Epicurious – 50 States of Wine

Epicurious.com the Online magazine for people who like to eat recently came out with their selection of their best wine of each of the 50 states in the U.S. The following Midwest wineries and wines were selected:

IA: Jasper Winery – Des Moines
- Seyval Blanc

IL: Pheasant Hollow Winery –
- Black Gold (fortified Norton)
KS: Grace Hill Winery –  
- Dodging Tornados (Chambourcin)
MN: St. Croix Vineyards - Stillwater  
- LaCrescent
MO: Augusta Winery – Augusta  
- Norton
NE: Mac's Creek Winery & Vineyard - Lexington  
- Brianna
ND: Pointe of View Winery - Burlington  
- Terre Haute Rouge (100% ND grapes)
SD: Prairie Berry Winery – Hill City  
- Frontenac fortified desert wine
WI: Botha Vineyards & Winery - Barneveld  
- Upland’s Reserve (Marechal Foch / Leon Millot blend)

You can read the entire article, “The United States of Wine” here:  
http://www.epicurious.com/articlesguides/drinking/wine/american-wines

12-10, The Northern Grapes Project Webinar Series

How grape ripening follows growing degree days  
&  
Managing vineyards for high quality

Luke Haggerty, Cornell University and John Thull, University of MN

Tuesday, December 10, 2013  
12:00 Noon Eastern (11:00 am Central), 7:00 pm Eastern (6:00 pm Central)

Join Luke Haggerty and John Thull for a two-part webinar. Luke, who was recently hired as the Viticulture Extension Specialist for the Lake Erie Regional Grape Program, will discuss the MS Thesis work he completed at the University of Minnesota. Over three seasons, he tracked fruit chemistry changes during ripening to determine if GDD could be used to predict grape berry maturity. John Thull is the vineyard manager at the University of Minnesota Horticultural Research Center and owns a four acre vineyard. In these roles, he has gained a lot of experience in managing cold hardy grapevines to product top quality fruit. John will share the strategies he uses to achieve high quality year in and year out.

Registration is NOT required if you received this email directly from Chrislyn Particka, as it means that you are a member of the Northern Grapes Webinar mailing list.

All members of the Northern Grapes Webinar mailing list will receive and email the MONDAY before the webinar containing the web address (URL) for both webinar sessions as well as connection instructions.

If you have received this email from someone other than Chrislyn Particka, you need to register via the link below:  
https://cornell.qualtrics.com/SE/?SID=SV_d1po2a6AA2R1O9D
Registering for one Northern Grapes Webinar will place you on the mailing list, and you will receive announcements and connection instruction for all further Northern Grapes Webinars.

Registration will be open through 7 a.m. (Central Standard Time) on Monday, Dec. 9th.

Feel free to email Chrislyn Particka (cap297@cornell.edu) with any questions, if you want to check your registration status, or if you’d like to be removed from the Northern Grapes Webinar mailing list.

Past recorded Webinars can be found here: http://northerngrapesproject.org/?page_id=257

Further Northern Grapes Project information: http://northerngrapeproject.org

The Northern Grapes Project is funded by the USDA’s Specialty Crops Research Initiative Program of the National Institute for Food and Agriculture, Project #2011-51181-30850 and through the New York State Specialty Crops Block Program.

2012 Report: Economic Impacts of Local Food in Iowa

In 2013, the Leopold Center and the steering committee for the Regional Food Systems Working Group (RFSWG) collaborated on an outcomes-based evaluation to measure the collective community economic impacts associated with regional food system development in Iowa.

This evaluation measured four indicators of economic change:

- local food sales by farmers
- local food purchases by grocery stores, restaurants and institutions
- job creation as a result of local food production, processing or utilization, and
- funds leveraged by RFSWG groups to support the development of regional food systems.

The 2012 Economic Impacts of Iowa’s Regional Food Systems Working Group report discusses the findings from this evaluation and implications for local and regional food systems in Iowa. It is the first coordinated, comprehensive statewide attempt to measure actual community impacts associated with regional food system development in Iowa.

Statewide report

- Read a two-page summary of findings
- Read the full report
- News release about this project [November 11, 2013]
- How was the information collected? This document explains the process used by the methods used to collect data coordinators of the regional food groups that participate in RFSWG.

- See more at: http://www.leopold.iastate.edu/local-food#sthash.RjaaKRQM.dpuf
10-14 MO Grape & Wine Institute Vineyard Mgt. Presentations now Online

The presentations given at the October 14th, Missouri Grape & Wine Institute Vineyard Management Seminar have now be put Online to view.


12-(6-8) Distillation Workshop – Chicago, IL

What: Distillation Workshop - A program for future distillers and those with some experience. We are going to cover everything from fruit selection, mashing, and the actual distillation process to the legal aspects of starting a distillery in North America. Dr. Robert Birnecker and Dr. Sonat Birnecker Hart as well as other presenters will be giving insights into the practice of distilling and starting a distillery

Where: Kothe Distillation Technologies – 5121 N. Ravenswood, Chicago, IL

Cost: $799

Details: http://www.kothe-distilling.com/newsite/store/workshops/3-day-workshop-1-detail

3-5-14, Fruit Brandy Distillation Workshop – Missouri State University

March 5, 2014 Fruit Brandy Distillation Workshop 8:00am – 3:00pm
Missouri State University – Mountain Grove
Learn hands-on distillation of fermented fruit must into brandy using a batch column still with reflux with Dr. Karl Wilker, Research Enologist – Missouri State University Winery and Distillery. A short lecture and orientation will be followed by the group distilling fermented grape must into grappa.

Missouri State – Mountain Grove
9740 Red Spring Road
Mountain Grove, MO 65711

You must be at least 21 years old to attend this workshop. Due to the hands-on nature of this workshop, attendance is limited to 12 participants. Preregistration is required.

Registration fee $125 includes lunch and support materials
Registration form: http://mtngrv.missouristate.edu/mtngrvcellars/Distillation.htm
For questions or to register with credit card over phone, please contact: Pamela Mayer 417-547-7533 PMayer@missouristate.edu
5-20 to 6-1, The Art and Science of Wine: Northern Italy Tour – MO State

We are offering a short-term study away program to Italy entitled “The Art and Science of Wine – Northern Italy” with travel dates May 20 – June 1, 2014. The Veneto, Piedmont and Tuscany wine regions will be highlighted. Among the cities we will visit are Venice, Milan, Florence and Pisa. There will be an introductory workshop on Italian wines featuring Dr. Marco LiCalzi, Enology Consultant and Instructor.

Program Fee: $4,920 (based on flight from Springfield, Missouri.)*plus $408/$494 tuition for 2 hours of undergraduate/graduate credit.
Program fee includes round-trip airfare, in-country land transportation and hotel accommodations, some meals, admissions fees, tasting notes and travel journal, the Marco LiCalzi workshop and lecture, Study Away student fee and basic medical insurance.

*Note: Even though the itinerary specifies departure from and return to Springfield, Missouri, you may also depart from and return to St. Louis if desired. Program cost will vary with flight cost.

Further Details: [http://mtngrv.missouristate.edu/mtngrvcellars/706.htm](http://mtngrv.missouristate.edu/mtngrvcellars/706.htm)

Deadline for Enrollment: 2-10-14 (nonrefundable deposit of $738 required)

For questions, please contact:
Marilyn Odneal 417-547-7513 MarilynOdneal@missouristate.edu
or Diann Thomas (417) 836-4166 DiannThomas@MissouriState.edu

The next Society of Wine Educator, Certified Specialist of Wine (CSW) and Certified Specialist of Spirits (CSS) exam held on the ISU campus in Ames, Iowa will be from 11a.m. to noon Thursday, January 9, 2014. (42 days from now)

Complete information here: [http://www.societyofwineeducators.org](http://www.societyofwineeducators.org)

Questions: Contact Michael L. White mlwhite@iastate.edu or 515-681-7286

Welch’s grape juice originated in 1869 when Dr. Thomas Bramwell Welch successfully pasteurized Concord grape juice and sold it as “Dr. Welch’s Unfermented Sacramental Wine”. In 1892 it was renamed “Welch’s Grape Juice” and was successfully launched at the Chicago World’s Fair in 1893.
**1-(25-26) 15th Greater KC Cellarmasters Wine Classic Competition**

**Who:** Any Amateur winemaker can enter

**Cost:** $8 per wine, $1 per label

**Deadline:** Jan. 2-10, 2014

**Details:** [http://www.cellarmasters.org/wine-classic-information/](http://www.cellarmasters.org/wine-classic-information/)

**FREE Midwest Wide CLASSIFIEDS for vineyards and wineries at Midwest Wine Press here:** [http://midwestwinepress.com/classifieds/](http://midwestwinepress.com/classifieds/)

**3-(14-29), Wine Industry Tour of New Zealand – Purdue University**

Join the Purdue Wine Grape Team and fellow wine industry professionals this spring for a once-in-a-lifetime Extension adventure in the southern hemisphere.

The group will travel to New Zealand for two weeks during harvest time between March 14 and 29, 2014. Arriving on the North Island on March 16th, they will explore Auckland and Waiheke, New Zealand’s island of wine, the Waitomo glowworm caves and Lake Taupo. Continuing on to the Port of Napier and Hawke’s Bay, they will visit wineries and vineyards along the way before reaching the capital Wellington. From there, a ferry boat will sail everyone to the South Island, where you will be are taken to the infamous wine regions of Marlborough and Nelson, and the Abel Tasman National Park. On the way to Christchurch, you may watch whales and other mammals in coastal Kaikoura. Next, will be a stop at Lincoln University in Canterbury, followed by a Waipara Valley winery tour. The spectacular scenery and the hot springs near Lake Tekapo will be a warm up for Queenstown in Central Otago where cool climate Pinot Noir and an opportunity to go bungee jumping, canyoneering, jet boating, or river surfing will conclude the adventure.

The cost of the program is **$5,000** for double occupancy. A **$1,000** deposit is due to hold your spot. The balance of the fees is due December 1, 2013.

Included in the fee: all transportation within New Zealand (bus, ferry, plane); dedicated driver and tour guide; all lodging in double occupancy rooms, breakfasts; several group
lunches and dinners; wine tastings; admissions to major visitation sites.

Not included: airfare from the US to Auckland, New Zealand (approximately $2,000); special experiences (bungee-jumping, sky diving, etc.); gratuities for drivers and guides.

**Further Details:** [HERE](#)  **Deadline for Enrollment:** 10-31-13

**Questions:** Please contact: Christian Butzke 765-494-6500 butzke@purdue.edu
Bruce Bordelon 765-494-8212 bordelon@purdue.edu

If you have problems with registration, please contact Shannon Harvey at sherrera@purdue.edu.

**VESTA Spring Enrollment Deadlines**

![VESTA Spring Enrollment Deadlines](#)

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<th>Spring 2014 Enrollment Deadlines</th>
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<td><strong>December 13, 2013 - VIN 113</strong></td>
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<td><strong>January 17, 2014 - All Other Classes</strong></td>
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<td>Classes begin - 1/6/14, 1/28/14, 2/3/14, 2/24/14</td>
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SLietzau@missouristate.edu 417-837-2515 or 417-837-2513

**Neeto-Keeno Stuff**


Leif Ericksson, upon discovering North America in 1003, 489 years prior to Christopher Columbus, named it Vinland (Newfoundland). In fact, there are more species of native grapes in North America than on any other continent. Of the eight species of grapes in the Vitis genus, six are native to North America, while only vinifera is native to Europe and amurensis to Asia.

Videos of Interest

1. “Bochet” Making Burnt Mead from a 1593 recipe, 11-6-08, Crazy Mead Co. 9:38 min.: http://www.youtube.com/watch?v=LoPbfJ3BwwM
   (Actually, the recipe is vintage 1393 from Le Menagier de Paris.)

Show n Tell

(Right) This picture found on Cornell University’s Grape Breeding Program homepage, L-R, Male sterile flower with non-functioning stamens (male parts), perfect flower with all parts functional and female sterile flower with non-functioning pistol (female part).

Marketing Tidbits

1. “Mobil devices are approaching half the traffic coming to restaurant websites — a sign that small businesses need to get smart about mobile website design.”

   From: Small business websites may as well go 100% mobil in 2014, 11-19-13
   Venture Beat

2. Personalised marketing is key to future wine sales says Amazon, 11-21-13 – Harpers:
   http://www.harpers.co.uk/news/personalised-marketing-is-key-to-future-wine-sales-says-amazon-at-wine-vision/351921.article

3. “60 percent of social shopping starts on Facebook. 15 percent starts on Pinterest, and a little five percent wedge begins on Twitter. But there’s one network you’ve probably never heard of that drives more than Pinterest and four times more social shopping traffic than Twitter. It’s called Polyvore.”

   From: One Social Network You have not heard of drives 20% of Social Commerce, 11-20-13 – Venture Beat

4. Edelman’s (world’s largest PR firm) annual Field to Fork Consumer Food attitude and perception survey: http://www.edelman.com/insights/intellectual-property/field-to-fork/
Notable Quotables

“What is the definition of a good wine? It should start and end with a smile.”


"Nothing more excellent or valuable than wine was every granted by the gods to man."

--- Plato

Articles of Interest


**Calendar of Events**


12-(6-8), Distillation workshop, Kothe Distilling Technologies – Chicago, IL: [http://www.kothe-distilling.com/newsite/store/workshops/3-day-workshop-1-detail](http://www.kothe-distilling.com/newsite/store/workshops/3-day-workshop-1-detail)


1-(23 & 24), Iowa Fruit & Vegetable Growers Assn. annual conference – Ankeny, IA. Details later here: [http://www.ifvga.org/](http://www.ifvga.org/)


3-5, A Fruit Brandy Distillation Workshop will be held at Mountain Grove, MO in early February. Suggest getting your name on the list if interested here: [http://mtngrv.missouristate.edu/mtngrvcellars/](http://mtngrv.missouristate.edu/mtngrvcellars/)

2-(17 & 18), Ohio Grape and Wine Conference - Crowne Plaza Dublin, Columbus, OH. Details later: [http://www.oardc.ohio-state.edu/grapeweb/](http://www.oardc.ohio-state.edu/grapeweb/)


2-(24-26), Michigan Grape & Wine Conference, Grand Traverse Resort – Acme, MI  
http://www.michiganwines.com/conference#sthash.pvdgCis5.hDCqO3xj.dpbs

2-27 to 3-1), Annual Nebraska Wine Industry Forum and Trade Show - Holiday Inn,  
Kearney. Details later: http://agronomy.unl.edu/viticulture.

3-(3-6), Eastern Winery Exposition – Lancaster, Pennsylvania:  
http://www.easternwineryexposition.com/

3-(6-8), Iowa Wine Growers Association Annual Conference – West Des Moines Marriott, 
Details later: http://www.iowawinegrowers.org

3-(11-13), Wineries Unlimited Conference & Trade Show – Greater Richmond Convention 
Center, Richmond, VA: http://www.wineriesunlimited.com/attendees/2014-preview/

3-30 to 4-15, Australia Winery & Vineyard Tour - Washington State University. Details:  

6-(5-7), Winemaker Magazine Conference – Leesburg, VA:  
http://winemakermag.com/1347-registration-options

6-(22-25), American Society of Wine Economists (AAWE) - Walla Walla, WA.  
http://www.wine-economics.org/2014-walla-walla/

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mlwhite@iastate.edu

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http://www.extension.iastate.edu/wine/news

You can search within the Wine Grower News Archive by placing “Wine Grower News” within quotes followed by your search term.
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