

May
2017 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.

MGWII Staff Continue with Research Projects

Midwest Grape and Wine Industry Institute (MGWII) staff continue to work on research projects they began last fall after The Northern Grapes Project (The Northern Grapes Project is funded by the USDA's Speciality Crops Research Initiative Program of the National Institute for Food and Agriculture, Project #2011-5118130850.) work wrapped up.

In April, Jennie Savits (Field Specialist - Enology) and Erin Norton (Education and Outreach Coordinator) bottled wine made to be used in research trials Erin has created in hopes of determining the relative contribution of phenolics from Marquette and from Cabernet Sauvignon when co-fermented, relative to when fermented separately. Once analysis is completed, results should provide insight into the nature of hybrid proteins and tannins versus vinifera proteins and tannins.



Erin Norton and Jennie Savits bottle wine to be used in research trials.

MGWII Field Specialist (Enology) Jennie Savits bottles wine for research trials in April.

Savits Conducts SO₂ Workshops Around Iowa

Midwest Grape and Wine Industry Institute (MGWII) Field Specialist - Enology, Jennie Savits, has been busy touring the state of Iowa and conducting Sulfur Dioxide (SO₂) workshops free of charge for midwest winemakers. On April 19th she held a workshop at Soldier Creek Winery in Fort Dodge, Iowa and on April 26th, she held one at Santa Maria Vineyard & Winery in Carroll, Iowa. The workshops are oriented towards commercial wineries and their staff. The following is the schedule for the day:



Jennie Savits works with participants at a recent SO₂ workshop at Santa Maria Winery in Carroll, Iowa.

1:00 - 3:00 PM: Sulfur Dioxide Management - Why SO₂ is important, tips for proper management and methods used to measure - with hands-on lab activities (feel free to bring your own samples!)

3:00 - 3:15 PM: Break

3:15 - 4:00 PM: Calculating Sulfur Dioxide additions with take-home examples

There is one more workshop scheduled for May 3rd at the Buchanan House Winery in Tipton, Iowa. To express interest in future events, contact Jennie Savits, jsavits@iastate.edu, 515.294.4612.

MGWII Student Workers Highlight



MGWII Staff enjoy a celebratory afternoon out at Stomping Grounds in campustown to say congratulations and farewell to Nicole Eagin as she graduates.

R to L: Lani McKinney, Maureen Moroney, Kelsey Dyball, Erin Norton, Somchai Rice, Nicole Eagin and Jennie Savits

Undergraduate Research Assistant position MGWII was advertising. "After looking at the role, I felt I had good experience from my classes and I could learn a lot about chemical analysis that I could then use in the future. I didn't know anything about wine, but I can now say I have learned a lot through this last year about the process of making it and how to properly analyze it." Kelsey felt her background in biochemistry helped her with techniques used in the wine laboratory. "My supervisors have always been very willing to expand my knowledge of instrumentation," says Kelsey. She plans to continue working through the summer.

The Midwest Grape and Wine Industry Institute's (MGWII) two student workers, Nicole Eagin and Kelsey Dyball, have been a great asset to the institute.

Kelsey Dyball, a sophomore from Houston, TX, began working for the institute a year ago. An agricultural biochemistry major, Kelsey has aspirations of getting a research job in the pharmaceutical industry. Her interest centers around looking at how medications affect different parts of the body and how genes can be modified to get different results.

Her decision to work at the MGWII was set in motion when she came across the



Kelsey Dyball works with the E-nose in the MGWII wine laboratory.

Other interests include marching band and the music department at Iowa State University (ISU). She auditioned and was selected for the band in her Freshman year at ISU, went to France for a D-Day trip with the band over the summer and this year auditioned and was selected to be in honor rank, a group of nine who take the field first with Big 12 flags. She also participates in men's basketball pep band. Other involvements include, Women in Science and Engineering (WiSE), CyMazing Challenge and intramural volleyball and broomball.

Nicole Eagin, a senior from Springfield, NE, joined the institute almost a year and half ago. "I knew since high school I wanted to work in the wine industry. I didn't want to go to a school too far from home and saw Iowa State University had the Midwest Grape and Wine Industry Institute," says Nicole. Only six years old at the time, the institute was instrumental in her decision to come to ISU. She graduates this semester and hopes to enter the wine industry and get some experience in the cellar, eventually making her way up to becoming a winemaker.



Nicole Eagin (center) helps with the Marquette harvest on the ISU Horticulture Research Farm.

Before working at the institute, Nicole worked in a food science lab on campus which dealt with a lot of "wet chemistry" with berries. Many of the procedures learned there were the same and easily modified to wine. "I truly love the work environment the Midwest Grape and Wine Industry Institute has," says Nicole, "I have been able to make great connections through working at the institute... the encouragement and comradery from the staff is something I am extremely grateful for. It was a lot easier to get my foot in the door when they were helping to open it."

Congratulations on your graduation, Nicole! We will miss you here at the institute.



Nicole Eagin

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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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