

June 2016
Update

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.

Wine Chemistry Short Course With Clark Smith

On June 15-16, 2016, the Midwest Grape and Wine Industry Institute at Iowa State University will host a two-day wine chemistry short course delivered by Clark Smith of California at the Jeff and Deb Hansen Agriculture Student Learning Center. The cost will be \$75 to Iowa residents and \$95 to non-Iowa residents. Registration deadline is June 9, 2016.

Offered from 1986-2008 at U.C. Davis as an Extension short course, this class has consistently received top evaluations from over 4,000 attendees. Its original intention, to summarize the basics of a U.C. Davis Enology education, is now supplemented by emerging postmodern winemaking ideas. Designed to benefit the home winemaker as well as professionals at all levels, the course requires a general knowledge of winemaking basics, but does not demand a formal knowledge of chemistry.

This popular two-day short course provides insights into the interplay of chemical reactions that occur in wine and in winemaking, establishing the necessary background for informed decisions on wine processing. This is a course in winemaking theory and practice, and does not provide training in methods of wine analysis.

On the first day, attendees receive a summary of freshman chemistry concepts of atomic structure, the periodic table, nomenclature, and polarity and use them to examine the basics about acids (pH vs. TA: an introduction to chemical equilibrium), and consider all aspects of sulfur dioxide in wine (a case study in wine chemistry).

On the second day, attendees delve into crush chemistry techniques, fining, spoilage treatment choices and explore wine's phenolic structure and reductive properties. Discussions include vine balance, ripeness, fermentation strategies, oxygenation, uses of oak, microbial stabilization strategies, and emerging winemaking technologies.

The course is taught in an interactive format in which questions and comments are welcomed and real world dilemmas are explored. Bring any wine you would like to share. Participants must be 21 years of age or older. The seminar includes course supplies and lunch.

For more details or to register, please visit <http://www.aep.iastate.edu/wine/>



"Fine wine is a theater in which modern scientific practices are inadequate to guide extraordinary work."

- Clark Smith,
Postmodern
Winemaking



Clark Smith first began teaching about wine chemistry basics at U.C. Davis from 1986-2008.

MGWII Summer Courses Being Planned

Details will be coming soon about training and short courses being planned this summer. Please check back to our online registration page for more details regarding the courses and how to register online. We hope to have details posted soon at <http://www.aep.iastate.edu/wine/>. We are planning the following:

Sensory Evaluation Training

On July 6, 2016, the Midwest Grape and Wine Industry Institute will be holding a one day sensory evaluation training.

Harvest Preparation and Fermentation/Winery Sanitation Best Practices Short Course

On August 1, 2016, the Midwest Grape and Wine Industry Institute will be holding a one day short course. Harvest preparation and fermentation will be covered in the morning session. Winery cleaning and sanitation will be covered in the afternoon session.

Other Things Happening at MGWII

On May 10, 2016, the Midwest Grape and Wine Industry Institute (MGWII) held an advisory board meeting to update and receive feedback and input from advisory board members on institute activities including new hires, plans for an apprenticeship program in the State of Iowa which will be administered by the Iowa Wine Growers Association, an update on Iowa's current wine industry status, and an Iowa tourism wine and beer marketing update. Thirteen people were in attendance.

Midwest Grape and Wine Industry staff are keeping busy both in the labs and the field. Lab work includes wine tasting. One of the tastings was an "Iowa vs. California" red blend tasting. The goal is to start thinking and talking about color and tannin content in cold-hardy varieties, particularly their effect on body and overall balance. This was a very preliminary step toward some research projects investigating how phenolic content of the grape and wine develop through the ripening and winemaking process.



Drew Horton holding a vinmetrica in his office.

Lab equipment is being upgraded and MGWII has added some additional methods for testing analytes we already offered. This allows us to better adapt to the type of sample and the needs of the client, while giving us better confidence in the results. Some clients may have already seen new methods listed on their analysis reports.

Drew Horton continues to make winery visits around the state and as of June 1 has visited over 50 Iowa wineries. Recently Drew has been demonstrating an analytical device called a vinmetrica which allows inexpensive and rapid results in measuring pH, acidity, and sulfite levels in wine and juice. Many winemakers have responded by purchasing these inexpensive and reliable units, and Drew hopes this is one way to help make Iowa winemakers' jobs easier.

A MGWII hiring committee is currently working to fill the open Assistant Scientist position at the institute. They hope to have this position filled this summer.



MGWII staff conduct a wine tasting in the laboratory.

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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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