

Wine-Grower-News #231

3-5-13

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

Information in this issue includes:

2013/14 VineSmith Vineyard Pest Management Tool Kit Now Available

2013 U.S. National Wine Competition – 3-21-13 Deadline

(FREE) 102 p. Online Artisan Distilling Book

MSU “Working with Distilled Spirits” webinar now Online

Blog Spot Radio Features Cold Climate Wine Cooking & Pairing

Iowa Specialty Crop Grant Applications – May 3, Deadline

6-3-13, CSW Exam at ISU- Ames, Iowa

3-(8-10), Wine Analysis Workshop – Brainerd, MN

3-12, The Northern Grapes Project Webinar Series – Vineyard Nutrition

3-(14-16), Iowa Wine Growers Annual Conference - West Des Moines

3-16, WGGA Spring 2013 Vineyard School – Alma, WI

3-(19-20) Local Food Conference – Ames, IA

3-24, Winegrowers’ Workshop – Carlos Creek Winery

4-(4-6), Spirits Conference & Vendor Expo- Denver, CO

3-27, Grapevine Red Blotch Disease Webinar

4-(4-6), Midwest Aronia Berry Conference

Marketing Tidbits

Research

Neeto-Keeno WWW Stuff

Articles of Interest

Show n Tell (Petite Pearl Wine)

Calendar of Events

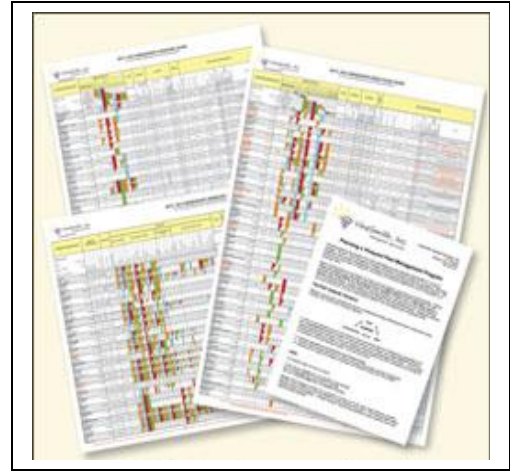
2013/14 VineSmith Vineyard Pest Management Tool Kit Now Available

I just received my 2013-14 Vineyard Pest Management Tool Kit from Jeanette Smith at [VineSmith vineyard services](#). I have highlighted this valuable tool in past newsletters and still highly recommend that all commercial vineyards consider purchasing it

I find this an excellent vineyard pesticide management resource. There is no other resource on the market as informative, concise and easy to use as this tool kit.

Putting together a workable vineyard pesticide application plan can be a difficult process for even the

experienced vineyard manager. Pre-harvest intervals, Re-Entry intervals, resistance rotation rules, mixing compatibility, toxicity, pests controlled, adjuvant needs, costs, etc., etc.,...are very complicated. The 2013-2014 Vineyard Pest Management Tool Kit from VineSmith, Inc. is a one-of-a-kind package that can provide a great deal of help into this process. VineSmith is a vineyard consulting company located in Stephens, VA with 30+ years of experience.



This Vineyard Pest Management Tool Kit contains the following:

- Fungicide Guide poster
- Insecticide Guide poster
- Herbicide Guide booklet
- “Planning a Vineyard Pest Management Program” booklet
- A concise pesticide application record sheet.
- Relative disease susceptibility and chemical sensitivity chart of winegrape cultivars.

This toolkit covers all the major pesticides registered for use on wine grapes east of the Rocky Mountains. (44 fungicides, 44 insecticides and 23 herbicides)

The poster format is perfect for putting in one central location where owners, management and employees can view at a glance. Posting this tool kit on the wall in a central location will help comply with some of the employee notification and training requirements mandated in EPA’s [Worker Protection Standard \(WPS\)](#) for Agricultural Pesticides. The three posters are printed in color and are laminated for weather protection.

You can order the Vineyard Pest Management Tool Kit here for \$59, plus shipping & handling: <http://www.vinesmith.com/tool-kit/>

2013 U.S. National Wine Competition – 3-21-13 Deadline

The National Wine Competition represents the multitude and diversity of grape varieties (native, hybrid and *vinifera*) and growing regions that exist from shore-to-shore that are unique to our nation’s historical footprint.

Its focus? To recognize excellence in winemaking by awarding medals to wines produced in any of the 50 United States.

The U.S. National Wine Competition also provides a yardstick for successes in U.S. winemaking. Each wine will be judged on its own merits by qualified, experienced judges from the wine industry, wine journalism and wine trade and restaurants.

Entry Fees - Save \$10 per wine when you enter online
\$75 by paper entry form, \$65 online

Download Entry Form: http://vwm-online.com/images/winecomp.com/usnwc_2013_entryform_2.pdf

Download Pre-Addressed Shipping Labels:

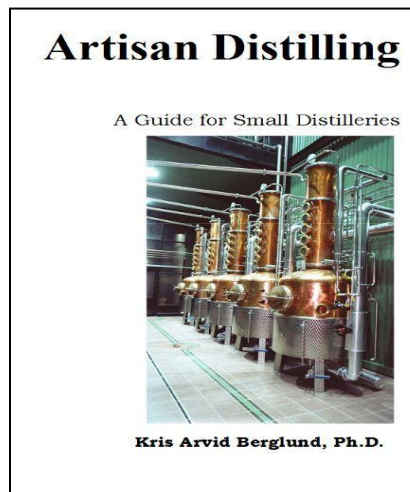
http://vwm-online.com/images/winecomp.com/usnwc_13_shipping_label_2up_R.pdf

(FREE) 102 p. Online Artisan Distilling Book

Free – Online. 102 page Artisan Distilling – A Guide for Small Distilleries Book. Electronic Edition 1.0.0. 3-25-04.

By:

Kris Arvid Berglund, Ph.D.
University Distinguished Professor
Department of Chemical Engineering & Materials Science
Department of Agricultural Engineering
Michigan State University
East Lansing, MI 48824 USA
berglund@msu.edu



View Online here: <http://www.artisandistilling.org/ARTISANDISTILLING1.0.0.pdf>

MSU “Working with Distilled Spirits” webinar now Online

The [North Central Regional Center for Rural Development](#), based at the [Michigan State University College of Agriculture and Natural Resources](#), sponsored a webinar, “Working with Distilled Spirits,” on Feb. 26 from 12:30 p.m. to 1:30 p.m. Eastern Standard Time.

The PowerPoint and Webinar can now be found Online:

PowerPoint Presentation:

<http://expeng.anr.msu.edu/uploads/files/133/Working%20with%20Distilled%20SpiritsFinal.pdf>

Adobe Connect Webinar: (patience, it takes a moment to download)

<https://connect.msu.edu/p2jt71jqcz7/?launcher=false&fcsContent=true&pbMode=normal>

Questions, contact: John Mann, Ph.D.

North Central Regional Center for Rural Development, Michigan State University

Email: mannjoh3@anr.msu.edu, Office: (517) 432-4408

Blog Spot Radio Features Cold Climate Wine Cooking & Pairing

3-4-13 This week on the Blog Spot Radio program [Southern Passion Lounge](#) it’s all about wine, Terri Savaryn owner of [Sovereign Estates Wine](#) also of [The Minnesota Grape Growers Association](#)

discussed [Cold Climate Wine Varieties and Viticulture](#) with Southern Chef Amadeus. Chef Amadeus is a former winner of [Food Networks Extreme Chef](#) . They talked about cooking with wine, pairing options and about cold climate grapes. .

You can listen to this audio interview here:

<http://www.blogtalkradio.com/chefamadeus/2013/03/04/the-southern-passion-lounge-w-chef-amadeus>

Iowa Specialty Crop Grant Applications – May 3, Deadline

Groups promoting fruits and vegetables, nuts and flowers encouraged to consider applying or comment on program priorities

DES MOINES – Iowa Secretary of Agriculture Bill Northey today announced that the Iowa Department of Agriculture and Land Stewardship is accepting grant applications for the Specialty Crop Block Grant program. The grants are available to support projects that enhance the competitiveness of specialty crops grown in Iowa.

The Department is tentatively scheduled to receive approximately \$271,000 in grant funding through the Specialty Crop Block Grant Program which is run by the USDA Agricultural Marketing Service. This funding is contingent on the federal funds being made available to the Department.

“The Specialty Crop Block Grant provides funds to support food safety, research and marketing efforts that will encourage Iowans to choose the products that are produced right here in our state,” Northey said. “Specialty crops are a very important part of Iowa agriculture as they allow farmers to diversify and give customers access to locally grown products.”

Grant funds shall be used for projects that solely enhance the competitiveness of specialty crops that benefit the specialty crop industry as a whole and will not be awarded for projects that directly benefit a particular product or provide a profit to a single organization, institution, or individual.

Iowa agencies, universities, institutions, and producer, industry, and community based organizations are all eligible to apply for funding to enhance the competitiveness of specialty crops. In addition, single organizations, institutions, and individuals are encouraged to participate as project partners.

Grant awards will be considered up to a maximum of \$24,000 and projects can have a duration of up to 30 months (2 ½ years).

“Specialty Crops” that are eligible under this program are fruits and vegetables, tree nuts, dried fruits and horticulture and nursery crops, including floriculture. Both fresh and processed specialty crops are eligible.

Proposals must be received by IDALS on or before 4:00 p.m. on Friday, May 3, 2013. For more information visit the IDALS Specialty Crop Block Grant program at the Department’s web site at [www.IowaAgriculture.gov/Horticulture and FarmersMarkets/specialtyCropGrant.asp](http://www.IowaAgriculture.gov/Horticulture_and_FarmersMarkets/specialtyCropGrant.asp).

The Department is also establishing a Review Committee to help review, evaluate, and make recommendations on grant proposals submitted to the Department.

Those interested in participating in the Review Committee should have knowledge of specialty crops, and/or grant writing or grant management experience, and the ability to devote the necessary time to complete the review process. Additional information about reviewer responsibilities, meeting dates and an application form can also be found at

www.IowaAgriculture.gov/Horticulture_and_FarmersMarkets/specialtyCropGrant.asp.

Applications to participate in the Reviewer Committee are due Friday, March 29, 2013 by 4 p.m.

In addition, to ensure that funds are used in the most efficient manner possible, the Department is asking specialty crop stakeholders and organizations to submit public comments on program priorities. The comments will help the Department identify priorities, establish the criteria used to evaluate the projects proposed for funding, and to determine how the reviews are conducted.

Iowans interested in submitting comments about the program can do so online by emailing HorticultureAndFarmersMarkets@IowaAgriculture.gov or by mail to Horticulture and Farmers Market Bureau, Iowa Department of Agriculture and Land Stewardship, 502 East 9th, Des Moines, Iowa, 50319. Comments received by May 3, 2013 will be presented to the review committee to assist in prioritizing projects.

“The Specialty Crop Block Grant program has been a tremendous benefit to Iowa and it is important we understand the priorities of the specialty crop producers as we consider this year’s applications,” Northey said. “The public comments will allow us to hear from all segments of Iowa’s specialty crop industries and give them a means to participate in the decisions surrounding this program.”

The next [Society of Wine Educator, Certified Specialist of Wine \(CSW\)](#) exam held on the ISU campus in Ames, Iowa will be from **2-3 p.m. Monday, June 3rd, 2012.** (88 days)

Complete information here: <http://www.societyofwineeducators.org>

Questions: Contact Michael L. White mlwhite@iastate.edu or 515-681-7286



Maceration: soaking of grape skins and other solids in grape juice or especially wine in order to extract color, tannin, and other phenolics from the skins into the liquid

3-(8-10), Wine Analysis Workshop – Brainerd, MN

What: Dr. Barry Gump, the VESTA (Viticulture and Enology Science and Technology Alliance) wine analysis instructor, will focus on the chemistry numbers critical to wine making. We can't wait to see what Dr. Gump has to share with us in his "box of chocolates!"

When: 5 to 7 p.m. Friday March 8, 8 a.m. to 5 p.m. Saturday, March 9 & 8 a.m. to noon, Sunday March 10th

Where: Room E-300, [Central Lakes College – Brainerd, MN](#) Schedule and Map to CLC Room E-300 available at the the Brainerd Hotel front desk (Less than a mile).

Workshop fee: \$125

Hotel: \$52/night + tax [Brainerd Hotel & Conference Center](#) (218-829-1441) room block is being held under "Wine Wine Workshop/CLC/VESTA for March 8 & 9, with late checkout available 2 p.m. on Sunday 10th, for your convenience. Breakfast options included in the room price.

Social Time: Friday 3-8, and Saturday 3-9 evenings 5-7 p.m. Feel free to bring wines to share for Happy Gump Hour. Join us Saturday in our hospitality suite, and light appetizers will be served.

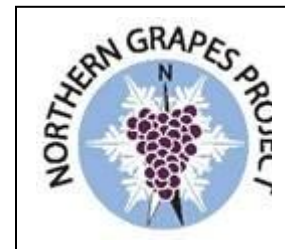
Saturday Dinner: \$20 (incl.) Salad, Prime Rib dinner with all the fixings, and Chocolate Mousse for dessert March 9th 7 p.m. after appetizers in hospitality suite. Location in the Brainerd Hotel Cafe and dinner will be billed to your room unless advised otherwise. Vegetarian option available upon request, plus cash bar, a wide selection of tap beers, wine by the glass & wine list.

Contact: Dennis Emslie Drummond, [VESTA](#) Coordinator at demsliedrummond@clcmn.edu
Home Office 218 828 0311 Cell: 707-738-5312

3-12, The Northern Grapes Project Webinar Series – Vineyard Nutrition

When: Noon Eastern (11:00 a.m. Central)
Tuesday, March 12th, 2013
and 7:00 p.m. Eastern (6:00 p.m. Central)

Who: Paul Domoto, Iowa State University
& Carl Rosen, University of Minnesota



Nutrient management is one of many cultural practices used to balance vine growth and fruiting, and to achieve optimum grape production and quality. Soil testing is a recommended procedure to determine what soil amendments might be needed prior to planting a vineyard. Once in production, growers should use tissue analysis to assess the nutritional status of their vines prior to nutrient supplementation. This webinar will cover basic procedures for collecting both soil and petiole samples, and interpretation of the results.

NEW THIS YEAR! We have switched to a different platform, so no longer have space restrictions during webinar sessions. Therefore, once you have registered for one Northern Grapes webinar, you will always receive an email the Friday before the webinar containing the web address (URL) for both webinar sessions as well as connection instructions. If you are receiving this email directly from

Chrislyn Particka or Tim Martinson, you have registered for a past webinar and can safely assume you will get the URL and connection instructions.

Register Here: https://cornell.qualtrics.com/SE/?SID=SV_3WToOsRa5Ik9BZ3

Registration will be open through 8am (Eastern) on Friday, March 8th.

Further Northern Grapes Project information is available on-line at <http://northerngrapesproject.org/>

Past Recorded Webinars can be found here: http://northerngrapesproject.org/?page_id=257

The Northern Grapes Project is funded by the USDA's Specialty Crops Research Initiative Program of the National Institute for Food and Agriculture, Project # 2011-51181-30850

Chrislyn A. Particka, PhD, Extension Support Specialist
Cornell University, Department of Horticultural Sciences
cap297@cornell.edu or 315-787-2449

3-(14-16), Iowa Wine Growers Annual Conference - West Des Moines

Registration is now open for the 2013 IWGA Annual Conference. The conference will be held March 14 – 16 at the West Des Moines Marriott.

This event offers attendees time to learn, network and have fun with their peers, customers and the public.



We would like your help promoting is the **Friday night All Iowa Wineries Open House from 7 – 10 p.m.** This Iowa wine tasting reception is **open to the public**. The amateur wine competition results will be announced at this event. Appetizers and live music by Hot Tamale & the Red Hots will add to the fun filled festivities.

Please contact the IWGA offices with questions or to register at 515-262-8323 or 800-383-1682.

[Click here for the Wine Attendee Registration Form.](#)

[CLICK HERE TO REGISTER ONLINE](#)

3-16, WGGGA Spring 2013 Vineyard School – Alma, WI

When: 9:30 a.m. to 3 p.m., Saturday, 3-16-13

Where: [Danzinger Vineyards & Winery](#)
S2015 Grapeview Lane – Alma, WI

Cost: \$30 members, \$45 non-members



- Agenda: 9:30 a.m.—Registration, coffee, milk and pastries
10:00 a.m.—“Making The Most Of Fungicides: Old and New” by Patty McManus, UW-Extension Fruit Pathologist
11:00 a.m.—Break
11:15 a.m.—“Northern Grapes Project Update” by Dean Vollenberg Door County UW-Extension Agriculture Agent
12:15 p.m.—“Build Your Own Sandwich Lunch Bar” included with registration fee
1:00 p.m.—“The Vineyard Equipment Used at Danzinger Vineyards” and “The New Mechanical Pre-Pruner” by Mel Danzinger
2:00 p.m.—In the vineyard demonstration of the mechanical pre-pruner and final hand pruning – come prepared for the walk out into the vineyard
2:30 p.m.—Break into small groups in the vineyard for pruning demonstrations on mature VSP and Hi Cordon vines and 2 year old vines. Observe the demonstration of an electric hand pruners,
3:00 p.m.—Adjourn and go back to the winery for grower sharing and wine tasting (included with registration fee)

Registration Deadline: Monday, 3-11-13 (100 person limit.)

Registration: Make Checks Payable to: [WGGA](#)
Mail to: WGGA, 211 Canal Road, Waterloo, WI 53594
Charge to my (Circle One): VISA MASTERCARD
Card Holder:
Card #:
Exp Date: Last 3 Digits On Back
Signature:

QUESTIONS: 920/478-3852 or info@wigrapes.org

3-(19-20) Local Food Conference – Ames, IA

Lynn Heuss, Leopold Center for Sustainable Agriculture

Producers, consumers, business owners and anyone interested in developing Iowa’s local food system are invited to register for an upcoming conference, [“Road Map for Resilience: Empowering Iowa’s Local Food Economy.”](#) The conference, sponsored jointly by the Leopold Center for Sustainable Agriculture and Iowa State University Extension and Outreach, will take place on March 19-20, 2013, at the ISU Scheman Building.

Details here: <http://www.extension.iastate.edu/article/registration-open-local-food-conference>

**FREE Midwest Wide CLASSIFIEDS for vineyards and wineries at
Midwest Wine Press here:**

<http://midwestwinepress.com/classifieds/>

WINEGROWER'S WORKSHOP

March 24, 1:00-6:00

At Carlos Creek Winery - Alexandria, MN

\$10.00 - RSVP by calling 320-846-5443

If you currently grow grapes, or are interested in learning more about growing grapes, plan to attend our Spring Workshop. Following sessions by Katie Cook & John Thull of the U of M, there will be an informal tour of the Carlos Creek production area. A Big Thank You to the SW Regional Sustainable Development Partnership (SWRSDP) who helped to support this year's workshop!

BEYOND BRIX - KATIE COOK, U OF M

As sugar (brix) levels increase, tasting your grapes can give you a good idea of the phenolic ripeness and aroma development. As grapes begin the process of maturation, evaluation of their ripening should be taken place in order to determine harvest date. While for many people, grape maturity is a numbers game (optimal sugar and acidity levels), in reality it is much more complex and subjective. Katie will give attendees an in-depth look at grape sensory analysis - including tasting wine grapes. She will explain how to evaluate your findings and document them from year to year.

VINEYARD GYMNASTICS - JOHN THULL, U OF M

Have you ever wondered if you're using the best canopy system for your grapes? Have you thought about switching? John Thull will give an overview of canopy systems and current wisdom on what to use and where. Then we'll head out to the vineyard where he will demonstrate how you convert a VSP trellis to a High Wire and a VSP to a Double Geneva Curtain. John calls this process "Vineyard Gymnastics." It should be a valuable session just prior to the pruning season.

WINERY TOUR & WINE RECEPTION

Following the sessions, we'll enjoy some appetizers and wine. If you make wine, please bring some to share! Especially wines from new grape varieties such as Petite Pearl, or lesser grown varieties such as Petite Amie, or unusual wine styles such as Orange Wines, Port, Late Harvest, Sparkling and Rose.

WEST CENTRAL MINNESOTA

WINE  GROWERS

THE AMERICAN  DISTILLING INSTITUTE
10TH ANNIVERSARY SPIRITS CONFERENCE & VENDOR EXPO
APRIL 1-4, 2013 • DENVER, COLORADO

Full Details: <http://www.distilling.com/>



National Clean Plants Network-Grapes Special Webinar

Grapevine Red Blotch Disease: An Emerging Issue



Marc Fuchs



Rhonda Smith



Deborah Golino

Wednesday, March 27, 2013 3:30 to 5:00 PM EST

Grapevine red blotch disease was first identified in 2008 as a syndrome that affects fruit ripening. Virologists in New York and California have identified a graft-transmissible virus, called Grapevine red blotch-associated virus (GRBaV) that is associated with the symptoms. Infected vines have been identified in California, New York, Virginia, Maryland, Pennsylvania, Texas and Washington. Join Cornell University virologist Marc Fuchs, University of California Cooperative Extension Farm Advisor Rhonda Smith, and University of California- Davis Foundation Plant Services director Deborah Golino for an informational session on red blotch disease. We will describe the virus, its impact on vine health, what informal field observations have told us, and what measures are being taken to test and identify infected vines and planting material.

Dr. Tim Martinson, Senior Extension Associate, Cornell University, will moderate.

To register, fill out the on-line form posted at:

https://cornell.qualtrics.com/SE/?SID=SV_9RWAGgg3sXYHC85

by 7 AM Central Standard Time on Tuesday, March 26. You will receive an email with connection instructions later in the day.

This webinar is a product of the [NCPN-Grapes](#) outreach committee, and is funded by USDA Farm Bill Section 10201 funds awarded to Cornell University.



4-(4-6), Midwest Aronia Berry Conference

When: Thursday – Saturday, April 4-6 2013

Where: Holiday Inn Northwest 4800 Merle Hay Road
Des Moines, IA 50322

Pre-Registration Deadline: March 13, 2012

Details: <http://midwestaronia.org/conference-2013/>

Maderization: the process a wine undergoes when subject to heat and oxidation. The term is named after the process used in the production of **Madeira wine**

Marketing Tidbits

1. *The Top 10 Winery Promotion Tools*, 2-22-13 – The Daily Wine Blog:
<http://fermentationwineblog.com/2013/02/the-top-10-winery-promotional-tools/>

Research

1. *COMPARING VOLATILITY OF THREE FORMS OF 2,4-D WHEN APPLIED IN THE FIELD*
Abstract: <http://wssaabstracts.com/public/10/abstract-271.html>
PDF presentation: <http://www.gaweed.com/slides/SWSS2012-Culpepper/SWSS2012-Culpepper.pdf>
2. OR: *Tiny Wasp Could Be Stink Bugs Foe*, 2-1-13 – Plant Management Network (PMN):
<http://www.plantmanagementnetwork.org/pub/php/news/2013/TinyWasp/>

Neeto-Keeno WWW Stuff

1. *Fruits of their labor? Archaeologists believe ancient wine press found*, 2-20-13 – NBC Science News:
<http://science.nbcnews.com/news/2013/02/20/17032105-fruits-of-their-labor-archaeologists-believe-ancient-wine-press-found>

Articles of Interest

1. *Biodynamics in a Wine Bottle*, Nov/Dec. 2007 – The Committee for Skeptical Inquiry (CSI):
http://www.csicop.org/si/show/biodynamics_in_the_wine_bottle/
2. MN: *Minnesota wine-making taking off with advent of cold-tolerant grapes*, 2-22-13 – TwinCities.com: http://www.twincities.com/entertainment/ci_22651134/fruity-and-frosted
3. *New Organic Herbicide For Western U.S.* 2-25-13 – Growing Produce:
<http://www.growingproduce.com/article/33168/new-organic-herbicide-for-western-u-s>
4. *USDA Proposes Revised Definition of 'Rural'*, 2-26-13 – Wallaces Farmer:
<http://farmprogress.com/story-usda-proposes-revised-definition-rural-8-95325>
5. *Americans No. 1 in Wine Consumption*, 2-26-13 – Winston Salem Journal:
http://www.journalnow.com/home_food/food/tidbits/article_6db2b7de-8062-11e2-b06d-0019bb30f31a.html
6. MN: *WineAmerica Opposes Excise Tax Increases in Minnesota*, 2-28-13 – Wine America:

<http://wineamerica.blogspot.com/2013/02/wineamerica-opposes-excise-tax.html>

7. MO: 2000 Year Old Syrian Wine On Sale in Missouri, 3-3-13 – Midwest Wine Press:
<http://midwestwinepress.com/2013/03/03/recreating-ancient-wines-using-midwest-ingredients/>

Show n Tell



(Left) On 2-19-13 I was invited by Jim Russ, New Hampton Iowa Vo Ag instructor to speak to his class about growing grapes. The class will be planting a small teaching and demonstration vineyard this coming spring. *mlw*

2-23-13 Hi Mike,

We just got direct to retail passed on the House floor 94 - 0! Now for the Senate!

Here is an interest story for you. I made and sold the first commercial Petite Pearl wine. The picture is of me the winemaker and Tom Plocher the private grape breeder. The bottle is a picture of the first bottle ever produced and sold in the world at my winery, Bear Creek. The wine is the real deal; complex, well structured, tannic, and sets the new standard for dry red wine from a cold hardy hybrid variety. Use it in your newsletter as you wish.

PS: One thing I forgot to mention - one important fact about Petite Pearl. The harvest parameters are very good. The grape consistently year in and year out has west coast vinifera like numbers. My 2012 PP numbers were Brix 24.5, Ph 3.4 and acid 9 g/l.

Rod Ballinger, Bear Creek Winery
Fargo, ND rodb@cabLeone.net

(Right) Petite Pearl

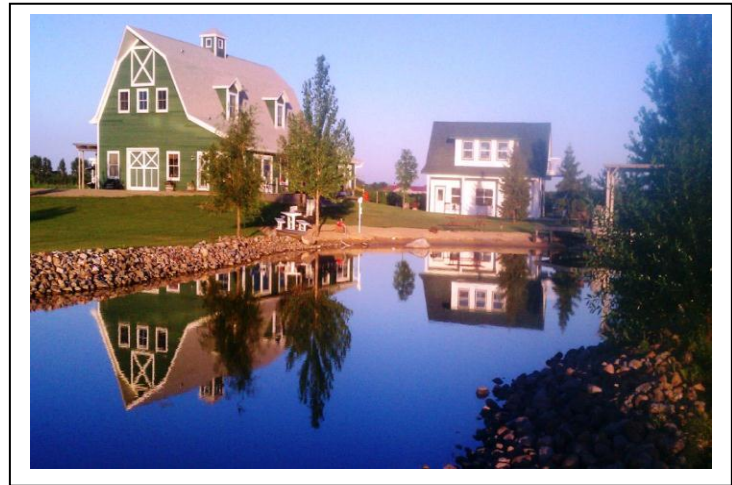


Additional Resources:

1. *New Winegrape Named in Minnesota*, 12-19-09 – Wines & Vines :
<http://www.winesandvines.com/template.cfm?section=news&content=69816>
2. *Coming Soon: A New Red Wine That is a Pearl*, 1-3-13, Midwest Wine Press: <http://midwestwinepress.com/tag/petite-pearl/>



(Above) Rod Ballinger (L) and Tom Plocher with bottle of Petite Pearl wine.



(Above) Bear Creek Winery – Fargo, ND



(Above) Alex (L) & Jerry Dietz of [Red Dog Vineyards](#) at Ankeny, IA were at the Nebraska Winery & Grape Growers Assn. Conference held at Kearney, NE. 3-2-13



(Above) Dominic Martin (L) and Scott Kohl of [Highland Community College at Wamego, KS](#) were at the Nebraska Winery & Grape Growers Assn. Conference representing the [VESTA](#) program. 3-2-13

Calendar of Events

3-(5-8), Eastern Winery Exposition at Lancaster County Convention Center & Lancaster Marriott at Penn Square, PA: <http://www.easternwineryexposition.com/conference/>

3-(8-10), [VESTA](#) Wine Analysis Workshop at Central Lakes College – Brainerd, MN. Contact: Dennis Emslie Drummond, [VESTA](#) Coordinator at demsliedrummond@clcmn.edu

3-(12-14), Wineries Unlimited at Greater Richmond Convention Center, Richmond, VA:

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

3-12, The Northern Grapes Project Webinar Series – Vineyard Nutrition. Register here prior to 8 a.m. (Eastern), Friday, March 8th: https://cornell.qualtrics.com/SE/?SID=SV_3WToOsRa5Ik9BZ3

3-(14-16), Iowa Wine Growers Association Annual Conference at the West Des Moines Marriott.

Details later: <http://www.iowawinegrowers.org>

3-16, [Wisconsin Grape Growers Association \(WGGA\)](#) Spring Vineyard Day, [Danzinger Vineyards & Winery](#). Contact: 920-478-3852 or info@wigrapes.org

3-(16 & 17), Wine & Must Analysis Workshop, Northeast Wisconsin Technical College (NWTC) – Green Bay, WI. Contact Lynn.White@nwtc.edu or 920-491-2623

3-24, 1- 6 p.m. Winegrower’s Workshop, Carlos Creek Winery – Alexandria, MN. \$10 each. RSVP by calling: 320-846-5443

3-(24-28) UC Davis Wine Executive Program. Complete Information: <http://gsm.ucdavis.edu/wine-executive-program>

4-(4-6), Midwest Aronia Berry Annual Conference, Des Moines IA:

Details: <http://midwestaronia.org/>

4-(4-6), 10th Annual Spirits Conference & Vendor Expo – Denver, CO:

Details: <http://www.distilling.com/>

4-(16-18), License to Steal – Geneva on the Lake, Ohio. Details here:

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

4-(28-30), Wine & Spirits Wholesalers of America 70th Annual Convention & Exposition – Grande Lakes – Orlando, FL: <http://www.wswa.org/meetings.php?EventID=10>

5-(16-18), Winemaker Magazine Conference - Monterey, CA. Full Details & Registration:

<http://www.winemakermag.com/conference>

6-(9-14), First International Elderberry Symposium at Columbia, MO. Details here:

<http://muconf.missouri.edu/elderberrysymposium/>

6-(24-28), 64th American Society of Enology & Viticulture (ASEV) National Conference, Portola Hotel & Monterey Conference Center – Monterey, CA: <http://asev.org/national-conference-2013/>

7-31 to 8-2, 37th Society of Wine Educators Annual Conference, Renaissance Hotel at Sea World in Orlando, FL: <http://www.societyofwineeducators.org/conference>

Past issues archived as html and/or pdf here:
<http://www.extension.iastate.edu/wine/news>



<https://iowawinegrowers.org/iqwc-program/>

Total Circulation of 1,600+ recipients in AZ, CA, CO, FL, OH, IA, IN, IL, KS, KY, MI, MN, MO, MS, MT, NC, ND, NE, NH, NM, NV, NY, OK, OR, PA, SD, VA, VT, WA, WA DC, WI, Australia, Canada, Israel, Norway, Pakistan, Sweden & Turkey

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