

Midwest Grape and Wine Industry Institute

August Updates 2014

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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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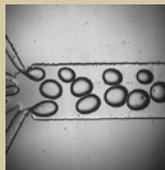
www.extension.iastate.edu/wine

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

• Although the official announcement is still pending, we have received word that the Northern Grapes Project proposal has been accepted! That means two more years of extremely valuable research on our unique cold-hardy varieties. With the harvest underway, we are gearing up and ready to dive in.



Microfluidics

• Murli has started collaborating with faculty in the department of electrical engineering. They are exploring the application of

microfluidics to wine research. Microfluidics is a new multidisciplinary field of technology involving chemistry, physics, nanotechnology and biotechnology. In this case, wine experiments can be done using very small volumes thus allowing many trials to expedite research. At this point various research ideas to improve wine quality are being explored.

Lab activities

• 34 samples were submitted to and processed by the lab in August. Many were berry samples for YAN testing to help winemakers determine how much added Nitrogen is required to ensure a successful fermentation.

IQWC program support

- Wine sensory proficiency tests were held on two separate days in August for those wishing to serve on the tasting panel. We are happy to welcome six new judges to our pool of volunteers!
- Sixteen samples were submitted and analyzed in August resulting in nine quality certifications.

Outreach

- Murli presented to 45 members of the Rotary Club in the neighboring town of Nevada. He discussed the sensory evaluation of wine and how our institute is helping the Iowa grape and wine industry to improve product quality and business sustainability.
- On the afternoon of Aug. 12, we hosted 16 members of [Friendship Force International](#) providing information and a taste of the Iowa wine industry.



Presentation to visiting Friendship Force International group, CCUR conference room.

- Murli served as 1 of 21 judges at the International [Cold Climate Wine Competition](#) in Minnesota. The judges rated 284 wines from 59 wineries in 11 states. A total of

180 medals were presented, 6 of which went to Iowa wineries.



Murli (center) judging wines at the Cold Climate Wine Competition

- It was another busy, successful year at the Iowa State Fair Wine Experience at Grandfather's Barn. The institute provided an educational display and staffed a few volunteer shifts serving wine samples and assisting with the grape stomp. Mike White served as key organizer again this year along with Iowa Wine Grower Association's Marketing Director, Emily Saveraid, who served as superintendent.



Mike White announcing one of 176 rounds of the grape stomp competition. More photos and info available on the [Wine Experience Facebook page](#).

Staff



Paulina Biernacka

Introducing our newest staff member, Paulina Biernacka! Paulina started on August 25th serving as Assistant Scientists III. She has a PhD in Analytical Chemistry from Gdansk University of Technology in her home country of Poland where her research focused on the composition of fermentation by-products in raw spirits and alcoholic beverages. Her research interests include wide-range analytical chemistry with an emphasis on flavor chemistry, method development, isolation of volatiles and pre-concentration methods. At the Institute, Paulina will be applying her education and experience to develop methods for assessing flavor properties and quality control of wine.

Coming up...

- Research wine production.
- The Institute will soon have an *electronic nose*! Details next time...

Back issues of monthly Updates are available on our website: <http://www.extension.iastate.edu/wine/content/institute-updates>

... and justice for all

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Cooperative Extension Service, Iowa State University of Science and Technology, and the United States Department of Agriculture cooperating.