

Midwest Grape and Wine Industry Institute

June Updates
2013

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Research, Quality, Training

The Midwest Grape and Wine Industry Institute was formed as a result of the state's evolving grape & wine industry.

Goals of the Institute include:

- Conduct research to evaluate cold-hardy grape varieties that can thrive in the Midwest
- Conduct enology research
- Assist with implementation of the Iowa Quality Wine Consortium (IQWC) - a quality-assurance stamp of approval program
- Establish an outreach program to the industry by training a team of specialists
- Partner with community colleges to develop job training programs specific to growing grapes and making wine

Midwest Grape and Wine Industry Institute

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

Research



Danielle Foss gets hands on experience with using a VA filtration unit at Santa Maria Vineyards and Winery.

• Northern Grapes Project

- Surplus Frontenac research wines made as part of the NGP tannin trials were racked prior to blending for pH correction at Santa Maria Vineyards and Winery using their VA filtration unit. This was carried out in order to

examine the physio-chemical effects of pH correction using nanofiltration on wines.

- As a part of enological tannin addition trials, samples of Marquette and Frontenac wines were collected and sent to ETS lab for the analysis of phenolics profile. This was the second and final sampling of wines, 6 months post tannin treatments.

- We plan to conduct an industry tasting of these wines in future.

- The second year of the grant will come to a close in September. USDA has granted an additional year for completion of grant objectives but without additional funds.

No further funding will be granted nor proposals for projects considered until after the Farm Bill has passed.

- The Agilent gas chromatogram equipped with a mass spec detector has been installed and is fully operational. A Gerstel olfactory detection port has also been installed. The new analytical equipment will be used to determine the flavor and aroma profiles of some of the cold-hardy cultivars.

Outreach



Microscope workshop exercise

- Twenty people from five states attended "An Introduction to Wine Microorganisms: *The Good, the Bad, and the Ugly*" on Tuesday, June 11th
- Justin visited wineries that requested winemaking guidance and advice

IQWC program support to Iowa Wine Growers Association

- 17 samples underwent laboratory analysis
- A sensory panel was conducted to evaluate submissions that passed laboratory testing

Lab activities

- Wineries have until August 31st to take part in complementary on-site sanitation reviews and microbial testing. Starting September 1st the institute will be offering these services at a cost.
- Chemical analysis services continued as usual

Personnel



- Congratulations to Jennie and Paul Savits! Beau Gregory was born on June 7th (8 lbs. 4 1/2 oz. 20 inches). The family is doing very well. Jennie will return from leave in August at the end of the summer session.

Expanding our knowledge



This STARS unit can cold stabilize wine in just a few hours (as compared to three weeks) but more importantly it can also make pH adjustments.

- After attending the ASEV conference in Monterey, Murli visited Della Tofolla, an Italian wine equipment producer to look at the Flash Detente unit. The goal is to investigate if this new technology can be used to improve the quality of Iowa red wines. Murli visited another winery to see an Electrodeialysis machine in operation. This technology removes potassium from wine, thus making it cold stable (no need to chill) and also lowers the wine's pH, thus improving the color and shelf life of red wines.

Coming up...

- A winemaking display is being developed for exhibit in Grandfather's barn during the Iowa State Fair, August 8-18.

... and justice for all

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Cooperative Extension Service, Iowa State University of Science and Technology, and the United States Department of Agriculture cooperating.