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5-9-10 Frost – Very Erratic Across the State

The calls, e-mails and pictures started coming in early Sunday morning as people went out to check out their vineyard. Vineyards north of I-80 tended to have more frost injury than those south of I-80 in Iowa. Generally speaking, a temperature of 28°F for a period of 4 hours is considered by most horticulturalists as a hard killing frost. Research has show that a temperature of 31°F for 30 minutes will begin to freeze grape tissues that are beyond the bud burst stage of growth.

Vineyards in low lying areas got hit the hardest. The type of training system also made a difference. Mid-wire trellis systems showed more damage than high wire systems. In many cases one leaf with no damage could be found next to a shoot and leaf that was frosted. The type of freeze that occurred on Mother’s day was a “Radiation” freeze. This occurs when heat is lost into the atmosphere under still conditions. The cold air settles down into the lowest areas. The other type of freeze condition occurs from “Advection”, the movement of cold air into the vineyard accompanied by wind. Though, the total potential Iowa grape crop was only affected slightly, there were several vineyards that will see a significant yield loss.

A typical recommendation is to always long prune leaving more buds than you need and then come back later when the chance of frost damage is less and prune back to the proper number of

Wine-Grower-News #126 May 14, 2010

Midwest Grape & Wine Industry Institute:  http://www.extension.iastate.edu/Wine

Information in this issue includes:
buds/shoots required. This would not have helped on this frost. Most of our vines had anywhere from 4 to 6 nodes leafed out.

**What can be done now? Not a whole lot!** Vineyards that were only slightly hit will probably see little effect from this frost. Those hit harder will see lower yields that will vary by cultivar. American (Vitis labrusca) cultivars typically hold (60-70%) of their potential yield in their primary buds. Our hybrids tend to have a greater yield potential from secondary and basal buds. I have had several people ask if they should cut out the damaged shoots to make way for new shoots to form. Research indicates that removing the damage shoots will have little effect on yield, quality or maturity (2). The Easter Day freeze that hit the Missouri grape industry hard in 2007 happened at a maturity stage similar to what we had here on Mother’s Day. Their follow-up research after the Easter Day freeze showed that the yield of most of their hybrid grapes ranged from 1-2 tons with most of the crop coming from non-count (secondary – tertiary – basal – latent) buds. This research also showed that the grape cluster weights, maturity, berry size, pH and Brix varied little from grapes growing from primary or non-count nodes. There were slight differences in Total Acidity (TA) with the non-count node grapes having slightly higher TA’s. The non-count clusters seemed to be way behind in maturity at veraison, but they quickly caught up in the ripening process prior to harvest. This was probably due to the increased canopy feeding a smaller crop. The results of this study and other good frost management information can be found in resource (3) below.

Main point – The crop is not all lost if your vineyard was hit hard by the frost. I would continue to protect the fruit from diseases and pests as you normally would do. I would suggest cutting any planned nitrogen applications by at least 50%.

**Further resources:**


**Mother’s Day Frost Hits ISU Research Vineyards**

by Paul Domoto, ISU Extension fruit Specialist

On Mother’s Day weekend, ISU research vineyards at the Horticulture Research Station (Gilbert), Northeast Research Farm (Nashua) and Tabor Home Vineyards (Baldwin) were injured by frost, while the vineyards and the Armstrong Farm (Lewis) and Southeast Farm (Crawfordsville) escaped injury. Low temperatures recorded on the ISU farms and posted on the Iowa Ag Climate Network [http://mesonet.agron.iastate.edu/agclimate/index.xhtml](http://mesonet.agron.iastate.edu/agclimate/index.xhtml) are as follows:

<table>
<thead>
<tr>
<th>Location</th>
<th>Temp. °F</th>
<th>Location</th>
<th>Temp. °F</th>
<th>Location</th>
<th>Temp. °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sutherland (NW)</td>
<td>30.3</td>
<td>Kanawha (NC)</td>
<td>27.0</td>
<td>Calmar (NE)</td>
<td>33.5</td>
</tr>
</tbody>
</table>
At the Horticulture Station, the injury observed was much greater than would be anticipated for the recorded temperature and more characteristic of a temperature dropping below 27°F which is the temperature for 50% kill of the exposed shoots. At Nashua, a thermometer placed in the vineyard recorded about 25°F. Under radiation freeze conditions (clear sky and little or no air movement), it is not unusual to have lower temperatures not too far from a recording site, particularly if the site where the injury occurred is lower, less sloping, or has obstructions that would impede cold air drainage away from the site. Also, under radiation freeze conditions, exposed plant tissues will become colder than the air temperature. At the Horticulture Station, wind speeds less than 2 mph persisted for a 10 hour period before the lowest temperature was recorded.

Injury at both sites was extensive with vines in lower areas suffering greater injury than those that were slightly higher. Vines trained to a mid-wire cordon suffered greater injury than vines on a high cordon. Vines on which we are still trying to establish or re-establish a trunk suffered the greatest injury. From initial observations at the Horticulture Station, it looks like Foch, La Crescent, Marquette and a few Minnesota selections (MN-1200, MN-1235) may have suffered less injury.

At Baldwin, Paul Tabor reported that injury in his vineyard was light and confined to the lowest portion of the vineyard and vines he was training to a mid-wire cordon. Injury in our research vineyard, located to the west of his winery, was confined to shoots developing below the three foot high training wire.

Based upon the temperatures recorded, it appears that the frost injury was probably confined to areas north of Interstate 80, and was more prominent in low laying areas, and areas with poor cold air
drainage. For most varieties, the clusters were already exposed and if they were injured, they should already be drying up. Where shoots have been partially killed, axillary buds on the uninjured portions of the shoot should begin to grow. Where entire shoots were killed, secondary or tertiary buds at the base should begin to emerge in time. For moderately hardy varieties, this will be a concern if extensive primary bud injury occurred during the winter. In central Iowa, it has already been a month since the earliest varieties broke bud, so it is questionable that fruit produced from new secondary shoots will mature, particularly on later maturing varieties.

**ISU Enology Lab – Use it!**

I find it interesting that there are still a few Iowa wineries who have yet to send in a wine sample for analysis to the ISU Enology Lab. The wineries that I have talked to who are using the enology lab tell me that the wine analysis and the confidential follow-up to fix any problems that the analysis may have found, has helped them a great deal. Try it, you will like it! You can check out the services provided, the costs and have some sample shipping boxes sent to you by going here: [http://www.extension.iastate.edu/Wine/lab.htm](http://www.extension.iastate.edu/Wine/lab.htm)

**EXAMPLE CHEMICAL ANALYSIS RESULT FORM**

Client: Happy cellar  Laboratory Report #: 284  Report Date: 05-06-2010

<table>
<thead>
<tr>
<th>Sample ID:</th>
<th>Lab # 1271 = 2009 Edelweiss</th>
</tr>
</thead>
<tbody>
<tr>
<td>Analyte</td>
<td>Result</td>
</tr>
<tr>
<td>pH</td>
<td>hydrogen ion concentration</td>
</tr>
<tr>
<td>TA</td>
<td>titratable acidity (g/L)</td>
</tr>
<tr>
<td>VA</td>
<td>volatile acidity (g/L)</td>
</tr>
<tr>
<td>OH</td>
<td>Alcohol (%)</td>
</tr>
<tr>
<td>RS</td>
<td>residual sugar (%)</td>
</tr>
<tr>
<td>HT</td>
<td>protein stability</td>
</tr>
<tr>
<td>FSO2</td>
<td>free sulfur dioxide (ppm)</td>
</tr>
<tr>
<td>TSO2</td>
<td>total sulfur dioxide (ppm)</td>
</tr>
</tbody>
</table>

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3.52</td>
<td>8.9</td>
</tr>
<tr>
<td>0.51</td>
<td>12.3</td>
</tr>
<tr>
<td></td>
<td>trace</td>
</tr>
<tr>
<td></td>
<td>unstable</td>
</tr>
<tr>
<td>19.1</td>
<td>64.3</td>
</tr>
</tbody>
</table>

Additional information:

Heat stabilize the wine after performing fining trial to determine dosage necessary. Adjust free sulfur dioxide level to 42 ppm to protect the wine. Eliminate oxygen exposure of wine to avoid an increase in volatile acidity.

**Recommended values:**

<table>
<thead>
<tr>
<th>Analyte</th>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>3.1-3.4</td>
<td>3.4-3.6</td>
</tr>
<tr>
<td>TA</td>
<td>7-9 g/L</td>
<td>6-8 g/L</td>
</tr>
<tr>
<td>VA</td>
<td>0.1-0.7 g/L</td>
<td></td>
</tr>
<tr>
<td>OH</td>
<td>10-14%</td>
<td></td>
</tr>
<tr>
<td>RS</td>
<td>0-0.1% for dry, 0.5-4% for sweet</td>
<td></td>
</tr>
<tr>
<td>FSO2</td>
<td>pH dependent (20-50 ppm)</td>
<td></td>
</tr>
<tr>
<td>TSO2</td>
<td>pH dependent (&lt;350 ppm)</td>
<td></td>
</tr>
</tbody>
</table>
5-25, Introductory Alcohol Distillation Workshop - Swisher, IA

When: 9:30 a.m. to 3:30 p.m., Tuesday, May 25, 2010
        1441 Marak Road, Swisher, IA, ph: 319.857.4300
Agenda: 9:30 a.m. Registration
        10:00 a.m. Intros & Welcome by Jeff Quint of
                   Cedar Ridge Vineyards
                   - quick review of the new Iowa distillery law
        10:15 a.m. Tour of winery and distillery by Jeff Quint,
        11:00 a.m. Break
        11:15 a.m. Intro into the process of distillation Dr. Sebastian Donner, ISU Wine Lab
                   Supervisor ISU Midwest Grape & Wine Industry Institute
                    Noon - lunch
        1:00 p.m. Fermenting Fruit & Grains prior to Distilling Dr. Murli Dharmadhikari,
                   Director, ISU Midwest Grape & Wine Industry Institute
        1:45 p.m. break
        2:00 p.m. Distillery equipment and purchase considerations - Nicolas Haase,
        2:45 p.m. Federal licensing of a distillery - Jeff Quint, Cedar Ridge Winery
        3:15 p.m. Questions
        3:30 p.m. Adjourn

and Iowa State University Extension.

Cost: $50 for IWGA members, $70 for non-members. Pay at the door. Maximum attendance of 50.

Pre-Registration required: by contacting Pandora Lamar at: Pandora@iastate.edu or 515-294-3308
Prior to Friday, May 21, 2010. First registered, first served. Cash or Checks made out to ISU
Extension only, no credit cards. Pay at the Door.

5-18, NWIGGA Early Canopy Management Workshop – Farnhamville, IA

What: Early Canopy Management Workshop
When: 7 p.m., Tuesday, May 18, 2010
Where: Richard Black’s vineyard at 3228 Xenia Ave. northwest of Farnhamville, IA
Who: Dr. Paul Domoto, Extension horticulturalist from Iowa State University, will do a presentation
        on final grapevine pruning, shoot thinning, and early season canopy management, with special
        attention given to lateral and secondary bud development that would give rise to green harvest
        issues. Because of the late frost and vine damage that occurred earlier this week in many
        vineyards, this workshop is especially timely for dealing with frost damage in the vineyard.
        We will spend some time in Richard’s vineyard following the discussion, so dress appropriately
        for the weather
Sponsored by: Northwest Iowa Grape Growers Association (NWIGGA) and the
               Calhoun County ISU Extension Service.
Cost: $12 for non-members, $10 for members. A season pass for all 6 planned workshops is $60 for
        non-members, $50 for members. Bring your spouse or partner and they pay 1/2 of the regular
fee. Membership dues for 2010 are $45, which entitles you to the workshop discounts, co-op buying discounts, and voting rights in the Northwest Iowa Grape Growers Association.

**Contact:** Norm Lewman, Secretary, Northwest Iowa Grape Growers Association

nwiagrapegrowers@yahoo.com

**Note:** As we do at every meeting, we will close the meeting with a sampling of Iowa wines. If you have an Iowa wine (homemade or commercial) you would like to share, feel free to bring it along.

**Bayer Crop Science Launches New Grape Information WWW Site**

Bayer Crop Science has launched at new crop compendium WWW site that contains pest, pest management, and pesticide information for grapes and other crops here:

http://compendium.bayercropscience.com/

**Winery Planning & Design, NEW! Edition 16 now available! - $110**

*Winery Planning and Design*, Edition 16 is now available. This publication, in CD format, contains over 1,500 pages and is the result of a number of short courses and seminars presented by Dr. Bruce Zoecklein of Virginia Tech University. It covers various aspects of winery planning in several wine regions around the country. Information includes basic essentials of designing a winery, including business planning, economics, facility design, equipment, refrigeration, water requirements, wastewater treatment, lab and HACCP planning, and legal issues.

Winery Planning and Design, Edition 16, is available through the industry trade journal *Practical Winery and Vineyard* here: http://www.practicalwinery.com/bookshelf.htm

**Show n Tell** (Note: Pictures are always welcome from readers.)

(Above) Mother’s Day frost on trellis posts and Brianna grape at Middle River Vineyard, Carlisle, IA – 5-9-10, Kevin Smith

(Above) Grapes do not like wet feet. David Klodd of AnneLise Vineyard, located southwest of Indianola sent me this picture of installing tile lines to drain excess water out of a wet area in his vineyard. 5-8-10
OK, you can start to apply nitrogen now if you REALLY need to.

From budburst to bloom, vines support the majority of their new growth by using nitrogen and carbohydrates stored in their roots, canes, and trunks. Early applications of nitrogen are not necessary. Most research indicates that the most efficient and effective time to apply nitrogen is for a period of 2 weeks prior to bloom to 2 weeks after bloom. Some studies show that making two split applications on coarse textured soils can also increase your nitrogen efficacy.

Your first question should be whether or not you need added nitrogen. If you already have excessive vigor and/or soil organic matters above 3%, added nitrogen is probably questionable. Added nitrogen is probably needed if your plant growth seems restricted, leaf color exhibits a pea-green pale color, and/or you have coarse textured soils. Taking petiole samples during bloom is the best time to determine nitrogen sufficiency levels within the plant. Most research would indicate that an application rate of approximately 30 – 50 lbs. of nitrogen per acre is all that is needed to produce a good winegrape crop. In most cases 30 lbs. per acre is probably all that is needed. I would suggest applying your nitrogen within the vine row for better efficiency.
Further details on this subject can be found by reading “Think Before Using Nitrogen (N) in Your Vineyard” in the 5-8-09 issue of Wine Grower News here: http://www.extension.iastate.edu/Wine/Resources/winegrowernews83.htm

Comments from Readers

“Mike-controlling diseases in the vineyard with conventional spray equipment is achieved pretty good in the humid regions of the Midwest when you get good coverage. One way that works is to start out at 30 gal/A then mid may bump it to 50 gal/A then mid June to 70 gal/A then veraison on go to 100 gal/A. A sprayer should not be hard to calibrate. All sprayer calibration starts with tractor ground speed calibration. its so easy- drive the tractor in the gear you spray in at 540 rpm on the pto drive exactly 1 minute, measure the distance traveled and divide by 88. if you don’t do this then you will never be accurate with the calibration of the sprayer. Most sprayer manufacturers- but not all have a calibration formula that they provide to determine the gallons per minute of the nozzle and this is then translated into gallons per acre based on the number of nozzles used. Jacto in particular uses a program where you fill in the blanks and your computer does the math for you automatically. so you can change your GPA often and be right on every time.

If you use too little of water per acre- you wont cover the cracks between berries very well and on tight clusters you are flirting with disaster with low volumes. If your sprayer is a low volume sprayer you can crank it up, if your sprayer is a dilute you can dial it down but you need the right amount of spray per acre and anything over 2X can be risky business when it comes to certain diseases here in the humid regions, Other parts of the country have an easier go of it and this is where some of the debate gets started,

Its been said by some of the finest viticulturist in academia that anyone can grow grapes in California but you have to be real good at it to grow them in the Midwest. What ever your advise to growers is on sprayers it should be based on the extremes we have in humidity - also for thought- if you do some canopy management with a trimmer you can open things up and get improved spray coverage as well as a drier environment within the interior of the canopy reducing disease pressure and increased light has a profound positive affect on quality - improved color, aromas, monteurpines and better textures. We need to focus on being the very best Hybrid growers in the world since thats what we have to work with here that does the best. Any advise that is not specific for hybrids is not necessarily good advice for Iowa and we have to learn to sort through whats being done that works well with single high bilateral cordon trained hybrid grapes.”

--- John Ditzler, Wabash Valley Progressive Viticulture, 8902 S. 625 W. Rosedale, IN 47874. 765-548-0676. Jbditzler@gmail.com

“Mike,

Thought that you would get a kick out of the attached photos from my vineyard this AM. Yikes!”

Michael G., Rapid City, SD 5-12-10 (See below)
**Notable Quotables**

“It is well documented that mechanizing vineyard tasks can save significant time and money for growers despite the capital investment, yet many California growers and wineries remain leery, preferring the use of hand labor by Latin American immigrants. Wagner’s revelation adds to a growing body of evidence that mechanization can also bring very high-quality results.”

From: *Mechanization Endorsed by California Wine*, 5-12-10 – Wines & Vines Magazine

“Don’t judge a wine by its cover. In a survey of the chemistry and flavor of pinot noir and chardonnay, consumers couldn’t discern wines capped with natural corks from screw caps, scientists reported March 25 at the spring meeting of the American Chemical Society. The results suggest that the way its bottle is stopped has little if any effect on a wine’s flavor.”

From: *Cap or cork, it’s the wine that matters most*, 4-24-10, Science News

**Videos of Interest**

1. V8 powered wind machine being used at Hawkeswine, Healdsburg, CA - 5-4-09, 4:28 min: [http://www.youtube.com/watch?v=Nt_7yGAhakM](http://www.youtube.com/watch?v=Nt_7yGAhakM)

2. Frost Bite at Olivet Grange Vineyard, Sonoma County, CA - 5-8-08, 5:14 min: [http://www.youtube.com/watch?v=YnpNWNQZRbs&feature=related](http://www.youtube.com/watch?v=YnpNWNQZRbs&feature=related)


**Articles of Interest**

Business Monthly (Good primer on using a mechanical harvester.):
http://www.winebusiness.com/wbm/?go=getArticle&dataId=69253

**Neeto-Keeno WWW Stuff**


2. Free, 125 page *Small Farm & Direct Marketing Handbook* from the Washington State Department of Agriculture:  http://agr.wa.gov/marketing/smallfarm/


4. Intercontinental Climate Viticulture & Enology (ICCVE) Spring 2010 Newsletter (Read about Eli Bergmeier winning a $1,000 Scholarship):  http://iccve.missouri.edu/publications/newsapril2010.pdf

**Calendar of Events:**

**May 15**, 11 a.m. to 4 p.m. Wine Faults Seminar, Northeast Iowa Community College
Contact Ian Bonnette, President of the Mississippi Grape Growers Association at Ibonnette@suncrestridgewinery.com

**May 15**, 9 a.m. WeIGGA - Amateur Winemaking 101 Class at Prairie Crossing Vineyard & Winery, 31506 Pioneer Trail, Treynor, IA. By Western Iowa Grape Growers Association Contact Clifton Burkhart 712-527-5276 or Clifton@BurkhartVineyards.com

**May 15**, 10 a.m. to 3 p.m. Vineyard Canopy Management Workshop, Lazy L Grape Ranch, Mechanicsburg, IL sponsored by VESTA, Univ. of IL Extension, Southern IL Univ. & IL Dept. of Agriculture. Details call: Elizabeth Wahle at 618-692-9434 or by email at wahle@uiuc.edu.

**May 20**, 9 a.m. to 3 p.m. Winery Sanitation Workshop & Sweetening Alternatives to Cane Sugar, At Blue Sky Vineyard, Makanda, http://www.vesta-usa.org/events.htm#MAY_2010

**May 21& 22**, WineMaker Magazine Annual Conference at Stevenson, WA Details here: http://www.winemakermag.com/conference

**May 18**, 7 p.m. Northwest Iowa Grape Growers Association Vineyard Workshop. Richard Black’s vineyard, 3228 Zenia Ave, Farnhamville, IA

**May 22**, 9 a.m. NWGGA Central Nebraska Field Day at Cedar Hills Vineyard, http://agronomy.unl.edu/viticulture/

**May 25** 9:30 a.m. to 3:30 p.m. Introductory Distillation Workshop, Cedar Ridge Vineyards, Swisher, IA. Contact: Pandora Lamar at: Pandora@iastate.edu or 515-294-3308
June 6-11 Hands –on Whiskey Distilling Workshop, Stillwater Distilling, Petaluma, CA
http://www.distilling.com/workshop.html

June 8 Missouri Grape Growers Association Field Day & Annual Meeting, Hermannhof Winery, Hermann, MO, contact Sarah Schmidt for further info: baltimorebend@yahoo.com

June 8, 8 a.m. to 5 p.m. Effective Vineyard Spraying Workshop, Door/Kewaunee area of Wisconsin, Contact: Regina Hirsch at 608-265-3637 or nmhirs@wisc.edu

June 10-11 ISU Enhance Your Plate Conference, Iowa State University Campus.
http://www.fshn.hs.iastate.edu/plate/

June 12, 9 a.m. NWGGA Eastern Nebraska Field Day at Deer Springs Winery,
http://agronomy.unl.edu/education/

June 12, 9 a.m. NWGGA Western Nebraska Field Day at Ellen & Ellen & Bruce Brudick’s vineyard, 17 Ranch Winery, 304 Main St., Lewellen, NE, http://agronomy.unl.edu/education/

June 14, 4 p.m. NWGGA Grafting & Tail Gate Field Day, Schillingbridge Winery and Microbrewery, Pawnee City, NE: http://agronomy.unl.edu/education/

June 15, 7 p.m. Northwest Iowa Grape Growers Association Location to be announced.

June 20-25 American Society of Enology and Viticulture National Conference, Seattle, WA:
http://asev.org/annual-meeting-2010/


July 19, Multi-state Viticulture Field Day, ISU Armstrong Research Farm, Lewis, IA: Details later. Contact Paul Domoto at Domoto@iastate.edu or 515-961-0035

July 24, 8:30 a.m. to 4:30 p.m. Seventh Farm Vineyard Field Day, Richard Black Vineyard, 3228 Zenia Ave, Farnhamville, IA

July 29 ISU All Horticulture Field Day, ISU Horticulture Research Farm, Gilbert, IA
http://www.hort.iastate.edu/news/docs/2ndAllHortFieldDay.pdf

August 1-5 10th International Grapevine Breeding and Genetics Conference, Geneva, NY
http://www.grapebreeding2010.com

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Past issues archived as html and/or pdf here:
http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm
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Michael L. White,
ISU Extension Viticulture Specialist
909 East 2nd St. Suite E, Indianola, IA 50125-2892
ph: 515-961-6237, fax: 6017 or mlwhite@iastate.edu

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http://mtngrv.missouristate.edu/CGB/

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