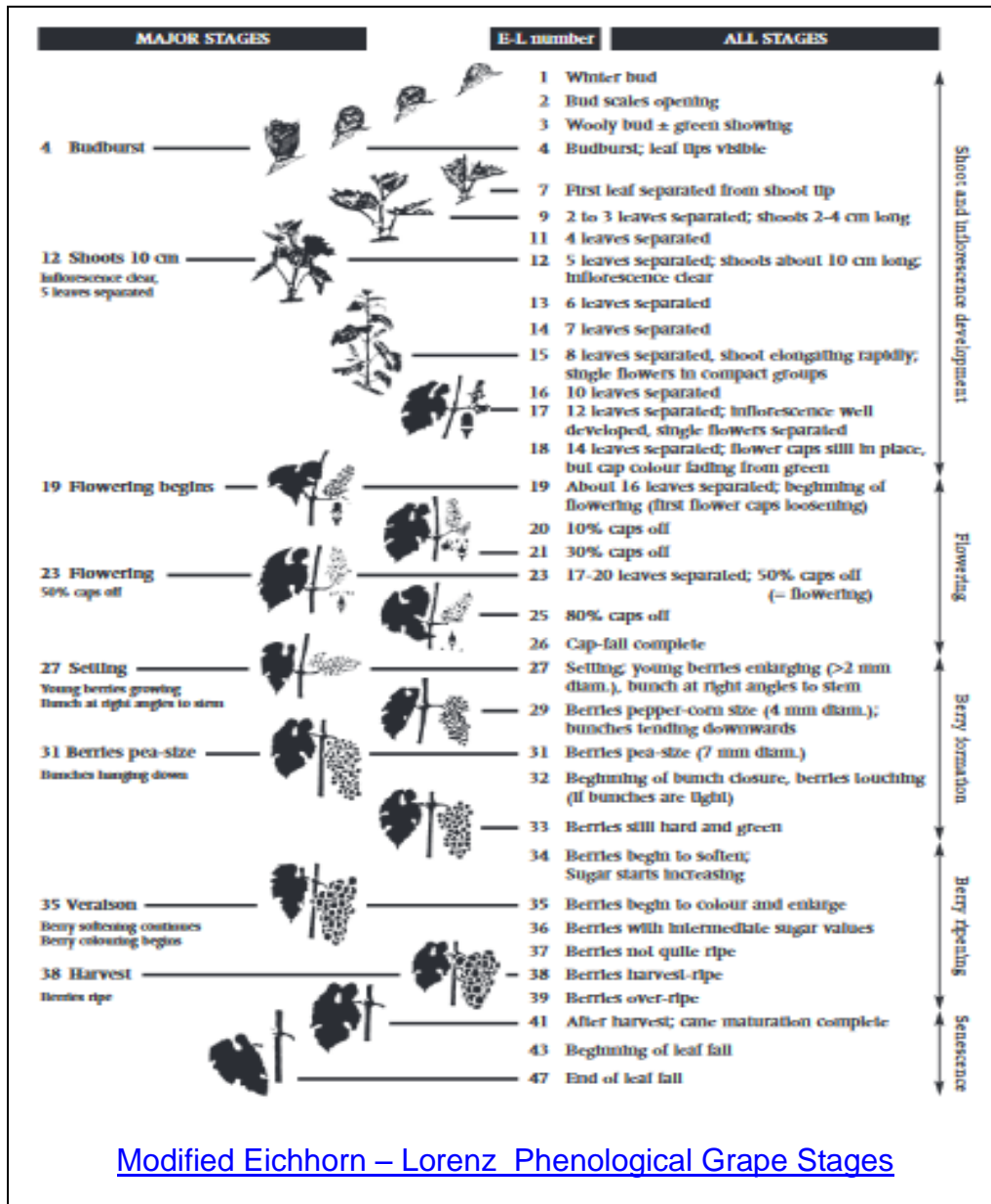
The first codification scale of the phenological stages was established by [Baggionlini in 1952](#). It consisted of 16 main stages characterized by letters (A to P). In 1977, [Dr Kristin W Eichhorn](#) and Dr H Lorenz, two researchers at the [Neustadt research centre](#) in Germany classified grapevine development into 47 stages. These stages ranged from 0-38 prior to harvest and 39-47 after harvest. This [Eichhorn – Lorenz system](#) was modified in 1995 by B.G. Combe and revised again in 2004 by P. Dry and Coombe to what is now called the [Modified Eichhorn – Lorenz \(E-L\) system](#).

The [BBCH Scale](#) describes 99 different phenological stages of grapes: 0-89 prior to harvest and 90-99 after harvest (7 major stages). The BBCH grape scale was developed by Dr. H. Lorenz et al in 1994. The BBCH provides a system for a uniform coding of phenologically similar growth stages of all mono- and dicotyledonous plant species. It was derived from government, academic and private industry in Germany. The abbreviation BBCH derives from **B**iologische **B**undesanstalt, **B**undessortenamt (Federal Biological Agency) and **C**hemical industry.

The Ontario Ministry of Agriculture has an excellent photographic chart that compares all three of the different phenological staging systems online [HERE](#).

Depending on the research and the country it is from, researchers still can be found using all three of these systems discussed above. For practicality, the Modified Eichhorn-Lorenz system would probably best fit a commercial vineyard's record keeping system. Instead of using the 0-47 individual stages that a researcher might use, it would be sufficient to record the 8 major phenological stages in relation to dates, vineyard practices, insects, disease and other data. These stages would include: budburst, 10 cm (4") shoot, beginning flowering, full flower, berry set, pea size berry, veraison and harvest.

A good record keeping system over several years will prepare you to not be caught off guard and to become more timely with your vineyard practices and pesticide applications. The Cornell University Finger Lakes Grape Program has this [Eichhorn-Lorenz phenological chart](#) posted online that gives you timely tips for each stage of development. *m/w*



FREE: Year-long Series of Soil Health Webinars



The [Organic Farming Research Foundation](#) and [eOrganic](#) is hosting a series of webinars focused on the topics covered in OFRF's new *Soil Health and Organic Farming* educational guides. This series is recommended for farmers, ranchers, extension agents, educators, agricultural professionals, and others interested in building soil health.

There are nine webinars scheduled from May of 2018 through May of 2019. The webinars will be archived here: <http://articles.extension.org/pages/25242/webinars-by-eorganic>

[Details & Registration](#)

FREE: Vineyard Nutrient Management in Washington State

Publication EM111E, 44 pp.
Washington State University
January 2018

<http://pubs.cahnrs.wsu.edu/publications/pubs/em111e/>

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

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: <http://www.enartis.com/us>



Cost: \$320 for the full 5 webinars. \$80 for individual webinars.

No refunds. The sessions will be recorded & attendees will have access to the videos.

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

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.



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.

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

Steps to canopy management. Suckering/shoot thinning/cluster thinning/shoot positioning, leaf pulling/hedging.

[Grapevine Canopy Management](#), 7-17-17 Ohio State University, 13:21 min.

FREE: 6-12, Precision Viticulture at a Glance, 1st webinar of a series

What: *A Hitch Hikers Guide to Precision Agriculture.* A webinar series brought to you from [“efficient vineyard”](#).



When: Noon, CST, Second Tuesday of each month:
June 12th, July 10th, August 14th, September 11th, October 9th and November 13th.

Format: 15 minutes signup and open discussion
30 minutes presentation
15 minutes Q & A

Registration: <https://www.efficientvineyard.com/webinar-registration/>

LANSING – “Today, Gov. Rick Snyder signed House Bill 4667 and Senate Bill 440 -- sponsored by Rep. Brandt Iden and Sen. Goeff Hansen -- which will change the name of the Michigan Grape and Wine Industry Council to the Michigan Craft Beverage Council. The bills also will expand the council to include Michigan wine, beer, hard cider and spirits.”

From: [Gov. Snyder Establishes Michigan Beverage Council](#), 5-23-19 Michigan.gov

Will other states follow? I bet so! mlw

FREE: 6-14, Grape Grower Field Day – Elmaro Vineyard, WI

What: Discussion of in-season growing conditions and pest management.

- Fungal Diseases and spray schedules
- Insects (Asian Lady Beetle & Brown Marmorated Stink Bug)
- Plant physiology, nutrient management, and sugar content

When: 1-3 p.m. Thursday, June 14th

Where: [Elmaro Vineyard](#), N14756 Delaney Road,
Trempealeau, WI 54661



Who: Trempealeau & Jackson County UW-Extension with UW-Extension Specialists:
Patty McManus, Fruit Crop Diseases, Christelle Guédot and Janet van
Zoeren, Fruit Crop Entomology and Brian Smith, Fruit Production

Info & Registration: Trempealeau County UW-Extension: ph: 715-538-2311 ext. 376
or E-mail: steve.okonek@ces.uwex.edu

6-18, Vineyard Mechanization & Management Workshop - IA

When: 2 p.m. to 7 p.m. Monday June 18th, 2018

Where: [Tassel Ridge Winery](#), 1681 220th Street,
Leighton, Iowa 50143 Ph: 641-672-9463



Agenda: 1:30 p.m. Registration

2:00 p.m. Welcome – Bob Wersen, owner Tassel Ridge Winery

2:15 p.m. A year in the vineyard at Tassel Ridge - Adam Nunnikhoven
Vineyard Manager

Mechanized equipment at Tassel Ridge - Adam Nunnikhoven

2:45 p.m. [V-Mech](#) system & vineyard mechanization trends in the Midwest
Wayne Peterson, [Midwest Grower Supply](#) – Stanberry, MO

3:15 p.m. Break, refreshments, view equipment and ask questions.

4:00 p.m. Tips, ideas, suggestions for improving yields and quality in Midwest
Vineyards - [Dr. Richard Smart](#) of [Smart Viticulture](#).

5:00 p.m. Open Panel with Bob, Adam, Wayne & Richard

5:30 p.m. Tassel Ridge Winery tours with Wine Social & Wood Oven Pizza

7:00 p.m. Done

Cost: \$10 for Iowa Wine Growers Association members, \$25 for non-members
Pay at the door. Beverages & food included. This will be held Rain or Shine.

Register Online here: <https://goo.gl/forms/b1ut397rzUEC6B5r2>
(limited to first 40 registrations)

Sponsored by: [Tassel Ridge Winery](#), [Iowa State University Extension & Outreach](#)
and the [Iowa Wine Growers Association](#).

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 Open. June 1st discount deadline

Exhibitor Registration

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

6-25, Improved Canopy Management & Trunk Disease Implications – MN

What: Dr. [Richard Smart](#), global vineyard consultant and author of [Sunlight into Wine](#) will present a seminar on *Improved Canopy Methods and Trunk Disease Implications in the Midwest*.



When: 3 – 5 p.m. Monday, June 25th, 2018. A wine reception with refreshments with Dr. Smart from 5-6 p.m.

Where: Tashjian Bee and Pollinator Center, [Minnesota Landscape Arboretum](#), 3210 W. 82nd St, Chanhassen, MN

Cost: \$35 per person, or \$30 for SMWGA members

To register: contact Lisa Smiley, Executive Director of the [Southern Minnesota Wine Growers Alliance](#), at winegroweralliance@gmail.com or 651-492-5393.

Sponsored by:

UNIVERSITY OF MINNESOTA
EXTENSION

**Southern Minnesota
Wine Grower Alliance**

Grape Growing, Wine Making & Marketing Workshops – NDSU

What: Hands-on workshops focused on grape production all the way to wine making and marketing. No experience necessary.

When: 6-28, 6 p.m. *Basics of Viticulture*. [North Central Research Extension Center](#)
5400 Hwy 83 South Minot, ND 58701

7-17, 1 p.m. *Maintaining a Vineyard*, [Carrington Research Extension Center](#)
663 Hwy 281N Carrington, ND 58421

8-21, 6 p.m. *Enjoying the Fruits*, [Point of View Winery](#), 8413 19th Ave. NW

Burlington, ND 58722

Cost: \$10.00 for all or just one workshop.



Pre-registration encouraged: 701-857-7679 or Phil.Koapke@ndus.edu

6-(28-29) Wine Chemistry Workshop – ISU Ames

Please join us for a two-day workshop on the important world of Wine Chemistry. An in-depth discussion of the following topics (and others) will be accompanied by some hands-on demonstrations and experiments dealing with:

Sugars Acids Phenolic Compounds Nitrogen Requirements
Fermentation Flavor Molecules

Come and find out why measuring these compounds is so important and how they affect not only the sensory perception of your wine, but also fermentation viability and wine stability (both physical and microbial). Basic high school level chemistry is strongly recommended. Please contact [Erin Norton](#) should you have any questions or concerns regarding this.

When: Wednesday June 27 & Thursday June 28

Where: Iowa State University, Food Sciences Building, room 1951

Time: 9am-5pm both days

Cost: \$120 (includes materials and lunch for both days)

Registration: <http://www.aep.iastate.edu/wine/>

The **deadline for registration is June 20th** (midnight).

This course is part of the **IWGA Registered Apprenticeship Program**. Apprentices are required to complete this course to obtain their certificate. Other industry members are also very welcome.

There is limited space, so please reserve your spot early!

Blast from the Past

DEWEIN, ISAAC, proprietor of Dewein's Vineyard, on the extension of S. Main st.; he and his son-in-law, Mr. Ebner, own 21 acres, 10½ acres in vines; the best varieties for wines, they think, are the Concord and Ives' Seedling; they yield per year 500 to 600 gallons per acre; price from 60 cents to \$2 per gallon; he has wine from 1 to 8 years

old; Mr. Dewein was born on the Rhine, in the kingdom of Bavaria, Aug. 1, 1811; came to New York Aug. 11, 1832; thence to Cincinnati and Burlington in 1840; engaged in the cabinet business till 1848, then commenced raising grapes for wine, which he now carries on extensively; his representations as to the quality of his wine can be depended upon; the vineyard is beautifully situated on the banks of the Mississippi River. He married in Cincinnati, in 1835, Mary A. Reahm; had three children—Mary M., Elizabeth and Missouri; the latter died in 1841.

Left: From "The History of Des Moines County – 1879", pages 631-632. Referring to a vineyard & winery in Burlington, IA.

Neeto Keeno

1. "NEW" [Mammals in Iowa Field Guide](#), ISU Extension & Outreach 132 pp. 57 species.
2. [French Chemists turn vineyard waste into more durable plastic](#), 5-25-18 Digital Trends

Show n Tell

Right: Wild grapes (*Vitis riparia*) at full bloom. Note [Grape Flea Beetle](#) larva chewing on leaf in upper right corner. 5-20-18 *mlw*



Left: Marquette vine with most likely [Fusarium merismoides](#) (Fm) feeding on the sap flow from a large pruning wound. This common fungus can be found growing on grapevines and other hardwoods all over the world. Very common in temperate regions. Mostly considered a [saprophyte](#) my most, though it could be a disease organism under special conditions. Probably inoculated by some forest derived soil dust that blew onto the pruning wound. First time I have seen this! *mlw* 5-23-18 anonymous vineyard in WI.



Left: Turtle Dove holding tight on it's next in a St Vincent grapevine at [Penoch Winery](#) – Adel, IA 5-23-18 *mlw*

Right: [Phylloxera crawlers](#) (small orange dots) moving up shoot of Brianna. 5-28-18 NE Iowa



Right: Abound / Malathion EC phytotoxicity to St. Pepin grapes at Runnels, IA. Applied early Sunday, 5-27-18 with an approximate temperature around 67°F and similar dew point temperature. Afternoon temperature reached 98°F that same day. Damage showed up the next day. My guess is that the leaf stomates were wide open in the morning and the “naphthalene” inert ingredients in the malathion insecticide acted as a petroleum oil surfactant. The St. Pepin grapes showed slightly more damage than did the LaCrosse grapes. 5-30-18, *mlw*



Page 14 of [Abound Fungicide label](#):
“*Abound has demonstrated some phytotoxic effects when mixed with products that are formulated emulsifiable concentrates.*”

Notable Quotables

1. *Elemental sulfur, “the oldest of all pesticides”.....is permitted on both conventional as well as organic cropsand represents the most heavily used crop protection chemical in California and Europe.....This study suggests that elemental sulfur use, allowed in both organic and conventional farming, in close proximity to residential areas, may adversely affect children’s respiratory health.*

From: [Elemental Health Perspectives](#)

2. *“Based on these results, steam treatment for 10 minutes should be an effective decontamination method to ensure that at a depth of 8 mm, and perhaps even deeper, the temperature inside the staves is sufficiently uniform and high enough to kill the wine spoilage microorganisms found there.”*

From: [Thermal Inactivation of Wine Spoilage Yeasts to Validate Steam Sanitation Protocols in Wineries](#), April/May 2018 Food Safety Magazine

3. *“A Michigan State University study attempted to determine how well mechanized leaf removal could improve the quality of grapes in the Great Lakes region by comparing the effects of mechanized leaf removal with those of manual methods, on both Merlot (shown*

here) and Pinot Grigio. Results showed improved sugar and anthocyanins, especially with mechanized leaf removal conducted just before bloom.”

From: [Shredding research in Midwest vineyards](#), 5-31-18 Good Fruit Grower

Videos of Interest

1. [Tying Grapevines](#), 2018 Univ. of MN 4:40 min.
2. [Scientists find way to make alcohol from wood](#), 5-24-18 WIVB-TV 1:03 min.
3. [UC Davis 2007 to 2010 Series of archived “Variety Focus” lectures:](#)
 - 2007 Zinfandel – 8 presentations
 - 2008 Cabernet Sauvignon – 9 presentations
 - 2009 Grapes of Iberia – 7 presentations
 - 2010 Sauvignon Blanc – 7 presentations

Marketing Tidbits

1. [Help your sales team sell more wine with a wine sales tool kit](#), 5-29-18 Town Hall Brands

Articles of Interest

1. [Grapevine Shoot Chips: A Novel Alternative to Oak Chips in Winemaking](#), 5-17-18 the academic wino
2. PA: [Grape Disease Control, Part 2](#), 5-18-18 Penn State University
3. CA: [Machines take over for people at Napa vineyard](#), 5-21-18 Capital Press
4. MO: [Meet the Man Who’s Saving The Forgotten Grapes That Saved Europe’s Wine](#), 5-25-18 Nebraska PBS NPR
5. [The Sex Life of Grapes](#), 5-25-18 WineSpeed
6. U.S: [DOJ approves Bayer-Monsanto merger](#), 5-29-18 Farm Futures
7. WI: [Wisconsin’s agriculture agent shortage heralds the end of an era for rural America](#), 5-29-18 NewFoodEconomy.org
8. IA: [More than a hobby, Attorney’s wine business evolved from a garage](#), 5-29-18 Quad City Times. ([Wide River Winery](#) – Clinton, IA)
9. PA: [Botrytis Bunch Rot: Winemaking Implications and Considerations](#), 6-1-18 Penn State University

Calendar of Events

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>

6-7, Intensive Wine Tasting Proficiency Training, ISU Midwest Grape & Wine Industry Institute, Ames, IA. June 1st registration deadline: <http://www.aep.iastate.edu/tasting/>

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, Grape Grower Field Day – [Elmaro Vineyard](#), WI. UW Extension
Info & Registration: ph: 715-538-2311 ext. 376 or E-mail: steve.okonek@ces.uwex.edu

6-(14-16), Comprehensive Elderberry Workshop & Field Tour – Jefferson City, MO. Details: <https://www.facebook.com/events/1486568918138234/>

6-16, Vineyard planting field day at the [Winery at Sovereign Estate](#) – Waconia, MN. with Annie Klodd of UMN Extension. [R.S.V.P.](#) or email isaacsavaryn@gmail.com

6-18, 2-7 p.m. Vineyard Mechanization & Management Workshop at [Tassel Ridge Winery](#), in Leighton, IA with Dr. Richard Smart as keynote speaker. Details here: <https://goo.gl/forms/b1ut397rzUEC6B5r2>

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/>

6-23, Vineyard Mgt Workshop with Dr. Richard Smart at [Soaring Wings Winery](#) at Springfield, NE. Contact: Paul Read 402-472-5136; pread@unl.edu) or Steve Gamet sgamet@unl.edu Details later.

6-25, Canopy Management & Truck Disease workshop with Dr. Richard Smart at the Minnesota Arboretum. Contact Lisa to register: winegroweralliance@gmail.com

6-(28-29), Wine Chemistry Workshop – ISU Food Sciences Building room 1951. 6-20 registration deadline. Registration: <http://www.aep.iastate.edu/wine/>

6-28, 7-17, 8-21; Basic Grape Growing, Wine Making & Marketing workshops from NDSU. Info & registration: 701-857-7679 or Phil.Koapke@ndus.edu

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

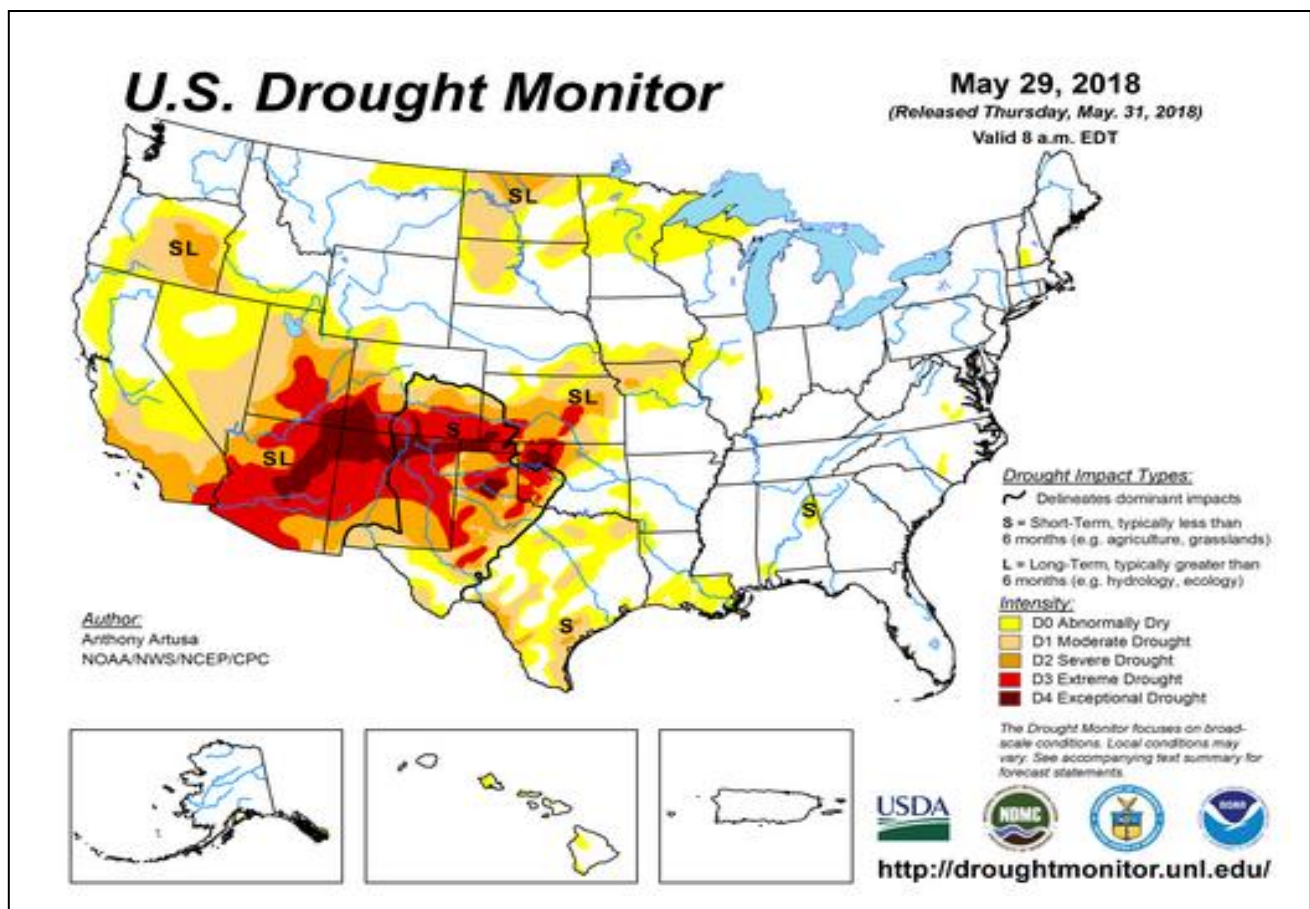
7-16, 1-3:30 p.m. Iowa Wine Growers Association Roundtable - Prairie Crossing Winery, Treynor, IA Catawba and Concord will be shared and discussed. Details: [here.](#)

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

8-(9-19), Iowa State Fair Wine Experience. <https://www.facebook.com/ISFWineExperience/>

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

10-22, 1-3:30 p.m. Iowa Wine Growers Association Winemaker's Roundtable at Covered Bridges Winery in Winterset, IA. LaCrescent & Vignoles will be shared & discussed. Details [here.](#)



[Grapes e-Xtension](#) [Iowa Wine Growers Association](#)

[ISU Viticulture Extension](#) [ISU Midwest Grape & Wine Industry Institute](#)

[ISU 2018 Midwest Fruit Pest Management Guide](#) [Northern Grapes Project](#)

[Missouri Grape & Wine Institute Grape IPM Newsletter](#) [Wisconsin Fruit News](#)

[VESTA \(Viticulture Enology & Science Technology Alliance\)](#)

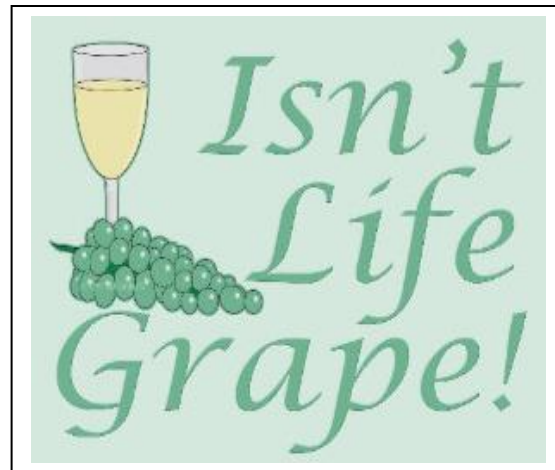
[Dr. Tom Zabadal's YouTube Channel](#)

[Mike White's YouTube Channel](#)

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with 14 Best Practice videos



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