Northwest Missouri’s Jowler Creek Winery Wins Gold for Sustainability

On January 4th, 2019, Jowler Creek Winery was one of five international gold medal winners for their sustainable wine growing practices from the Botanical Research Institute of Texas. They entered an Estate grown Norton wine. Some of the sustainable practices they are using in their vineyard and winery include:

- Sheep grazing in the vineyard
- Chickens grazing in the vineyard

2018 Annual Iowa Native Wine Sales, Production & Inventory Report

38.74% retail  61.26% wholesale  312,320 gallons sold  335,012 gallons produced
103 wineries selling wine  6.46% Iowa market share  $334,828 wine excise tax
19 native Iowa wineries (24.3%) sold 80% of the native Iowa wine
Approximate 21+ per capita consumption: Iowa = 2.14 gallons

See entire 7 page report [HERE](#).

Notable Quotables

FREE: 3-7, Oxygen Mgt. – How to Extend Wine Shelf Life - Webinar
3-23, Vineyard Field Day – Chankaska Creek Ranch & Winery Marketing Tidbits  Notable Quotables
Videos of Interest  Neeto – Keeno  Blast from the Past
Articles of Interest  Calendar of Events  Classified Ads
Colleen & Jason Gerke (owner-operators of Jowler Creek Winery) spoke at the 2013 Iowa Wine Growers Association Conference about their sustainable practices. Congrats to both of them for winning this great award.  DETAILS  

### Hot off the Press: New 2019 – 2020 VineSmith Spray Guides

The **2019-2020 WineGrape Spray Guides** from VineSmith are now available. This set of unique at-a-glance posters contains all the information you need to quickly and easily select the best fungicides, insecticides and herbicides for your vineyard. These posters will save you countless hours of time planning and tracking your spray program. The information will also help you comply with all the many EPA pesticide application and worker safety rules we all deal with.

New to the 2019-2020 guides are:10 new fungicides, 4 new insecticides, 1 new herbicide, 1 new pest: Spotted Lanternfly, spray adjuvant requirements and regional restrictions for each product.

The 2019-2020 guides include a fungicide guide poster, insecticide guide poster, herbicide guide poster and a "Planning a Vineyard Pest Management Program" booklet. This is the best set of winegrape spray guides I have ever used or have been able to find. Many other vineyard operators who have purchased these in the past agree with me. There is nothing else like them on the market.  

**Cost:** $64 plus shipping.  
**Complete Details:** [http://www.vinesmith.com/spray-guides/](http://www.vinesmith.com/spray-guides/)

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**Senate Bill to Proclaim Chambourcin & Vigoles as the Official State Red & White Wine Grape Varieties of Kansas.**  
DETAILS

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**“Homeplate” – New Organic Non-selective Burndown Herbicide**

**Homeplate** is an Organic Materials Review Institute (OMRI) listed, non-selective, broad-spectrum, fatty acid burndown herbicide that works as a foliar contact spray to control a wide variety of weeds. Homeplate is a non-systemic Total Vegetation Killer labeled for use in all crops, including outdoor and protected crops. It is rainfast within three hours and
achieves total kill within 12 hours to 72 hours depending upon environmental conditions. In addition to burndown, Homeplate is flexible with uses in direct and shielded sprays, pre-plant applications, post-harvest sprays, as well as for sucker control.

Homeplate contains a blend of 44 percent caprylic acid and 36 percent capric acid as its active ingredients. It is fast-acting and features a unique mode of action that kills only plant leaves and shuts down photosynthesis. A solution of 3% is recommended for weeds less than 5” tall, a 3-6% solution for larger perennial weeds and a 5-9% solution is recommended for tough to control weeds, vines, brush and sucker control.

Homeplate comes conveniently packaged in two, 2.5-gallon jugs per case, as well as 250-gallon totes. Homeplate has a storage stability of two years, a reentry interval (REI) of 12 hours and has a zero-day pre-harvest interval (PHI). It is NOP (USDA National Organics Program) compliant, OMRI® listed and has a CAUTION signal word. You can view the label HERE.

**Upcoming Wine Competitions**

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</table>

**Agenda**

**Registration Form**

**Register Online Here**

Where: [Walker’s Bluff Winery](http://www.walkers bluffwinery.com) – Cartersville, IL

Complete information: [https://illinoiswine.com/events-page/annual-conference/](https://illinoiswine.com/events-page/annual-conference/)
**Teinturier** (French: to dye or to stain) is a wine term applied to grapes whose flesh and juice is red in color due to **anthocyanin** pigments accumulating within the pulp of the grape berry itself. In most cases, anthocyanin pigments are confined to the outer skin tissue only, and the squeezed grape juice of most dark-skinned grape varieties is clear. The red color of red wine comes from anthocyanins extracted from the **macerated** skins, over a period of days during the **fermentation** process.

Examples of some cold climate teinturier type wine grapes would include: Chambourcin, Frontenac and Norton.

**FREE: 2-25 Managing Disease Resistance in the Vineyard – Webinar**

**When:** 7 – 8:30 PM CT, Monday, February 25th.

**Who:** Fritz Westover, **Virtual Viticultural Academy**

[Register HERE.](#)

**Saignée:** A French term meaning literally "to bleed," **saignée** refers to the process of bleeding or pulling juice from a tank of red must that is just beginning fermentation. The goal is two-fold. First, the lightly-colored juice that is bled out of the tank produces a rosé. Second, the must remaining in the tank has a higher proportion of grape skins to juice; the resulting wine will be richer and more concentrated.

From: [Wine Spectator](#)

**3-(6-8) Show Me Grape and Wine Conference and Symposium**

**Where:** **Hampton Inn and Suites** 1225 Fellow's Place Boulevard, Columbia, MO 65201
Ph; 573-214-2222

**When:** Wednesday – Thursday, March 6 - 7, 2019 – Symposium
Friday – March 8th – Beginning Grape Growing School.

[Complete Details & Registration](http://gwi.missouri.edu/conference/)
FREE: 3-7, Oxygen Mgt. – How to Extend Wine Shelf Life - Webinar

When: 1 – 2 p.m. CST, Thursday March 7th, 2019

Who: Wine Quality Solutions

Register HERE.

**Bleeding:** The phenomenon of sap being expelled from an open pruning wound on the grapevine that often happens during early spring. This is often a sign of good health for the vine. Also known as weeping.

3-23, Vineyard Field Day – Chankaska Creek Ranch & Winery

What: Learn methods of retraining vines (including converting VSP to High Cordon) and the use of Palissage as an alternative to hedging. Understand the benefits of incorporating IPM to sustainably manage Flea Beetles and other significant pests. There will be a review of spray programs and pesticide safety. We will also tour Chankaska Creek’s winery.

When: 9 a.m. to 1 p.m. Saturday, March 23, 2019

Where: Chankaska Creek Ranch & Winery, 11799 E. Pearl St., Kasota, MN 56050

Sponsored by: The Southern Minnesota Winegrower Alliance & UMN Extension

Cost: SMWGA Member:$30 / Non-Member: $35 (before 3/22)

Details & Registration: www.southernminnesotawinegroweralliance.com

Marketing Tidbits

1. Using Half Bottles to Drive Sales, 2-8-19 SevenFifty Daily

2. Can promise of lean, green sustainability lure Millennials back to wine? 2-14-19 WineSearcher

3. Answer These 5 Questions Before Contacting Distributors, 2-20-29 Wine Industry Advisor

4. Top 3 Tips to Make More Wine Tasting Room Sales, 11-12-18 Success Strategies Inc
   3:49 min. Video

**Notable Quotables**

1. “By the 1980s, the Australian wine industry recognised that the adoption of high vigour rootstocks, including Ramsey, in hot climate regions reduced red wine quality and colour development due to high wine pH resulting from increased potassium uptake in the fruit. To address this industry problem, CSIRO breeding activities at the time focused on the development of rootstocks with reduced vigour and potassium uptake.”

   From: *Rootstock Research Showing Progress*, AU 2-17-19 Vine Health

2. “There are only two jobs in any winery – sales and sales support.”

   From: *Michael Houlihan, - Barefoot Cellars*

3. “Great wine is made….in the mind of the consumer.”

   From: *Michael Q. Adams – Winery-Sim*

4. “Beyond planting clean plants, the best strategy for avoiding crown gall damage: plant on sites with minimal risk of cold damage, Moyer told growers at the Grape Society meeting……It is the canary in the coal mine. Crown gall is a pretty good indicator of poor site selection, because you can have infected vines, but if you have a good site, it’s not a big deal,”

   From: *A galling problem for grape growers*, 2-14-19 Good Fruit Grower

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**Callus**: The undifferentiated mass of tissue that grows over grafting or pruning wounds that protects the tissue from drying out or suffering further injury. In the case of grafting, the callus eventually hardens into the bulging graft union of the vine.

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**Videos of Interest**

1. [20 good winemaking webinar videos from Enartis](#)

2. [Chilean Barrel Maker Trains Dogs to Prevent Tainted Wine](#), 2-19-19 Food & Wine, 1:12 min.

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**Neeto – Keeno**

1. [Eight places where you can spend the night in a wine barrel](#), 2-22-19 the Drinks Business

2. New [Interactive Soil Health Interactive Infographic](#) from SARE

3. AU: [Australian Wine Institute Publications](#)
Blast from the Past

On the way back from the Kansas Grape Growers and Winemakers Conference on 1-9-11, Dr. Paul Domoto (retired ISU Horticulture) and I stopped by the Belton Cemetery at Belton, MO located just south of Kansas City. We wanted to check out the grave stone of Carry A. Nation. 2011 was the 100th anniversary of her death. Carry A. Nation was a HUGE leader in the pre-prohibition temperance movement and had a very interesting history.

(Right) Dr. Paul Domoto stands next to the Carry A. Nation tombstone that was placed there by the Women’s Christian Temperance Union soon after her death. The citation on the grave stone says: Faithful To The Cause of Prohibition “She Hath Done What She Could”. 1-9-11 mlw

(Left) Carry A. Nation picture from 1903 New York Daily Tribune.

Articles of Interest

1. Average Grape Pricing by U.S. Appellation [2018 Harvest], 9-26-18, GrapeConnect

2. MN: Polar Vortex Tests the Cold Hardiness of Fruit Trees and Vines, 2-13-19 UMN Extension

3. WA: Digging into soil bacteria and chlorosis, 2-14-19 Good Fruit Grower (Concord grape chlorosis and good soil health)

4. WA: New bill may allow underage students taste wine outside of classroom, 2-14-19 The Daily Evergreen

5. MN: Minnesota Offers FREE Online Private Pesticide Applicator Study Course, 2-15-19 UMN Extension

6. White mustard biofumigation reduces soil-borne pathogens inoculum associated with grapevine trunk diseases, 2-15-19 Info Wine

7. Application of ozone during grape drying to produce straw wine. Effects on the microbiota and compositive profile of grapes, Science & Wine

8. WA: Spray researchers aim to catch their drift, 2-15-19 Good Fruit Grower

9. Tim Hanni MW: Food and wine pairing is bullsh*t, 2-19-19 the Drinks Busines
Calendar of Events

2-(24-26), Illinois Grape Growers & Vintners Association at Walkers’ Bluff, Cartersville, IL. Details: https://illinoiswine.com/events-page/annual-conference/

2-27 to 3-1, Beverage – Enology – Viticulture New York (BEV NY) at RIT Conference Center – Henrietta, NY. http://www.bevny.org/register

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

3-7, 2019 Winery Development Conference at the Kellogg Center – Michigan State University, East Lansing, MI 48824. Details.

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

3-(12-14), Mead Con, the American Mead Makers Association (AMMA) at the Omni Interlocken in Bloomfield, CO. Details: http://meadcon.net/

3-(15-16), Midwest Aronia Berry Conference – Des Moines, IA. Details: https://midwestaronia.org/annual-conference/

3-(19-21), License to Steal at the Eastern Winery Exposition – Syracuse, NY. Details: http://nationalwinemarketing.com/

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

3-(21-23), Montana Grape & Winery Association 5th Annual Meeting & Conference at Delta Hotels Helena Colonial in Helena, MT. See flyer HERE.

3-23, 9am – 1 pm, VSP to High Cordon, Designing a Spray Program & Cellar Tour at Chankaska Winery – Kasota, MN. Southern MN Wine Grower Alliance / UMN Extension Field Day. Details: www.southernminnesotawinegroweralliance.com


4-17, Clark Smith workshop at Iowa State University. Details later.

4-22, Making the Most out of Cold Climate Grapes at Elmaro Vineyard – Trempealeau, WI. Meeting Flyer: https://iastate.box.com/s/y553b3uqlf558hihc16q9rf1k6hl5pmr


7-(7-12), International Conference on Grapevine Trunk Disease at Penticton, British Columbia, Canada. Complete details: http://iwgtd2019.ca/
2020 Events


Grapes e-Xtension Iowa Wine Growers Association

ISU Viticulture Extension ISU Midwest Grape & Wine Industry Institute

ISU 2019-20 Midwest Fruit Pest Management Guide Northern Grapes Project

A Review of Cold Climate Grape Cultivars Wisconsin Fruit News

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
with 14 Best Practice videos

The Efficient Vineyard Project – Precision Viticulture

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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