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3-31, 4-1 & 4-6: ISU Extension Apple Tree Grafting Workshops
4-(2 or 9), Grape Pruning Clinics – Lake City, MN
4-4, IWGA Marketing & Customer Service Workshop - Indianola, IA
4-(4-6), 3rd Annual Inside Missouri Cooperage, Lebanon, MO
4-5, Winemaker Workshop, Elmaro Vineyard - Trempealeau, WI
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4-21, Wisconsin Spring Vineyard School – Cambridge, WI
Midwest Wine Documentary Screens at International Film Festival
5-7, Spring Vineyard Workshop – Carlos Creek Winery, Alexandria, MN
5-(18-19), Distillation Basics Workshop - Mountain Grove, MO
Videos of Interest Show n Tell Marketing Tidbits Neeto Keeno
Articles of Interest Calendar of Events

UMN looking for a full time Enology Specialist located in the Twin Cities

Required Qualifications: Bachelor’s degree in Horticulture, Enology, Food Science (Fermentation Science), or related field and two (2) years’ experience working in a scientific, commercial, or educational position related to wine making, OR a Bachelor’s degree in any field and at least five (5) years’ experience working in a scientific, commercial, or educational position related to wine making.

Preferred Qualifications: M.S. degree in Horticulture, Enology or related field. Professional experience in enology with at least three (3) years’ experience in professional winemaking.

Knowledge and experience in microvinification
Research experience in enology.
Ability to communicate effectively verbally, in writing, and via current technologies. Experience/proficiency in classroom teaching and/or extension outreach activities. Proven record in obtaining competitive grants and collaborating with national and international researchers. Demonstrated organizational skills.

Interested job candidates should go to this link . Or head to employment.umn.edu and search for: 305060

Vineyard Manager / Viticulture Instructor responsible for maintaining the college vineyards in collaboration with the V & E Program Director. This position also includes a teaching load of 3-9 credits per semester (and possibly one course during summer).

Request application packet from: humanresources@highlandcc.edu or 785-442-6144.

Highland Community College 500 Miller Road, Wamego, KS 66547

From: Page 1, Taming the Wild Grape

**Taming the Wild Grape - Book Review**

*Taming the Wild Grape – Botany and Horticulture in the Vitaceae*, 2015, 194 pages by Jean Gerrath, Usher Posluszny and Lewis Melville is not a book you are going to put on the coffee table for your friends and neighbors to enjoy. This is a well written reference book designed for grape geeks. It is also very well illustrated with both color and black & white photos. This is a very detailed but concise book describing the morphology and growth characteristics of the Vitaceae family and Vitis Genus. It is the only color illustrated key and ID of North American Vitaceae.

This is the reference book for those often trying to identify rogue grapes found in most vineyards (the science of *ampelography*). It is divided into six chapters:

1. Vitaceae Systematics (Origin, Characteristics and Relationships)
2. Vegetative Features of the Vitaceae
3. Reproductive Features of the Vitaceae
4. Identification of Vitaceae in North America
5. Humans and Grapes
6. Identification of Common Cold-Climate Grapes in North America
The final chapter contains detailed identification characteristics of 26 common cool to cold climate grape cultivars being grown in the U.S. and Canada.


Anyone considering themselves a viticulture professional should consider having this book in their library.

(Left) Dr. Jean Gerrath (author) introduced “Taming the Wild Grape” book at the Iowa Wine Growers Assn. Conference. Jean was the founding president of the Iowa Wine Growers Association. 2-29-16 mlw

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All of the Vitaceae that have been examined to date have small ‘pearl bodies’ that resemble insect eggs on their young stems, leaves and flowers. Microscopically, they consist of multicellular, stalked spheres, and they are often associated with stomata.

From: Page 5, Taming the Wild Grape

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**Finger Lakes Intl. Wine Competition - Congrats to IA & Our Neighbors**

The 16th annual Finger Lakes International Wine Competition was recently held in Rochester, NY. It is the biggest fundraiser for Camp Good Days and Special Times.

The competition considers itself the largest charitable competition in the world. This year, 916 wineries from all 50 states, six Canadian provinces and 26 nations entered 3,824 wines. They were judged March 18-20 by 72 wine experts at the Holiday Inn Rochester Downtown. Here is a brief summary of the awards won by Iowa and neighboring states:

<table>
<thead>
<tr>
<th>State</th>
<th># Wineries</th>
<th>Double Gold</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
</tr>
</thead>
<tbody>
<tr>
<td>IA</td>
<td>17</td>
<td>3</td>
<td>9</td>
<td>37</td>
<td>25</td>
</tr>
<tr>
<td>IL</td>
<td>8</td>
<td>0</td>
<td>0</td>
<td>21</td>
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<td>KS</td>
<td>5</td>
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<td>4</td>
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<td>MO</td>
<td>13</td>
<td>5</td>
<td>4</td>
<td>40</td>
<td>18</td>
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<td>ND</td>
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<td>0</td>
<td>4</td>
<td>4</td>
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<td>1</td>
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<td>3</td>
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<tr>
<td>SD</td>
<td>3</td>
<td>0</td>
<td>0</td>
<td>6</td>
<td>10</td>
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<tr>
<td>WI</td>
<td>16</td>
<td>5</td>
<td>4</td>
<td>27</td>
<td>21</td>
</tr>
<tr>
<td>Total</td>
<td>77</td>
<td>15 (4.9%)</td>
<td>24 (7.7%)</td>
<td>162(52.1%)</td>
<td>110(35.3%)</td>
</tr>
</tbody>
</table>
A special congratulations to the following wineries who won Double Gold medals:

Ardon Creek Winery – IA (1)
Calico Skies Winery – IA (1)
Fireside Winery – IA (1)
Holyfield Vineyards – KS (1)
Three Oak Wines – MN (1)
St. James Winery – MO (2)
Serenity Valley Winery – MO (1)

Ladoga Ridge Winery – MO (1)
Stonehouse Vineyards – MO (1)
Cellar 426 Winery – NE (1)
Chateau St. Croix – WI (1)
Forgotten Fire Winery – WI (1)
Elmaro Vineyards – WI (2)

You can see all the competition results here: [http://www.fliwc.com/](http://www.fliwc.com/) and check the competition out on Facebook here: [http://tinyurl.com/zoqv6u6](http://tinyurl.com/zoqv6u6)

**Midwest Aronia Association Looking for an Executive Director**

The 6th Annual Midwest Aronia Association conference was held in Des Moines, Iowa on March 18 & 19th. It was announced at this meeting that they were going to hire a person to be their executive director.

Applicants can submit a current resume, cover letter and compensation requirements; referencing MAA Executive Director by April 16, 2016 to info@midwestaronia.org. This position hire will initially be a part-time position that could increase when funding is acquired to accommodate increased cost. Details can be found in this position description: [http://tinyurl.com/h4b5cxs](http://tinyurl.com/h4b5cxs)

**Boomers and Millennials: Wine Market Trends**

Baby Boomers and Millennials (in many cases the Boomers’ kids) are the two demographic groups that draw the most attention from wine marketers because of their sheer numbers, their attraction to wine, and trends within their respective generations.

Wine Market Council, the leader in sophisticated market research, offered some interesting observations at recent conferences:

-- Millennial adults (79 million) now outnumber Boomers (75 million)
-- There are more Millennial wine drinkers in the US than Boomers (36% vs. 34%)

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*Vitaceae produce small hair tufts or pockets of tissue in the upper angles of vein branches on the lower leaf surface. Like the pearl bodies, domatia are found in many angiosperm families. Domatia are usually inhabited by mites that are predators of other mites (including spider mites),*  

From: Page 40, Taming the Wild Grape
There are more "High Frequency" wine drinkers among Baby Boomers than among Millennials, resulting in the Boomers consuming more total volume than Millennials, although the gap is small and closing each year.

Over the past 15 years, the Millennial shares of the U.S. wine drinking total population and High Frequency wine drinking population have grown significantly.

Younger generations continue to modestly increase their wine consumption, while older generations are modestly decreasing theirs.

From: News from New York Wine & Grape Foundation newsletter, 3-26-16

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3-31, Clean Plants Webinar
11 a.m – 1 p.m. CST
New York’s revitalized grapevine certification program, and New York nurseries’ plans for the future

Speakers: Marc Fuchs, Cornell University
Margaret Kelly, NYS Dept of Agriculture and Markets, Dennis Rak, Double A Vineyards, Eric Amberg, Grafted Grape Nursery, Fred Merwerth, Hermann Wiemer Nursery

Preregistration required. Register at: http://tinyurl.com/NCPNgrapes

The webinars are free of charge, but you must be registered by noon the Wednesday before the webinar to receive connection instructions. You may contact Chrislyn Particka with any questions or if you need assistance registering.

Upcoming Mead & Cider Workshops at UW-Madison

Mead Workshop, March 31, 2016, UW-Madison, 8:30 a.m. - 4:30 p.m. http://uw-mead-2016.eventbrite.com
Featuring Jon Hamilton of White Winter Winery, Iron River WI

Wine, cider, and mead laboratory Workshop (1), April 1, 2016, UW-Madison, 8:30 a.m. - 12:30 p.m. http://uw-labday1-2016.eventbrite.com
Featuring Rebekka deKramer of Scott Laboratories and Eric West, Executive Director, Great Lakes International Cider and Perry Competition

Wine, cider, and mead laboratory workshop (2), April 21, 2016, UW-Madison, 8:30 a.m. to 12:30 p.m. http://uw-labday-2-2016.eventbrite.com

Details: http://foodsci.wisc.edu/extension/sparkling_wine_workshops/registration.php

Further Info: Contact Nick Smith at nsmith35@wisc.edu
3-31, 4-1 & 4-6: ISU Extension Apple Tree Grafting Workshops

Grafting workshop locations and dates

- **March 31 - Donnellson**, 7 to 9 p.m., Lee County Extension Office, 414 N Main St. To register contact Darbee Wellman at dwellman@iastate.edu or call 319-835-5116.
- **April 1 - Dubuque**, 7 to 9 p.m., Dubuque Rescue Mission, 398 Main St. To register contact Laura Klavitter at klavitte@iastate.edu or call 563-583-6496.
- **April 6 - Perry**, 6:30 to 8:30 p.m., Forest Park Museum, 14581 K Ave. To register contact Pete Malmberg at pete.malmberg@dallascountyiowa.gov or call 515-465-3577.

Preregistration is required one week prior to the workshop. Limit of 30 people per workshop.

Registration fee includes rootstocks, scions and equipment needed to self-graft two trees to take home for $35 per person. For any two or more registering together, the fee is discounted at $30 each. Additional apple rootstock (EMLA 7 and EMLA 27) will be available for $5 each.

**Details:** [http://www.extension.iastate.edu/article/fruit-tree-workshops-offer-hands-apple-tree-grafting](http://www.extension.iastate.edu/article/fruit-tree-workshops-offer-hands-apple-tree-grafting)

For more information or questions about the workshops contact Patrick O’Malley at omall@iastate.edu or 319-337-2145

4-(2 & 9), Grape Pruning Clinics – Lake City, MN

**What:** Learn to Prune Grapevines Clinic

**When:** 10 a.m. to 1 p.m., Sat. April 2nd OR Sat. April 9th (Your Choice)

**Where:** Great River Vineyard /Lake Pepin Winery 35680 Hwy 61, Lake City, MN 55041

**Cost:** $20/person plus $15.00 for each additional person in your group.

1. Our pruning event is unique in that includes an extensive classroom offering of pruning theory, trellising & technique, spur vs. cane pruning through a lot of experience.
2. We go into our vineyard **performing numerous demonstrations** of pruning; to include training young vines, pruning mature vines to different basic trellis systems, and rehabilitating neglected vines.

3. **BRING YOUR OWN PRUNERS.** We allow attendees to prune vines themselves and help everyone to get comfortable pruning themselves.

   - ALL QUESTIONS ANSWERED -

Call 651-345-3531 We will call back for your credit card info; We take Visa, Mastercard and Discover. You can pay at the door but please call to reserve a spot.

STOP IN FOR A FREE WINE TASTING AFTERWARDS

**Contact:** John Marshall: ph: 651-345-3531 or grv@mchsi.com

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There are about 60 species of grapes (*Vitis*, Latin name for ‘grape’), most of which occur in the Northern Hemisphere. The two countries with the most native species are China with about 37 and the USA with about 18-20 major species.

From: Page 103, Taming the Wild Grape

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**4-4, IWGA Marketing & Customer Service Workshop - Indianola, IA**

**What:** Marketing & Customer Service Workshop

**When:** Monday, April 4, 2016

**Where:** Summerset Winery – Indianola, IA

**Cost:** $65 Members by 5pm, Wed. March 23rd
   $80 Non-members “ “ “ “
   $75 Members After 5pm, Wed. March 23rd
   $90 Non-members “ “ “ “

**Sponsored by:** Iowa Wine & Beer Promotion Board

**Full Details:** [http://iowawinegrowers.org/iowa-wine-workshop/](http://iowawinegrowers.org/iowa-wine-workshop/)

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**4-(4-6), 3rd Annual Inside Missouri Cooperage, Lebanon, MO**

**What:** Behind the scenes tour of an oak stave mill and cooperage to see how premium wine barrels and oak alternatives are crafted.
When: Monday – Wednesday, April 4-6th, 2016

Where: Hampton Inn, 930 Ivey Lane, Lebanon, MO 65536
ph: 417-533-3100

Cost: $75 per person

Sponsored by: Cooperages 1912 Napa
VESTA (Viticulture Enology Science Technology Alliance)

Details: http://www.vesta-usa.org/Events/3rd-Annual-Inside-Missouri-Cooperage-MO

Contact Info: Jennifer Smith, 573-881-0386, ph: 417-588-5829

MLF * Workshop for Professional Winemakers
Tuesday, April 5, 2016
10:00—3:00
Elmaro Vineyard Trempealeau, Wisconsin
$20 per student
www.elmarovineyard.com—lynita@elmarovineyard.com

Agenda: 9:30—10:00 Registration
10:00—10:15 Welcome and Introductions
10:15—11:15 What, Why and When of MLF
11:15—12:00 Hybrids and MLF
12:00—1:00 Lunch sponsored by Lallemand
1:00—1:45 Performing Paper Chromatography for MLF (lab)
1:45—2:30 Aromas and lasting MLF in Hybrids
2:30—3:00 Questions and Closing Remarks
Instructors: Mr. Nick Smith, UW Madison Enologist
Ms Ellie Butz, Lallemand Technical Consultant
* MLF, Malo-lactic fermentation
** ASEV 2010 Merit Award, read more at www.zoominfo.com/p/Ellen-Butz/650308126
Sponsored by Lallemand, Elmaro Vineyard and the Wisconsin Winery Association

You may register by calling the winery at 608-534-6456 or mailing $20 and this form to: Elmaro Vineyard
N14756 Delaney Road
Trempealeau, WI 54661

Name ____________________________ Winery __________________________
Address __________________________ City __________________________ Zip ______
Phone Number ___________________ E-mail __________________________

Upcoming 2016 Northern Grapes Project Webinars

Here are the titles and dates of the upcoming seminars, visit The Northern Grapes Project at
http://northerngrapesproject.org/?page_id=12 for more information and registration.
April 12, 2016
Northern Grapes Project Research Results: Fungicide Sensitivity and Vine Nutrition of Cold-Hardy Cultivars
Patricia McManus, University of Wisconsin-Madison and Carl Rosen, University of Minnesota

May 10, 2016
From Vine to Glass: Understanding the Flavors and Aromas of Cold-Hardy Grapes and Wine
Anne Fennell, South Dakota State University; Adrian Hegeman University of Minnesota; and Somchai Rice, Iowa State University

4-21, Wisconsin Spring Vineyard School – Cambridge, WI

The Wisconsin Grape Growers Association (WGGA) will be sponsoring their popular Vineyard School on Thursday, April 21, 2016, at the Cambridge Winery in Cambridge, WI.

Agenda: Registration 8:30am
9:00am Site Selection/Soil Sampling (45 min) – Amaya Atucha
9:45am Varietal Selection (45 min) – Brian Smith
10:30am break
10:45am Trellis Design (45 min) – Tony Gomez (invited)
11:30am Vine Establishment/Training Systems (45 min) – Madeline Wimmer (invited)
12:15pm Lunch
1:00pm Labor Commitment/Start Up Costs/Harvest (45 min) – Grower Panel: Steve Johnson, Randy Hartung & Tracy Thaden
1:45pm Disease Management (30 Min) – Patty McManus
2:15pm Pest Management (30 Min) – Christelle Guedot
2:45pm Tour of the Vineyard/Pruning Discussion (1 Hour) -
3:45pm Adjourn

Members $35; Non-Members $45 but they get $10 back if they join in the 30 days following the school. Lunch included.

To register, email anna@acmadmin.com with the names of those attending and their vineyard name (if applicable). Mail your check to WGGA, 211 Canal Road, Waterloo, WI 53594. If you wish to pay by credit card, give a number where you can be reached in your emailed registration.

Anna Maenner, Executive Director Wisconsin Grape Growers Assn. anna@acmadmin.com

Midwest Wine Documentary Screens at International Film Festival
Eastern Iowa Filmmakers Show Wine Film at Julien Dubuque International Film Festival

The Wine Diamonds documentary film team is excited and proud to announce “Wine Diamonds: Uncorking America’s Heartland” has been chosen as an Official Selection at the Julien Dubuque International Film Festival and will be showing a “special screening” on Saturday, April 23 (2-4pm) at the Dubuque Museum of Art (Dubuque, IA). The special

9
screening includes a pre/post screening wine tasting and panel discussion following the film.

Wine Diamonds is a feature-length documentary film about the struggles and opportunities of building a new wine region in the Heartland.

For nearly the past two years the producers of Wine Diamonds have logged more than 3,000 miles, visited dozens of wineries in Iowa, Illinois, Minnesota and Wisconsin, interviewed more than 200 wine industry members and enthusiasts, and captured more than 100 hours of footage to create a beautiful and compelling feature length independent film.

The Julien Dubuque International Film Festival is one of the most important independent film festivals in the Midwest and is a showcase for national film buyers and distributors.

Showing Location: Dubuque Museum of Art - http://dbqart.com/
Time: Saturday, April 23 (2-4pm)
Activities: Pre/Post Wine Tasting and Panel Discussion
Tickets on Sale Now: http://bit.ly/1q2wdrS

Appearing in this film:

• Doug Frost, Master Sommelier and Master of Wines, Kansas City, MO
• Michael Jones, Fermentation Expert, Petaluma, CA
• Lucas McIntire, Instructor & Winemaker at Kirkwood Comm. College, Cedar Rapids, IA
• Steve Larson, Winemaker, Train Wreck Winery, Algona, IA
• Tim Hanni, Master of Wine, Napa, CA
• Dr. Murli Dharmadhikari, PhD, Iowa State University, Director of the Midwest Grape and Wine Industry Institute, Ames, IA
• Drew Horton, Iowa State University, Enology Field Specialist, Ames, IA
• John Marshall, Winemaker, Lake Pepin Winery, Lake City, MN
• Ray Winter, Owner, Indian Island Winery, Janesville, MN
• Robin Partch, Winemaker, Northern Vineyards Winery, Stillwater, MN
• Michael White, Iowa State University, Viticulture Field Specialist, Indianola, IA
• Bob Foster, Director, Mid-American Wine Competition, San Diego, CA
• Mike Drash, Winemaker, Chankaska Creek Ranch & Winery, Kasota, MN
• Kent Schwickert, Owner, Chankaska Creek Ranch & Winery, Kasota, MN
• William Wyant, Co-Owner, Fireside Winery, Marengo, IA
• Rona Wyant, Co-Owner, Fireside Winery, Marengo, IA
• Lynita Delaney, Partner and Winemaker, Elmaro Vineyard, Trempealeau, WI
• Mark Delaney, Partner and Viticulturalist, Elmaro Vineyard, Trempealeau, WI
• Mark Wenzel, Co-Owner and Winemaker, Illinois Sparkling Co., North Utica, IL
• Nan Bailly, Owner and Winemaker, Alexis Bailly Vineyard, Hastings, MN
• Cassie Bott, Marketing and Events Manager, Fireside Winery, Marengo, IA
• Zach Bott, Winemaker, Fireside Winery, Marengo, IA
• John Burns, Owner and Winemaker, Barrel Head Winery, Dubuque, IA
• Mike Vincent, Owner and Winemaker, Wooden Wheel Vineyards, Keota, IA
• Tracy Drash, Kasota, MN
• Anne Zwink, Winemaker, Solider Creek Winery, Fort Dodge, IA
• Bob Wersen, Owner, Tassel Ridge Winery, Leighton, IA
• Laura Delaney Roessler, Partner and Winemaker, Elmaro Vineyard, Trempealeau, WI
• Todd Roessler, Partner and Marketing Manager, Elmaro Vineyard, Trempealeau, WI
• Dr. Paul Tabor, Owner and Winemaker, Tabor Home Vineyards and Winery, Baldwin, IA
• Mary Hofmann, Co-Owner and Winemaker, White Oak Vineyards, Carlock, IL
• Bill Secor Jr., Owner, Soldier Creek Winery, Fort Dodge, IA
• Ellen Landis, Wine Director-Sommelier Landis Shores Oceanfront Inn, Half Moon Bay, CA
• Lauren Chalupski-Cannon, Midwest Wine Expert, The Secret Cellar, Shueyville, IA
• Josie Boyle, Assistant Winemaker, Chankaska Creek Ranch & Winery, Kasota, MN
• Christine Lawlor, Winemaker, Galena Cellars Vineyard & Winery, Galena, WI

The organizers of the special screening are still seeking a few more Midwestern wineries to join us to pour wine samples pre/post screening. Contact Brad Johnson at Brad.pr.johnson@gmail.com for additional info. Space is limited.

Film Credit: There are still opportunities for Midwestern wine industry members and supporters to contribute and become a part of this important documentary. Donations can be made here: https://www.gofundme.com/winediamondsfilm
5-(18-19), Distillation Basics Workshop - Mountain Grove, MO

When: Wednesday & Thursday, May 18 & 19, 2016

Where: Darr School of Agriculture, Missouri State University
        Mountain Grove, MO

Cost: $400 each

Pre-registration: is required and due May 3rd 2016  Class is limited to 8 students!

Registration Form:
http://mtngrv.missouristate.edu/assets/cellars/2016DistillationBasics.pdf

Complete Details: http://mtngrv.missouristate.edu/mtngrvcellars/Distillation.htm

Videos of Interest

1. Wine Channel TV: http://winechanneltv.tv/

2. 2016 California FFA Pruning Contest in Napa County, 1-20-16 5:59 min:
   http://tinyurl.com/h9286el

3. Sunrise Pruning Kansas Wine at Prairie Fire Winery, 3-28-16 Prairie Fire Winery, 33 sec:
   https://www.youtube.com/watch?v=plArbBLCNwU

Show n Tell
Marketing Tidbits

1. **5 Tips for Using Social Listening to Understand Customers** 3-18-16 – Social Times:
   http://www.adweek.com/socialtimes/5-tips-for-using-social-listening-to-understand-customers/636195

   “Harry Lukas has built a monument to drinks retailing in the affluent Kansas City suburb of Overland Park, Kansas. Lukas Wine and Spirits Superstore, which opened last October, spans more than 50,000 square feet—ranking it among the biggest stores in the United States. Wine represents a whopping 52% of sales, while spirits take 30% and beer captures the remaining 18%.”

   From: **Midwest Wine Retail Giant: Lucas Wine & Spirits Superstore**, 3-28-16 Shaken News Daily


Neeto Keeno

1. **Repurposed Materials**: http://www.repurposedmaterialsinc.com/

Articles of Interest

1. **OR: Oregon Vineyard Sees Success with Cold Hardy Grapes**, 3-18-16 Growing Produce:

2. **OR: New App Helps Growers Determine Stunted Vine Causes**, 3-18-16 Growing Produce:

   http://midwestwinepress.com/2016/03/19/mo-grape-conference-monitoring-ripening/

4. **MN:** Chankaska Creek Ranch & Winery Hires Minnesota Distribution Sales Manager, 3-21-16 Wine Business Monthly: http://tinyurl.com/gsj9ynd

5. **FMC Fungicide Triggers New FRAC Group**, 3-21-16 Growing Produce (Fracture Fungicide): http://tinyurl.com/jfjf5co


8. WA: *WSU Tri-Cities to launch online certificate in wine business management*, 3-28-16
Washington State University: [http://tinyurl.com/zhbzvb3](http://tinyurl.com/zhbzvb3)

9. NE: *Growers fight to protect their crops from the destructive effects of chemical drift*, 3-28-16 Omaha.com: [http://tinyurl.com/h3y4n2r](http://tinyurl.com/h3y4n2r)

**Calendar of Events**

4-(1-3), Siouxland Garden Show – Sioux City Iowa Convention Center: [http://www.siouxlandgardenshow.org/](http://www.siouxlandgardenshow.org/)


4-5, Professional Winemaker Workshop, Elmaro Vineyard – Trempealeau, WI $20 each. Contact Lynita at: lynita@elmarovineyard.com

4-22, Current Developments in Vineyard Mechanization & Precision Management, UC Davis Robert Mondavi Institute: [http://tinyurl.com/zaxsovu](http://tinyurl.com/zaxsovu)

5-(18-19), Distillation Basics Workshop - Mountain Grove, MO, 8 maximum: [http://mtngrv.missouristate.edu/mtngrvcellars/Distillation.htm](http://mtngrv.missouristate.edu/mtngrvcellars/Distillation.htm)


6-28, Orchard & Vineyard Airblast Sprayer Clinic with Dr. Andrew Landers of Cornell University – ISU Horticulture Farm, Ames, IA. Details Later.

Michael L. White - CCA, CPAg, CSW
ISU Extension & Outreach Viticulture Specialist
909 East 2nd Ave. Suite E, Indianola, IA 50125
ph: 515-961-6237, fax: 6017, cell: 515-681-7286
mlwhite@iastate.edu
http://www.extension.iastate.edu/wine

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e-Viticulture: http://eviticulture.org/

Iowa Wine Growers Association: http://iowawinegrowers.org/

Iowa Wine Explorers Facebook page: https://www.facebook.com/IAWineExplorers/ref=hl

Iowa Wine & Beer Promotion Board: http://www.traveliowa.com/GetInspired/WineAndBeer

ISU Viticulture Extension: http://viticulture.hort.iastate.edu/

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

Northern Grapes Project: http://northerngrapesproject.org/

Missouri Grape & Wine Institute Weekly Vineyard IPM Reports can be found here: http://gwi.missouri.edu/

VESTA (Viticulture Enology & Science Technology Alliance): http://www.vesta-usa.org/

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...and justice for all

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