

Wine-Grower-News #89

June 19, 2009

(Next Newsletter in One Week!)

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

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Post those wine events on Local Event Calendars

OK, the weekend is coming up and you are looking for something to do. Where to go? Many now jump onto the WWW and check out their local or nearby event/community calendar. Are your winery events posted on these calendars? Most, if not all will allow you to post your winery event for FREE! Here are some example event/community calendars Iowa wineries can use:

Ames Tribune: <http://www.amestrib.com/>

Burlington Hawk Eye: <http://www.thehawkeye.com/>

Cedar Rapids Gazette: <http://calendar.gazetteonline.com/events/>

Clinton Herald: <http://www.clintonherald.com/>

Council Bluffs Events: <http://www.cbevents.com/>

Davenport Quad Cities Times: <http://www.qctimes.com/>

Des Moines Register: <http://events.desmoinesregister.com/>

Dubuque Telegraph Herald: <http://www.thonline.com/>

Fort Dodge Messenger: <http://www.messengernews.net/>

Iowa City Press Citizen: <http://search.press-citizen.com/sp?skin=100&aff=1000>

Marshalltown Events Calendar: <http://www.visitmarshalltown.com/calendar/month.php>

Mason City Globe Gazette: <http://www.globegazette.com/other/calendar/events/>

Ottumwa Courier: <http://www.ottumwacourier.com/>

Southwest Iowa Newspapers: <http://www.southwestiowanews.com/calendar/>

Sioux City Journal: <http://www.siouxcityjournal.com/events/>

Waterloo Currier: <http://www.wfcourier.com/calendar/>

A First! - International Cold Climate Wine Competition

When: Tuesday, August 25, 2009

Where: Minnesota State Fair

Open to : Any commercial winemaker producing wine using cold hardy grape varieties as listed may enter.

Rules: <http://www.iccwc.org/files/ICCWC%20Rules%20only.pdf>

Cost: \$30 per entry, - 2 bottles per entry.

Registration Deadline: August 17, 2009

Sponsored by: Minnesota State Fair,
Minnesota Grape Growers Association
and the University of Minnesota.

Homepage: <http://www.iccwc.org/>



2009 MGGA Annual Picnic – July 11 – Delano MN

What: Minnesota Grape Growers Association Annual Picnic (MGGA)

<http://www.mngrapes.org/>

When: 11 a.m. to 3 p.m., Saturday, July 11, 2009

Where: Mike & Katie Dickerman, Woodland Hill Winery, 731 County road, Delano, MN 55328

<http://www.woodlandhillwinery.com> (Approx. 18 miles west of Minneapolis)

Agenda: 11 a.m. Set-up & registration in the barn east of the tasting room. Follow the signs.

11:30 a.m. Tour the 7 acre vineyard by Mike and demonstration of his self-built Mighty Weeder

12:30 p.m. Potluck lunch

1:30 p.m. Second tour of vineyard by Mike and demonstration the Mighty Weeder

Comments: Larry Shafer will be available most of the day to discuss Agro-K's line of products, which Woodland Hill Winery uses. <http://www.agro-k.com/> Everyone is asked to bring a dish to share and encouraged to bring something to grill. There will be electricity for crock pots and running water in the bottling barn. Seating is limited, so please bring folding chairs. This will be a wonderful time to relax, learn a little, eat ALOT, and meet old and new friends!

We are looking for general help with parking, set-up and take down. If interested, please contact Cyndi Ross clcross87@yahoo.com.

Flyer: <http://www.mngrapes.org/wp-content/uploads/2008/10/mgga-2009-annual-picnic.pdf>

JOIN the Minnesota Grape Growers Association today! Only \$45 for an Annual membership.

Inquires should email membership@mngrapes.org

Sales and Service for the Wine Professional- 3rd Edition, by Brian K. Julyan, 328 pages, paperback, \$40.49 at Amazon.com, 4.0 star customer rating.

ICCVE Offers Basic Winemaking Class – July 13th

What: Basic Concepts in Winemaking

When: Monday, July 13, 2009

Where: 155 Eckles Hall, East Rollins St., University of Missouri, Columbia

Cost: \$60 in-state, \$80 out-of-state. Includes lunch and breaks.

Registration form & agenda: <http://iccve.missouri.edu/>

Contact for more info: Rebecca Ford Kapoor, Extension Enologist

Ph: 573-823-2055, e-mail: frodrrj@missouri.edu

Sponsored by: Institute for Continental Climate Viticulture & Enology

ICCVE – Missouri Wine School – July 14 – 16, 2009

What: Missouri Wine School

When: Tuesday – Thursday, July 14-16, 2009

Where: 155 Eckles Hall, East Rollins St. University of Missouri, Columbia

Cost: \$320 in-state, \$420 out-of-state. Includes lunch and breaks. Limited to 48 attendees.

Registration form & agenda: <http://iccve.missouri.edu/>

Contact for more info: Rebecca Ford Kapoor, Extension Enologist

Ph: 573-823-2055, e-mail: frodrrj@missouri.edu

Sponsored by: Institute for Continental Climate Viticulture & Enology

Effective 6-2-09, New Organic Wine Labeling Rules from TTB

The Alcohol and Tobacco Tax and Trade Bureau (TTB), TTB has been charged with implementing the organic program on behalf of Agricultural Marketing Service (AMS) and USDA. TTB would like to notify the industry that AMS, in the interest of clear disclosure to the consumer, has changed the labeling policies for wines which contain both organic and non-organic grapes.

Labeling Wine Containing Organic and Non-Organic Grapes

Wine labeled with a “Made with Organic Ingredients” statement, and which contains organic and non-organic grapes, must indicate the presence of non-organic grapes in the “Made with Organic...” statement on the label. The following variations to this statement are acceptable:

- “Made with Organic and Non-Organic Grapes”;
- “Made with Organic [variety] Grapes and Non-Organic [variety] Grapes”;
- “Made with _% Organic Grapes and _% Grapes”;
- “Made with _% Organic [variety] Grapes and _% Non-Organic [variety] Grapes”

In addition, wines restricted to an “Organic Ingredients” statement must indicate the presence of any non-organic grapes in the “Organic Ingredients” Statement. An example of such a statement is “Ingredients: Organic Merlot grapes, Cabernet Sauvignon grapes, tartaric acid.” As noted below, such a wine will also have to bear a Percentage statement.

Percentage Statements on Wine Restricted to an “Organic Ingredients” Statement

When a wine is restricted to an “Organic Ingredients” statement and contains non-organic ingredients such as in the example above, a Percentage Statement such as “55% Organic Ingredients” must also be present on the label. The Percentage Statement must appear on the information panel in proximity to the “Organic Ingredients” Statement. If a wine bears an “Organic Ingredients” Statement in which no disclosure of non-organic ingredients is made, such as “Ingredients: Organic Grapes,” then 100% of the ingredients in such wine must be organic.

However, when 100% of the ingredients are organic on a wine restricted to an “Organic Ingredients” statement, a Percentage Statement is prohibited in order to avoid consumer confusion with products meeting the “100% Organic Wine” standard.

TTB Information Sheet on New Organic Labeling Policies:

<http://www.ttb.gov/labeling/information-sheet-labeling-polies.shtml>

June 23 - Northwest IA Grape Growers Canopy Management Workshop

(Note: this is a change from the originally scheduled date of 6-16-09.)

When: 7-9 p.m. Tuesday, June 23, 2009

Where: Richard Black Vineyard, 3228 Xenia Ave. Farnhamville, IA

Who: Dr. Paul Domoto, ISU Extension Fruit Specialist

Sponsored by: Northwest Iowa Grape Growers Association: <http://nwiowagrapegrowers.com/>
and ISU Calhoun County ISU Extension: <http://www.extension.iastate.edu/calhoun/>

Comments: Dr. Paul Domoto will lead a hands-on workshop, demonstrating the proper techniques for grapevine canopy management and shoot positioning. Proper canopy management is critical to maintaining a healthy vineyard that will yield high quality, well-ripened fruit. We will begin at 7PM in the vineyard, followed by a presentation and discussion in the studio, concluding at about 9PM.. As we do at every meeting, we will end the evening with a tasting of local Iowa wines.

Pre-registration: Although walk-in's are always welcome, if you know that you will be attending this workshop, please reply so that we can have adequate materials on hand. Norman Lewman, Northwest Iowa Grape Growers Association: nwiaagrapegrowers@yahoo.com

Cost: \$12 each. The workshop series price for members of the Northwest Iowa Grape Growers is \$45.00. Join the association and save on the workshop fees! Annual membership dues are \$45.

Pre-registration: Although walk-in's are always welcome, if you know that you will be attending this workshop, please reply so that we can have adequate materials on hand.

Contact: Norm Lewman here: nwiaagrapegrowers@yahoo.com

*First Cover – grape growth stage
at which the first unfolded leaves
occur after berry set.*

Show n Tell

(Right) 6-10-09, tendrils of Vignoles already wrapping themselves around the fruiting wire. It is always a good idea to do your shoot removal prior to this happening!

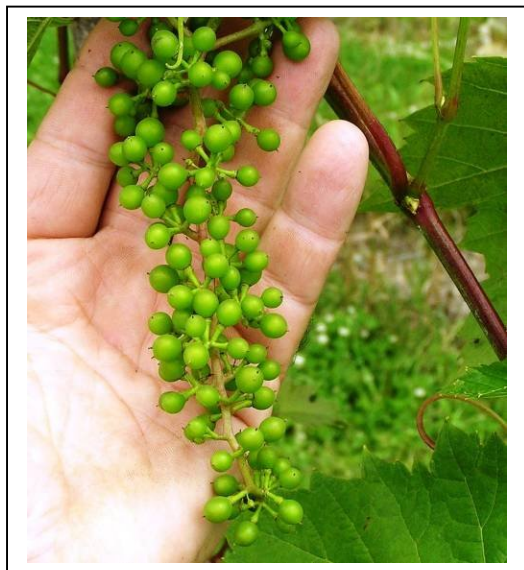


(Above Left) Adult Meadow Spittle Bug. These little creatures are commonly found in grasses, clovers, alfalfa and GRAPES. They will suck juices from the plant, but not enough to hurt your grapes. No control is needed!



(Above Right) Young Spittle bug nymphs actually hide themselves in a mass of liquid bubbles called spittle. The spittle acts to hide them from predators, protect them moisture loss and provides thermal protection.

More info: http://www.ipm.uiuc.edu/fieldcrops/insects/meadow_spittlebug/



(Left) 6-17-09 Pea-sized berries of Frontenac. Eichorn-Lorenz Grape Shoot Stages of Development – Growth Stage #31: <http://www.omafra.gov.on.ca/english/crops/pub/360/360grcal.htm#bloom>

A good disease spray program up through this stage of development is VERY critical for quality grape production. The risk of further infection of the berry by Phomopsis, Downy Mildew, Black Rot and Powdery Mildew rapidly starts to decline after this stage of development for our cold climate grapes we grow here in the Upper Midwest.



(Above Left & Right) 6-17-09, Phylloxera galls on the upper and lower side of Frontenac leaf. Frontenac is very susceptible to the phylloxera louse because of its heredity to our wild grape plant *Vitis riparia*. Frontenac (MN 1047) was introduced by the University of Minnesota in 1995. It is the result of a Landot 4511 x *Vitis riparia* 89. Further info:

<http://www.ca.uky.edu/entomology/entfacts/entfactpdf/ef222.pdf>

Comments from Readers

“Hey Mike,

Just got back from D.C., Maryland and Virginia. We visited three Virginia wineries – all had good red wines. We particularly liked the Chateau O’Brien wines including their white and dessert wines - - we shipped some back home. The winemaker, Jason Murray, is a former Coop Extension county horticulturist in that area, their first harvest was in 2005.: <http://www.chateauobrien.com/>

Fox Meadow was up on top of the hill country, I believe around 1750 ft. elevation:

<http://www.foxmeadowwinery.com/>

Chrysalis Winery was larger (56 acres of grapes) and in the Middleberg historic area. They really promote the Norton grape as THE American grape and have purchased some Devonshire cattle to add a creamery for cheese production.: <http://www.chrysaliswine.com/> “

--- Dale Miller, ISU County Extension Education Director, Marion, County, Iowa

Quotes of the Week

“Vineland, Ontario -- Tasting rooms are a key to expanding markets and garnering new fans of rising wine regions. Recent research in the Niagara region of Ontario demonstrates the contributions of wine country tasting rooms. A study of almost 1,000 visitors to tasting rooms at five wineries on Ontario's Niagara Peninsula between August and November 2007 suggests that a tasting room is one

of the best ways to develop and maintain a connection with consumers, even when the economy heads south.”

--- Peter Mitham, Research Proves Tasting Room Value, 6-11-09 Wines & Vines Magazine:
<http://www.winesandvines.com/template.cfm?section=news&content=65242&htitle=Research%20Proves%20Tasting%20Room%20Value>

“The most important single ingredient in the formula of success is knowing how to get along with people”

----Theodore Roosevelt

“The demand for graduates is higher than the number of graduates we have, and that’s just within Washington state.”

--- Dr. Thomas Henick-Kling, Director of Washington State’s Wine program, 6-18-09.

Neeto-Keeno WWW Stuff

1. Bing.com, Microsoft’s new search engine: <http://www.bing.com>
2. Grape Breeding Procedures, Cornell Univ.:
<http://www.nysaes.cornell.edu/hort/faculty/reisch/breeding/crossing1.html>
3. Spray Drift Potential Increases during Warm Weather Applications 6-11-09, ISU Extension:
<http://www.extension.iastate.edu/CropNews/2009/0611schafer.htm>
4. 2009 Schedule of ISU Research Farm Field Days: <http://www.ag.iastate.edu/farms/fielddays.php>
5. The Wine Marketing Center: <http://winemarketingcenter.com/>

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

Past issues archived as html and/or pdf here:

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

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

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Sensitive Crops Directory

Sensitive Crops and Apiaries

The Iowa Department of Agriculture and Land Stewardship has created a registry for producers to list the locations of their pesticide sensitive crops and for beekeepers to list the locations of their apiaries. This registry will be used to create an on-line directory for use by pesticide applicators to identify the locations of sensitive crops and apiaries and minimize the potential for pesticide drift damage.

Sensitive Crops

The Sensitive Crops Directory will provide pesticide applicators with the locations of those crops that are most susceptible to pesticide drift damage. The intended crops for inclusion in the registry are vineyards (minimum one acre), orchards (minimum one acre), certified organic crops (minimum one acre), and fruit and vegetable crops (minimum 1/2 acre). The crops at each registered location must be intended for commercial use, be susceptible to pesticide drift damage, and meet the minimum acreage requirements. The registry will accommodate the registration of multiple sensitive crop locations under one producer. If multiple crops are located in the same location, only the primary crop for that location need be listed.

Apiaries

The Sensitive Crops Directory will help protect honey bees from exposure to chemicals that are toxic to bees. By adding the locations of your beehives to the registry, pesticide applicators will be able to locate and minimize exposure to applied pesticides. Effective January 22, 2009, the Department adopted an amended "Pesticide/Bee Rule" of the Iowa Administrative Code Chapter 21-45.31(2006). The Rule reads:

The Rule reads:

▶ Applicators

Search for Sensitive Crops & Apiaries



▶ Producers

Register Sensitive Crops & Apiaries



[http://www.iowaagriculture.gov/Horticulture and FarmersMarkets/sensitiveCropDirectory.asp](http://www.iowaagriculture.gov/Horticulture_and_FarmersMarkets/sensitiveCropDirectory.asp)

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