

Wine-Grower-News #384

5-17-18

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

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Broadleaf Control in or Next to a Vineyard

How to control broadleaf weeds in turf in or next to a vineyard is a VERY, VERY common question this time of year. There really are none. Unless, you want to dig them out or spot spray with glyphosate (Roundup). All the good broadcast post-emergence herbicides used for the control of dandelion, plantain, creeping Charlie, dutch white clover, chickweed, knotweed, etc.... are in the [phenoxy family](#) of

herbicides. The most common herbicides used for broad leaf control in lawns include MCPA, 2,4-D, dicamba and triclopyr. All have the potential of both physical drift and



volatilization drift after the application if the temperatures exceed 85°F+ It does not matter if these herbicides are sprayed on the grass or are incorporated onto a granule.

The most effective time to kill these weeds is in the fall right after the first frost (mid-October in Iowa). Sometimes two applications may be needed for the tougher weeds. There is no problem of drift to the sensitive vines once the frost has killed the leaves. The second best time to spray broadleaf weeds would be just prior to grape bud break.

The least effective time to control broadleaf weeds would be from mid-May through the summer because the weeds are less susceptible to the herbicide and high summer temperatures increase the chance of volatilization drift to sensitive plants.

It does not take much 2,4-D or other phenoxy types of herbicides to affect grapes. Often a neighbor who just cannot stand not to spray their lawn weeds, will do it anyway. If drift occurs, they can easily become responsible for the drift damage. In some cases it is the vineyard owner who cannot stand the dandelions in the yard or in the vineyard aisles. I would suggest ignoring those yellow flowers and think of all the honeybees you are making very happy or,.....*Just loosen up and try to get over it!* mlw

2018 Iowa State Fair Wine & Beer Competition Forms Now Online

Amateur Wine & Beer: July 1 entry deadline. 1 bottle of wine, 2 bottles of beer & \$5 per entry.
<https://www.iowastatefair.org/upl/downloads/competition/premium-books/oenology-amateur-wine-beer-making-23.pdf>

Commercial Wine: July 1 entry deadline. 2 bottles & \$25 per entry
<https://www.iowastatefair.org/upl/downloads/competition/premium-books/commercial-wine-23.pdf>

Open to Iowa wines and beer only. As always, medal winners will be on exhibit at the [Wine Experience](#) at the Iowa State Fair.

Iowa State Fair – Nothing Compares: August 9– 19th, 2018.

2018 Tasters Guild International Wine Competition Results

[Tasters Guild International](#), a Wine and Food Appreciation Society based in Grand Rapids, Michigan announced the results of its 31st Annual International Wine Judging held May 1-4, 2018.

Twenty-three judges from around the country completed over 1,400 evaluations of wine from 9 countries and 30 states/provinces. The judging panels were comprised of a carefully selected mix of retailers, winemakers, wine writers, restaurateurs, wine educators and experienced consumers. As part of the total wine evaluation process, nearly 35% of the wines entered were randomly chosen for reevaluation to verify the accuracy and fairness of medal consideration.

Of special interest this year was the superior quality of the entered wines, which led to many judges' comments such as; "An outstanding array of vinifera, hybrid, labrusca and fruit other than grape wines." "We experienced some exceptionally good proprietary blends." "The quality of wine was excellent from the 2016 and 2017 vintages." "Wineries are excelling in processing the best fruit possible from their region and narrowing down varieties to produce superb signature wines for the consuming public to experience."

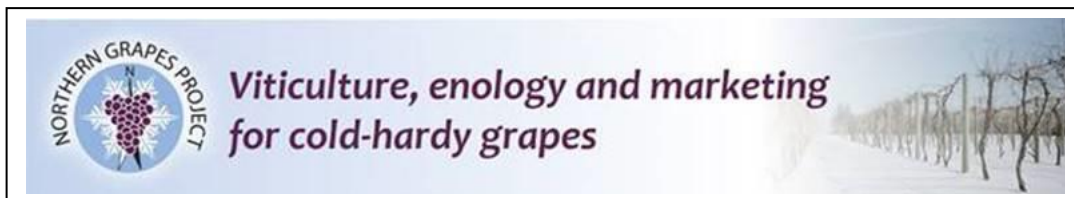
Congratulations to the wineries in Iowa and our neighbors for receiving these awards:

State	# of Wineries	Double Gold	Gold	Silver	Bronze
Iowa	5	4	7	11	4
Minnesota	1	-	-	2	2
Missouri	2	6	12	17	7
North Dakota	1	-	-	1	2
Nebraska	2	1	2	2	2
South Dakota	3	2	5	8	4
Wisconsin	10	3	14	22	3
	24	16	40	63	24

You can find the complete results here: <https://www.tastersguild.com/>

The NGP webinar series is now over for 2018

[Here you can find all of the webinar recordings](#), including the most recent one, "[SO₂ and You: Understanding the 'When', 'Why', and 'How' of SO₂ Management in Your Winery](#)"



GrapeVine Magazine Best of the Midwest Wine Competition

The competition is open only to wineries that are bottled and commercially available located in ND, SD, NE, KS, MO, IA MN, WI, IL, MI, IN, OH and Canada.

May 20th Entry Form Deadline - \$20 per entry

Details: <http://thegrapevineexpo.com/terms-and-conditions/>

USA Wine Ratings: First of its Kind Wine Competition in the U.S.

The newly announced **USA Wine Ratings** will take place in San Francisco, California on July 23-24, 2018. The event is already generating buzz within the wine industry because this awards competition will use an entirely new benchmark for judging wines. In contrast to

the traditional wine scoring system, which only rewards winemaking ability, the new scoring system of the USA Wine Ratings will use a weighting of three different criteria: Quality, Value and Packaging.

Quality, Value and Packaging will be the basis of the final score that a wine will be eligible for a Gold, Silver or Bronze prize. The weighting of the judging criteria is as follows:

Quality: 0 to 50 pts. Value: 0 to 25 pts. Packaging: 0 to 25 pts.

Q (Quality Score) + Value Score (V) + Packaging Score (P) = USA Wine Ratings Score

The scoring system for these awards is as follows:

Gold: 90+ pts. Silver: 80 to 89 pts. Bronze: 70 to 79 pts.

Key Dates: Super Early Bird Registration: Ends April 30, 2018
Registration: Ends June 30, 2018
Warehouse closes for samples: July 5, 2018
Judging: July 23-24, 2018
Winners announced: August 15, 2018

Fee Schedule: \$120 ends April 30, 2018
\$150 from May 1 to June 15, 2018
\$170 from June 16 to June 30, 2018

Details & Registration: <http://usawineratings.com/>

The Causal Impact of Medals on Wine Producers' Prices and the Gains from Participating in Contests, January 2018 - 27 pp. ****

Working paper #223 from the [American Association of Wine Economists](http://www.wine-economics.org/aaawe/wp-content/uploads/2018/01/AAWE_WP223.pdf)

http://www.wine-economics.org/aaawe/wp-content/uploads/2018/01/AAWE_WP223.pdf

FREE: Year-long Series of Soil Health Webinars



The [Organic Farming Research Foundation](http://www.organicfarmingresearchfoundation.org/) and [eOrganic](http://www.eorganic.org/) is hosting a series of webinars focused on the topics covered in OFRF's new *Soil Health and Organic Farming* educational guides. This series is recommended for farmers, ranchers, extension agents, educators, agricultural professionals, and others interested in building soil health.

There are nine webinars scheduled from May of 2018 through May of 2019. The webinars will be archived here: <http://articles.extension.org/pages/25242/webinars-by-eorganic>

[Details & Registration](#)

Register here: <https://www.vesta-usa.org/>

Scott Laboratories and Southern Minnesota Grower Alliance
Presents
SMALL SCALE SPARKLING WINEMAKING
MICHAEL JONES, FERMENTATION SPECIALIST, SCOTT LABORATORIES



Topics include base wine production through second fermentation, riddling, disgorging, and dosing the final wine. Will also discuss using alginate beads vs. loose yeast buildup for the second fermentation in the bottle

June 5, 2018 10am to 12pm

Cannon River Winery 421 Mill Street West. Cannon Falls, MN

\$25 preregistration required (SMWGA member \$20)
call: Lisa Smiley 651-492-5393
or email: winegroweralliance@gmail.com

6-(2-9), 16th Annual Winefest Des Moines 2018

When: Saturday – Saturday, June 2-9, 2018

Where: A different location each evening.

Cost: Varies by venue.



Details: <https://www.winefestdesmoines.com/>

Iowa wineries will be pouring from 2-5 p.m. Sunday June 3rd at this Iowa Pork Lawn Party at [Jasper Winery](#) with Iowa food, wine & beer. [The Iowa Wine Growers Association](#) will be holding a grape stomp at this event. \$15 Online registration, \$20 at the door.

6-7, Intensive Wine Tasting Proficiency Training, ISU – Ames

What: A one-day course to examine the critical evaluation of wines. Participants will learn a variety of skills in wine evaluation to become proficient in tasting wines critically. The workshop begins with the major components in wine including sugars, acids, alcohols and

tannins. Exercises will be completed in white and red wine aroma identification, varietal identification, wine flaws and faults, and consistency in scoring among others.

If you have already participated in this course, we encourage you to come back and re-train. The exercises remain the same, but the wines are different every time. There is always something new to learn and sensory training takes practice.

When: 9 a.m. to 5 p.m. Thursday, June 7th, 2018. (Registration opens at 8:40 a.m.)

Where: [ISU, Food Sciences Building](#), Room 1951 (theater across from courtyard)
[ISU Campus Map](#)

Who: Staff members of the [ISU Midwest grape and Wine Industry Institute](#)

Cost: \$60, free for up to 2 employees per year of [IWGA Quality Wine Consortium](#) members

Registration Link & Course Details: <http://www.aep.iastate.edu/tasting/>

Registration Deadline: Friday, June 1, 2018 @ midnight

Contact: Erin Norton elnorton@iastate.edu or 515-294-1555

6-18, Vineyard Mechanization & Management Workshop - IA

When: 2 p.m. to 7 p.m. Monday June 18th, 2018

Where: [Tassel Ridge Winery](#), 1681 220th Street,
Leighton, Iowa 50143 Ph: 641-672-9463



Agenda: 1:30 p.m. Registration

2:00 p.m. Welcome – Bob Wersen, owner Tassel Ridge Winery

2:15 p.m. A year in the vineyard at Tassel Ridge - Adam Nunnikhoven
Vineyard Manager

Mechanized equipment at Tassel Ridge - Adam Nunnikhoven

2:45 p.m. [V-Mech](#) system & vineyard mechanization trends in the Midwest
Wayne Peterson, [Midwest Grower Supply](#) – Stanberry, MO

3:15 p.m. Break, refreshments, view equipment and ask questions.

4:00 p.m. Tips, ideas, suggestions for improving yields and quality in Midwest
Vineyards - [Dr. Richard Smart](#) of [Smart Viticulture](#).

5:00 p.m. Open Panel with Bob, Adam, Wayne & Richard

5:30 p.m. Tassel Ridge Winery tours with Wine Social & Wood Oven Pizza

7:00 p.m. Done

Cost: \$10 for Iowa Wine Growers Association members, \$25 for non-members
Pay at the door. Beverages & food included. This will be held Rain or Shine.

Register Online here: <https://goo.gl/forms/b1ut397rzUEC6B5r2>
(limited to first 40 registrations)

Sponsored by: [Tassel Ridge Winery](#), [Iowa State University Extension & Outreach](#) and the [Iowa Wine Growers Association](#).

6-(20-22), Grapevine Magazine Midwest Viniculture Expo – Davenport, IA



What: Speakers, Exhibitors, Wine Festival, Wine Competition, Welcome Reception, Captain's Dinner Cruise and Casino Night

Where: [RiverCenter](#) – Davenport, IA

Attendee Registration Open. June 1st discount deadline

Exhibitor Registration

Complete Details: <http://thegrapevineexpo.com/>

6-25, Improved Canopy Management & Trunk Disease Implications – MN

What: Dr. [Richard Smart](#), global vineyard consultant and author of [Sunlight into Wine](#) will present a seminar on *Improved Canopy Methods and Trunk Disease Implications in the Midwest*.

When: 3 – 5 p.m. Monday, June 25th, 2018. A wine reception with refreshments with Dr. Smart from 5-6 p.m.



Where: Tashjian Bee and Pollinator Center, [Minnesota Landscape Arboretum](#), 3210 W. 82nd St, Chanhassen, MN

Cost: \$35 per person, or \$30 for SMWGA members

To register: contact Lisa Smiley, Executive Director of the [Southern Minnesota Wine Growers Alliance](#), at winegroweralliance@gmail.com or 651-492-5393.

Sponsored by:

UNIVERSITY OF MINNESOTA
EXTENSION

Southern Minnesota
Wine Grower Alliance

7(16-17), UC Davis Extension Annual OIV Wine Marketing Program

The 27th Annual [OIV Wine Marketing Program](#) (*Organisation Internationale de la Vigne et du Vin* (OIV), UC Davis Extension and the UC Davis Department of Viticulture and Enology is now open for enrollments.

UCDAVIS
EXTENSION

- July 16-27: Mon.-Fri., 8:30 a.m.-5:30 p.m.
- UC Davis: Buehler Alumni and Visitors Center, Old Davis Rd.
- \$2,475 for the full two-week course. You may also enroll by the week for \$1,550 per week. One-day enrollments are available for \$325 per day.

For additional information, including a day-by-day agenda, or to enroll, call (800) 752-0881 or visit our website: extension.ucdavis.edu/winemarketing

Neeto Keeno

1. Bob Thaden at [Tongue River Winery](#) – Miles City, MT makes a (Frontenac, Frontenac Gris, Frontenac Blanc) blend. Never seen that before. Good idea! Great label! Montana [Meritage](#)?



2. [Chemical engineer develops hangover pill that 'could prevent alcohol poisoning](#), 5-11-18 the drinks business

Blast from the Past

Back in July of 2009 I was given an opportunity to attend an International Conference entitled, [“Recent Advances in Grapevine Canopy Management”](#) (proceedings 70 pp.) held at UC Davis in California. While there, I spent a couple of days site-seeing. One thing I wanted to see was the [Winkler Vine](#) located west of the UC Davis campus next to the Davis airport. I received a real surprise when I found it!

What is the Winkler Vine? The Winkler Vine is named in honor of the late [Dr. Albert J. Winkler](#), Chair of the [UC Davis Department of Viticulture and Enology](#) from 1935-1957. Dr. Winkler (AKA “Wink” to friends and family) is considered as being the father of modern-day viticulture in California. During his more than 60 years with UC Davis he was instrumental in the development of the Department of Viticulture and Enology into one of the world's leading research and education centers for viticulture and enology. Many of you may have or seen or have the book he published in 1962, [General Viticulture](#) by University of California Press and was revised in 1974. It is still considered by many as the most comprehensive book on viticulture in the English language. Dr. Winkler passed away in 1989 at the age of 95 years.

The original Winkler vine was a [Mission grape](#) varietal that was planted in 1979. The first variety to be cultivated in California and grafted onto [St. George rootstock](#). The huge vine was supported by a huge 60' x 60' arbor metal arbor, covering 1/12 of an acre and was capable of producing over a ton of fruit. *“Dinner Under the Winkler Vine”* was an annual fundraising event held to support Davis Enology & Viticulture (DEVO).

Below left: Dinner under the Winkler Vine, 5-17-08 Greg Hirson – Flickr. Below right: What was left of the Winkler Vine when I found it on the UC Davis research farm on 7-15-09. The Winkler Vine was damaged by a tractor 'early in its life' and carried a large canker;

eventually the vine became infected with the wood rot, [Eutypa](#), causing its death in the spring of 2008.



Above left: In the spring of 2008, four more identical Mission vines on St. George rootstocks were planted around the trunk of the old Winkler trunk, in the hopes of spiraling the trunks together and replacing their massive predecessor. Above right: Original Winkler Vine arbor waiting for the new vines to spread out.

Show n Tell



Left: After pouring wine at a private dinner for Gov. Kim Reynolds in Dubuque on 4-6-18. The Governor sent this recognition award to John Burns of [Barrel Head Winery](#) which he received on 4-26-18. John has represented Iowa well by winning many medals at International competitions.



Right: Grape Flea Beetles chewing on Concord bud. This can be a big problem with only a few buds left to produce fruit after pruning. 5-5-18 Indianola, IA. *mlw*

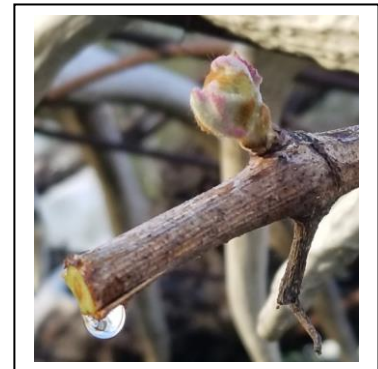


Left: Adult grape flea beetles still chewing on the leaves of the same Concord grapevine 10 days later. 5-10-18 *mlw*



Left: [Preying Mantis](#) egg sack deposited on a grapevine last fall. The eggs hatch in the spring. These insects are considered a beneficial because they eat other insects. 5-7-18 Connie Vincent, [Wooden Wheel Vineyards & Winery](#)

Right: Concord vines dripping sap. AKA: bleeding, weeping or crying. Not a problem. 5-5-18 Indianola, IA. *mlw*



Notable Quotables

1. *"Agriculture,is our wisest pursuit, because it will in the end contribute most to real wealth, good morals and happiness."*

From: Thomas Jefferson, 1787

2. *"in 2006, most Demeter members consisted of small family non-vineyard farms, distributing produce regionally. But since that time, winery membership has grown extensively, and in 2017 the association recorded a total of 603 Demeter wineries in 19 different countries, producing biodynamic wines from 32,514 certified acres."*

From: [Putting Their Faith in Biodynamic Grapes](#), 5-8-18 Wines & Vines Magazine,

3. *"A study at the Technical University of Madrid has added further weight to the theory that women are naturally better wine tasters than men."*

From: [Women considered more discerning tasters, finds study](#), 5-14-18 the Drinks Business.

Videos of Interest

1. [Six Herbicide Drift Movies](#), Missouri Grape & Wine Institute
2. [Subscribe to the Australian Wine Research Institute \(AWRI\)](#) YouTube Channel

Marketing Tidbits

1. “ For small and large wineries alike, entering wines in a competition is a tried and true marketing tool. Get a medal, push out an email to your direct-to-consumer base telling them about the award, and give the info to your sales reps, and let them sell the product with its new, improved standing.”

From: [Considering Value and Strategy When Entering Wine Competitions](#), 5-8-18
WineIndustryNetork

2. [Helix Screw Cork](#), 5-14-18 Harpers.co.uk
3. New [Online Wine Business Calculators](#) from Tim Hanni’s “Wine Business Education” (Cost of Goods Sold, Wine Pricing Calculator & Marketing Sales Workbooks)
4. [Baskin-Robbins Raises a Glass to Summer with its First-Ever Wine and Ice Cream Pairings](#), 5-7-18 Cision

Articles of Interest

1. [Robots Among the Vines](#), 4-30-18 Beverage Industry Enthusiast
2. [What You Need To Know About Organic Grape Production](#), 5-7-18 Growing Produce
3. MI: [FAQ regarding the New Worker Protection Standard – Part 1](#) (three new requirements added to the EPA Worker Protection Standard), 5-8-18 Michigan State University
4. CA: [High Impact Vineyard Practices Can Promote Sustainability](#), 5-9-18 Western Farm Press
5. WA: [Should you spend now to save later? \(Vineyard Mechanization\)](#), 5-10-18 Good Fruit Grower.
6. GA: [Better ways to manage vine vigor](#), 5-10-18 Good Fruit Grower
7. CA: [Lasers battle birds in Sonoma County vineyard](#), 5-14-18 North Bay Business Journal
8. [GRAPE DISEASE CONTROL 2018, Part 1](#), 5-15-18 Penn State University
9. NY: [Why is it important to keep track of phenology in your vineyard](#), 5-15-18 Cornell Univ.



Calendar of Events

5-(20-23), National Viticulture & Enology Leadership Conference – Prosser, WA.
Details: <http://wine.wsu.edu/event/nveelc2018/>

6-(2-9), Winefest Des Moines: <https://www.winefestdesmoines.com/>

6-5, Small Scale Sparkling Winemaking – Scott Laboratories at [Cannon River Winery](#), Cannon Falls, MN. Register: 651-492-5393 or winegroweralliance@gmail.com

6-(5-6), Distillation Basics Workshop – Mountain Grove, MO. Details: <https://ag.missouristate.edu/mtngrv/distillation-basics-workshop.htm>

6-7, Intensive Wine Tasting Proficiency Training, ISU Midwest Grape & Wine Industry Institute, Ames, IA. June 1st registration deadline: <http://www.aep.iastate.edu/tasting/>

6-(10-14), The 12th Annual Conference of the [American Association of Wine Economists \(AAWE\)](#) will be held from Jun 10-14, 2018 in Ithaca, NY (Cornell University).

6-(14-16), Comprehensive Elderberry Workshop & Field Tour – Jefferson City, MO. Details: <https://www.facebook.com/events/1486568918138234/>

6-16, Vineyard planting field day at the [Winery at Sovereign Estate](#) – Waconia, MN. with Annie Klodd of UMN Extension. [R.S.V.P.](#) or email isaacsavaryn@gmail.com

6-18, 2-7 p.m. Vineyard Mechanization & Management Workshop at [Tassel Ridge Winery](#), in Leighton, IA with Dr. Richard Smart as keynote speaker. Details here: <https://goo.gl/forms/b1ut397rzUEC6B5r2>

6-(18-21), American Society of Enology Annual Conference (ASEV) – Monterey, CA.
Details: <http://www.asev.org/2018-national-conference>

6-(20-22)-18, The GrapeVine Magazine Midwest Viniculture Expo 2018 - [The RiverCenter](#), Davenport, IA. Complete Details: <http://thegrapevineexpo.com/>

6-23, Vineyard Mgt Workshop with Dr. Richard Smart at [Soaring Wings Winery](#) at Springfield, NE. Contact: Paul Read 402-472-5136; pread@unl.edu) or Steve Gamet sgamet@unl.edu

6-25, Canopy Management & Truck Disease workshop with Dr. Richard Smart at the Minnesota Arboretum. Contact Lisa to register: winegroweralliance@gmail.com

7-(9-11), 43rd American Society of Enology & Viticulture – Eastern Section Conference & Workshop at King of Prussia, PA: <http://asev-es.org/>

7-30 to 8-2, VitiNord 2018 in Sweden & Denmark. Details: <http://www.vitinord2018.org/>

8-(15-17), Society of Wine Educators 42nd Annual Conference, Finger Lakes, NY
<http://www.societyofwineeducators.org/index.php/conference>

[Grapes e-Xtension](#) [Iowa Wine Growers Association](#)

[ISU Viticulture Extension](#) [ISU Midwest Grape & Wine Industry Institute](#)

[ISU 2018 Midwest Fruit Pest Management Guide](#) [Northern Grapes Project](#)

[VESTA \(Viticulture Enology & Science Technology Alliance\)](#)

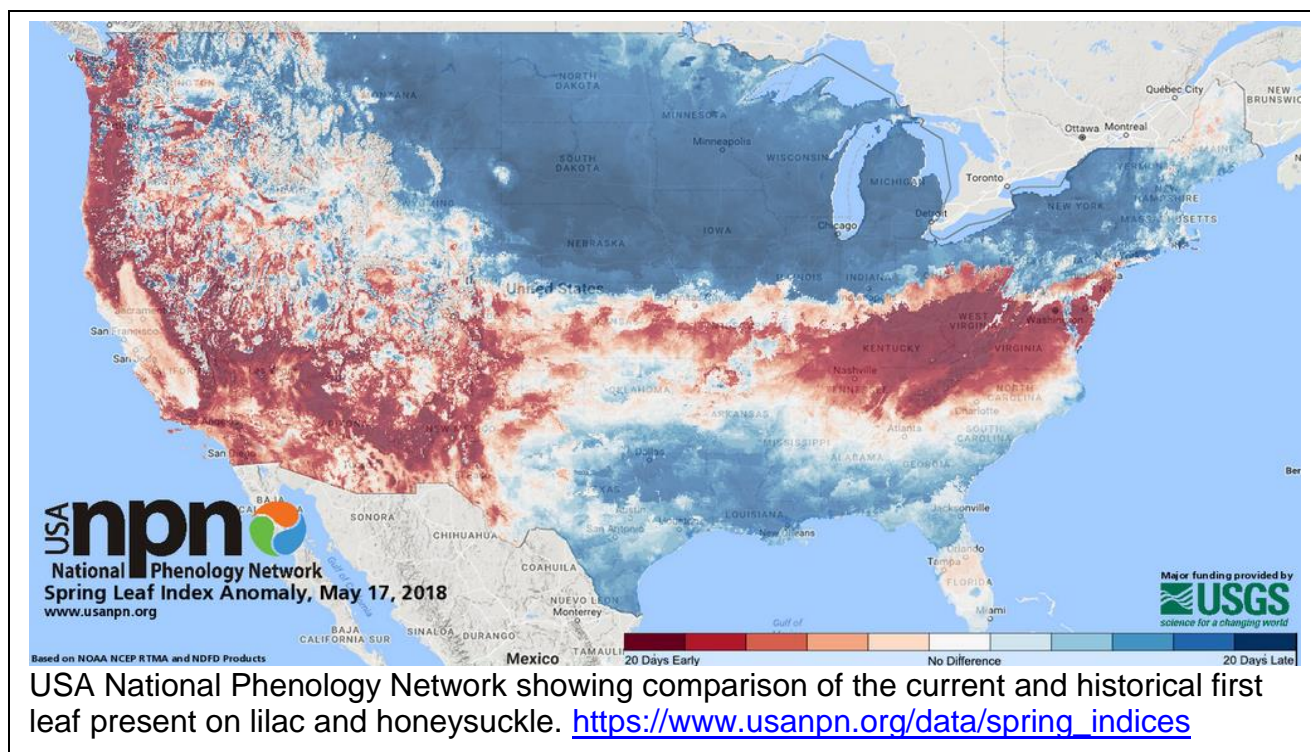
[Dr. Tom Zabadal's YouTube Channel](#)

[Mike White's YouTube Channel](#)

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