

## Midwest Grape and Wine Industry Institute

October Updates  
2014

### Institute Staff

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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)

• It's official! The Northern Grapes Project received an additional \$2.6 million in funding from the U.S. Department of Agriculture's Specialty Crops Research Initiative to complete the final two years of the multistate effort, which began in 2011.

In the first three years of the project, team members invested heavily in field and laboratory trials, conducted consumer surveys and a baseline survey of the industry, and provided outreach programming to an aggregate audience of more than 7,000.

Full press release available [here](#).

The Northern Grapes Project is already in full swing. We have completed

-fermentations for the first year of our skin contact trials

-berry samples are arriving from NE 1020 plots for sugar and acid profile analysis.



Jennie and Paulina in the process of racking La Crescent for skin contact trials.

## Lab activities

- The lab kept quite busy in October, analyzing and reporting on 38 samples.

## IQWC program support

- On the 28<sup>th</sup> Institute staff participated in the Iowa Wine Growers Association open forum on the Iowa Quality Wine Consortium. We continue to seek the best ways to advance quality and increase the market share of Iowa wine!
- Remember that one of the benefits of IQWC membership is a 50% discount on laboratory services. See our [website](#) for the list of analyses available to you.

## Expanding our knowledge



The Iowa winegrower contingent at the 2014 Iowa Tourism Conference, Council Bluffs, IA

- Rona Wyant, Cassie Bott, and Brittany Blunk of Fireside Winery, along with Emily Saveraid, IWGA Marketing Director and Tammi Martin, MGWII, represented the Iowa wine industry at the 2014 Iowa Wine Tourism Conference this year. The conference provided valuable opportunities for networking and gaining ideas on how we can benefit from a growing tourism market.



Cork Tree

- Murli traveled to Spain and Portugal for vacation, but not surprisingly his trip included something wine related. In addition to investigating some of the local Sherry, the group visited a cork producer.

Corks for wine bottles are made from the bark of a cork tree. Some cork forests are located in the Mediterranean region of Portugal and Spain. Portugal is the leading cork producer in the world.

The cork tree can live for over 100 years. When the tree is mature, the bark is stripped every 9 years without harming the tree. The harvested bark, called planks, are placed in boiling water to clean them and also make them soft and flexible. The planks are then cut into strips and corks are punched out from the strips, graded for quality, packaged and shipped. The off cuts are cut into

small pieces, mixed with adhesive and used to make Champagne corks or other cork products.



Cork planks with punch holes

## Outreach



Tracy & Edward Mahlstadt, Owners Dale Valley Vineyard & Winery, Stuart, IA

- After spotting the Dave Valley Vineyard sign on I-80, Tammi and Emily Saveraid, IWGA, couldn't resist making an extra stop on the way back from the Iowa Tourism Conference. It was a pleasure meeting Ed and Tracy and seeing the converted 1-room schoolhouse that serves as their winery. Another fun and unique Iowa winery experience.

## Coming up...

- We're taking our workshops on the road. *Three important lab procedures every winery should know and use:*

Nov. 4, West Branch, IA

Nov. 10, Madrid, IA

Nov. 17, Treynor, IA