

May
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.

New Student Worker Hires

The Midwest Grape and Wine Industry Institute (MGWII) has two new student worker hires. Nicole Eagin (Food Science major) and Kelsey Dyball (Agricultural Biochemistry major) began their training in the wine laboratories with new MGWII Research Associate Maureen Moroney at Iowa State University in April.



MGWII Research Associate Maureen Moroney (left) and student worker, Nicole Eagin, (right), pour wine at the FSHN External Advisory Committee reception.

They will be helping out with lab wine and juice sample analysis and with scheduled events as needed. Nicole assisted MGWII as a wine pourer at the recent External Advisory Committee visit for the Food Science and Human Nutrition department which featured an Edelweiss wine made at Iowa State University for a skin contact study featuring grapes from Tassel Ridge Winery. Tassel Ridge Winery owner, Bob Wersen, is also an FSHN External Advisory Committee member.

Drew Horton Back on the Road

With the improved weather Iowa State University Extension and Outreach Enology Field Specialist Drew Horton as been back "on the road" touring Iowa wineries and meeting with many Iowa winemakers. A visit to The Winery at Kirkwood and meeting with Lucas McIntire was a highlight of Drew's April schedule. Kirkwood has a small but well-equipped teaching winery facility and vineyard, and Lucas is working hard to market his wines even though he has no formal tasting room. His traditional method sparkling wines are now aging, and a preview tasting of these efforts was quite impressive.



Lucas McIntire in the vineyard last summer. Photo courtesy of Wine Diamonds Film.

A two-day journey to the Northeast corner of Iowa included visits to a very small and some large-scale wineries. Matthew Haas of Dubuque Heritage Winery runs his very small operation out of his transformed basement, he is planning to purchase a small local building in order to expand his

operations and enable him to open a tasting room. Currently Matthew sells his wines at his local farmer's market, and his success has grown enough he is now making and selling wine full-time. Drew was amazed at what can be done in such "tight quarters", and was pleased to see such high quality efforts from such a small scale of operations.

Rounding out the journey, Drew was able to visit with Jay Halvorson at Eagles Landing in Marquette, and Pat Wachendorf at Promiseland Winery near Guttenberg. Both of these larger-scale wineries are well located and quite popular with visitors. Promiseland was built from the ground up as a winery and features a massive tasting room and shopping area reminiscent of the courtyard of an Italian villa. Drew is planning more visits throughout May and June, and very soon he will have visited 50 Iowa wineries.

Wine Chemistry Short Course Planned for June

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.



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

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/>

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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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