

April
2017 Update

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Midwest Grape and Wine Industry Institute

Helping support the state's evolving grape and wine industry because the potential economic opportunities in wineries, value-added agriculture and tourism are limitless.

SO₂ Workshops in April/May (3 Locations!)

Midwest Grape and Wine Industry Institute (MGWII) Field Specialist - Enology, Jennie Savits, has planned Sulfur Dioxide (SO₂) workshops around the state of Iowa in April. They will be oriented towards commercial wineries and their staff. *The following is the schedule for the day:*

1:00 - 3:00 PM: Sulfur Dioxide Management - Why SO₂ is important, tips for proper management and methods used to measure - with hands-on lab activities (feel free to bring your own samples!)

3:00 - 3:15 PM: Break

3:15 - 4:00 PM: Calculating Sulfur Dioxide additions with take-home examples

Workshops will be held in three different locations:

April 19 - Soldier Creek Winery, Fort Dodge (Central IA)

April 26 - Santa Maria Vineyard & Winery, Carroll (Western IA)

May 3 - Buchanan House Winery, Tipton (Eastern IA)

Registration is FREE. To register, choose a date/location and contact Jennie Savits, jsavits@iastate.edu, 515.294.4612 by **April 12th** to sign up.



Jennie Savits assists in an onsite workshop in 2011.

MGWII Assistant Scientist Somchai Rice talks with Curtiss League (College of Agriculture and Life Sciences alumni) about wine laboratory equipment. Spring classes and workshops are in full swing.

FSHN 509x Being Taught This Semester



Erin Norton teaches "Red Wines around the world" to her FSHN 509x class this semester.

Midwest Grape and Wine Industry Institute (MGWII) Education and Outreach Coordinator Erin Norton is teaching FSHN 509x Sensory Evaluation of Wines this semester. The course was first introduced in 2010 by Dr. Murlu Dharmadhikari and Dr. Cheryll Reitmeier, both retired Food Science and Human Nutrition (FSHN) professors.

The one credit course is held once a week for two hours and begins with a lecture, followed by wine tasting, discussion and sensory evaluation. Students are learning about the major types and styles of wines of the world and how to evaluate them. They will come away from the class with an enhanced ability to identify common wine faults and evaluate quality attributes by learning to:

- 1) Identify specific color and flavor components of wine.
- 2) Apply their knowledge of wine components to specific wine types.
- 3) Use correct sensory evaluation procedures and methods.

IWGA Apprenticeship Gets Underway



MGWII Research Associate Maureen Moroney teaches IWGA apprentices at a lab skills workshop in March.

A two-day Iowa Wine Growers Association (IWGA) Apprenticeship Lab Skills workshop (the first for the new apprenticeship program) was held on March 13th and 14th at Iowa State University's (ISU) Midwest and Grape Wine Industry Institute (MGWII) laboratories to give apprentices currently enrolled in the IWGA apprenticeship program an introduction to winery laboratory practices, including basic principles, techniques and common methods of analysis for musts and wines. They received a Lab Skills manual as well as hands on education from MGWII Research Associate Maureen Moroney and MGWII Assistant Scientist Somchai Rice in the MGWII laboratories. The presentation covered everything from laboratory safety and chemical storage to hands on lab practices and skills to prevent and check for errors in the winemaking process. These lab skills will help improve the quality of wine produced by winemakers.

Curtiss League Visits FSHN

On March 30th, College of Agriculture and Life Sciences (CALs) alumni also known as Curtiss League got a closer look at things going on in the Food Science and Human Nutrition (FSHN) department at Iowa State University (ISU). Midwest Grape and Wine Industry Institute (MGWII) staff talked to 50 plus attendees about Iowa wines and wine laboratory equipment and how it's used in wine analysis and research at the institute. The first half of the talk was given by MGWII Education and Outreach Coordinator Erin Norton to give attendees a quick overview of what the industry currently looks like in the Midwest with numbers showing Midwest state populations and number of wineries per state and an overview of where our cold-hardy grape varieties came from and what they are. MGWII Assistant Scientist Somchai Rice then talked to attendees about the types of equipment in the wine laboratories and what they do. It concluded with Erin Norton leading Curtiss League attendees in a wine sensory exercise where they sampled some Iowa varieties - a white, a red and a fruit wine.



Curtiss League attendees participate in a sensory exercise featuring Iowa wines.



MGWII Education and Outreach Coordinator Erin Norton talks CALs alumni (Curtiss League) attendees about the Midwest wine industry.



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You can find other information about Midwest Grape and Wine Industry Institute on our website:

<http://www.extension.iastate.edu/wine/>



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