

Midwest Grape and Wine Industry Institute

March 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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Helping support the state's evolving grape and wine industry, because the potential economic opportunities in wineries, value-added agriculture and tourism are limitless.



The results of the study, Economic Impact of Iowa Wine and wine Grapes -2012 are in! "The wine and grape industry in Iowa contributed greatly to the economic strength of the state in 2012. Iowa's wine, grape and related industries had a total economic value to the state of \$420 million in 2012, an increase

of about 80% from the \$234 million economic impact in 2008". The full report is available on our website [here](#).

Research

Northern Grapes Project

- The project is officially up for a 2 year renewal. The submission will need to include Stakeholder Relevance Statements (SRS) so if called upon, please voice your support for the continuation of this valuable, comprehensive research effort.
- A study was conducted to evaluate the effect of enological tannin addition on the structure and mouth-feel of Marquette and Frontenac red wines. The wines made from Marquette were

presented for tasting and evaluation to attendees at the 2013 IWGA annual conference and again this March at the 2014 conference. The samples included wines made from fermentation, cellaring and finishing enological tannins. Attendees were asked to evaluate the body (weight) and mouthfeel (smoothness) of the research wines. In both years the preferred wines were made from the addition of "Tannin Riche" added at the rate of 400mg/l and again 3 months post fermentation. Based on the attendees responses, it appears that the body and mouthfeel of Marquette red wine can be improved by addition of tannin Riche.

Lab activities

It's been a busy month for sample analysis in the lab. Jennie, with the assistance of student helpers, Annie and Danielle have been keeping pace even while our lab is down a key staff member. If you have a rush order, it's a good idea to call the lab in advance so we can best accommodate your request.

Personnel

• CONGRATULATIONS to Jennie Savits! On March 25, Jennie defended her graduate dissertation on the Aroma Profile of La Crescent wine and passed with flying colors! Jennie will

officially receive her M.S. Food Science diploma on graduation day, May 9.



Jennie Savits; La Crescent trials

• Former student employee, Rebecca Swegle, stopped in for a surprise visit. She completed a harvest internship at Chalk Hill, Healdsburg, CA in 2013 working in the lab and in the cellar. She is currently taking viticulture and enology courses at Oregon State. She hopes to complete an internship with Gallo this year and then travel to New Zealand. Rebecca is from Nevada, IA and graduated from ISU with a culinary science degree in Dec 2012.



Rebecca Swegle

Teaching

• Dr. Lee H. Kilmer is leading a study abroad course in "Livestock Production in France and Italy". The students attending the class will be visiting many livestock production operations in France and Italy this summer. They will also have the opportunity to see operations dealing with other agricultural products such as cheese and wine. To acquaint students with the French and Italian wine industry, Murli is guest lecturing to cover the wines of Champagne, Burgundy and Tuscany. Students had the opportunity to taste wines from these regions by taking a field trip to Della Viti in Ames (below).



Murli lecturing at Della Viti

• Jennie also helped to prepare a study abroad class for travel. She spoke to the HORT495 class of 15 students about grape growing and winemaking in Serbia and Croatia. This class will be traveling to the Balkan countries for 2 weeks in May to learn about

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... 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.

agricultural/horticultural industries, production, development, climate, crops, economics, history and traditions.

Expanding our knowledge

Murli is working with Priyanka Jayashankar, Adjunct Assistant Professor, ISU Leopold Center, on her research regarding the carbon footprint of the wine industry. The study provides a comparative overview of the carbon footprint of imported, out-of-state, and local wine sold in Iowa. Research objectives of the study include:

- i) To gain insights into how carbon emissions are generated across the wine supply chain
- ii) To determine which phases of production/distribution of wine are most carbon-intensive
- iii) To gain comparative insights into the carbon footprint of locally produced, out-of-state and imported wine
- iv) To compare the carbon footprint of organically produced and conventionally produced wine.
- v) To assess how different actors in the wine supply chain (growers, distributors and retailers) are taking efforts to reduce the carbon footprint of wine.

The study will be funded by the Leopold Center at ISU.

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Outreach



Wine day at the capitol

- Murli and Tammi joined IWGA members for Wine Day at the Capital. We provided a display and got to meet and share information with many State representative and senators. IWGA prepared a personalized wine glass for each legislator which was filled with chocolates and had a tag listing the vineyards and wineries in their individual districts.
- Our entire team participated in the IWGA annual conference this year. Murli presented Institute updates and along with Steph presented Northern Grapes Project updates and the NGP tannin trial tasting. Jennie presented her research on the aroma profile of La Crescent, and Steph presented on how GMP's in the winery relate to the Food Safety Modernization Act, Mike moderated the viticulture room, and we also had a display!

Coming up...

The May tasting proficiency workshop filled before ever being publicly announced. Be sure to watch for announcements of a second tasting workshop this summer (pencil in July 14/15). Two other workshops are also in the works; one will be on filtration and another one on wine sanitation (pencil in June 3 & 4). Workshops should be finalized by mid-April.