

Midwest Grape and Wine Industry Institute

May Updates
2015

Institute Staff

Murli Dharmadhikari

Director and Extension Enologist

Tammi Martin

Office Manager

Paulina Biernacka

Assistant Scientist

Jennie Savits

Research Associate

Drew Horton

Field Specialist-Enology

Mike White

Field Specialist-Viticulture

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

Department of Food Science and Human Nutrition

2312 Food Sciences Building

Ames, IA 50011

Phone: (515) 294-3308

Fax: (515) 294-4362

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 (NGP)

Difference testing for the La Crescent skin contact study will take place in June. Recruiting and final preparations for the sensory panel are being made in the coming weeks.

IQWC program support

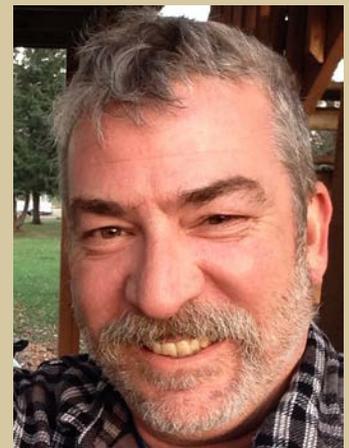
Originate your IQ sample submissions at <http://apps.wine.iastate.edu>. This is a custom system, so feedback and suggestions for improvement are welcome. Be sure to call if you have any questions.

Lab activities

In May, 41 lab samples were submitted for analysis from 1 brewery and 10 different wineries

(9 based in Iowa and 1 from out-of-state).

Staff



Welcome Drew Horton !

Drew Horton will be joining the MGWII team on July 16. As Field Specialist/Winemaker, Drew's primary responsibility is to assist wine makers in our region to

improve overall wine quality through best winemaking practices. After completing his BA in Anthropology, Drew entered the wine industry and spent over 15 years working in the wine country of Santa Barbara, California, before moving to Minnesota in 2010 to make wine from both cold-climate and imported vinifera grapes. Drew has a long list of Gold medals and “Best of Class” distinctions for both his vinifera and cold climate varietal wines from major competitions coast to coast. Drew’s extensive practical expertise includes all aspects of wine production from grape to bottle. In 2014 Drew served as Interim Research Winemaker for the University of Minnesota’s Horticulture Research Center, gaining additional insights and experience with various malic-reducing yeast strains and newly-developed hybrid varieties. He is an expert in fermentation techniques, barrel-ageing, and the creation of original wine blends and styles, including specialty wine production.

Outreach

Murli has been assisting Michael Hess, a graduate student from the University of Hohenheim, Germany on a project of mutual interest; the feasibility of establishing a cooperative custom crush facility at various production levels (2000, 5000, 20,000 gals) in Iowa for Midwest wineries. Murli is assisting him in gathering information for the building, equipment, quality control, and

operation of the facility. Hess will also work on cost of production, revenue generation and profitability of operations. Hess's research is being guided by John Marinowski, vineyard owner and professor of Agricultural Economics at ISU. Hess hopes to have his thesis completed by this fall.

Expanding our knowledge



Northern Rhone Hermitage AOC

April 19-May1, Murli participated in the Washington State University Viticulture and Enology program wine industry tour of the Southern Rhone valley in France. The group visited many AOC (appellation d’origine Controlée), regions such as Luberon, Sainte Victoire, Hermitage, Bandol, Chateauneuf du Pape, Cassis and Les Baux de Procvence. The AOC is a vineyard classification system that is based on geographical limits and takes into consideration soils and climate of the region. The AOC regulations control the grape varieties that can be grown, the cropping level, and blending of wines. This allows AOC regions to produce and market high quality wines. The group also visited about 10 wineries and many vineyards. The tour was very educational and offered

opportunities to learn about modern grape growing and winemaking technology, possible research collaborations, networking, and student internship possibilities.



Chateau La Coste anaerobic processing of white grapes

Coming up...

- June 4: *Tips, Tricks, and Technology for Winemakers* seminar sponsored by BSG.
- The week of June 15, Murli and Paulina will be participating in the 66th ASEV National Conference and 2nd International Symposium on Nitrogen in Grapes and Wine in Portland, Oregon.