

Midwest Grape and Wine Industry Institute

June 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)

• 60 people participated in the difference testing for the La Crescent skin contact study on June 24 & 25. Panelists completed a series of 3 directional paired comparison tests, in which they determined the sample having the most intense aroma. Results will be analyzed and shared in the coming weeks.



Jennie provides instruction to the a group of panleists prior to testing



Lab assistant Sadie Schultz (L) and Jennie Savits (R) present the wine samples in black glasses for the blind aroma testing.

• There are several independent research projects in the works (Tassel Ridge Winery is graciously providing juice, must, and vines in support of these projects) :

1) Analyzing grapes

Goal: Study the accumulation of aroma compounds in berries during ripening.

Cultivars: For this study six cultivars will be used; Briana, La Crescent, Edelweiss, Marquette, Frontenac and St. Croix.

Sampling will begin at veraison and 5 samples will be collected during ripening at equal (7-10 days) intervals. The final 6th sample will be collected one week after the regular harvest period.

2) Analyzing wines

Goal: To study the aroma profile of wines made from grape cultivars at harvest.

Cultivars: The same six cultivars will be used for this study; Briana, La Crescent, Edelweiss, Marquette, Frontenac and St. Croix.

Process: One gallon of juice from the three white cultivars will be collected and 6 lbs. of must will be collected for the reds. The wines will be analyzed for sugars, organic acids and aroma compounds using advance analytical equipment.

3) Leaf removal study in Marquette

Goal: In collaboration with ISU Fruit Specialist, Diana Cochran, we will evaluate the effects of leaf removal (fruit exposure) on the sugar, organic acids, phenolics and aroma compounds of Marquette. The leaves will be removed from the fruiting zone and berry samples will be collected from treated and untreated vines.

Berries will be analyzed for sugars, organic acids and phenolic compounds.

IQWC program support

In June, seven samples received IQWC certifications.

Originate your sample submissions at <http://apps.wine.iastate.edu>.

This is a custom system, so feedback and suggestions for improvement are welcome. Be sure to call if you have any questions.

Lab activities

In June, 20 lab samples were submitted for analysis from 8 different wineries (6 based in Iowa and 2 from out-of-state).



A new liquid chromatography–mass spectrometry (LC/MS) system has been installed in the reseach lab. Paulina will utilize this instrument to preform phenolic analysis of cold hardy grapes and wine.

Outreach

22 people attended the Tools, Tricks, and Technology for Winemakers seminar hosted by MGWII on June 4. Guest speaker Doug Manning of BSG Wine Division shared a wealth of useful information. Topics ranged from conducting fermentation to sterile

bottling with a focus on maximizing finished wine quality. All participants unanimously agreed that they would recommend this seminar.



Doug Manning leads a discussion during the Tools, Tricks, and Technology for Winemakers seminar, sponsored by BSG Wine Division.

Expanding our knowledge



Paulina discusses her research poster with Peter Cousin, research scientist at E&J Gallo, at the ASEV National Conference in Portland, OR.

Coming up...

- July 3: Offices closed for Independence Day holiday
- July 10-12: Murli serves as wine judge for the Mid-American Wine Competition
- July 16: Drew Horton's first day as Enology Field Specialist with MGWII.
- Several staff will be taking some vacation during the month of July. Be sure to contact us in advance if you are planning to visit, send samples, etc.