

Wine-Grower-News #49

June 27, 2008

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

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***Ag Secretary Northey asks Sharman Wersen to Serve on IA Grape & Wine
Development Commission***

6-27-08 - Sharman Wersen of Oskaloosa, IA has accepted an invitation by Secretary of Agriculture Bill Northey to become an interim commissioner of the Iowa Grape and Wine Development Commission. Ms. Wersen will fill the vacancy left by the resignation of Linda Larson Melin of Snus Hill Winery. Secretary Northey will be submitting Ms. Wersen's name to the Senate for their consideration as a candidate, and once approved by the Senate, Ms. Wersen's appointment would be formalized and her term would run through April 30th, 2011.

Sharman is no new-comer to the Iowa grape and wine industry. She is co-founder and co-owner, along with her husband Bob, of Tassel Ridge Winery and Meadowcreek Vineyards in Leighton and Oskaloosa, Iowa. Tassel Ridge Winery opened in May of 2006 and Meadowcreek Vineyards began planting vines in 2002 and now has 52 acres of vines, 40 acres of which are currently producing grapes. Sharman is responsible for regulatory and reporting functions at Tassel Ridge Winery. She

also handles label design and approval and assists with other marketing and event activities. A native of California, Sharman has a B.A. in International Relations with an emphasis in Economics and International Trade from the University of Southern California and a Masters Degree in Legal Studies from Lone Mountain College (now part of the University of San Francisco). Sharman and her husband, Bob, reside in Oskaloosa.

[The Grape and Wine Development Commission](#) is composed of five voting members providing statewide representation to grape growers, winemakers, and retail sellers. In addition, there are nonvoting, ex officio members who serve on the Commission representing the Department of Agriculture, the College of Agriculture at Iowa State University, the Department of Economic Development, and the Department of Natural Resources. The Commission was formed in May of 2001 by then Governor Vilsac.

Meadow Spittlebugs

Every season I get several calls regarding Meadow Spittlebugs on grapes. These amazing little insects are common on grasses, clovers and alfalfa. They will suck a few plant juices, but not enough to hurt your grapes. No control is needed.

Immature spittlebug nymphs actually hide themselves in a mass of liquid bubbles called spittle. The spittle acts to hide them from predators, protect them from moisture loss and provides thermal protection. The nymph will feed within this spittle protection for about a month before turning into an adult.

(Right →)



The adult meadow spittlebug is often found on grapes. Though they are known to feed on 400+ species of plants. They spend their time sucking juices out of the leaf. Small pin sized dark spots can be seen on the leaf where they have inserted their mouthparts. Again, this cosmetic damage is not of economic importance.

(Right →)



More information about Meadow Spittle bugs can be found here:

Univ. of IL: http://www.ipm.uiuc.edu/fieldcrops/insects/meadow_spittlebug/

North Carolina State: http://ipm.ncsu.edu/ag271/forages/meadow_spittlebug.html

Ohio State Univ.: <http://ohioline.osu.edu/icm-fact/fc-34.html>

Purchase or Build a Hand Held Rope Wick Weed Applicator

Rope Wick applicators were created to wipe Roundup on weeds taller than the soybean crop back in the mid to late 70's. Farmers no longer use rope wicks in their soybean fields, but the technology did not die. Rope wick applicators are still being used for weed control in specialty crops, pastures, and home garden & turf use. Hand held rope wicks work well late in the season to clean up escaped weeds growing under the trellis wire. The typical rope wick will contain a solution of 1 part Roundup (41% glyphosate) and 2 parts water in a PVC pipe reservoir. The solution is then wicked out through a nylon rope, carpet or sponge that can be wiped onto weeds.



Here are several rope wick (weed wiper) WWW sites that should get you started:

1. Order a Rosco Weed Wiper for \$30 delivered here:
http://www.rodgersinc.com/Hand_Wick_Applicator.htm
2. Several hand held models can be found at Vogels Wick Weeders LTD:
<http://www.vogelswickweeders.com/index.htm>
3. Actual plans to build a hand held rope wick out of PVC pipe can be found on page 7 of this publication: <http://www.ca.uky.edu/agc/pubs/for/for23/for23.pdf>
4. *How to Build a Weed Dabber*, by Michael J. McGroarty:
<http://gardening-articles.com/27-weed%20dabber.htm>
5. Plans for a very unique homemade weed wiper from Texas A & M:
http://aggie-horticulture.tamu.edu/travis/docs/Weed_Wiper.pdf
6. Commercial hand held *Microwipe* from the UK with good instruction manual:
<http://www.micron.co.uk/product/microwipe>

Virginia Wine Industry Continues to Grow

Virginia's grape production increased by 35% between 2001 and 2007, from 4,200 to 5,600 tons. Grape acreage increased 41% during the same period from 1,700 to 2,790 acres. Virginia is currently the nation's fifth largest wine producer with 130+ wineries.

More info: <http://www.msnbc.msn.com/id/25265404/>

Colorado Wine Industry Continues to Grow

The number of Colorado wineries has more than doubled in the last five years with 65+ wineries now open for business. More info:

http://www.lonetreevoice.com/site/tab1.cfm?BRD=2713&dept_id=559879&newsid=19787727&PAG=461&rft=9

Results in from N.C. 2007 Winery Tourist Survey

Results are now in from a winery tourist study completed in 2007 by Appalachia State University in North Carolina. The study was funded by the North Carolina Grape and Wine Council. Data obtained in this study was obtained by 13 representative wineries who surveyed 925 visitors. Here is a brief review of their findings:

- wine tourists tended to be day trippers with 40% traveling specifically to the winery
- 53% came from in-state and 47% came from out-of-state
- 61% were first time visitors to the winery
- 64% were women with:
 - 63% having a college degree
 - an average age of 47 and a range of (20-92 years)
- 37% reported household incomes of over \$100,000
- 23% reported household incomes between \$75,000 to \$99,000
- Out-of-state visitors tended to visit the larger wineries
- 41% heard of the winery via word-of-mouth
- 59% heard of the winery via the Internet or billboard
- \$176 was the average amount spent in the winery per visiting party

The number of wineries in North Carolina has tripled since 2000 with the state boasting more than 70 wineries in 31 counties. The state is the 10th largest producer of grapes and wine in the United States. The industry has created more than 5,700 full-time jobs and \$158 million in wages.

6-24-08 Appalachia State University News Release:

<http://www.news.appstate.edu/2008/06/24/study-provides-insights-regarding-state%E2%80%99s-winery-visitors/>

News from Missouri

Taken from latest [Missouri Grape & Wine newsletter](#)- June, 2008.

Raindrops Keep Falling on my Vineyard

Missouri has experienced one heck of a wet spring. Fortunately we have no reports of our vineyards being adversely affected, although there are some pros and cons to all this rain. On the pro side, vineyard managers report increased shoot growth with the luxurious water supply, a big plus considering last year the vines were stressed from the late season freeze. The abundant soil moisture during the early fruit development period also means that berry size potential increases, although, final berry size is dependant on the water supply later in the season. On the con side, vineyards face an increase in disease pressure due to the excess precipitation. Growers must keep on top of their vineyard work and keep an eye out for potential problems with black rot and powdery mildew. Weed pressure is up too. Those weeds love the water! Long range weather forecasts predict we will move into a more normal, dry pattern for the summer. If Mother Nature cooperates, and we dry up a bit, we could be looking at a very bountiful Harvest 2008.

Schooled in Wine

Attention future winemakers. The ***University of Missouri, Columbia is offering a winemaking curriculum for the first time ever this fall.*** Students at MU with an interest in learning how to make wine or grow wine grapes will be able to earn a degree in food science with an emphasis in enology

(the science and study of winemaking) or a plant science degree with an emphasis in viticulture (the science and study of grape cultivation.) This will be the first viticulture and enology program in the Midwest, joining only a handful of other such programs in the country

Farm Vineyard Field Day – Farnhamville, IA - 7-19-08

When: 9 AM to 4:30 PM, Saturday, July 19, 2008

Where: Richard Black's vineyard , 3228 Xenia Ave. northwest of Farnhamville, IA

Concurrent Sessions:

VITICULTURE	ENOLOGY
9:30 a.m. Viticulture 101—Grape Production Basics Paul Domoto, Iowa State University	Iowa Winery Issues Darrell Morse, Breezy Hills Winery, Minden John Guinan, Santa Maria Vineyard & Winery, Carroll
11:00 a.m. Vineyard Worker Protection Tom Thiesen, Iowa Dept. of Agriculture & Land Stewardship Growing Organic Grapes Charlie Caldwell, Black Squirrel Vineyard, Council Bluffs	Marketing Grapes, Wine, and a Regional Industry Paul Gospodarczyk, Des Moines Area Community College
1:00 p.m. Elements of Producing a High Quality Grape Crop John Marshall, Great River Vineyard & Nursery, Lake City, Minnesota	Wine Acidity Management Nicholas Smith, University of Minnesota
2:30 p.m. Getting Past Brix, pH, & TA - Ed Swanson, Cuthills Vineyards, Pierce, Nebraska	
3:30 p.m. Wine Tasting – Ed Swanson, Cuthills Vineyards, Pierce, Nebraska	

Pre-Registration: \$45.00 (postmarked by July 12th) After this date: \$55.00

Send your contact information & registration fee to the ISU — Calhoun Co. Extension Office, 521 4th Street, Rockwell City, Iowa 50579

Sponsored by: *Roetta BP Studios and Vineyard*, ISU Extension and Practical Farmers of Iowa

Questions: xcalhoun@iastate.edu or 712-297-8611

Note: Participants are urged to come dressed for the day equipped with mosquito protection and their own lawn chair. Lunch and other refreshments will be provided.

July 18 & 19, Summer Viticulture Seminar & Networking Dinner, Galena IL

Grape Growers & Winemakers Networking Dinner: 7 PM, Friday, July 18, 2008

One Eleven Main – Restaurant of “Local Flavor Cuisine”

111 North Main Street, Galena, IL

Cost: \$50 each
Summer Viticulture Seminar: 8 AM to 4:30 PM, Saturday, July 19, 2008
 Galena Convention Center, 900 Galena Square Drive, Galena, IL
 (Just off Route 20, next to Stony Creek Inn, west edge of Galena)
Cost: \$40 each, includes lunch and bus tour
Sponsors: [Illinois Grape Growers & Vintners Assoc](#)
[Northern Illinois Wine Growers Group](#)
[University of Illinois Extension](#)
Registration flyer: <http://northernillinoiswine.com/pdf/ViticultureFlyer7-19-2008.pdf>

UMN Extended Wine Analysis Short Course, July 25 & 30

What: Wine Analysis Short Course

When: 9 AM to 3:30 PM on either Friday, July 25 or Wednesday, July 30, 2008

Laboratory courses to be held on July 25 & 30

Lectures available online beginning Thursday June 26, 2008

Where: Univ. of MN HRC Enology Lab, 600 Arboretum Blvd, Excelsior, MN

Cost: \$150 each, includes coffee, lunch and proceedings

Registration Form: <http://winegrapes.cfans.umn.edu/2008ShortCourse.pdf>

Short Course Announcement: <http://winegrapes.cfans.umn.edu/calendar2.html>

Limit: 16 people per session. Registration is on a first-come, first-served basis; registrant's place will be reserved when their check is received.

Details: This day-long wine lab short course focuses on the analyses necessary for quality wine production. This year the lecture material will be available online for home viewing. The on-site lab day will focus on laboratory methods only. Intended for commercial winemakers and those planning on entering the wine industry, this course will include lectures and hands-on laboratory work. Topics include:

Setting up a winery laboratory	Sampling techniques
Carbonic maceration	Soluble solids
Acidity and pH	Sulfur dioxide
Titration, titratable acidity, volatile acidity	Alcohol analysis
De-acidification and acid management	Carbon dioxide
Dissolved oxygen and redox potential	Closures
Wine instabilities, fining agents, filtration	

Instead of offering this course in two sections on alternating years, we've combined the information from Wine Analysis I: Harvest to Fermentation and Wine Analysis II: Fermentation to Bottling into one course. In order to facilitate this change, we've also gone high tech: All lectures will be offered in online format, with voiced-over Power Point slides that you can view, at home, at your own pace. You'll have about a month to go through them all and take the on-line assessment; afterwards,. Two (identical) hands-on lab sessions at the HRC Enology Lab, offered on Friday, 25 July and Wednesday, 30 July.

In order to view the online lectures, you will need the Mozilla Firefox web browser and Adobe Flash Player. Both are free internet downloads and directions for installation and use will be included in the short course instructions.

Questions: Anna Katharine Mansfield, mansf007@umn.edu or 952-443-1501

Multistate Viticulture Field Day - July 28 – Just east of KC

When: 8 AM to 5 PM, Monday, July 28, 2008

Where: Morning - Fahrmeier Farms 9374 Mitchell Trail, Lexington, Missouri

Afternoon - Baltimore Bend Winery 27150 HWY 24, Waverly, Missouri

Cost: \$25 per person which includes breaks, lunch and all materials.

Pre-Registration Deadline: Registration received with a postmark after July 11, 2008 will be assessed a late fee of \$10.00.

Agenda:

7:00 – 8:00 am	Vendor Set Up	
8:00 – 9:00 am	Registration and Refreshments	
9:00 – 10:00 am	“Winegrape Varieties for Midwestern Vineyards”	Dr. Paul Domoto, Professor of Horticulture, Iowa State University
10:00 – 10:30 am	Break—Visit Exhibitors and Refreshments	
10:30 – 11:15 am	“Trellis End Assemblies: A Critical Component of Long Term Profitable Vineyards”	Eli Bergmeier, Viticulture Research Specialist, ICCVE, University of Missouri
11:15 am – 12:00 pm	“Use of Growth Tubes in Midwestern Vineyards”	Dr. Keith Striegler, Director, ICCVE, University of Missouri
12:00 – 1:00 pm	Lunch and Exhibitor Presentations	
1:00 – 1:30 pm	Travel to Baltimore Bend Winery in Waverly, Missouri	
1:30 – 2:15 pm	“Trellis Systems for Midwestern Vineyards”	Dr. Paul Read, Professor of Horticulture and Viticulture, University of Nebraska-Lincoln and Steve Gamet, Vineyard Technologist
2:15 – 3:00 pm	“Crop Load and Canopy Management for Sustainable Yield and Improved Fruit Composition”	Andy Allen, Viticulture Extension Associate, ICCVE, University of Missouri
3:00 – 3:30 pm	Question and Answer Session	
3:30 – 5:00 pm	Baltimore Bend Winery Tour and Wine Tasting	

Details, Registration Form and Lodging: <http://viticulture.hort.iastate.edu/events/events.html>

A Day with Grape Germplasm Resources at Geneva, NY, Aug. 11 & 12

When: 6 PM Monday, August 11, 2008 - Welcome Barbecue with Representative Wines
8:30 AM to 4:30 PM Tuesday, August 12, 2008 – Program

Where: New York State Agricultural Experiment Station, Geneva, NY

Details: This day is designed to provide an opportunity for regional extension personnel, scientists, interested growers and private breeders to learn more about the extensive grape collections (varieties, rootstocks, and wild *Vitis* species) at Cornell's New York State Agricultural Experiment Station (NYSAES) in Geneva, NY, and what the 9 USDA and Cornell scientists involved with grapevine genetics and breeding are doing with it.

Geneva is home to the Cool Climate Germplasm Repository (1178 accessions planted), Bruce Reisch's 'Demo block' - with current and past wine and table grapes, evaluation blocks for numbered selections and Bruce's 'no spray' block which illustrates wide variations in disease susceptibility. August is a good time to see all these things in the field. It will be a great opportunity to also find out what the seven USDA ARS scientists comprising the Grape Genetics Research Unit are doing.

Cost: \$75 each, includes the welcome barbecue and wine tasting, continental breakfast, lunch and program.

Registration Deadline: Monday, August 4

Online Registration with flyer: <http://www.nysaes.cornell.edu/hp/events/detail.php?id=88>

Sponsor: [Cornell University Ag Experiment Station](#)

Contact: Nancy Long, npl1@cornell.edu or 315-787-2288

Aromatic White Symposium & 33rd ASEV/ES Conference - Ontario, Canada

When: Monday & Tuesday, July 14-16, 2008

Where: Four Points Sheraton, St. Catharines, Ontario, Canada

Sponsor: American Society for Enology & Viticulture – Eastern Section

Cost: Varies from \$300 to \$550 each depending on what you select.

Complete Information: <http://www.nysaes.cornell.edu/fst/asev/index.php>

Contact: Nancy Long, npl1@cornell.edu or 315-787-2288

Show and Tell

Jay & Leann Muschenheim's Edelweiss vineyard planted in 2008 near Council Bluffs. They currently have almost one acre of Edelweiss. The first planting was done in 2007. Leann is shown here placing grow tubes over new plants. 5-22-08.





A good sign should convey a message that is worth a 1,000 sales. What kind of message does your sign convey? SWILS liquor store is located in Red Oak, Iowa.



My family and I spent this entire week at a lake resort near Branson, MO this week. We made sure to visit the two Missouri wineries that are now in Branson. [Stone Hill Winery at Hermann](#), MO has had a satellite operation in Branson for several years. [Mount Pleasant Winery](#) near Augusta, MO just opened their new satellite winery operation just down the street from Stone Hill. They both offer free wine tasting and an excellent selection of wines to fit many different tastes. Anyone in the retail wine business can learn a lot about the art of winery sales by watching these two wineries operate.

Quote of the Week

“Napa has a raft of wineries owned by Minnesota natives.”

--- *Minnesota connections go wide and deep* by Bill Ward, 6-11-08 Minneapolis-St. Paul Star Tribune: http://www.startribune.com/lifestyle/taste/19765104.html?location_refer=Dining%20+%20Nightlife

Neeto-Keeno WWW Stuff

1. *All I Do is Wine* – women's wine blog, online wine classes, free newsletter and more:
<http://www.allidoiswine.com/>
2. *Restaurant Wine* \$109/yr) - is a bi-monthly wine industry journal offering exclusive wine recommendations, wine industry profiles and wine training tips and market trends. Several back issues are posted on their WWW site here: <http://www.restaurantwine.com/>
3. Integrated Pest Mgt Database of Grape Pest Resources:
<http://ipmnet.org/cicp/fruit/grape.html>

Post & View Classified Ads here: <http://iowawinegrowers.org>

Past issues archived as html: <http://www.extension.iastate.edu/Wine/Resources/winegrowernews.htm>

Past issues archived as pdf: <http://www.extension.iastate.edu/ag/newsletters/winegrowers.html>

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