Midwest Grape and Wine Industry Institute

September Updates 2013

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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

Research

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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.

Northern Grapes Project
LaCrescent, St. Criox, Frontenac, and Marquette veraison and harvest grape samples from the NE1020 plots at the Iowa State University Horticultural Farm were collected for sugar and organic acid analysis as part of the Northern Grapes Project. These samples will be compared to grape samples from other states in the cold climate region.
• La Crescent wines are being made from grapes from two Iowa vineyards. These wines, along with commercial La Crescents, will be used in the Institute’s aroma and flavor profile research.
• Research wine is also being made using Marquette grapes from ISU’s Horticultural Farm.

Outreach
• Murli visited wineries and spoke to industry representatives in both Western and Eastern Iowa, discussing goals for expanded services and providing wine making consultation along the way.

Lab activities
• We have a new order form and new services available!!!
  New services include microbial analysis, haze and sediment analysis, analysis of wine chemical components, and sanitation audits. Check out our lab web page for details: http://www.extension.iastate.edu/wine/lab
• Free introductory sanitation reviews have been extended! To take advantage of this service, contact Stephanie before the end of March to schedule.
• As vineyards swung into harvest mode, the lab received an increased number of grape samples for YAN analysis and harvest date advice.

Coming up…
• The next MGWII Advisory Board meeting will be Tuesday, December 10th.
• All 32 spaces for the October 19/20 Intensive Tasting Proficiency Training quickly filled. We hope to offer this workshop again sometime in the spring.
• Other upcoming workshop topics include sanitation and cold stabilization. Dates TBD.