

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

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7-5, Entry Deadline for Mid-American Wine Competition – Ankeny, IA

The [2019 Mid-American Wine Competition](#) is being held Friday – Sunday, July 12-14th. 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](#)

DNA Test Available to Identify that Rogue Grape Cultivar

I get many requests from clients each year to help identify some rogue grapes that are in their vineyard. I always tell them to send me some pictures when the grapes are ready to pick. I want to see the entire vine, leaves (front & back) and pictures of the ripe clusters with a brix reading. This method will give some pretty good clues for identification. Still, there have been occasions where the identify of the grape variety has remained unknown after this process.

A DNA fingerprinting is available service is available. The cost ranges from \$385 for 1-5 samples or \$265 for 6+ samples. The Plant Identification Lab at Foundation Plant Services at UC Davis provides variety identification using DNA Fingerprinting technology for: **almond, apple, apricot, cherry, grape, olive, peach, pistachio, plum, strawberry and walnut**. The service makes DNA-based variety identification available to the public on a fee-for-service basis. The services is used by nursery managers, growers, processors, breeders and other industry representatives. Services are available only for the above-listed crops.

The service is available to both domestic and international clients. Dried young leaves are the standard sample, but plant varieties can also be identified using other parts of the plant such as fruit or dormant cuttings. This allows samples to be tested in any season. There is a \$50 per sample surcharge for all international samples and all sample types other than leaves dried using our standard protocol. **The service does not distinguish between bud-sports (somatic mutations, clones) within a given variety.**



Sample collection materials are provided as part of the service. Results are typically ready in three to four weeks. An invoice will be sent with the results after testing is completed.

Complete Information can be found [HERE](#).

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 10th**. Entry registration closes August 2nd, 2019.

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

[Complete Details](#)

Chimera: Differently coloured zones (usually lacking [chlorophyll](#) or anthocyanin) in the leaves or other plant parts. If a shoot is affected, all leaves and fruit will be affected. It is often confused with virus symptoms. [Ontario Grape IPM](#)



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

Ethyl Acetate: A sweet, vinegary smell that often accompanies acetic acid. It exists to some extent in all wines and in small doses can be a plus. When it is strong and smells like nail polish, it's a defect.

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](#).

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](#).

FREE: 7-18, Webinar from UC Davis on U.S. Labor Crisis Status

What: Recognized labor supply expert [Zach Rutledge](#) of UC Davis will share his ground-breaking study of the current state of the US labor crisis. This is Part I of [Infaco's](#) 3- part ROI series to help farmers hone in on why it's so important to get ahead of the labor crisis and what they can do to beat it. The webinar will be 15 min. long with optional Q&A portion with Rutledge afterwards.



When: 11 A.M CST, Thursday, July 18, 2019

Click [HERE](#) to register.

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

4 P.M. Wednesday July 2nd . 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) or Steve Gamet (sgamet@unl.edu).

8-3, Pre-Harvest Educational Day with the University of Minnesota

What: A workshop with the University of Minnesota viticulture and enology team on fruit quality preparing for harvest! Covering: Monitoring and ripeness, estimating yields, and improving late season disease and pest management. Learn or refresh your skills on measuring fruit qualities like brix, pH, titratable acidity, and flavor. They will also demonstrate how to identify and manage fruit effected by fruit flies, bunch rots, and other issues.



Good communication between the vineyard and winery are important, They will discuss how to estimate yields and work successfully with the winery during harvest.

When: Saturday, August 3rd. 2019

Where: [Flower Valley Vineyard and Winery](#),
29212 Orchard Road, Redwing, Minnesota

Cost: \$25 members, \$35 non-members

Register [HERE](#).



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. 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 Office: 608.890.3397

Ullage: Refers to the small air space in a wine bottle or barrel. Excessive air in the bottle increases the speed of oxidation.

Marketing Tidbits

1. [Sustainability key to wooing Millennials, survey suggests](#), 6-26-19 Farm Progress
2. OR: [Given more information about how wine is made, consumers less likely to pay for organic](#), 6-26-19 Oregon State University

Videos of Interest

1. KS: [Visit Gracehill Winery for Delicious and Innovative Wines](#), 5-16-19 YurView Kansas 10:06 min.
2. IA: [Rough winter, damaged Interstate exits pressure Iowa winery to shut down](#), 5-17-19 KMTV 3 News 2:20 min.
3. IA: [Glyn Mawr Winery & The Local - Mt. Vernon IA](#), 50 sec.
4. MN: [North Shore Winery](#), 6-3-19 5:50 min.
5. MN: [Next Chapter Winery in New Prague](#), MN. 6-16-19 1:05 min.
6. WI: [Door 44 Winery Grand Opening Weekend 2019](#), 6-18-19 Wisconsin Wine Guy 2:27 min.

Notable Quotables

1. *“All told U.S. Consumers spent over 40-billion-dollars on California Wines in 2018. That accounted for 61-percent of the wine consumed last year by Americans ...”*

From: [California's Wine Business Continues to Grow](#), 6-25-19 KCBS Radio 3:42 min audio

2. *“Some studies suggest cannabis reduces alcohol consumption. Others say marijuana induces more drinking. Researchers for the University of Colorado Center for Health and Neuroscience, Genes, and Environment (CUChange) found that a small sample of cannabis users did not increase consumption of alcoholic beverages.”*

From: [More Weed, Less Booze? Researchers Examine Which Way Consumption Goes](#). 6-25-19 Weed Maps

Neeto – Keeno

1. [Ontario Grape IPM](#)
2. [Finger Lakes Grape Program Update](#), 6-27-19 Cornell Univ.
(Excellent review of grape insects with pictures.)

Passerillage: French term for leaving grapes on the vine past normal [harvest](#) so that they dry up and concentrate their flavors. Passerillage is distinct from [noble rot](#) in that these grapes are not exposed to the [botrytis](#) fungus. The Italian equivalent is [passito](#) though in Italy the grapes maybe harvested to dehydrate off the vine in special rooms.

Show n Tell



Left: Robot at [St Julian Winery](#) in Paw Paw, MI. This robot sits right outside the bottling room. It picks up full wine cases and stacks them onto pallets.

This is the first time I recall seeing a robot working in a winery. 6-14-19 mlw

Blast from the Past



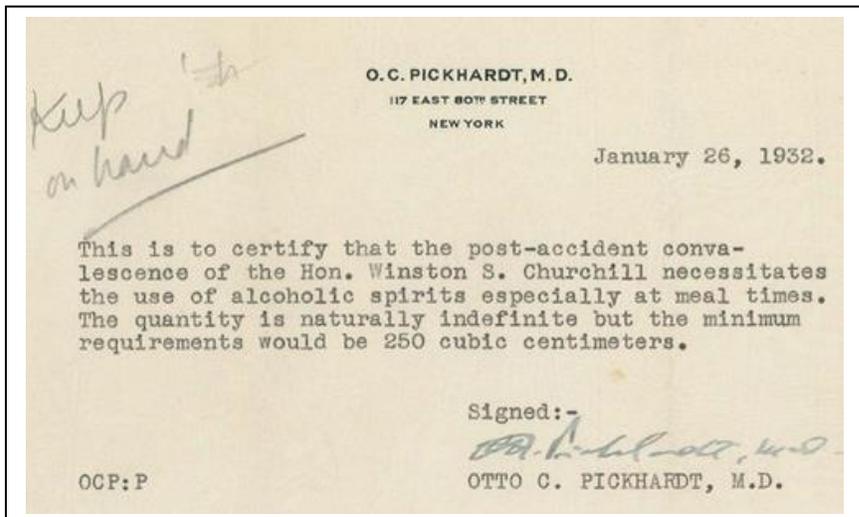
1. Left: Back in February of 2009 I was putting on a Vineyard 101 class in Rock Rapids, IA (Extreme NW Iowa). I was told by some in class that I should visit their “Bootleggers” tombstone in their town cemetery.

The following morning I got up to a refreshing -27°F. Luckily, my 4x4 Ford Ranger pickup started and I was able to drive to the snowpacked cemetery where I found the tombstone of *Erastus Bird Convers* (1873-1889).

Four cast iron metal plates on the sides could be easily removed to hide booze bottles inside the stone. Customers would leave money inside the tombstone after taking their bottle of booze.

Bootleggers Tombstones were common during Prohibition.
2-4-09 mlw

2. [Winston Churchill Gets a Doctor's Note to Drink “Unlimited” Alcohol in Prohibition America \(1932\)](#), 6-24-19 Open Culture



Articles of Interest

1. [Skip the insecticide this summer. Fight mosquitos with bat homes](#), 5-2-19 Fast Company
2. WI: [Wisconsin tourism is being transformed by its grape growers](#), 5-26-19 AP News
3. WI: [Prairie Fumé – How Wisconsin’s Favorite Wine Came to Be](#), 6-14-19 Wollersheim Winery
4. IL: [Illinois approves legal weed, expunging criminal records for pot crimes](#), 6-26-19 USA Today
5. PA: [Cleaning and Sanitizing Winery Equipment: Stainless Steel, Barrels, Bottling Lines](#), 6-28-19 Penn State

Calendar of Events

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](#).

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

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**

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

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/>

Solumology: The study and science of [soils](#). In viticulture, solumological research goes into studying the relationship between certain [grape varieties](#) and various [vineyard soil](#) types.

[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](#)

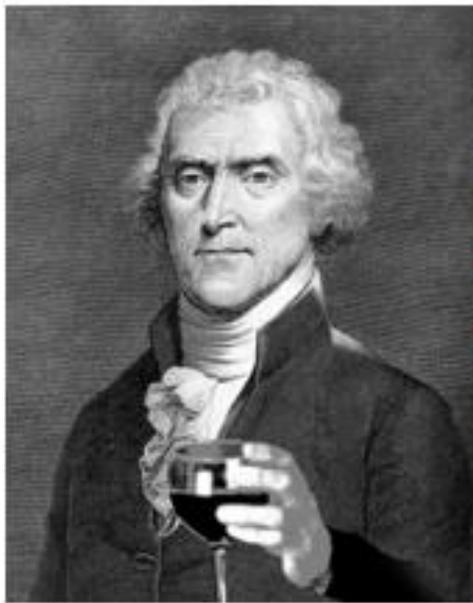
[Mike White's YouTube Channel](#)

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](#)



**Enjoy our 2019
Independence Day!**



Gone Fishing!

This will be the last issue of Wine Grower News.

It is now time to retire from ISU Extension & Outreach.
I want to thank all my family, friends, clients and colleagues for allowing me to have such
a rewarding career with such a dynamic industry.

It's been a HOOT!

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Brazil, Canada, Chile, France, India, Mexico, Norway, Spain, Sweden, Turkey, Ukraine & U.K.**

Michael L. White – [CCA](#), [CPAg](#), [CSW](#)

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