

Wine-Grower-News #312

8-13-15

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

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Next Issue of Wine Grower News will be delayed due to Iowa State Fair

I will be working morning, noon and night at the Wine Experience at the Iowa State Fair (August 13 – 23). Not much time for anything else but announce grape stomps, answer questions and have a good time. Contacting me by cell phone or text message would be probably the best way to contact me if needed during this time (515-681-7286). I will do my best to answer emails at night (mlwhite@iastate.edu). mlw



Come visit us at the Wine Experience at the [Iowa State Fair](http://www.iastate.edu). Check us out here: <https://www.facebook.com/ISFWineExperience?fref=ts>

2015 Iowa State Fair Commercial Wine Competition Results

<http://www.iowastatefair.org/competition/results/iowa-state-fair-commercial-wine-competition-winners/>

Buy & Sell Grapes on the Iowa Wine Growers Association's FREE Grape Exchange WWW site here:

<http://iowawinegrowers.org/category/classifieds/>

Tips & Techniques for a Pre-Harvest Review

DREW HORTON – ISU Extension & Outreach Winemaker



(Above) Drew Horton

One of the unusual things about being a winemaker is that it is a highly seasonal occupation. The specific knowledge and skills used during the “crush” or harvest period often must be re-learned from year to year. By the end of the season you can recite the correct way to hydrate a yeast inoculum from memory, and convert liters to gallons and back again “on the fly”, but the first week of harvest often finds winemakers re-learning, or at least reviewing, often the most basic techniques, methods, and calculations used in winemaking. Don't be guilty of “pride” in your memory, review is easy and it works.

With that in mind I have prepared the following list of things I have learned over the years, and more, how to avoid basic mistakes and blunders. Of course the most important thing is personal safety, winemaking is and can be a very dangerous occupation, fast-spinning, pressing and “crushing” equipment will do the same to your body as they do to the grapes. And forklifts? Don't even get me started, forklift accidents happen quickly, and

are hard to “reverse.” So, be safe out there, and have a healthy and happy harvest!

1. Make your life easy and convert your must and juice amounts to liters as soon as possible. I know we weigh fruit in pounds, and report production to the TTB in gallons, but the Metric system has so many advantages, and wine-addition calculations become so much easier, especially as so many wine ingredients are produced in “metric” countries. My “easy” rule of thumb for basic calculations is to note that a “standard” non-metric ton of grapes (2000 pounds) will usually yield about 155 gallons (give or take), which is just about exactly 6 hectoliters or 600 liters. So, for example, when calculating how much yeast to use on “a ton” of grapes, and the yeast package says “20 grams per hectoliter”, it is so easy to figure that 6 x 20 is 120

grams. Oh sure you can use the old “1 gram per gallon” rule, but you are still thinking part metric!

2. For the last 20 years Scott Labs (<http://www.scottlab.com>) has been producing their annual “Fermentation Handbook.” Do you ever remember your grandparents talking about what a big deal it was when the Sears catalog arrived? Well, I get excited every year when I receive the new Scott Labs “catalog.” It is a free and absolutely invaluable tool, full of new products, updated information and recent research and trial results about winemaking ingredients. If you do not or have not ever read one, do yourself another favor and get one, and use it. Oh, and if you ever want or need to call Scott Labs, they still have actual humans answering the phones and giving superb technical advice. They don’t just want your business, they actually earn it.
3. When working with cold-climate grapes that have high TA, or titratable acidity, consider using a yeast that can convert some of the Malic acid into ethanol. These yeasts are: LALVIN “C”, 71B and SVG. These three yeasts can go a long way towards “taming” the unusually high TA found in many cold-climate varieties. In addition, other techniques used to balance these wines are cold-stabilization, sweetening, water amelioration, “sur-lie” ageing, and blending. With all of these tools I believe the prudent winemaker can use many or all of these techniques to make better and more balanced wines. I myself dislike using Potassium Carbonate to de-acidify wine, but if you must use it, try and keep your “adjustment” less than one gram per liter. And, it is always good practice to do a bench trial on a Potassium Carbonate addition.
4. If you are seeking to improve the “mouth-feel” or mid-palate of your wine, some of the new “hybrid” strains of yeast can really help. I have had great luck using “BM 4X4” in red wines, and the “Alchemy I and II” and “Cross-Evolution” strains in white wines. There are many 100’s of yeast strains out there, and I always try a “new” one each year just because I am very curious. Again, the cross-referenced tables and descriptions in the Scott Labs Fermentation Handbook are an invaluable resource.
5. If you are considering the technique of “cold soaking” on your reds or “skin contact” with your whites, make sure of a couple of things: ensure by whatever means that the fruit is clean, free from rot or spoilage, and hand-picked is a must, and the picked fruit and/or juice must be kept “cold”. What is “cold”? In my experience between 40 and 50 F is “cold”. Anything warmer and you begin to risk oxidization and potential “wild” yeasts and other nasty micro-organisms getting a foothold. Ensure that you use an appropriate dose of SO₂ (KMBS) to protect the must while cold-soaking or during skin-contact. Remember, additions of SO₂ are pH dependent, so use your pH meter and a “Molecular” SO₂ chart when making calculations. Link to molecular SO₂ chart: (<http://www.santarosa.edu/~jhenderson/SO2.pdf>)
6. Which reminds me, a good pH meter is another absolute “must have” winemaking tool, but it is not enough just to have one in the lab, it has to be used! Moreover: it must also be calibrated, and the probe needs to be cleaned and maintained as well. Also, it is always a good idea to check your results against another winery’s meter or

against the results from a bona fide wine lab. So, dust off your probe, buy some new calibrating buffer solutions and throw out the old ones. Having an extra or back-up probe is also a good idea. Tools can't work unless they are used!

7. Which reminds me again, when buying replacement parts for any winemaking equipment, sometimes it is a good idea to buy TWO, and keep one extra on the shelf. If you have any doubts about the age or condition of your press membrane or "bladder", do not wait until mid-August to purchase an extra. Especially if it is European-made, because most of Europe goes on holiday in August! ask me about this sometime.... So your impeller pump has gone down, and it is difficult to locate parts, well, when you do, order TWO!
8. READ and KNOW the labels on your wine addition products. Go-Ferm and Fermaid K are NOT the same. Bentolact and Bentonite are NOT the same. Use one instead of the other and you are not only wasting your time and money, you might be irreparably harming your wine. Always double check your dosage rates per the instructions, double check your addition calculation, and double check the mixing or hydrating protocol. If the instructions say "use warm water" then do so, if the people who make it print it on the package, there might be a very good reason.
9. There is Clean, there is Sanitized, and there is Sterile. They are very different, and you should not only know why they are different, but how to specifically do each one. Face it, winemaking is mostly cleaning, washing, rinsing and sanitizing. And, the quality of the job you do at each step will absolutely make your wine better, or worse, but at least this is something you have control over! I could write a book on winery sanitation, and maybe someday I will, but please, look it up, talk to experts, buy the products and equipment, and use the techniques. Great wines come from clean wineries and happy winemakers!
10. When hydrating your dry yeasts, keep in mind those critters can easily be "shocked" by rapid or extreme temperature changes. Ensure that by the time you add your yeast "starter" or inoculum to the must, that the temperature difference between the two is no more than 15F degrees, 10 is even better. In order to "cool" a warm yeast inoculum, simply "temper" it with equal amounts of juice and stir and wait for 15 minutes so the yeast can adjust to the temperature difference.
11. KEEP IT COOL, this is always a good idea throughout the winemaking process, pick the grapes as cool as possible even if it means you start before the sun comes up, and do your best to get them out of the sun and into shady or cool areas while waiting to process. Cool fermentation temperatures help retain the fresh fruit aroma and flavor qualities in the finished wine. Allow your wines to be stored or fermented too hot and you end up with "cooked" or canned fruit aromas and flavors. Certainly I am open to stylistic variabilities, and some mighty fine dry red wines are allowed to ferment up to and over 90F, but in general, cool and slow ferments will do a better job expressing the "true fruit" nature of the grapes, red or white. Me? I like my whites to ferment from 48 to 55F, and reds from 70 to 80F, but that's just me. Adequate refrigeration and cooling capabilities will help you produce better wines, without

question, and more consistent wines. Cooling can be expensive, and also worth every penny.

12. Build and maintain a very “personal” relationship to your individual fermenting wines, taste and smell them, often, at least three times a day. I know this seems “obvious”, but you might be surprised. When you have maybe a dozen or more wines fermenting at the same time, and you have more fruit on the way in, you can get over-whelmed and think “well that wine is fermenting well, and it smelled/tasted great yesterday, I can wait until tomorrow to check it again.” Let me tell you from personal experience a fermenting wine can go from good to bad in a very short time, so please, make the time and take the time, each day, and often, to stop, look, taste, smell and “listen” to your fermenting wines, they will tell you what they need, if you will only stop and “listen.”
13. Also, allow “others” to smell and taste your wines often. No great wine is made in a “vacuum”, winemaking is and should always be a collaborative endeavor, so let people smell or taste, whether novice or knowledgeable, they might just pick up something your harvest-addled poor tired tongue and nose might have missed!
14. When using any “open top” container, tank, or other vessel, it is important to keep a “lid” on it. I do not mean to say use a heavy and unwieldy top or “variable capacity” lid all the time, just a sheet of (clean) clear plastic “visquine” type sheeting, secured with a string and bungee cord combo, will keep the “bugs” out and help keep a ferment bathed in its own protective CO₂. Personally I do not like “variable capacity” tanks. At first they “seem” to keep themselves “sealed” and otherwise safe from oxidization, but long experience has proven that the manual hand pumps leak and fail, that the “joint” area between the “inner tube” gasket and the wall of the tank is difficult to clean and keep clean, that the pressure gauges on the “inner tubes” also fail often. My advice: when using a “floating lid” variable capacity type tank, buy a new “inner tube” gasket every year, only use the lid when putting wine into final “ageing” (long term) storage, and check BOTH the pressure gauge and manually check the “seal” EVERY DAY, without fail. I have seen so much good wine go bad because these lids are not reliable and must be monitored and maintained every day, period, ignore this advice at your own peril!
15. Finally, one other item gleaned from personal experience: avoid walking or otherwise moving backwards. Again, seems simple, but almost every serious injury I have seen in a winery involved someone walking or moving backwards. Moving backwards with a heavy load on a pallet-jack is a serious no-no, but even just taking a few short steps backward can mean trouble, we simply do not have eyes on the back of our heads. So if you have to walk backwards, stop, look over BOTH shoulders, and move slowly.

HAVE A SAFE AND HAPPY HARVEST!

10-22, Deadline for 2016 NCR-SARE Research & Education Grants

The 2016 North Central Region Sustainable Agriculture Research and Education Program (NCR-SARE) Research and Education Grant Program Call for Preproposals is now available online at <http://www.northcentralsare.org/Grants/Our-Grant-Programs/Research-and-Education>

NCR-SARE's Research and Education (R&E) program supports sustainable agriculture innovators with competitive research and education grants. Individual grants range from \$50,000 to \$200,000. NCR-SARE expects to fund about nine to ten projects in the twelve-state North Central Region.

NCR-SARE will be accepting online submissions for the Research and Education Grant Program using our online submission system. More information about the online submission system can be found in the call for preproposals. The **deadline for Research and Education Program preproposals is October 22, 2015 at 4pm CDT.**

NCR-SARE administers each of its grant programs with specific goals, audiences, and timelines. The focus for each of the NCR-SARE grant programs is on research and education. Funding considerations are made based on the relevance and potential of the project to increase the sustainability of agriculture in the region, as well as how well the applicant articulates the research and education components of their sustainable agriculture grant proposals.

NCR-SARE's Administrative Council (AC) members decide which projects will receive SARE funds. The AC includes a diverse mix of agricultural stakeholders in the region. Council members hail from regional farms and ranches, the Cooperative Extension Service, universities, and nonprofit organizations. In addition, regional representatives of the U.S. Geological Survey, the U.S. Department of Agriculture, the Environmental Protection Agency, the Natural Resources Conservation Service, and NCR agribusinesses, state agencies, and foundations sit at the table to distribute grant money.

Questions: Contact Beth Nelson at bethnelson@umn.edu.

Back Hander: Traditionally a Port is passed to the left so that it moves clockwise round the table. This is to ensure that every guest has the opportunity to pour him or herself a glass. Sometimes, however, a guest may pour a glass for the person seated to his or her right. This is known as a 'back hander'.

9-1, Early Bird Registration for VitiNord 2015 Coming up Soon!

The Early Bird registration deadline for VitiNord 2015 is coming up fast. This is one premier international Cold Climate grape and wine event you don't want to miss. There will be:

Enology Track Viticulture Track Trade Show Wine Receptions

VitiNord is an International Viticulture & Enology conference that happens every three years. This conference focuses on research and practices being used in Northern wine growing climates. Speakers from across the globe will share strategies and information that you can use in your own vineyard and or winery.

When: Wednesday – Saturday, November 11-14, 2015

Where: [Lied Lodge & Conference Center](#), 2700 Sylvan Rd.
Nebraska City, NE 68410 ph: 800-546-5433



Agenda: <http://www.vitinord2015.org/conference-info.html>

Speakers: <http://www.vitinord2015.org/conference-speakers.html>

Full Details, Agenda and Registration: <http://www.vitinord2015.org>

Suggest “Friending” VitiNord on Facebook:

<https://www.facebook.com/pages/VitiNord-2015/301010626722061?fref=ts>

Midwest Grape & Wine Industry Institute Updates:
<http://www.extension.iastate.edu/wine/content/institute-updates>

10-(5-9), VESTA WINE WORKSHOP WEEK – Bryan, TX

When: 8am-5pm, Tuesday – Friday, October 5-9, 2015

Where: [Messina Hof Winery](#), Bryan, TX

What: Tuesday – Wednesday, VESTA Sensory Evaluation Two-Day Workshop. (Tues. – white wines, Wed. – red wines)
Thursday – Friday, VESTA Wine and Must Analysis Two-Day Workshop



<http://www.vesta-usa.org>

Who: ► [Melba Allen, VESTA Instructor](#), Director of Operations and Head Sommelier at [Flat Creek Enoteca](#) will be teaching the Sensory Evaluation workshop.
► [Dr. Barry Gump](#), VESTA Instructor, Prof. Emeritus Fresno State University, and Brewing Prof. Florida International University will be teaching the Wine and Must Analysis workshop.

Cost: \$150 for a two-day workshop, \$250 for both days. \$150 for entire two-day Wine & Must Analysis. \$400 for all four days.

Register for Wine Sensory:

<http://vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-TX2>

Register for Wine Chemistry:

<http://vesta-usa.org/Events/Wine-Chemistry-Workshop-TX>

Questions or RSVP: VESTA Rep Scott Kohl at 785-456-6006 or skohl@highlandcc.edu

Pipe of Port: Today a pipe is simply a unit of liquid volume equivalent to 550 litres. Port production is generally expressed in 'pipes'. Today all Port is shipped in bottles, but in former times it was also shipped in bulk, in other words in a barrel or container. The barrels used to ship Port were known as pipes and their capacity was 534 litres. There were also smaller sizes representing fractions of a pipe, namely the hogshead (half pipe), quarter and octave. Wealthy individuals would sometimes order a 'pipe of Port' from their wine merchant, either for their own consumption or to 'lay down' as a gift to a young relative. A pipe was usually taken to be 60 dozen, or 720 bottles. Pipes were made of either of oak or chestnut.

Videos of Interest

1. *Cy Stomps Grapes at the Iowa State Fair*, 8-19-14, ISU Extension & Outreach. 1:50 min.:
https://www.youtube.com/watch?v=X6_Km6iN7Rs
2. *Kids Grape Stomp with Dan Wardell – Iowa State Fair*, 8-22-11 IPTV. 2:05 min.:
<https://www.youtube.com/watch?v=v0tmTl83F-0>

Show n Tell



(Left) “New” to the Wine Experience at the Iowa State Fair this year. “Art on the Hill”. Local artists with individual kiosks selling their wares.

(Right) “New” to the Wine Experience this year. Corky the cork covered pony and a wine bottle carved out of a tree.



(Left) “New” at the Wine Experience this year. Iowa wine, craft beer & craft soda tent.



Marketing Tidbits

1. *Rabbit Ridge Winery launches craft soda line*, 7-31-15 Paso Roble Daily News: <http://pasorobledailynews.com/rabbit-ridge-winery-launches-craft-soda-line/39430/>
2. *Increase Online Wine Sales with Product Videos*, 8-5-15 WineDirect: <http://www.winedirect.com/index.cfm?method=blog.blogdrilldown&blogentryid=FAC81E36-F6E6-9B35-631D-A7E2CA07F0AA>

Neeto Keeno

1. The United States Association of Cider Makers: <http://www.ciderassociation.org/>
2. University of Nebraska Extension – Phone APPS: <http://extension.unl.edu/extension-apps>

Notable Quotables

“I drink to make other people more interesting”

--- Ernest Hemingway

Articles of Interest

1. *FAA approves more than 1,000 exemptions for UAV use*, 8-5-15 Missouri Ruralist: <http://farmprogress.com/story-faa-approves-more-1000-exemptions-uav-use-8-130636>

2. *Scientists find why earthworms are so good at fertilizing the soil*, 8-5-15 ZME Science: <http://www.zmescience.com/science/biology/earthworm-science-soil-05082015/>
3. *United States Association of Cider Makers introduces Sicera – The Cider Certification Program*, 8-6-15 Wine Industry Advisory: <http://www.wineindustryadvisor.com/2015/08/06/sicera-cider-certification-program/>

Calendar of Events

2015 Practical Farmers of Iowa schedule of field days:

http://practicalfarmers.org/wp-content/uploads/2015/05/2015-Field-Day-Guide_final_smaller1.pdf

8-22, ISU Aronia Berry Field Day, Winding Creek Gardens – Belmond, IA.
Details later. Contact: Joe Hannan: jmhannan@iastate.edu

8-29, “WHAT” Berry Farm Aronia Berry Field Day – Fairbank, IA:
Details: http://midwestaronia.org/event/berry-farm-field-day/?instance_id=78

9-(22 & 25), International Master Gardeners Conference, Mid-America Center, Council Bluffs, IA. Hosted by the UNL & ISU. (Registration deadline is 9-31)
<http://mastergardener.unl.edu/imgc2015>

10-(5-9), VESTA WINE WORKSHOP WEEK – Bryan, TX. Questions or RSVP: VESTA Rep Scott Kohl at 785-456-6006 or skohl@highlandcc.edu

10-17, Fall University of Nebraska Viticulture Program Workshop, Lincoln, NE
Details later here: <http://viticulture.unl.edu/>

11-(11-14), 2015 VitiNord International Conference will be held at the [Lied Lodge & Conference Center](#) in historic Nebraska City, NE: <http://www.vitinord2015.org/>

2016

1-(26-28), Unified Wine & Grape Symposium – Sacramento Convention Center, CA
<http://www.unifiedsymposium.org/>

2-(4-5), Midwest Grape & Wine & Craft Brew Conference – St. Charles, MO Convention Center. Details: <http://midwestgrape.com/>

2-(11-13), Texas Wine Grape Growers Conference – San Marco, TX.
Details: <http://www.txwines.org/>

2-(11-13), Cold Climate Conference - Hyatt Regency, Minneapolis, MN
<http://www.mngrapes.org/>

2-(22-23), Northern Grapes Project Symposium & Advisory Committee meeting – Kalamazoo, MI, Details later: : <http://northerngrapesproject.org/>

2-(24-26), 2016 Michigan Grape & Wine Conference, Radisson Plaza Hotel – Kalamazoo, MI. Details later: <http://www.michiganwines.com/conference>

2-(28-29), Iowa Wine Growers Association Annual Conference – [Prairie Meadows Hotel – Racetrack & Casino](#) , Altoona, IA. Details later here: <http://iowawinegrowers.org/>

3-(3-5), Nebraska Winery & Grape Growers Forum & Trade Show – Omaha Marriott
<http://agronomy.unl.edu/viticulture/>

3-(9-11), Eastern Winery Exposition – Lancaster County Convention Center – Lancaster, PA: <http://easternwineryexposition.com/>

e-Viticulture: <http://eviticulture.org/>

Iowa Wine Growers Association: <http://iowawinegrowers.org/>

Iowa Wine Explorers Facebook page: <https://www.facebook.com/IAWineExplorers?ref=hl>

Iowa Wine & Beer Promotion Board: <http://www.traveliowa.com/GetInspired/WineAndBeer>

ISU Viticulture Extension: <http://viticulture.hort.iastate.edu/>

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

Northern Grapes Project: <http://northerngrapesproject.org/>

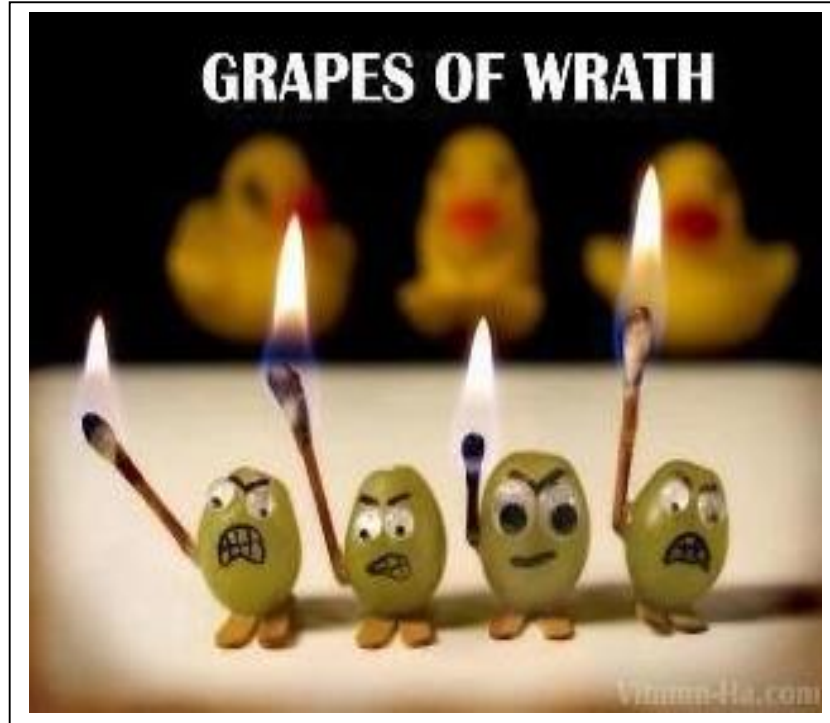
Missouri Grape & Wine Institute Weekly Vineyard IPM Reports can be found here:
<http://qwi.missouri.edu/>

VESTA (Viticulture Enology & Science Technology Alliance):
<http://www.vesta-usa.org/>

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...and justice for all

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