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11-10, Intensive Wine Tasting Proficiency Training – ISU, Ames

FREE 11-15, 6 p.m. Minnesota Season Wrap-up Webinar

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1-(25 & 26), KC Cellarmasters Amateur Wine Competition

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NOAA December – February U.S. Temperature Outlook 10-18-18

11-20, Deadline to Apply for Perennial Crop - Crop Insurance

SAINT PAUL, Minn., Oct. 19, 2018 — USDA’s Risk Management Agency (RMA) reminds Iowa, Minnesota, and Wisconsin producers that the final date to apply for crop insurance for perennial crops such as apples, cranberries, and tart cherries is November 20 for the 2019 crop year. Current policyholders who wish to make changes to their existing coverage also have until the November 20 sales closing date to do so.

Federal crop insurance is critical to the farm safety net. It helps producers and owners manage revenue risks and strengthens the rural economy. Producers may select from a number of coverage options, including yield coverage, revenue protection, and area risk policies.

Producers are encouraged to visit their crop insurance agent soon to learn specific details for the 2019 crop year. Agents can help producers determine what policy works best for their operation and review existing coverage to ensure the policy meets their needs.
Crop insurance is sold and delivered solely through private crop insurance agents. A list of crop insurance agents is available at all USDA Service Centers and online at the RMA Agent Locator. Farmers can use the RMA Cost Estimator to get a premium amount estimate of their insurance needs online.

For more information about crop insurance and the modern farm safety net, visit www.rma.usda.gov.

Contact: Duane Voy 651-290-3304, duane.voy@rma.usda.gov

**MS / PhD Graduate Research Opportunity at Brock University – Canada**

**What:** Graduate research opportunity posted on 11-2-18 working with Yeast, acids and “sweet/honey” off-flavors in Pinot noir sparkling and still red wines.

**Where:** Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University – St. Catharines, Ontario, Canada

**Supervisor:** Dr Belinda Kemp, Senior Scientist, Oenology is looking for an enthusiastic student for a funded position at the MSc level with the ability to transfer into the PhD program. A PhD student who has achieved an MSc and wishes to progress to a PhD student is also welcome.

**Full Details:** [https://brocku.ca/ccovi/2018/11/02/graduate-research-opportunity/](https://brocku.ca/ccovi/2018/11/02/graduate-research-opportunity/)

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**How Much Fertilizer is taken up to produce a ton of grapes?**

Reported values for the total nutrient uptake and removal of grape can vary. This is likely caused by differences in variety, rootstock, yield, and possibly in data collection methods. The values below are similar to other generally accepted and reported values for total uptake, but somewhat lower than some reports for crop removal of the macronutrients (N, P2O5, K2O).

**Approximate lbs. of nutrient update per ton of grapes produced.**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>B (boron)</td>
<td>0.003</td>
</tr>
<tr>
<td>Ca (calcium)</td>
<td>11.8</td>
</tr>
<tr>
<td>Cu (Copper)</td>
<td>0.0052</td>
</tr>
<tr>
<td>Fe (Iron)</td>
<td>0.02</td>
</tr>
<tr>
<td>K2O (potash)</td>
<td>12.0</td>
</tr>
<tr>
<td>Mg (magnesium)</td>
<td>1.2</td>
</tr>
<tr>
<td>Mn (Manganese)</td>
<td>0.004</td>
</tr>
<tr>
<td>N (nitrogen)</td>
<td>6.8</td>
</tr>
<tr>
<td>P2O5 (phosphate)</td>
<td>2.8</td>
</tr>
<tr>
<td>Zn (zinc)</td>
<td>0.02</td>
</tr>
</tbody>
</table>

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*Need answers to your commercial wine making questions or grape & wine lab testing services. Contact the ISU Midwest Grape & Wine Industry Institute. We have a highly qualified staff and wine analytical lab that can help.*

[https://www.extension.iastate.edu/wine/](https://www.extension.iastate.edu/wine/)
According to the IFA *World Fertilizer Use Manual*, “Stems and leaves, which are re-incorporated in the soil account for about 70% of the N uptake and 60% of the P2O5 and K2O, so the net removal in the harvest is clearly much smaller”. While this may be true, nutrients contained in plant residue may not be completely re-cycled in time to fully benefit the next crop.

Based on the above estimate of nutrient recycling, the net removal of N, P2O5, and K2O per ton of grapes would be as follows…

<table>
<thead>
<tr>
<th>Net Macronutrient Removal Lbs. / Ton of Grapes</th>
</tr>
</thead>
<tbody>
<tr>
<td>N</td>
</tr>
<tr>
<td>2.0</td>
</tr>
</tbody>
</table>


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**Wollersheim Winery** sits on a scenic hillside across the Wisconsin River from Prairie du Sac, Wisconsin. In the 1840s, the Hungarian nobleman Agoston Haraszthy discovered the sloped land where the winery sits today, and planted it with grapevines.

In the 1850s and '60s, Agoston Harazsthy, a Hungarian soldier, merchant and promoter, made several trips to import cuttings from 165 of the greatest European vineyards and planted them in California. He founded **Buena Vista Winery** in Sonoma and promoted vine planting over much of Northern California.

Agoston Haraszthy is considered the founder of the California wine industry.

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**11-(4-6)-18, 2018 Vindemia Conference – Nebraska City, NE**

**What:** Vindemia Grape and Wine Conference in Nebraska City, NE presented by the Nebraska Winery and Grape Growers Association. Vindemia’s Latin root literally means ‘grape gathering’.

**When:** Sunday to Tuesday, November 4-6, 2018

**Where:** Arbor Day Lied Lodge and Conference Center, 2700 Sylvan Rd Nebraska City, NE 68410

**Contact:** Lori Paulsen at 402-310-7264 or lpaulsen@nebraskawines.com

**Complete details & registration:** [https://vindemiane.com/](https://vindemiane.com/)
The Agusta American Viticultural Area (AVA) surrounding the area around the town of Augusta, Missouri, was the first recognized AVA, gaining that status on June 20, 1980. As of June 2018, there were 242 AVAs in the United States.

The boundaries of AVA’s are defined by the Alcohol and Tobacco Tax and Trade Bureau (TTB) of the United States Department of the Treasury.

11-10, Intensive Wine Tasting Proficiency Training – ISU, Ames

What: Intensive Wine Tasting Proficiency Training. Participants will learn a variety of skills in wine evaluation. The workshop begins with the major components in wine. Exercises will be completed in white and red wine aroma identification, varietal identification, wine flaws and faults, and consistency in scoring among others. This workshop is aimed at a variety of participants. Winery & vineyard employees and sales room staff, restaurant service workers and wine enthusiasts!

When: 9 to 5 p.m. Saturday, Nov. 10th, 2018

Where: Iowa State University, Food Sciences Building, Room 2311

Who: ISU Midwest Grape and Wine Industry Institute staff

Cost: $60 per participant (includes lunch and materials), IQWC members can send participants/year for free.

Registration Link & Course Details: http://www.aep.iastate.edu/tasting/

Registration Deadline: Friday, November 2, 2018 @ midnight

Contact: Sarahi Trejo (new MGWII Program Assistant) strejo@iastate.edu

Note: IQWC Members can send 2 winery employees each year for free!

FREE 11-15, 6 p.m. Minnesota Season Wrap-up Webinar

Please join us from the comfort of your computer screen on November 15 at 6:00pm, for a free webinar to re-cap the 2018 season and prepare for the winter. What challenges did we tackle, what went well, and what should growers think about going into 2019? This one-hour webinar will cover these topics and leave plenty of time for questions and comments.

Webinars are easy to join! Just click on this link by 6:00pm on Nov. 15, and it will lead you into the webinar.
For more information on the webinar, or to listen by phone, click here.

Hosted by the University of Minnesota Extension and U of MN Grape Breeding and Enology, with collaboration from the Southern Minnesota Wine Growers Alliance.

Lisa Smiley, Southern Minnesota Wine Grower Alliance
winegroweralliance@gmail.com or 651-492-5393

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Boston-born Ephraim Bull developed the Concord grape in 1849 on his farm outside of Concord, NY. In 1853, Mr. Bull felt ready to put the first bunches of his Concord grapes before the public -- and won a prize at the Boston Horticultural Society Exhibition. From these early arbors, fame of Mr. Bull’s (“the father of the Concord grape”) Concord grape spread world-wide, bringing him up to $1,000 a cutting, but he died a relatively poor man. The inscription on his tombstone states, “He sowed--others reaped.”

From: Concord Grape Association

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11-(18-19), 18th Annual Iowa Organic Conference – Iowa City, IA

What: The 18th annual Iowa Organic Conference is a joint effort between Iowa State University and the University of Iowa Office of Sustainability, will be held on Nov. 18-19 in Iowa City. Producers and experts from across the country will share tips for transitioning into organic production and methods to enhance organic operations.

When: Sunday & Monday, November 18-19, 2018

Where: University of Iowa Memorial Union, 125 North Madison Street, Iowa City, Iowa

Sponsored by: The 18th annual Iowa Organic Conference is a joint effort between Iowa State University and the University of Iowa Office of Sustainability.

Cost: Early Registration:$100 and late registration (after Nov. 11): $120

Hotel rooms are available at the Iowa House Hotel for Sunday, Nov. 18. Guests may access room reservations by going to https://iowahousehotel.com and entering group #1280, or calling the hotel at 319-335-3513 and mentioning the Iowa Organic Conference.

For additional conference information and directions to the conference, visit the 2018 Iowa Organic Conference webpage or contact Kathleen Delate at kdelate@iastate.edu or 515-294-5116.

Complete information: https://register.extension.iastate.edu/iowaorganic
12-11, Northern Grapes Project Webinar – Grapevine Trunk Diseases

**What:** 1 hour webinar dealing with the fungi that cause Grapevine Trunk Diseases (GTD’s), how they spread, and how they are managed.

**When:** Noon (Central Standard Time)  
Tuesday, December 11, 2018

**Who:** Dr. Jose Urbez-Torres; Research Scientist  
*Agriculture and Agri-Food Canada*  
*Summerland Research and Development Center*, British Columbia, Canada

**What:** Grapevine trunk diseases (GTD’s) are caused by a large number of different fungi and cause important economic losses to the grape and wine industry worldwide. They are currently considered one of the major threats to the industry’s future economic sustainability. Accordingly, research efforts have been primarily focused on better understanding GTD to find best control strategies. This presentation will give an overview on the research conducted on GTD during the past decade and will highlight the importance of understanding their etiology (causal organisms) and epidemiology (spread) in specific geographical regions to develop chemical, biological, and cultural control strategies against these diseases.

**Registration:** You need to pre-register to attend. Registrants will receive a link and reminder 1-2 days before the presentation.

Register at: [December 11 Northern Grapes Webinar: Trunk Diseases](https://cornell.zoom.us/webinar/register/WN_h8Xr3ruCQz-9mW3oSHPNYg)

Timothy E. Martinson, Ph. D. Extension Associate  
Cornell University Statewide Viticulture Extension Program  
[tem2@cornell.edu](mailto:tem2@cornell.edu), office: 315-787-2448, mobile: 607-592-2616  
[https://hort.cals.cornell.edu/people/timothy-martinson](https://hort.cals.cornell.edu/people/timothy-martinson)

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The first unfermented grape juice known to be processed in the United States was by a Vineland, New Jersey dentist, Dr. Thomas Welch in 1869. Dr. Welch, his wife and 17-year old son, Charles, gathered 40 pounds of Concord grapes from the trellis in front of their house. In their kitchen, they cooked the grapes for a few minutes, squeezed the juice out through cloth bags, and poured the world’s first processed fresh fruit juice into twelve quart bottles on the kitchen table.

From: [Concord Grape Association](https://www.concordgrape.com)
In the century following the introduction of Concord grapes, more of these purple slip-skin grapes were sold than all other species combined. Today, growers harvest more than 336,000 tons in the U.S. Washington State grows the largest number, followed by New York, Michigan, Pennsylvania, Ohio and Missouri.

From: Concord Grape Association

### 1-(25 & 26), KC Cellarmasters Amateur Wine Competition

**What:** 20th Annual Wine Classic Competition. Separate judging of wine kits and original sources.

**When:** Friday & Saturday, January 25 & 26, 2019

**Where:** Strawberry Hill Museum, 720 N 4th St.
Kansas City, Kansas 66101

**Entries will be received:** between Jan 2-12, 2019

**Cost:** $10 / wine and $1 / label  
**Full details:** & entry forms: [http://www.cellarmasters.org/](http://www.cellarmasters.org/)

### 3-(24-28), UC Davis Wine Executive Program

**What:** The World’s Premier Wine Industry Executive Education Program. Presented by the Graduate School of Management and Department of Viticulture & Enology.

**When:** Sunday to Thursday, March 24-28, 2019

**Where:** UC Davis Campus – Davis, California

**Cost:** $5,000 Early bird rate through 1-31-19.

**Complete Details:** [https://gsm.ucdavis.edu/wine-executive-program](https://gsm.ucdavis.edu/wine-executive-program)

### 7-(12-17)-20 International Cool Climate Wine Symposium - Canada

**What:** Leading research scientists and industry professionals including winemakers and grape growers from around the world will gather in St. Catharines, Ontario, Canada to discuss the challenges and opportunities of cool climate grape and wine production at the 10th International Cool Climate Wine Symposium (ICCWS).
**When:** Sunday to Friday, July 12-17, 2020

**Where:** Cold Climate Oenology & Viticulture Institute at Brock University – St. Catharines, Ontario, Canada.

**Complete Details:** [http://iccws2020.ca/](http://iccws2020.ca/)

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The Mother Vine is a 400-year-old muscadine grape vine that grows in the sandy soils of Roanoke Island in North Carolina. It is believed to be the oldest cultivated grapevine in North America and was likely planted by members of the Croatan Tribe or early English settlers.

From: North Carolina State Extension

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**Neeto Keeno**

1. *Chateau Hough, Cleveland, OH inner city winery*, 10-17-18, 5 abc news. 3:16 min.

2. *My Wine Society, free phone APP*. A closed community where wine enthusiasts can interact, share, and be rewarded.


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**Show n Tell**

Right: **Dr. Renee Terrell Threlfall** visited the ISU campus and gave a presentation on the Arkansas juice and wine industry, grape breeding research at the University of Arkansas and reviewed the wine and juice analysis research she does there. A very good presentation. 10-31-18 mlw

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**Blast from the Past**

Right: The Odd Fellows Hall in Indianola, IA. Many consider this as the place where the start of the Iowa Native Wine industry really began. On February 19th, 2000 approximately 120 people showed up to hear about getting started in a vineyard & winery business. William Brown – Leon, IA; Ron Mark of Summerset Winery and Paul Tabor of Taber Home Winery hosted this meeting. *It was quite a meeting!* mlw
Notable Quotables

“Sour rot champion: Tie – Sauvignon Blanc and the hybrid Petite Pearl. SB ripens early enough that it is smack in the middle of peak fruit fly season. Ditto for Petite Pearl, plus the birds hammer this variety”

From: Comments from Alice Wise at from her vineyard at the Long Island Horticultural Research & Extension Center at Riverhead, NY, 10-19-18 Veraison to Harvest, Cornell Newsletter.

11-18-18 is National Apple Cider Day. It is also the anniversary of when William Tell shot an apple from his son’s head in 1307.

From: Foodimentary

Marketing Tidbits

1. “Wine in cans is currently seeing massive growth in the US: between June 2017 and June 2018 sales of canned wine grew by 43%, and the market is now worth $45 million.”

From: Wine in Cans is Massively Popular in the U.S. 10-13-18 Business Insider

2. What it takes to Build a Strong Wine Brand – Differentiation, 10-18-18, Town Hall Brands


4. Right: From “62% of Americans spend $8 to $15 for a bottle of wine (Only 6% for $21+). 11-2-18 Lewis Perdew


Videos of Interest

1. IA: Iowa Native Wine Sales to Retailers, 9-4-18 Iowa Alchohol Beverages Division, 16:48 min.

2. MO: Missouri Wine Country Harvest, 9-19-18 MissouriWine, 1:22 min

3. SD: Wine O Wednesday #7– Red Ass Rhubarb, 10-24-18 Atalas Medstaff, 6:53 min. (Most award winning wine in South Dakota)

**Articles of Interest**

1. IA: *Wilson’s Orchard Purchases Sutliff Cider*, 9-8-18 KCJJ 1630
3. AU: *Vineyards hit by herbicide drift*, 10-24-18 Balonne Beacon
4. WA: *Good to Know: Biocontrol for bunch rot*, 10-25-18 Good Fruit Magazine
5. *Cruel-Climate Winemaking at 40° Below zero*, 10-25-18 Wine Spectator (article about the Wine Diamonds film)
6. PA: *Understanding Difficult Malolactic Fermentations*, 10-26-18 Penn State
7. MD: *Spotted Lanternfly Spreading its Wings to Maryland*, 10-31-18 Growing Produce

**Calendar of Events**

11-(4-6)-18, Vindemia Conference – Arbor Day Lodge, Nebraska City, NE. Complete details & registration: [https://vindemiane.com/](https://vindemiane.com/)


11-15, 6 p.m. Minnesota Grape Season Wrap-up Webinar. FREE. UMN & SMWGA. Just click on this link by 6:00pm on Nov. 15, and it will lead you into the webinar. For more information on the webinar, or to listen by phone, click here.

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12-11, Northern Grapes Project 1 hour FREE webinar on Grapevine Trunk Diseases. Registration: [https://cornell.zoom.us/webinar/register/WN_h8Xr3ruCQz-9mW3oSHPNYg](https://cornell.zoom.us/webinar/register/WN_h8Xr3ruCQz-9mW3oSHPNYg)

**2019 Events**

1-(4-5), Kansas Grape Growers & Winemakers Association at the *Doubletree by Hilton – Lawrence, KS*. Details later: [https://www.kansasgrapesandwines.com/](https://www.kansasgrapesandwines.com/)

1-(27-29), Wisconsin Fresh Fruit & Vegetable Conference - Kalahari Resort, Wisconsin Dells, WI. [https://10times.com/wisconsin-fresh-fruit-vegetable-conference](https://10times.com/wisconsin-fresh-fruit-vegetable-conference)


1-(29-31), Unified Grape & Wine Symposium at the Sacramento Convention Center. Online registration begins Oct. 23, 2018 here: [https://www.unifiedsymposium.org/](https://www.unifiedsymposium.org/)

1-(15-19), Norwest Michigan Orchard & Vineyard Show at the Grand Traverse Resort – Acme, MI. Details later: [http://msue.anr.msu.edu/events/](http://msue.anr.msu.edu/events/)


1-(27-29), Wisconsin Fresh Fruit & Vegetable Conference, Kalahari Resort & Convention Center at the Wisconsin Dells. Details later: [https://www.wisconsinfreshproduce.org/upcoming-events/](https://www.wisconsinfreshproduce.org/upcoming-events/)


2-(16-18), [Iowa Wine Growers Association Annual Conference](https://www.winemag.com/2018/09/27/craft-distilleries/) at the FFA Enrichment Center located on the DMACC Campus – Ankeny, IA.


3-(4-5), International Vine Expo at the Jacob K. Javits Convention Center in NY, NY. Best opportunity for U.S. importers, distributers, sommeliers and other trade professionals to meet hundreds of international producers in one location: [https://www.vinexponeyork.com/](https://www.vinexponeyork.com/)

3-(6-8), Show Me Grape and Wine Conference and Symposium, Hampton Inn & Suites at the University of MO, Columbia, MO. Details later here: [http://gwi.missouri.edu/](http://gwi.missouri.edu/)

3-(19-21), License to Steal at the Eastern Winery Exposition – Syracuse, NY. Details later here: [http://nationalwinemarke](http://nationalwinemarke/t.com]

3-(19-21), Eastern Winery Exposition – Syracuse, NY. Details later here: [https://easternwineryexposition.com/](https://easternwineryexposition.com/)

4-17, [Clark Smith](https://www.winemag.com/2018/09/27/craft-distilleries/) workshop at Iowa State University. Details later.


**2020 Events**
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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NOAA December – February U.S. Temperature Outlook, 10-18-18

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