

Wine-Grower-News #167

May 20, 2011

Midwest Grape & Wine Industry Institute: <http://www.extension.iastate.edu/Wine>

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Summer Viticulture and Enology Training Through DMACC

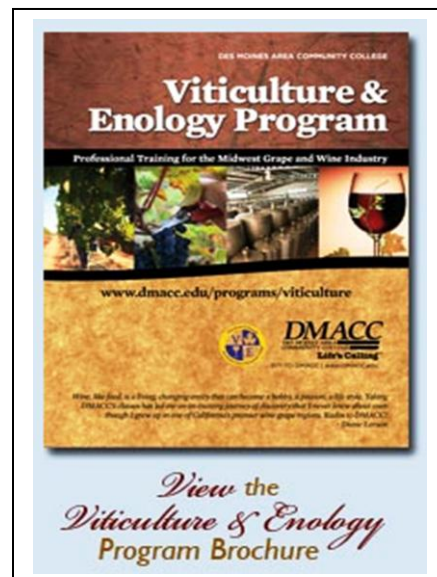
This summer we are again offering *Intro to Vineyard Pest Management* (VIN103) and *Viticulture for Wine Production* (VIN104). These courses offer convenient web blended training.

The semester starts May 24, with the last day to register on May 31.

To register go to:

<https://go.dmacc.edu/registration/pages/welcome.aspx>

or if you have more questions, contact Randall Vos at rjvos@dmacc.edu



The Mid-American Wine Competition is Now on Facebook and Twitter. To increase our interaction with participating wineries and wine consumers, we have started up a Facebook page: <http://www.facebook.com/pages/Mid-American-Wine-Competition/112861938798738> and Twitter account (<https://twitter.com/#!/MidAmericanWine>) for the Mid-American Wine Competition (MAWC).

As we gear up for the competition we will be posting updates and new information about the competition. Also, during the competition we will be sending updates via Twitter.

Grape Phylloxera Management

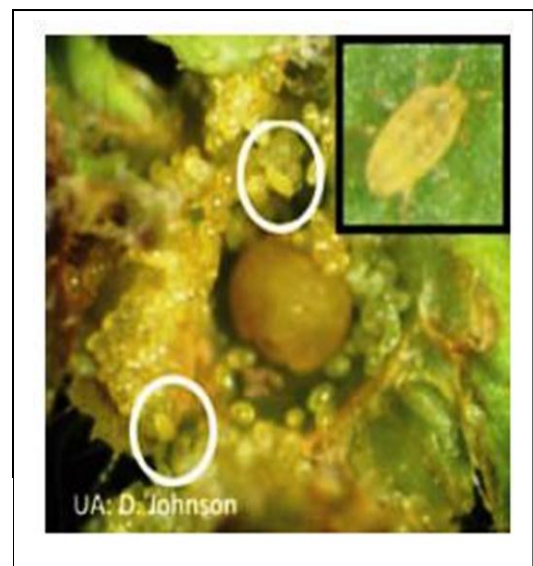
Grape phylloxera, *Daktulosphaira vitifoliae* (Fitch), is a tiny insect that forms galls on leaf undersides and roots of grapevines. The root galls are deadly to *Vitis vinifera* grapes and require that *vinifera* grape plants be grafted onto American rootstocks to survive. Recent research has shown that phylloxera can feed on American (*Vitis labrusca*) roots and reduce vigor. This is the same pest that was inadvertently introduced to France from North America in 1860. By the end of the nineteenth century it had destroyed nearly two-thirds of the vineyards on the European continent - all self-rooted *Vitis vinifera*



(Above) Phylloxera galls on grape leaf.

The foliar form of phylloxera is most prevalent on the leaves of French-American hybrid grapevines. and wild *Vitis riparia* grapes. Most American and French-American hybrids can withstand the foliar galls produced by foliar phylloxera. Most experts do not consider the foliar form of phylloxera causing economic damage. Though, some hybrids, like Frontenac and Frontenac Gris being the worst along with Chancellor, Chardonel, LaCrosse, Marechal Foch, Marquette, St. Vincent, Seyval, Vignoles and a few others seem to get hit unusually hard at times. The worst infestations often seem to occur on the vineyard edges, shady areas or on poor producing soils. There are no well-defined treatment thresholds for the foliar form of phylloxera.

Dr. Donn Johnson at the University of Arkansas In his 2010 publication, [*Biology and Management of Grape Phylloxera*](#) suggests treating with an insecticide when you begin to see second generation crawlers emerge from the mother stem galls on the leaves or you start to see rash-like galls forming on the new expanding leaves. An option to spraying insecticides would be to spray with The kaolin clay product "[Surround](#)" on the entire plant and leaves and keep the plant covered for a period of approximately 3 weeks. The second generation crawlers should start to show up around the end of May to early June in Iowa.



(Right) Mother gall with eggs and 2 crawlers. From [Biology and Mangement of Grape Phylloxera](#)



Low vigor grapes will often exhibit the worst symptoms primarily due to less foliage being produced on the vine. Raised galls on the leaf undersides and tightly curled up leaves are the typical symptoms. Wild grapes growing near field edges are normally heavily infested and provide a source of infestation. You can often find the worst infestations radiating out from where wild grape vines are growing near the vineyard. Heavy infestations by foliar phylloxera can cause leaf distortion, necrosis, and premature defoliation. Premature defoliation may delay ripening, reduce crop quality and predispose vines to winter injury.

(Left) Phylloxera damage on Frontenac

There are currently five insecticides labeled for the foliar form of phylloxera in the Midwest that I am aware of. The labels are not very specific as when to apply and if a second application would be needed. I would suggest applying one application at bloom and another one 10-14 days later if more galls are detected on the new growth. ALWAYS READ & FOLLOW LABEL DIRECTIONS.

Product	Restricted Use	Rate/Ac	Approx. \$/Ac	PHI	REI	Comments
Admire Pro (imidacloprid)	No	7-14 oz.	\$25 - \$50	30 day	12 hr.	Very toxic to bees, mow flowering weeds prior to spraying. Use as a soil drench. See label.
Assail 30SG (acetamiprid)	No	2.5 oz.	\$16	7 day	12 hr.	14 day minimum re-spray interval.
Danitol 2.4 EC (fenprothrin)	Yes	10.7- 21.3 oz.	\$14-\$28	21 day	24 hr.	Apply when galls first appear and repeat application if needed.
Movento SC (spirotetramat)	No	6 – 8 oz.	\$40-\$54	7 day	24 hr.	Apply one application when the Population begins to develop (ie...bloom). Non-ionic surfactant recommended. 30 day minimum re-spray interval.
Voliam flexi (thiamethoxam)	No	4.5 oz	\$31	14 day	12 hr	Apply before pests reach damaging level. 14 day minimum interval between applications. Very toxic to bees.

Endosulfan AKA = Thionex, Phaser, Thiodan, is no longer labeled for grapes.

Note that the pyrethroid insecticides [Baythroid XL](#) (3 day PHI), [Brigade](#) (30 day PHI), [Hero EW](#) (30 day PHI) and [Mustang Max EC](#) (1 day PHI) are all labeled for grapes but not specifically labeled for foliar phylloxera. [Danitol](#) is labeled and is a pyrethroid. The cost of these 4 additional pyrethroids would range from \$6 to \$14/acre. Comments I have heard from different vineyards in the Midwest

indicate that these other pyrethroid insecticides are also effective in controlling foliar phylloxera. All of these pyrethroid insecticides are Restricted Use Pesticides. They would probably be worth trying if you already have them on hand.

- a. Biology & Mgt. of Grape Phylloxera, Univ. of Arkansas (*EXCELLENT*)
http://www.uaex.edu/Other_Areas/publications/PDF/FSA-7074.pdf
- b. Grape Phylloxera, Ohio State Univ.: <http://ohioline.osu.edu/hyg-fact/2000/2600.html>
- c. Grape Phylloxera IPM, Ohio State Univ.:
http://www.oardc.ohio-state.edu/grapeipm/grape_phylloxera.htm
- d. Grape Phylloxera, Univ. of Kentucky:
<http://www.ca.uky.edu/entomology/entfacts/entfactpdf/ef222.pdf>
- e. Grape Phylloxera, OK State Univ.:
<http://www.ento.okstate.edu/ddd/insects/grapephylloxera.htm>
- f. View pesticide labels here: <http://www.cdms.net/LabelsMsds/LMDefault.aspx>

Pesticide Safety Publications from ISU Extension

[EDC 271 Assessing Your Pesticide Storage & Management -- Iowa Farm *A* Syst A Farmstead Assessment System](#)

[PAT 11 Restricted Use Pesticide Recordkeeping Rules for Certified Private Applicators](#)

[PAT 13 Sources of Protective Apparel and Gear](#)

[PAT 45A Factors Affecting Pesticide Drift](#)

[PAT 48X Pesticide Container Recycling](#)

[Pm 1265E Safe Farm - Dispose of Pesticides Properly](#)

[Pm 1265F Safe Farm - Learn About Pesticides and Clothes](#)

[Pm 1506 Protecting Iowa 's Rare and Endangered Plant Species](#)

[Pm 1518A Safe Farm - Work Toward Zero Pesticide Storage](#)

[Pm 1518E Safe Farm - Keep Gloves handy for Pesticide Work](#)

[Pm 1663A Family Pesticide Safety - Understand Label Precautions](#)

[Pm 1663B Family Pesticide Safety - What to do when Clothes are Soiled with Pesticides](#)

[Pm 1663C Family Pesticide Safety - Wear the Right Gloves](#)

[Pm 1663D Family Pesticide Safety - Wear Coveralls and Aprons](#)

[Pm 1663E Family Pesticide Safety - Use Eye and Lung Protection](#)

7-(8-10) 5th annual 2011 Mid-American Wine Competition at DMACC

The [2011 Mid-American Wine Competition](#) will be held July 8-10, 2011, in Iowa and will focus only on the wines of the Midwest. The competition will be open only to commercial wineries of Arkansas, Illinois, Indiana, Iowa, Kansas, Kentucky, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, Oklahoma, South Dakota, Tennessee, and Wisconsin. The competition is held on the campus of the Des Moines Area Community College in Ankeny, Iowa, which is just north of Des Moines. The college has the longstanding [Iowa Culinary Institute](#) which provided the infrastructure for the competition.

The Chief Judge for the Mid-American Wine Competition is noted wine expert and veteran wine judge, [Doug Frost](#) of Kansas City. Frost is one of only three people in the world to earn the title of both Master of Wine and Master Sommelier.

The Competition director is [Bob Foster](#), founder and first director of the San Diego National Competition. Foster has been a wine judge and competition director for over 25 years and also directs the Temecula Valley Wine Competition in California. He is a long time wine judge for the Missouri State Fair Wine Competition and the Jefferson Cup Wine Competition held each year in Kansas City.

[Dr. Murli Dharmadhikari](#), Director of the [Midwest Grape & Wine Industry Institute](#) at Iowa State University is a technical adviser to the competition and also serves as one of the wine judges.

All bonded wineries in the Midwest region are invited to enter. Any winery needing additional information may contact the competition at winecompetition@dmacc.edu.

6-11, Vineyard Spray Program Tailgate Workshop – Wakarusa, KS

When: 10:30 a.m. Saturday, June 11, 2011

Where: Mike & Lisa Steinert's Glacial Edge Vineyard, 1526 SE 85th St. Wakarusa, KS 66546

Cost: FREE

Sponsored by: [Kansas Grape Growers and Wine Makers](#)

Speaker: Wayne Peterson of [Midwest Growers Supply](#) will give a presentation on vineyard spraying and the importance of a solid spray program. The topics to include will cover fungicides, herbicides, calibration of sprayers, and other generally related topics

RSVP : Mike Steinert at steinmic@ksmail.net

6-(7 & 8), Clark Smith's popular "Fundamentals of Wine Chemistry" at ISU

When: 9 a.m. to 5 p.m., Tuesday & Wednesday June 7 & 8, 2011

Where: [1951 Food Sciences Building](#), Iowa State University, Ames, IA

Who: [Clark Smith](#), Winemaker, founder of the wine technology firm [Vinnovation](#), and adjunct Professor at [CSU Fresno](#), CA. Clark writes "The Postmodern Winemaker," a monthly column for [Wines and Vines Magazine](#) and directs the Best-of Appellation panel for AppellationAmerica.com. "Smith teaches at [Napa Valley College](#), [UC Davis Extension](#), and CSU Fresno. - David Darlington, [Wine and Spirits Magazine](#)

Cost: \$95 per person. Additional registrants from same company \$75 per person. Includes a 450 page comprehensive handout, lunch plus morning and afternoon refreshments at breaks each day. **Bonus:** Mini workshop on pairing wine with music.

Sponsored by: The [Midwest Grape & Wine Industry Institute](#) is sponsoring this event to make it accessible to all wine professionals in the area. The normal cost of this workshop is \$350.

Online Registration and Details: <http://www.extension.iastate.edu/Wine/Events.htm>
(Space is limited. Registration by June 3 required.)

6-18, Winemaking Tips & Techniques – Carbondale, IL

When: 10 a.m to 4 p.m., Saturday June 18, 2011

Where: [Kite Hill Vineyards](#), Carbondale, IL

Who: [Domenic Carisetti](#), is a Winemaker and Winemaking Instructor in New York with over thirty years of professional experience.

Cost: \$40 per person, \$35 for VESTA students, lunch included
Registration Deadline: June 10, 2011

Sponsored by: [Illinois Grape Growers & Vintners Association](#)
[Viticulture Enology Science Technology Alliance \(VESTA\)](#)
[Rend Lake College](#)

Contact: Rachel Cristaudo, IL VESTA Coordinator
Ph: 618) 437-5321 Ext. 1724 or cristaudor@rlc.edu



6-23, Effective Spraying of Orchards Course - Galesville, WI

When: 8 a.m. to 5 p.m., Thursday, June 23, 2011

Where: Galesville, WI

What: This one-day, in-depth course with [Dr Andrew Landers](#) will teach you better spray techniques

that can potentially reduce your pesticide use by 30-40 percent and save you money.

Cost: Workshop fee: \$20 (includes breakfast, lunch, work book)

Registration details and brochure:

<http://www.cias.wisc.edu/wp-content/uploads/2011/03/orchardspraybroch042111.pdf>

Registration deadline: June 1, 2011 Course is limited to 24 participants on a first come, first served basis. No on-site registration permitted!

Registration questions: Call 608-265-3637 or 608-262-5200

Sponsored by: [Center for Integrated Ag Systems](#)

11-(16 & 17) 1st North American Wine Tourism Conference – Napa Valley

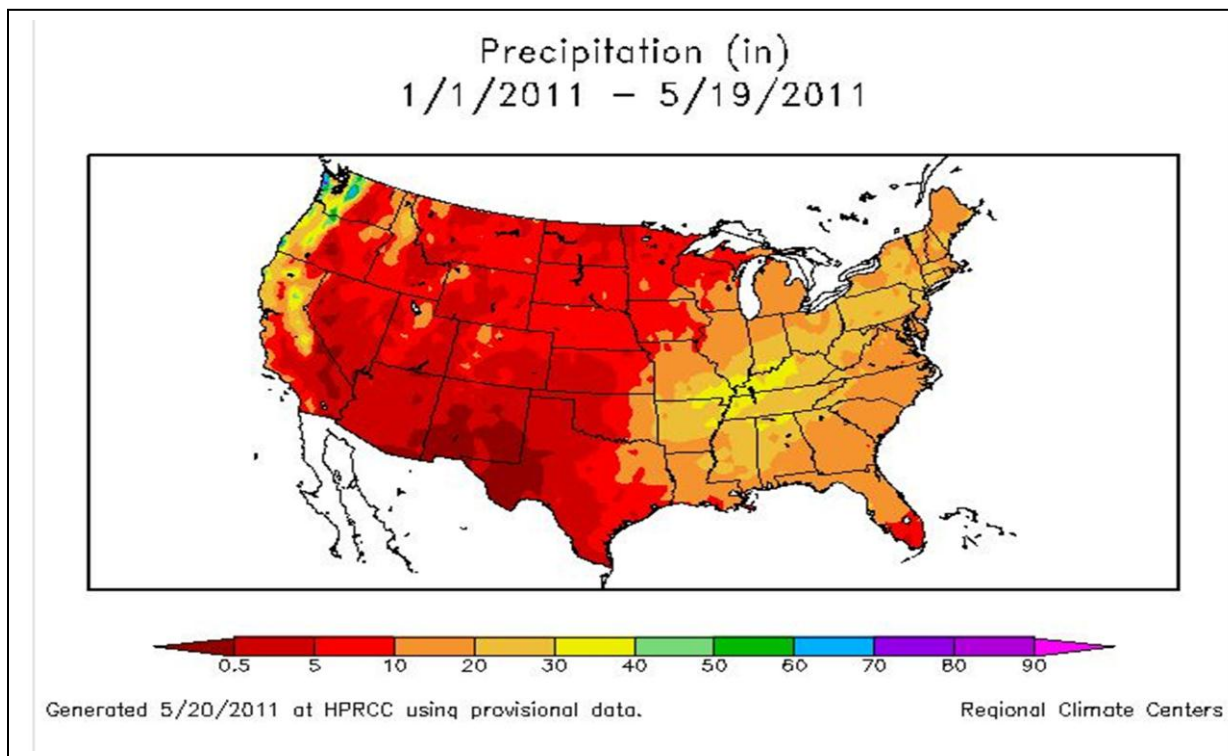
NAPA, Calif., May 19, 2011 /PRNewswire/ -- Zephyr Adventures and MartinCalder Productions, in partnership with the Napa Valley Destination Council, announce the launch of the first global wine tourism conference to ever be presented in North America. An anticipated 300 national and international attendees representing businesses, educators and other stakeholders in the wine tourism industry will convene in Napa Valley on November 16 and 17 to address industry trends and the issues that impact wine tourism for established and emerging wine regions.

Read entire article [HERE](#).

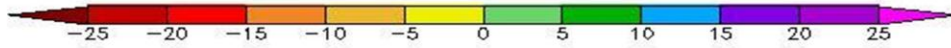
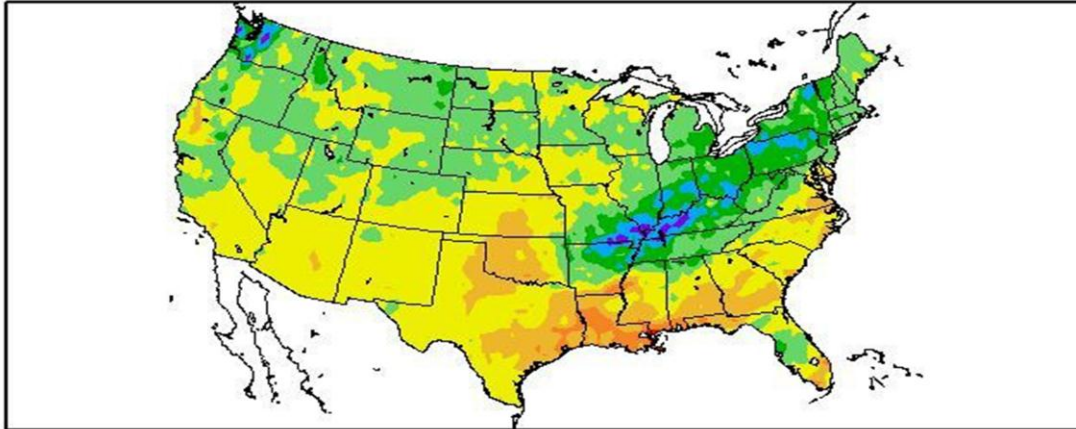
Year to Date U.S. Rainfall and Average Temperature Maps

From: the High Plains Regional Climate Center:

http://www.hprcc.unl.edu/maps/current/index.php?action=update_product&product=PDdept



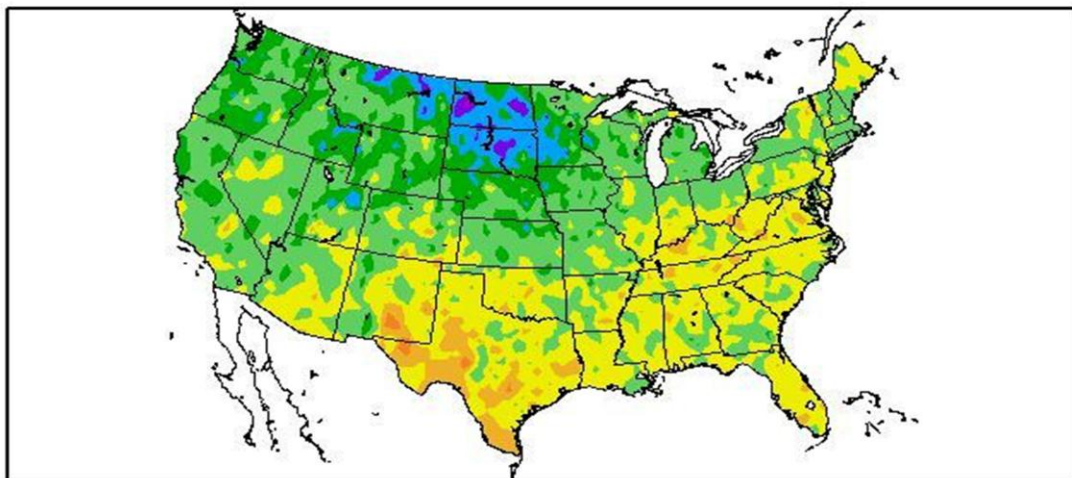
Departure from Normal Precipitation (in)
1/1/2011 – 5/19/2011



Generated 5/20/2011 at HPRCC using provisional data.

Regional Climate Centers

Departure from Normal Temperature (F)
1/1/2011 – 5/19/2011



Generated 5/20/2011 at HPRCC using provisional data.

Regional Climate Centers

Notable Quotables

1. *Biodynamics is the royal road to terroir.*

Randall Grahm – [Boony Doon Vineyards](#)

2. *“27 million travelers, or 17% of American leisure travelers, engaged in culinary or wine-related activities while traveling within the past three years”*

From: [Comprehensive Culinary Travel Survey Provides Insights on Food and Wine Travelers](#)
2-17-07 - U.S. Travel Association

Marketing Tidbits

- 1, [Napa Technology Survey Finds Wine by the Glass Consumption on the Rise; Wine Preservation Systems Meet Demand](#), 5-18-11 - PR Newswire
2. [Wineries Embracing QR Codes at Extreme Case](#), WINERGY Blog
3. *“The simplicity of a label, the wine's colour and price are factors which most sway people to buy a certain a bottle.”*

From: [Consumer buying habits revealed](#), 5-17-11 – Harpers Wine & Spirit, UK

Show n Tell

(Left) Multiple bud break on a Lacrosse grape vine. Most likely, the cold fluctuating temperatures during early May helped to initiate this multiple bud break. 5-8-11, Larry Engbers, [Black Creek Vineyards](#) at Pella, IA.



Articles of Interest

1. [Developing a Vineyard Nutrition Program](#), 5-3-11 pp. 65-67, Integrated Pest Crop Management newsletter, University of Missouri Extension Service, by [Andy Allen](#).

2. [Indiana Wine Industry Continues Growth Spurt](#), (now 62 wineries) 5-17-11 – Hoosier Ag Today
3. [Stink bug spread worries growers across nation](#), 5-20-11 – Associated Press

Videos of Interest

1. [Randall Graham on Biodynamic Wine – 1 of 10](#), 5-17-11 – Understanding Wine TV, 12:30 min. (Randall has been the owner/winemaker of BonnyDoon Vineyards in Santa Cruz, CA for 30+ years. He has been very successful in the wine industry, selling off several brands. Learn about biodynamic preparations and sensitive crystallization analysis.)
2. [Calico Skies Winery Homepage](#). Check out their time sequence picture video of establishing their vineyard and winery. Calico Skies is the first winery located in the extreme northwest corner of Iowa. THEIR GRAND OPENING IS SATURDAY, 5-23-11.

Neeto-Keeno WWW Stuff

1. *How to pair your dinner with your wine*, 10-18-10 – KARE 11 TV Minneapolis/St Paul, 6.17 min. (See Troy Chamberlin of [Chateau St. Croix](#) of St.Croix Falls, WI)
2. *Organic Wine Journal*: <http://www.organicwinejournal.com/>
3. Marcia's Vineyard, Montezuma, IA : <http://marcias-vineyard.com/>
4. [Wineindustry Resource Library is OPEN](#), 5-14-11 – Wineindustry (FREE downloads now available!)

Calendar of Events:

- 6-4**, 4-8 p.m., 5th Annual Swine Festival – *where cork meets pork* – [Des Moines Area Community College \(DMACC\)](#) Details: <http://www.swinefestival.com/>
- 6-(4+5)**, Kothe Distilling Summer Workshop, [Kothe Distilling Technologies](#), Chicago, IL. Details: : <http://www.kothe-distilling.com/en/component/content/article/15-workshop-information/75-kothe-summer-2011-workshop>
- 6-7**, Viticulture Field Day, [Missouri Grape Growers Assn. \(MGGA\)](#) & the [Institute for Continental Climate Viticulture & Enology \(ICCVE\)](#). Details here: <http://www.missourigrapegrowers.org/>
- 6-(7 & 8)**, Clark Smith's popular "Fundamentals of Wine Chemistry" short course, [1951 Food Sciences Building](#), Iowa State University, Ames, 6-3 registration deadline. Details: <http://www.extension.iastate.edu/Wine/Events.htm>

6-(9+10), Comprehensive Elderberry Workshop & Farm Tour, American Legion Hall and Eridu Farms in Hartsburg, MO. Details at <http://www.riverhillsharvest.com> or call 573-424-9693

6-11, Vineyard Spraying Tailgate Workshop at Mike & Lisa Steinert's Glacial Edge Vineyard, 1526 SE 85th St. Wakarusa, [Kansas Grape Growers and Wine Makers](#) RSVP : Mike Steinert at steinmic@ksmail.net

6-18, Winemaking Tips & Techniques, [Kite Hill Vineyards](#), Carbondale, IL. VESTA, Rend Lake Community College and Illinois Grape Growers & Vintners Assn. Contact: Rachel Cristaudo, IL VESTA Coordinator Ph: 618) 437-5321 Ext. 1724 or cristaudor@rlc.edu

6-(20-24), American Society for Enology & Viticulture – Portola Hotel & Monterey Conference Center, Monterey, CA: <http://asev.org/national-conference-2011/>,

6-23, Effective Spraying of Orchards Course - Galesville, WI Sponsored by the [Center for Integrated Ag Systems](#) 6-1 registration deadline. Registration details and brochure: <http://www.cias.wisc.edu/wp-content/uploads/2011/03/orchardspraybroch042111.pdf>

7-(11-14), 36th American Society of Enology & Viticulture - Eastern Section Conference, 1 Sheraton Baltimore North Hotel Baltimore, Maryland. Details: <http://www.asev-es.org/>

8-24, Seedless Table Grape & Winegrape Field Day, Univ. of WI – Madison, West Madison Ag Research Station, Questions: Please check blog at: www.universitydisplaygardens.com for more information e-mail Judy at jreithrozell@wisc.edu or Rebecca at harbut@wisc.edu.

11-(16 & 17), 1st North American Wine Tourism Conference – Napa Valley. Details [HERE](#).

Post your “FREE” classified ads here at ‘Wineindustry’
<http://www.wineindustry.com/classifieds.php>

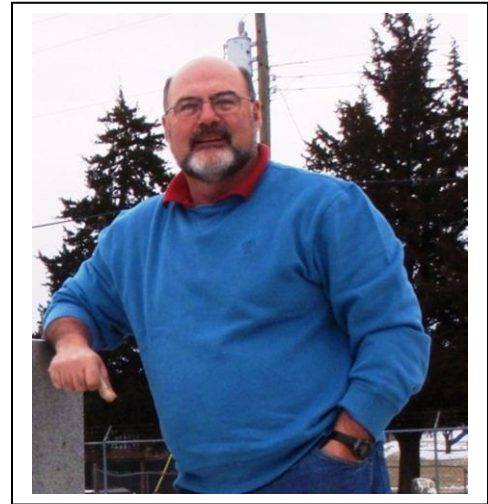
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<http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm>

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Michael L. White,
ISU Extension Viticulture Specialist
909 East 2nd Ave. Suite E, Indianola, IA 50125-2892
ph: 515-961-6237, fax: 6017, cell: 515-681-7286
mlwhite@iastate.edu



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