

## Midwest Grape and Wine Industry Institute

October Updates  
2013

### 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.*

The Institute received visits by two State of Iowa legislators this month. We provided information and a tour of our facilities to Senator Bob Dvorsky, Chair of the Appropriations Committee, on October 3, and House Majority Leader, Linda Upmeyer on October 29.



Senator Bob Dvorsky, (second from right) receives information about the Institute and the Iowa wine industry

### Research

#### • Northern Grapes Project

- We are again collecting and analyzing sugar and organic acid profiles of cold hardy varieties (Frontenac, Marquette, St. Croix, La Crescent, Frontenac Gris) from NE1020 plots. So far we have received samples from 5 other states (Illinois, North Dakota,

South Dakota, Nebraska, and New York).

## Outreach



Sharing information in the Soldier Creek Winery tank room, Ft. Dodge, IA

- Murli and Mike visited 8 wineries including several new ones in North Central Iowa.
- Over 30 participants attended the 2-day Intensive Tasting Proficiency Training workshop October 19/20. Those wishing to serve on the IQWC panel will be tested in November.



Participants of the tasting workshop learning to identify aroma components in red wine

## IQWC program support

Tammi and Jennie met with the IT team to review the first prototype of the new online interactive IQ database system.

The system will go live early in 2014.

## Lab activities



The new autotitrator has given a big boost to everyday chemical analysis efficiency. Lab assistants can simply load samples and within minutes we have a printout with accurate PH and TA measurements.

Worth Repeating:

- **New order form and new services** available!!! Check out our [lab web page](#) for details.
- Free introductory sanitation reviews have been extended! To take advantage of this service, contact Stephanie before the end of March to schedule.

## Personnel

Institute staff attended seminars given by the three candidates being considered for the position of Assistant Professor of fruit crops in the Department of Horticulture. The opening was posted after Paul Domoto announced he will be retiring at the end of the year.

## Expanding our knowledge

Tammi participated in the Iowa Tourism Conference held in Waterloo this month. The annual conference is sponsored by the Iowa Economic Development Authority. Wineries are a top tourist attraction in the state.

## Teaching

Murli is working with ISU seniors in Chemical Engineering on two projects that may help the Iowa wine industry:

- 1) To design a simpler and less expensive filtration system using a reverse Osmosis membrane and ion exchange column as well as nanofiltration system and ion exchange column to remove acetic acid from wine.
- 2) Design a simpler and less expensive system to cold stabilize wine using Electrodialysis and also use electrodialysis with bipolar membrane to lower pH in high acid wines.

## Coming up...

- On Nov. 12<sup>th</sup>, Stephanie will present "The ABCs of the FSMA: The Food Safety Modernization Act and Wineries". This is the next webinar in the Northern Grapes Project series.
- The MGWII Advisory Board will meet on Tuesday, December 10<sup>th</sup>.

... and justice for all

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