

Midwest Grape and Wine Industry

August Updates
2015

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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

Northern Grapes Project (NGP)

• Sixty panelists participated in a sensory panel to determine if pre-fermentation skin-contact treatments on La Crescent must applied at varying temperatures resulted in wines with an increased intensity of aroma.

There were 3 different treatments:

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

Panel results showed a slight trend. Wines with cold skin contact treatment had a more intense aroma as compared to ambient and control. However, *statistically* there was no

difference between the wines.

This could mean that the treatments did not impact aromas enough for one treatment to stand out. Alternatively panelists may need more specific training to identify slight differences in the wine aromas



Sadie preparing coded, blind samples for skin-contact sensory panel

- Benchmarking samples for the regional quality assurance

program investigation have started to arrive and are being processed.

- The ripening of Edelweiss seemed to come quickly! The research grapes were harvested at Tassel Ridge and delivered on August 24th. Edelweiss is the focus of this year's skin contact study. The grapes will undergo three different treatments to determine if/what the effects are of varying skin contact time & temperature on the resulting wine.



Processing Edelweiss in the CCUR Pilot Plant for skin contact study

Staff

- Two members of the MGWII team will be phasing out of their current Institute positions and transferring to other areas at ISU. -Tammi will be moving to the Center for Sustainable Rural Livelihoods. She expresses she will miss working with her wine industry *family*, but could not pass up the opportunity to pursue her interest in international development. -Jennie has accepted a position as Food Science Lecturer, teaching in the food chemistry and microbiology labs. While she'll still be working within the

department, Jennie's new schedule will help facilitate a better balance between her busy dual roles of career and mom. "I have really enjoyed working with industry members and will miss you all"!

We're planning for a smooth transition while the vacant positions are being filled. All lab related inquiries will be handled by [Paulina](#). Other inquiries can be directed to [Murli](#).

- Update from Annie: After graduating in May, student lab assistant, Annie, took a job with ETS Labs in Napa, CA. There she is responsible for the sequential analyzer which analyzes malic acid, acetic acid, lactic acid, citric acid, sugars, ammonia and NOPA (Alpha-Amino compounds) in wine and juice samples as well as manual chemistry tests like pH and TA. She also does color profiles, pinking potential and total phenolic analysis on the UV-Vis. Annie would like to say "Hello" and expresses her gratitude, "Thank you very much for your help during my time at the wine lab at Midwest Grape and Wine Industry Institute. The experiences that I got from the lab has really helped me at ETS".

IQWC program support

- The IQWC committee is discussing potential changes to program guidelines. If accepted, all submissions would undergo sensory analysis whether or not they meet TTB minimum standards.
- 3 IQ wine samples were analyzed this month, but there were not

enough submission to warrant a full sensory panel.

Lab activities

In August, 32 lab samples were submitted for analysis from 10 different wineries and vineyards (7 based in Iowa and 3 from out-of-state).

Outreach

- If you were at the Iowa State Fair you may have run into Jennie or Drew who volunteered a few shifts at the Wine Experience, and no doubt you heard Mike White, Master of Grape Stomp Ceremonies! In addition Drew made his Iowa public speaking debut when he presented "How to make award winning wines".



Drew presenting "How to make award winning wines" at the Iowa State Fair Wine Experience.

- Murli, Drew, and Jennie have had the opportunity to make quite a few site visits this month. While we aspire to reach out to each and every one of the nearly 100 Iowa wineries, it will take some time to make the rounds. So if you'd like to schedule a visit, please do not hesitate to contact us! That's why we're here.

Coming up...

- 9/7, Labor Day, Offices Closed
- 9/26, Wine Institute celebrates our 8 year anniversary!