

January  
2016 update

Update  
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Iowa State  
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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.*

## Touring France's Loire Valley



Dr. Murli Dharmadakari toured France's Loire Valley region in December 2015.

Dr. Murli Dharmadhikari, Director of the Midwest Grape and Wine Industry Institute at Iowa State University, and several growers and winemakers from Virginia and Pennsylvania participated in a nine-day Technical Study Tour of Loire Valley vineyards and wineries organized by Virginia Tech's Enology Professor Emeritus Bruce Zoecklein and University of Burgundy's Professor Pascal Durand. The tour, held December 5-13, 2015, began at Sancerre and traveled west along Loire River to Angers. A total of fifteen vineyards

and wineries were visited - both the traditional and very modern vineyards and wineries. The well organized tour was helpful in learning a lot about various grape growing and winemaking techniques.

According to Bruce, "The Loire Valley is the longest, most rural, and perhaps the most scenic wine region in France." This, the 10th technical tour they have conducted since 2003, took attendees past beautiful 15th, 16th and 17th century castles, once the summer homes of French nobility.

The Loire Valley region has many appellations and is known to grow many varieties of grapes such as Sauvignon Blanc, Chenin Blanc, Muscadet, Cabernet Franc and Pinot Noir and also many styles of wines such as white, red and sparkling wines.



"There are lots of opportunities in the wine industry in the midwest. I'm excited to be a part of it."

-Erin Norton,  
Education  
and Outreach  
Coordinator  
at the Midwest  
Grape and Wine  
Industry Institute

## New Hires

### **Erin L. Norton, Education and Outreach Coordinator**

Erin joined the Midwest Grape and Wine Industry Institute in December 2015 as the Education and Outreach Coordinator. After growing up in Canada's Niagara wine region, Erin received her bachelor's degree in chemistry from University of Waterloo in 2005 and her master's degree in chemistry from University of Windsor in 2008. This led her back home to Brock University to complete the Certificate in Grape and Wine Technology in 2008/2009. Erin completed harvest seasons working with Tawse Winery and Colio Estate Winery in Canada before moving to France in 2011. In Provence, Erin worked at



Erin Norton

Château D'Esclans for four harvests in the capacity of lab technician and then as traceability and lab manager. At the Midwest Grape and Wine Industry Institute, Erin will continue networking with industry members and students through workshops, seminars, on-campus classes, and the Iowa Quality Wine Consortium (IQWC) program.

Erin can be reached by phone at 515.294.1555 or by e-mailing her at [elnorton@iastate.edu](mailto:elnorton@iastate.edu).

Other staff changes included Paulina Biernacka's departure in mid-December. She will be missed. The Midwest Grape and Wine Industry has been moving quickly and diligently to complete new staff hires. We look forward to being able to make other new staff hire announcements in 2016.

## Edelweiss Sensory Panel

On December 1st and 2nd, the Midwest Grape and Wine Industry Institute conducted the final skin-contact sensory panel for the Northern Grapes Project (NGP) skin contact study using coded, randomized, blind samples of Edelweiss wine made from research grapes harvested at Tassel Ridge winery near Oskaloosa, Iowa. The grapes underwent three different treatments to determine if/what the effects are of varying skin contact time & temperature on the resulting wine. The three treatments included:

- 1) 24 hour ambient (70F) temperature skin contact
- 2) 24 hour cold (45F) temperature skin contact
- 3) Control - no skin contact

Sixty consumer panelists participated in the sensory panel to determine if pre-fermentation skin-contact treatments on Edelweiss resulted in wines with an increased intensity of aroma.

Panel results show consumer panelists did not reach significant statistical conclusion as to which wine had the most intense aroma. This result will be reported to the Northern Grapes Project and could be helpful for industry members as they develop winemaking protocols for white aromatic wines.

Christine Fedler, Assistant Scientist who manages the sensory evaluation activities in room 1126 of the Human Nutritional Sciences Building Room at Iowa State University assisted with recruitment of consumer panelists and other panel activities. Also involved were MGWII Assistant Scientist Paulina Biernacka; two MGWII student workers, Sadie Schultz and Danielle Foss; and MGWII Administrative Specialist Lani McKinney.



Paulina Biernacka pours coded, randomized, blind wine samples for the Edelweiss sensory panel

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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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