

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

*Information in this issue includes:*

**6-28, Entry Deadline for Mid-American Wine Competition – Ankeny**  
**Register Now for the International Cold Climate Wine Competition**  
**Should we be removing old bark from our grapevines?**  
**FREE: Northern Crush – New magazine about cold climate wine!**  
**FREE: Three UMN/NCSARE Minnesota Vineyard Workshops**  
**FREE: Sign Up Now for the Wine Experience at the Iowa State Fair**  
**6-25, Vineyard Workshop with Dr. Richard Smart – Eudora, KS**  
**6-27, MO Grape Growers & MO Vintners Association Annual Meeting**  
**2019 Iowa State Fair Wine Competition**  
**July/Aug Vineyard Tailgates Dates Set – Univ. of Nebraska at Lincoln**  
**8-(5,7 & 12) August Workshops from UW-Madison Fermentation Sciences**  
**Marketing Tidbits Videos of Interest Notable Quotables**  
**Show n Tell Neeto – Keeno Blast from the Past**  
**Articles of Interest Calendar of Events [Classified Ads](#)**  
**6-21-19 U.S. Year to Date % of Normal Rainfall**  
**6-20-19 Midwest Growing Degree Days**

**6-28, Entry Deadline for Mid-American Wine Competition – Ankeny, IA**

The [2019 Mid-American Wine Competition](#) is being held Friday – Sunday, July 12-14<sup>th</sup>. The competition is held on the campus of the [Des Moines Area Community College](#) in Ankeny, Iowa, which is just north of Des Moines. The college has the longstanding [Iowa Culinary Institute](#) which provides the infrastructure for the competition.



The competition is open to commercial wineries of Arkansas, Illinois, Indiana, Iowa, Kansas, Kentucky, Michigan, Minnesota, Missouri, Montana, Nebraska, North Dakota, Ohio, Oklahoma, Pennsylvania, South Dakota, Tennessee, and Wisconsin.

This competition not only judges wines against other wines, it also provides the opportunity for wineries to have their wines judged against carefully selected food-friendly dishes.

[Complete information and entry forms.](#)  
[Mid-American Wine Competition Facebook page](#)

## Wisconsin Vineyard Week Proclamation by Governor Tony Evers

[https://evers.wi.gov/Pages/Newsroom/Proclamations/071419\\_Wisconsin%20Vineyard%20Week.pdf](https://evers.wi.gov/Pages/Newsroom/Proclamations/071419_Wisconsin%20Vineyard%20Week.pdf)

July 14-20, 2019

### Register Now for the International Cold Climate Wine Competition



The [MGGA](#) in partnership with the University of Minnesota is happy to announce the 11th Annual International Cold Climate Wine Competition. As the only competition dedicated to cold climate grape varieties, registration will be open to any commercial winemaker producing wine using cold-hardy grape

varieties (as defined in the rules) may enter.

**Early Bird discount** entries end July 1<sup>st</sup>. Entry registration closes August 2<sup>nd</sup>, 2019.

**Fees:** \$55 per entry. Early bird discount is \$15 / bottle or \$40 per entry.

[Complete Details](#)

### Should we be removing old bark from our grapevines?

On 6-4-19 Dr. Alexandru Bortnov posted this on the Minnesota Grape Growers Discussion Group. Dr. Bortnov is a private grape breeder and grower. This post really intrigued me:

*"I recently had 2 separate visitors from Romania and both advised me to start, when possible, removing an old grape vine bark, which is hanging from the trunks. They are practicing that for centuries from generation to generations. The reasons are less disease infection forming on the trunk; less trunk cracking; better trunk preparation for the winter; less insects hiding under the grape vine bark. I started to look through the internet and found one recent article about a bark and grape microbiome of Vitis Vinifera. Any grape growers thoughts or any research from the UMN about this topic ?*

*Here is a link to that article:*

<https://www.frontiersin.org/articles/10.3389/fmicb.2018.03203/full>



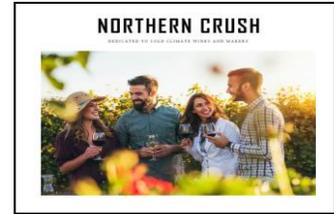
So,... another good reason to spray a dormant application of liquid lime sulfur on our grapevines? And/Or should we be removing old bark from the trunks and cordons? I did come across this [discussion post](#) in the U.K. where the grape grower recommended "Debarking" grapevines for insect control.

Sounds like an opportunity for a grapevine research grant! *mlw*

The [lag phase](#) is distinguished by a pause in berry growth, during which seed embryos start to grow rapidly. At the start of the lag phase, berries have reached at least half of their final size.

**FREE: Northern Crush – New magazine about cold climate wine!**

My good friends Jenny & Scott Ellenbecker, owners of [Ellenbecker Communications](#) and [Round Lake Vineyards and Winery](#) in Round Lake, Minnesota have started up a new Online magazine devoted to Cold Climate grapes, wine, and consumers. [Northern Crush](#) is intended to promote our industry. Consider subscribing to it and advertising in it. NOW, .....please!



(Thank You, Jenny & Scott for doing this!) mlw Check it out [HERE](#).

**FREE: Three UMN/NCSARE Minnesota Vineyard Workshops**

**What:** The grape team at the University of Minnesota is pairing up with vineyards throughout the state to offer several free vineyard tours and workshops throughout 2019-2020. We look forward to seeing you at the following events this season!

**When/Where:** Managing and Troubleshooting Young Grapevines

Location: The [Winery at Sovereign Estate](#), Waconia, MN.

Time: 4:00pm – 6:30 P.M. Thursday, May 30, 2019 **Done!**

Topics: Training up and tying young vines, planting technique, trellis design, first and second year disease & weed mgmt



Canopy Management Techniques and Sustainable Pest Control

Location: Smiley Vineyard, Cannon Falls, MN

Time: 9 A.M. – 11:30 A.M. Saturday, June 8, **Done!**

Topics: Shoot thinning, optimizing canopy density, proper vine tying, foliar nutrient testing



Monitoring and Ensuring Grape Quality

Location: [Carlos Creek Winery](#), Alexandria, MN

Time: **Early August (date TBD):**

Topics: Monitoring ripeness, estimating yields, improving crop quality, late season disease/pest mgmt

**Cost:** These events are **FREE**, thanks to a [SARE Partnership Grant](#).

**Please register [HERE](#).** To help us and our hosts plan, please RSVP at least 3 days in advance.

**More information?** Contact Annie Klodd at [kloddann@umn.edu](mailto:kloddann@umn.edu)

**Sign Up Now for the Wine Experience at the Iowa State Fair**

[Sign up](#) to become a volunteer at this year's [Iowa Wine Experience](#) at the 2019 [Iowa State Fair](#)! This year's fair runs from Thursday, August 8 – Sunday, August 18, 2019.

Volunteers at the Iowa Wine Experience work in and outside Grandfather's Barn and perform a variety of duties in three main areas including helping outside with grape stomps, selling and serving wine tastings, and working the information booth selling bottled wine, T-shirts and signing up groups for the grape stomp.



As an added perk, all volunteers will be provided with a FREE T-shirt (they're pretty cool and SUPER comfy), one complimentary admission ticket and rockstar parking for each day they volunteer their time, so it's a win-win! If you want to volunteer AND have a great time doing it, consider [becoming an Iowa Wine Experience volunteer](#).

### **6-25, Vineyard Workshop with Dr. Richard Smart – Eudora, KS**

**What:** Vineyard workshop covering Canopy Management, Grapevine Trunk Disease and ACE method of wine making.

**When:** 9 A.M. to 3 P.M, Tuesday, June 25, 2019

**Where:** [Blue Jacket Crossing Vineyard & Winery](#)  
1969 North 1250<sup>th</sup> Road, Eudora, KS 66025

**Cost:** \$15 members, \$30 non-members

Register [HERE](#).



**Sponsored by:** [Kansas Grape Growers & Winemakers Association](#)

### **6-27, MO Grape Growers & MO Vintners Association Annual Meeting**

**What:** [Missouri Grape Growers Association](#) & the [Missouri Vintners Association](#) annual meeting.

**Where:** [Les Bourgeois Vineyards Blufftop Bistro](#) – Rocheport, MO

**When:** Thursday, June 27<sup>th</sup>, 2019

**Who:** **Dr. Richard Smart** one of the world's most qualified and experienced viticultural scientist and consultant with more than 50 years experience is the featured speaker.



**Cost:** \$35 per attendee, \$100 per vendor.

**Registration:** <https://www.brownpapertickets.com/event/4232639>

**2019 Iowa State Fair Wine & Beer Competition Forms Now Online**  
**Iowa State Fair - Aug. 8-18, 2019**

**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](#).

**July/Aug Vineyard Tailgates Dates Set – Univ. of Nebraska at Lincoln**

**4 P.M. Wednesday July 2<sup>nd</sup>** . High Tunnel Table Grape Project. **FREE**  
[University of Nebraska East Campus Garden](#) area east of the Law College.

**4 P.M. Wednesday July 31, 2019.** Location to be determined.

**4 P.M. Wednesday, August 7, 2019,** Location to be Determined.



Details will later be posted on the University of Nebraska Viticulture web site:  
<http://viticulture.unl.edu>

For more information, call Paul Read (402-472-5136 or email at [pread@unl.edu](mailto:pread@unl.edu)) or Steve Gamet ([sgamet@unl.edu](mailto:sgamet@unl.edu)).

**8-(5,7 & 12) August Workshops from UW-Madison Fermentation Sciences**

**What: Yeast Workshops, Sponsored by [BSG Wine](#)**

**Who:** Dr. Jason Mabbett of [Pinnacle Yeast](#) will present on the latest topics in yeast and wine fermentation. If you have any questions about yeast or fermentation, you are encouraged to send them to Nick Smith: [nsmith35@wisc.edu](mailto:nsmith35@wisc.edu). Nick will compile questions for Dr. Mabbett to answer at the workshops and help determine the topics presented. This is an identical workshop presented on two dates.

**Locations and Dates:** Monday, August 5: [Dancing Dragonfly Winery](#), St. Croix Falls, WI  
Wednesday, August 7: [Cambridge Winery](#), Cambridge, WI

**Time:** 10:00 A.M. to 2:00 P.M.

**What: Petite Pearl Field Day and Wine Tasting** Please join UW-Madison and Tom Plocher to discuss this new variety. Following a Tour of the WMARS vineyards and

presentations, there will be a tasting of Petite Pearl wines.

**When:** 10 A.M. to 3 P.M. Monday, August 12. Lunch available by pre-order.

**Where:** [West Madison Agricultural Research Station](#)

**Details on both of these workshops will come later.**

Nick Smith, Associate Outreach Specialist  
Department of Food Science, University of Wisconsin-Madison  
221 Babcock Hall [nsmith35@wisc.edu](mailto:nsmith35@wisc.edu) Office: 608.890.3397

### ***Leaf Removal and Shoot Thinning Handout***

By: Annie Klodd, Extension Educator – Fruit & Vegetable Production  
University of Minnesota Extension  
Available [HERE](#).

### ***Marketing Tidbits***

1. [Millennials spend less on alcohol than either GenX or Boomers](#), 6-6-19 Wine Industry Insight
1. **FREE** Webinar: [Seasonal Marketing for Family Wineries](#), 17:5 min. Outshinery.com
2. OR: [Portland winery is the first to use reusable wine bottles](#), 6-11-19 WPTV 1:40 min

**[Grapevine Apoplexy](#):** rapid leaf drop, foliar shriveling, and drying of fruit clusters. Often seen midseason when serious grapevine trunk diseases are present.

### ***Videos of Interest***

1. [A Wake Up Call to the Wine Industry](#), at Petaluma Gap Winegrowers, 1-2-19.  
Rob McMillan – Silicon Valley Bank 1:32:39 hrs.
1. [Wine Wednesday with Mackinaw Trail Winery](#), 6-19-19 Fox2 TV, 4:52 min.

### ***Notable Quotables***

1. *“When it comes to the wine world, I think being organic or biodynamic will be a no brainer in a decade, and practically a requirement of the industry,” he said”*

From: [Changyu’s Ningxia estate to become 100% biodynamic](#), 6-6-19 the Drinks Business  
(China’s largest wine producer.)

## Neeto – Keeno

1. [International Wine Review](#)
2. [Virginia Grape Disease Updates](#) - Blog

## Show n Tell

Right: L-R, Dr. Richard Smart and Dr. Wayne Wilcox - Cornell (retired) discussing grapevine trunk diseases at the Michigan State University Viticulture Field Day in Benton Harbor. *mlw 6-13-19*



Left: Michael Moyer (R) and his students from the [Lake Michigan Community College Wine & Viticulture Program](#) in Benton Harbor, MI. LMCC works closely with the MSU viticulture program on the Southwest Research Farm to make their research wines. It makes for a good relationship. I thought the wines were very good. *mlw 6-3-19*

Below: Mark Longstroth – MSU Extension Horticulture & Marketing Agent talks about the high yield Concord vineyard of the future with a 7 ft. trellis and two horizontal fruiting wires.



1. “We have shown over several years of experiments with cloches in Cornwall that yields are increased and maturity advanced, provided that yields do not exceed around 15t/ha. Yield increases of 4 to 22 t/ha for Rondo, Bacchus and Seyval blanc were recorded in 2017. Further we have found **less need for fungicide sprays** as the cloches protect leaves and fruit from rainfall.”

From” [Cloches for my vineyard, really?](#) 1-19-18 Dr. Richard Smart



2. IA: [Japanese Beetles Get a Slow Start to 2019](#), 6-17-19 ISU Extension



## **Blast from the Past**

Right: “*Get Layed Larry*”. A table wine I picked up at Kaiser Home Winery in Keosauqua, IA. This winery is no longer with us. It operated from 2007 to 2012. m/w



## Articles of Interest

1. NY: [How important are grapevine trunk diseases in New York?](#), 5-31-19 Appellation Cornell
2. MN: [Practical Tips for Managing Phylloxera in Minnesota](#), 6-3-19 UMN Extension
3. IN: [Wines from around the U.S. earn top honors at INDY International](#), 6-6-19 Purdue Univ.
4. [Sustainability Moves Beyond the Vineyard](#), 6-6-19 wine-searcher
5. [Examining the Effects of Vine Vigor](#), 6-6-19 Seven Fifty Daily
6. PA: [Are Wineries Getting Inspected by the FDA?](#) 6-6-19 Denise Gardner \*\*\*\*\*
7. [Four Days of Cold Temperatures Devastate Upper Midwest Vineyards](#), 6-12-19 WBM
8. IA: [Enology Faculty Hired at ISU](#), 6-12-19 Iowa State University
9. MI: [Do you suspect grapevine trunk disease?](#), 6-13-19 Michigan State University
10. KS: [Wineries to visit in the Kansas City area this summer](#), 6-17-19 Fox4KC.com  
(Excellent source of Kansas wine history.)
11. MO: [How to Stop Sour Rot in Grapes](#), 6-18-19 Growing Produce
12. MN: [Renewing Grapevines from Suckers Following Severe Winter Injury](#), 6-18-19 UMN
13. MN: [How to renew grapevines after winter injury](#), 6-19-19 Northern Crush
14. CA: [Dr Richard Smart, leading global viticulture consultant, comes to CA to speak on extraction & maceration](#), 6-20-19 Della Toffola USA

## Calendar of Events

**6-(24-28)**, Craft Cider Course – Siebel Institute - Chicago, IL. Cost: \$2,605,00 each.  
[Complete DETAILS.](#)

**6-25**, Vineyard Workshop with Dr. Richard Smart – Eudora, KS. [Blue Jacket Crossing Vineyard & Winery](#) . Register [HERE](#).

**6-27**, [Missouri Grape Growers Association](#) & the [Missouri Vintners Association](#) annual meeting at [Les Bourgeois Vineyards Blufftop Bistro](#). [Registration](#)

**7-2, 7-31 and 8-7**, Vineyard Tailgates Dates Set – Univ. of Nebraska at Lincoln  
Details will later be posted here: <http://viticulture.unl.edu>

**7-(7-12)**, International Conference on Grapevine Trunk Disease at Penticton, British Columbia, Canada. 3-31-19 Deadline, 4-30-19 Final Deadline. Details: <http://iwgtd2019.ca/>

7-(16-17), Digital Viticulture Symposium vineyard tour & equipment demonstration and Nelson J. Shaulis symposium at the ASEV-Eastern Section meetings. [Details.](#)

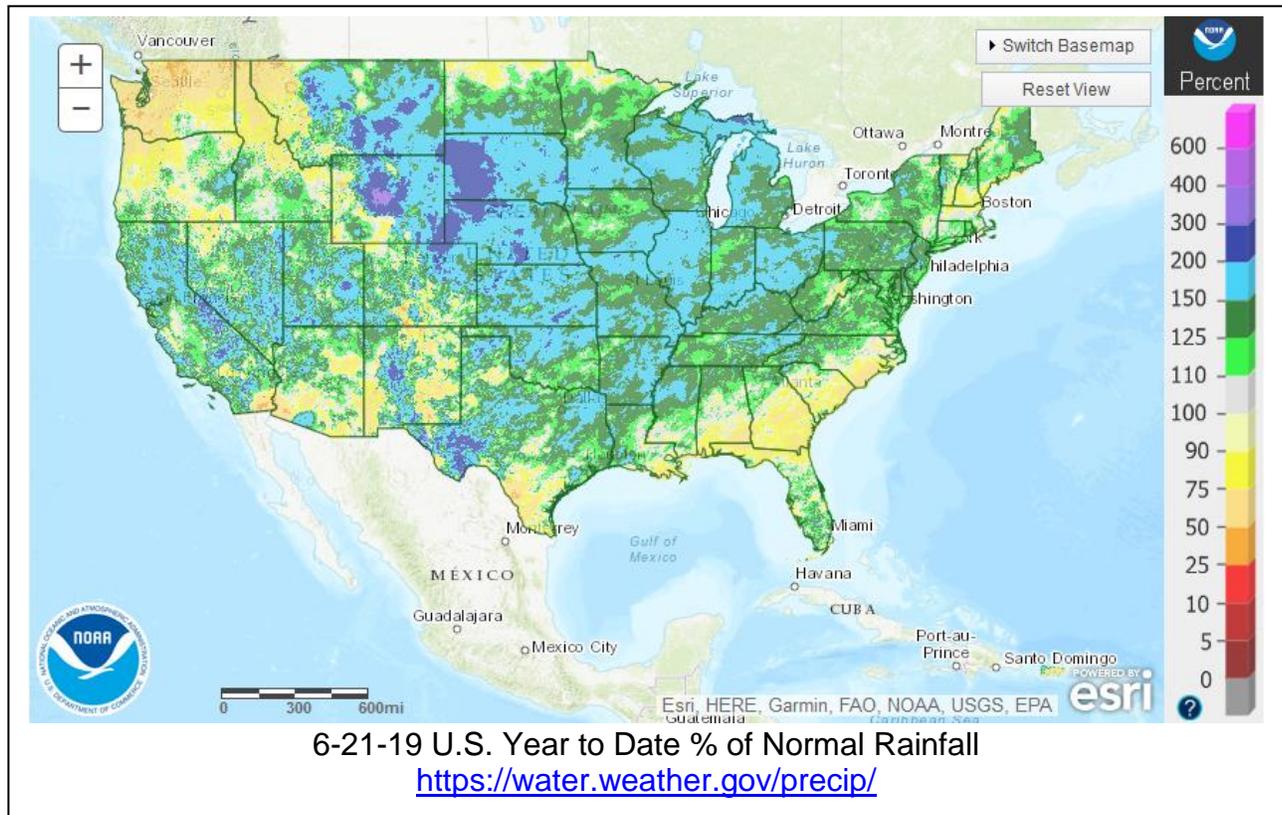
8-(5,7 & 12), August Workshops from UW-Madison Fermentation Sciences. 8-(5&7),Yeast Workshops, Sponsored by [BSG Wine](#) and 8-12, Petite Pearl Field Day. **Details on both of these workshops will come later.** Contact Nick Smith [nsmith35@wisc.edu](mailto:nsmith35@wisc.edu)

8-(15-16), North American Grape Breeders Conference – [Missouri State University](#), Mountain Grove, MO. Details later.

7-(16-18) - 2019 44<sup>th</sup> ASEV-Eastern Section Annual Meeting with Nelson J. Shaulis Symposium Geneva, NY. <https://www.asev-es.org/>

2-(23-24) - 2020, [Iowa Wine Growers Association](#) Annual Conference. Details Later.

7-(12-17)-2020, International Cool Climate Wine Symposium - [CCOVI at Brock University](#) – St. Catharines, Ontario, Canada. Details: <http://iccws2020.ca/>



**Plonk** British / Australian slang for inexpensive wine; also used to describe very low-quality wines



[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**

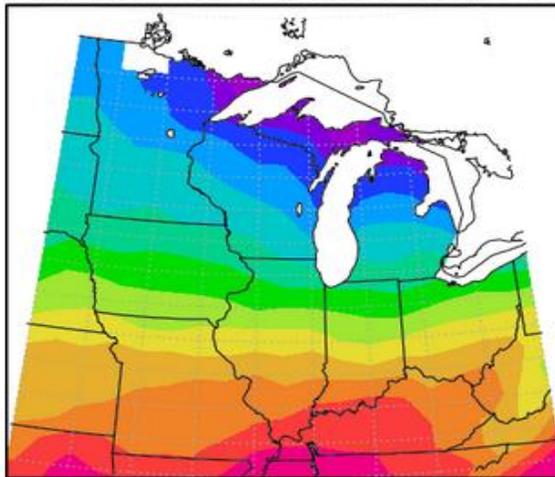
[iTunes App Store \(iPhone\)](#) [Google Play \(Android\)](#)

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

with 14 Best Practice videos

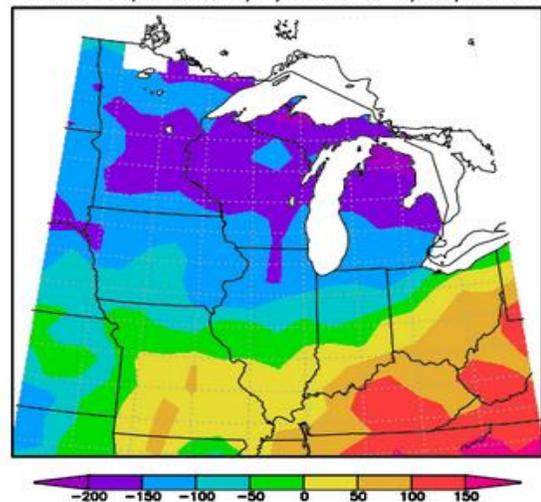
[The Efficient Vineyard Project – Precision Viticulture](#)

Total MGDD from 4/1/2019 to 6/20/2019



[Total growing degree days \(GDD\) since start of the growing season. The start of the season is defined as April 1.](#)

MGDD Departure, 4/1/2019 to 6/20/2019



[Difference between the current seasonal accumulation of modified growing degree days and the 1981-2010 average growing degree days.](#)



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