

## Midwest Grape and Wine Industry Institute

May 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.*

### Research

#### Northern Grapes Project

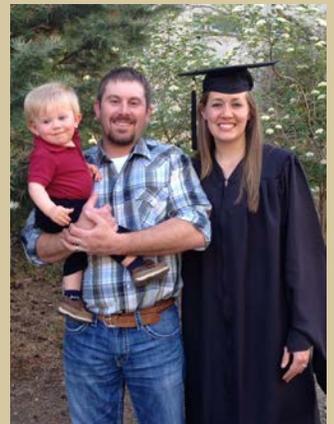
The NGP team received an invitation to submit the renewal request. The grant will be submitted in June. If accepted, work will begin September 1.

#### **IQWC program support**

In May thirteen samples were submitted and received the quality seal of approval.

### Personnel

- Pending administrative approval, we will have a new scientist as part of our team beginning August 18. We'll introduce you as soon as it's official.



*Jennie with husband Paul and nearly 1-year-old son, Beau*

- Speaking of official, Jennie now holds her Masters of Science in Food Science in Human Nutrition - with a focus on enology, of course.

## Lab activities



- We have a new cold stability instrument, *Check Stab 2012*. We are excited to begin running a variety of analyses related to cold stability in wines including: mini contact, mini contact with forecast, temperature of saturation and potentially the analysis of calcium. The device automatically runs analyses by sending readings to computer software to track stability.

## Outreach



*Participants practice aroma identification at the May15-16 Intensive Tasting Proficiency Training*

- Our first tasting workshop of 2014 was conducted in May. In evaluations all participants reported-
  - ✓ an increase in proficiency skills
  - ✓ plan to adapt what they've learned

✓ would recommend to someone else

An optional proficiency test for those who wish to become IQWC panel volunteers will be scheduled after the July workshop.



*Wollersheim Winery*

- The Wisconsin Winery Association invited Murli to give several Enology talks at their summer meeting at Wollersheim Winery in Prairie du Sac Wisconsin, May 20<sup>th</sup>. About 50 industry members were in attendance. Murli addressed-

1. Basic wine and must analysis; why we need it. The methods/techniques of testing and some possible pitfalls to watch.
2. Dissolved oxygen in wines, how to process white and red table wines to minimize wine oxidation. Oxygen pick up during various steps in wine processing and the use of SO<sub>2</sub> and inert gases to minimize wine oxidation
3. The chemistry and antimicrobial action of wine antimicrobial agents such as Velcorin, Lysozyme, Sulfur dioxide and Potassium sorbate.

- As a member of the Iowa advisory committee for Viticulture and Enology Technology Alliance, Jennie was invited to attend the 10th annual curriculum retreat held in Santa Fe, NM. She met with many state coordinators, instructors and industry representatives from around the U.S. and worked with the enology team on matching curriculum course goals to the occupational competencies of various winery positions. There were also discussions on new course development related to the enology and viticulture of cold-hardy varieties.



*Gruet Winery winemaker/ owner, Laurent Gruet gives facility tour to VESTA group.*

## Coming up...

- June 12 Advisory Board Meeting
- June 16 VIP visit with Governor Terry Brandstad and ISU President Steven Leath
- July 14/15 Tasting Proficiency Training workshop (wait list)
- The June 3 & 4 seminars went very well. More on that next time.

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... and justice for all

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