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

MGWII Staff Attend ASEV-Eastern Section Conference & Symposium in Charlottesville, VA

Midwest Grape and Wine Industry Institute (MGWII) staff members attended the 2017 American Society of Enology and Viticulture (ASEV) - Eastern Section conference and symposium in Charlottesville, VA in July. MGWII Assistant Scientist Somchai Rice and MGWII Education and Outreach Coordinator Erin Norton who is also pursuing her PhD presented posters. Somchai Rice’s poster entitled Effects of Harvest Time on Aroma of Wines Made from Brianna and Frontenac gris Grapes using Gas-Chromatography-Mass-Spectrometry and Olfactometry showcased research done to determine aromas in the grape varieties Brianna and Frotenac gris at varying points in harvest. Erin Norton’s poster entitled Co-fermentation vs Post-fermentation Blending of an Interspecific Hybrid with Vitis Vinifera: Effects on Wine Tannins poster won the Student Poster Award for Enology.

MGWII staff members Lani McKinney and Erin Norton also were present at the awards ceremony to accept the ASEV-Eastern Section Distinguished Service award on behalf of Dr. Murli Dharmadhikari. Colorado State University Associate Professor (Enology) Stephen Menke presented the award. Murli, who retired in January 2017, could not be present because he was judging for the Food and Wine Pairing portion of the annual Mid-American Wine competition held on the campus of the Des Moines Area Community College in Ankeny, Iowa where he also happens to currently reside post-retirement.

Dr. Dharmadhikari’s influence is extensive. Since receiving his PhD at The Ohio State University in 1972, he served as a commercial winemaker in Indiana for ten years, joined Missouri State University in 1986 where he served as an enology advisor and later as Director of the Mid-America Grape and Wine Center for twenty years, and joined the Midwest Grape and Wine Industry Institute at Iowa State University as Director when it was established in 2006. During his ten years at the institute, Murli established a wine chemistry laboratory that provided chemical analysis of wines to Iowa and regional wineries, hands on experience for Iowa State University students, research trials benefiting cold-hardy grape enology and a space to conduct outreach, education and training opportunities for the midwest grape and wine industry. He also established and managed

Newly retired, Dr. Murli Dharmadhikari was awarded the 2017 ASEV-Eastern Section Distinguished Service Award. Congratulations!
the Iowa Quality Wine Consortium (IQWC) project to maintain and improve the quality and marketability of Iowa wines. In addition, Dr. Dharmadhikari formed a regional consortium of grape and wine researchers in twelve states to successfully attract federal research funding for a project in a total of $5.1 million funded over a period of four years. This project, called the Northern Grapes Project, was funded by the USDA’s Specialty Crops Research Initiative Program of the National Institute for Food and Agriculture, Project #2011-51181-30850, and was completed in 2016.

Dr. Murli Dharmadhikari was well known for his friendly, approachable manner and provided countless consultations, site visits, workshops and short courses in winemaking best practices, wine quality and and wine chemistry topics. We thank the ASEV-Eastern section awards committee for recognizing Dr. Murli Dharmadhikari for his lifetime of achievement in the grape and wine industry in Indiana, Missouri, Iowa and the midwest.

Dr. Murli Dharmadhikari smiles as ISUEO Field Specialist (Viticulture) Mike White makes comments about his career at the 2017 Iowa Wine Grower’s Association Conference in February.

July a Busy Month for MGWII Staff

Other Midwest Grape and Wine Industry (MGWII) activities in the month included holding an MGWII Advisory Board meeting (July 6), participating in the wine judging for the Iowa State Fair Commercial Wine Competition (July 9), presentations at the Iowa Wine Grower’s Association (IWGA) Vineyard Educational Workshop and Iowa State Fair Wine Social held at The Cellar at White Oak (July 10), launch of the apprenticeship Wine 101 online course (July 19), conducting an all day Intensive Tasting Proficiency Training (July 20), coordinating an Iowa Quality Wine Consortium panel (July 26), tagging vines at the ISU Horticulture Research Station (July 28), and debuting a Consumer Tasting Workshop at the Wijn House in Pella, Iowa (July 29). The institute hopes to conduct future consumer tasting workshops at wineries around the state. An additional Intensive Tasting Proficiency Training is being planned for October. August brings the Iowa State Fair Wine Experience at Grandfather’s Barn and Grape Stomp on top of the hill. New at the Iowa State Fair will be the presentation of the Governor’s Cup trophy winner selected at the Iowa State Fair Commercial Wine competition. Hope to see you at the fair. To see this year’s winners, visit - http://www.iowastatefair.org/participate/competition/results/2017-iowa-state-fair-commercial-wine-winners/.

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