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The ISU Midwest Grape & Wine Industry Institute is HIRING!

The Midwest Grape and Wine Industry Institute (MGWII), based in the department of Food Science and Human Nutrition at Iowa State University seeks to fill a Program Assistant II position. https://fshn.hs.iastate.edu/

The Program Assistant II will provide support for the educational and outreach missions of the institute. Responsibilities include compiling content and editing for training programs, workshops and educational events related to wine production, sensory analysis and fault prevention; preparation of communication materials related to MGWII activities; and assistance with general management of the MGWII operations.
The successful candidate will possess knowledge of wine and the wine industry, excellent written and oral communications skills, strong computer skills, and ability to work independently.

All ISU staff members are expected to interact collegially and in a professional manner and maintain the highest standards of integrity and ethics. Required education and experience include: BS in food science, chemistry, biology, horticulture or related field; Experience in wine-related industry or research; Training or teaching experience; Experience with Drupal or Wordpress. Start date is July 1, 2018 or as soon as possible. This is a one-year term appointment with the potential for renewal.

To apply go to: [https://www.iastatejobs.com/postings/33855](https://www.iastatejobs.com/postings/33855) Only online applications are accepted. Applications submitted by June 20, 2018 will be reviewed. For additional information contact Dr. Ruth MacDonald, ruthmacd@iastate.edu.

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**Marestail A Weed that Keeps Increasing**

“Hey Mike, I have attached a picture of a weed that I just can’t kill and the infestation gets worst every year. What the heck is it and what will kill it?”

Marestail, AKA Horsetail or Canada Fleabane (*Conyza canadensis*) is a native winter or spring annual that can germinate in the fall, then overwinter as a small rosette and can also germinate in the spring. The seeds have an extended germination period that can last through June. The seeds can survive 2-3 years and germinate when conditions are right. They have a very shallow soil germination requirement. Once germinated, these plants can grow 4-6 feet tall and produce up to 200,000 seeds.

Marestail has become a problem in field crops due to its ability to become resistant to herbicides. So far, there are biotypes that have become resistant around the world to Glyphosate (ex. Roundup) – group 9, ALS herbicides (ex. Matrix, Mission) – group 2, Bipyridylumis (ex. Paraquat, Gramoxone), Triazines (ex. Simazine) – group 5 and the Ureas (ex. Diruron) – group 7. Glyphosate and ALS herbicide resistance are the two most common you are going to see here in the Midwest. But…..any continued use of just about any one herbicide and this weed has a high probability of becoming resistant or at least highly tolerant to it under continued use. Rotating modes of action is key, just like we do with fungicides and insecticides.

A planned two application approach is probably the best approach to controlling this weed. I would suggest adding Chateau, Goal, Trellis, Simazine or Diuron to your pre-emergence program followed by a post application of either glufosinate (Rely, Forfeit, Cheetah, Reckon, Interline) or Gramoxone (paraquat). Your post-emergence program needs to be applied before the Marestail exceeds 3-6” tall. Chateau and Goal also have post emergence activity.
Hold that Bung until that barrel cools down. Good Advice!

6-4-18 Hi Mike!

“One quote in the recent issue however caught my attention, the one about the steam.

“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

The 10 minute recommendation can pose a serious safety hazard. As you may know, a common practice is to steam them barrel, and then insert a bung to close it. This pulls a vacuum, and actually draws wine out of the pours. The bung is removed after a time, and then in many cases the barrel is rinsed with cool water to bring the temperature back down.

But back to the safety hazard: if the barrel is steamed for any more than 4 minutes, and a bung inserted, the vacuum can be strong enough to collapse the barrel. This can be extremely violent! At my last job a few years back, we were warned about this by another winemaker, but the warnings were not well heeded. One day, the crew was not paying enough attention to steam times, and the barrel head collapsed, ricocheted off the other head inside, flew back out of the barrel, and slammed into the tank in front of it. We were extremely lucky that no one was in the way, because they could have been gravely injured. We then set the upper steaming limit on 2 minutes per barrel.

I suppose that steam could be applied for 10 minutes, but if bungs are inserted immediately after as is common practice, you better take cover!

Anyway, forgive the intrusion but I had to say something. I hope all is well!

Best regards,

Michael Moyer, Director, Wine and Viticulture Program
Lake Michigan College, 269-927-8617 or MMoyer@lakemichigancollege.edu
www.lakemichigancollege.edu
Results from the 2018 Indy International Wine Competition

The 27th annual INDY International Wine Competition has held on June 6-7 in the Purdue University Memorial Union ballrooms. The Purdue Wine Grape Team hosts this event. Forty-six judges from around the U.S. evaluated over 1,700 wines from around the world. You can see a picture of all the judges on the Indy International Wine Competition facebook page.

Iowa and our neighbors brought home the following awards:

<table>
<thead>
<tr>
<th>State</th>
<th>Double Gold</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
<th>Best of Class</th>
</tr>
</thead>
<tbody>
<tr>
<td>Illinois</td>
<td>6</td>
<td>14</td>
<td>33</td>
<td>19</td>
<td>2</td>
</tr>
<tr>
<td>Iowa</td>
<td>2</td>
<td>12</td>
<td>11</td>
<td>6</td>
<td>4</td>
</tr>
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<td>Kansas</td>
<td>-</td>
<td>2</td>
<td>4</td>
<td>2</td>
<td>-</td>
</tr>
<tr>
<td>Minnesota</td>
<td>2</td>
<td>7</td>
<td>13</td>
<td>9</td>
<td>2</td>
</tr>
<tr>
<td>Missouri</td>
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<td>24</td>
<td>9</td>
<td>3</td>
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<td>Nebraska</td>
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<td>2</td>
<td>4</td>
<td>4</td>
<td>-</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>5</td>
<td>11</td>
<td>18</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Total</td>
<td>22</td>
<td>64</td>
<td>111</td>
<td>60</td>
<td>17</td>
</tr>
</tbody>
</table>

Special congratulations to Dakota Sun Gardens Winery at Carrington, ND for winning “Winery of the Year”.

Complete details: http://www.indyinternational.org/

Results from the 2018 Pacific Rim International Wine Competition

The Pacific Rim International Wine Competition was founded in 1985 at the National Orange Show Fairgrounds in Southern California. This year’s judging was held April 18th to 20th. Of the 30 judges, 26 were from the west coast, primarily California with four others from LA, MO, TX and WA DC. Of the 1,000+ wineries that submitted samples from around the world this year, 756 received 1,627 awards.

Eleven wineries from Iowa and our neighboring states entered this year’s competition. Here is how Iowa and our neighbors did at this competition:

<table>
<thead>
<tr>
<th>State</th>
<th># Wineries</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
<th>Best of Class or Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>KS</td>
<td>1</td>
<td>1</td>
<td>4</td>
<td>-</td>
<td>2</td>
</tr>
<tr>
<td>IA</td>
<td>1</td>
<td>3</td>
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<td>3</td>
<td>3</td>
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<td>MO</td>
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<td>9</td>
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<tr>
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<td>1</td>
<td>-</td>
<td>2</td>
<td>1</td>
<td>-</td>
</tr>
<tr>
<td>WI</td>
<td>3</td>
<td>-</td>
<td>6</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>Total</td>
<td>11</td>
<td>14</td>
<td>29</td>
<td>15</td>
<td>14</td>
</tr>
</tbody>
</table>

Check out the wineries who won here: http://pacificrimwinecomp.com/
**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.


**Commercial Wine:** July 1 entry deadline. 2 bottles & $25 per entry


Open to Iowa wines and beer only. As always, medal winners will be on exhibit at the [Wine Experience](https://www.iowastatefair.org/upl/downloads/competition/premium-books/commercial-wine-23.pdf) at the Iowa State Fair.

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

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**2018 International Cold Climate Wine Competition**

**What:** The 10th annual Cold Climate Wine Competition will be held on August 15th, 2018 at the Minnesota Landscape Arboretum.

**Discount entry deadline:** July 1st  
**Final entry deadline:** August 7th

**Details:**  

**FREE: Precision Viticulture at a Glance – Webinar Series**


**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/](https://www.efficientvineyard.com/webinar-registration/)

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**Millerandage** (or *shot berries, hens and chicks* and *pumpkins and peas*) is a potential [viticultural hazard](https://www.efficientvineyard.com/webinar-registration/) problem in which *grape* bunches contain berries that differ greatly in size and, most importantly, maturity. Its most common cause is cold.
**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  
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](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**.

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**Check out the Iowa Wine Growers Association Classified Ads:**  
[https://www.iowawinegrowers.org/media-resources/classified-ads](https://www.iowawinegrowers.org/media-resources/classified-ads)

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**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.*

*Complete Details:* [http://thegrapevineexpo.com/](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:**

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**Top 10 Wine Grapes in the U.S.**

1. Chardonnay (w)   2. Cabernet Sauvignon (r)   3. Pinot Noir (r)
4. Merlot (r)   5. Zinfandel (r)   6. Syrah (r)
7. Pinot Gris (w)   8. French Colombard (w)   9. Sauvignon blanc (w)
10. Rubired (crossing between Tinta Cão and Alicante Ganzin with pigmented juice)

Details: [The 10 Most Popular Wine Grapes in the U.S.](https://www.forbes.com/sites/6818-18), 6-8-18 Forbes

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**6-23, Richard Smart Viticulture Workshop – Soaring Wings Vineyard, NE**

**Agenda**

- 9:00 a.m. – Registration
- 9:30 a.m. - Welcome to Soaring Wings - Jim Shaw, Soaring Wings Co-owner and Winemaker
- 9:40 a.m. – Lecture by Richard Smart (aka, “The Flying Vine Doctor”) – Canopy Management for Optimum Yield and Fruit Quality
- 10:50 a.m. – Paul Read, UNL Viticulture Program – Crop Estimation and Adjustment
- 11:20 a.m. – Mike White, Iowa State University Viticulture Specialist – Dealing with Herbicide Drift
- 11:55 a.m. – lunch, informal discussions among attendees, our hosts, Dr. Smart
and other experts in attendance

· 1:00 p.m. – Excursion into the vineyards for discussion of vineyard highlights, including vine recovery from herbicide damage, bud survival on Syrah and Chambourcin, promising new cultivars (Petite Pearl and Frontenac Blanc), trellis makeovers and more

· 2:30 p.m. – Optional Winery tour

Cost: $20 each, includes lunch

Sponsored by: UNL Viticulture Program

Register by calling: Paul Read (402-472-5136 or 402-540-9309) or by email pread@unl.edu or sgamet@unl.edu

Corklins: phenolic compounds that are naturally present in cork stoppers will migrate into wine in a linear fashion over time to form new compounds, and such compounds have been shown to reduce color deterioration and astringency in wine.

From: Compounds called Corklins found in cork-stoppered wines, 6-7-18 the drinks business

6-24, Vineyard Mgt. with Dr. Richard Smart – Round Lake Vineyards, MN

What: Hands-on, in the vineyard workshop with Dr. Richard Smart. Discussions will be centered on Canopy Management, Improving Yields and Grapevine Nutrition.

Sponsored by: Round Lake Vineyards & Winery and the Minnesota Grape Growers Association

Details & Registration


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/](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.

**Blasts from the Past**

Right: The History of Des Moines County - 1879, Referring to a vineyard & winery in Burlington, IA.

Right: This was the first introduction of Dr. Murli Dharmadhikari to Iowa when he brought his staff from Southwest Missouri University (now Missouri State University) up to Des Moines for a Wine 101 class. “Not a Clue” would be an overstatement for most of us in this group!

Murli later was hired by Iowa State University in June of 2005 and became the director of the ISU Midwest Grape & Wine Industry Institute in Sept. of 2006. Murli retired in January of 2016.  

**Neeto Keeno**

1. “NEW” [Electric Tapener](http://zenport.com) from Zenport.
Show n Tell

Left: Early season leaf lesions of Phomopsis on the older leaves of Petite Pearl. Phomopsis is primary an early cool and wet season disease. Note that new leaves show no lesions. Birdseye round lesions destroyed the leaf tissue causing the infected tissue to drop out of the leaf. 6-2-18 Northeast Iowa. Anonymous.

Right: Jorene King (L) of Wines of Iowa in Valley Junction of West Des Moines, IA and Nicole Eilers (R), Marketing Director of the Iowa Wine Growers Association working IWGA both at the Des Moines winefest lawn party held at Jasper Winery in Downtown Des Moines. 6-3-18 mlw

Left: Everyone who attended the Des Moines winefest lawn party received a free wine glass. Over 700 people attended this event. Good weather, good wine, good music, good food, good beer and grape stomping really helped out the attendance. 6-3-18 mlw

Right: Poor pollination of LaCrosse grapes. Most likely from 2,4-D drift at blooming. 6-11-18 Western Iowa, mlw
Below: Aerial Phylloxera on Husain Kelin Barmak, AKA “Lady Finger grape” leaves. This is an old Central Asian white *Vitis vinifera* table grape with long slender grapes. 6-4-18 Natalia from Ukraine,

Right: Stink Bug nymphs, most likely the very common green stink bug (*Chinavia halaris* -Say) that just hatched out of their egg sacks on a Petite Pearl Leaf – Winterset, IA. Green stink bug eggs hatch about 1 week after being laid. Their entire life cycle lasts around 35 to 40 days with only one generation per year (*univoltine*). Green Stink Bugs can damage grapes by sucking juice out of grapes. Very seldom if ever seen in economic damaging numbers here in the Midwest. 6-11-18 mlw

Left: Hail damaged berries on Frontenac Blanc grapes – Winterset, Iowa 6-11-18 mlw

Right: The are back and they are EARLY! A grape grower in Southwest Iowa shot this picture of an adult Japanese Beetle. The first report I received last year was on June 16th. Get ready, the swarms will be emerging in about 2 weeks. 6-11-18
1. “Florida, California and Texas lawmakers have urged the Senate Agriculture Committee to increase funding for specialty crop research in the 2018 Farm Bill……Senators Dianne Feinstein and Kamala Harris, both California Democrats, John Cornyn, R-Texas, Bill Nelson, D-Fla., and Marco Rubio, R-Fla., signed the letter.

From: Senators urge increase in specialty crops research, 6-4-18 The Packer

2. “Storing wine on its side won't prevent corks drying out, and may even accelerate their degeneration, according to Amorim’s director of R&D, Dr. Miguel Cabral.”

From: Storing Wine on It’s side is Nonsense, says Scientist, 6-11-18 the drinks business

Videos of Interest

1. How to open a wine bottle with a string, 12-2-14, 1:41 min

2. Dr. Richard Smart Lifetime Achievement Award, 10-8-12, 11:46 min.
**Marketing Tidbits**

1. “Walmart has introduced Winemakers Selection, a new private label wine collection, in about 1,100 stores across the country. The new line includes 10 private label wines sourced from wineries in California, France and Italy….. most of the wine retail for $11 and drink like a $30 bottle.”

   From: [Walmart raises a glass with private label wines](https://www.fooddive.com/articles/walmart-raises-a-glass-with-private-label-wines-6418), 6-4-18 FoodDive

**Articles of Interest**


   (Learn about the connection between Wollershiem Winery and Sonoma’s Buena Vista, considered by many to be California’s first premium wine estate.)

2. [The Quest to Grow the First Great American Wine Grape](https://www.smithsonianmag.com/science-nature/quest-grow-first-great-american-wine-grape-180969934/), 6-5-18 Smithsonian.com

3. [Spotted Lattternfly found in Virginia Grapes](https://www.growingproduce.com/2018/06/spotted-larvenfly-found-in-virginia-grapes/), 6-5-18 Growing Produce

4. [Germany’s Bayer closes $63 billion Monsanto takeover, plans to drop US company's name](https://www.cnbc.com/2018/06/08/germanys-bayer-closes-63-billion-monsanto-takeover-plans-to-drop-us-companys-name.html), 6-8-19 CNBC

5. PA: [Viticultural considerations during bloom and early fruit development](https://www.pennstatewine.com/article/viticultural-considerations-during-bloom-and-early-fruit-development), 6-8-18 Penn State University


**Calendar of Events**

6-16, Vineyard planting field day at the [Winery at Sovereign Estate](http://www.sovereignestatewinery.com/) – Waconia, MN. with Annie Klodd of UMN Extension. [R.S.V.P.](https://www.umn.edu/) or email [isaacsavaryn@gmail.com](mailto:isaacsavaryn@gmail.com)

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


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

6-24, Vineyard Mgt Workshop with Dr. Richard Smart at Round Lake Vineyards at Round Lake Minnesota. [Details & Registration](http://www.roundlakevineyards.com/).
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

7-16, 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.


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.

Annual Rainfall Though 6-14-18 https://www.agweb.com/weather/cumulative-rainfall/
Circulation of recipients in AZ, CA, CO, CT, DE, FL, GA, OH, OK, IA, IN, IL, KS, KY, MA, MD, ME, MI, MN, MO, MS, MT, NC, ND, NE, NH, NJ, NM, NV, NY, OK, OR, PA, SD, TX, VA, VT, WA, WA DC, WI, Australia, Brazil, Canada, Chile, France, India, Norway, Pakistan, Spain, Sweden, Turkey, Ukraine & U.K.

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Midwest Grape & Wine Industry Institute
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