

# Harvest Edition

# Nebraska Vine Lines

University of Nebraska Viticulture Program

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*Editors: Dr. Paul Read, Professor of Horticulture & Viticulture  
Donna Michel, University of Nebraska Viticulture Program*

## Sabbatini Highlights November 1st Workshop

Dr Paolo Sabbatini will be the featured speaker at the University of Nebraska Viticulture Program's November 1<sup>st</sup> workshop held at the Holiday Inn Downtown Lincoln. He will address canopy, vineyard management and disease control, especially prevention of bunch rot problems, which have been a serious challenge this year in Nebraska vineyards.

Following is some information about Dr. Sabbatini

### Paolo Sabbatini Ph.D.

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Viticulturist.....  
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### EDUCATION

- MS in Horticulture, 1997, University of Ancona (Italy). *Research on peach bud dormancy.*
- Ph.D. in Horticulture, 2002, University of Ancona (Italy). *Research on grape physiology, mainly related to carbon fixation and allocation under water stress.*
- Post-Doctoral Study (2004-2007) Department of Horticulture, Michigan State Univ. *Research on photosynthesis and natural carbon isotope discrimination in apple under different cropping levels.*
- August 2008; Assistant professor of Horticulture (Viticulture program).

## Harvest Late But Good

With the advent of a cool and wet spring, followed by a relatively mild (translation: not nearly as hot as normal for Nebraska) summer, harvest of most grape cultivars has been from one to three weeks behind normal. I took my Vines, Wines and You class to visit James Arthur Vineyards (thanks to Jim, Jim, and Barb for hosting us), on August 28<sup>th</sup> and they were still crushing Edelweiss at JAV! The good news is that for most parts of the state, except for those vineyards experiencing hail, the crop is looking very good. Fruit set was excellent, leading to larger clusters, and the cool weather - especially cool nights - has provided opportunity for really high quality wines.

Now ----- if we can be blessed with a late first fall frost this could be the best harvest for the Nebraska Grape and Wine industry since Prohibition!!

Wishing you a bountiful harvest,

Paul E. Read  
University of Nebraska Viticulture Program.



Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln cooperating with the Counties and the United States Department of Agriculture.

University of Nebraska-Lincoln Extension educational programs abide with the nondiscrimination policies of the University of Nebraska-Lincoln and the United States Department of Agriculture.

## Around Nebraska in the University of Nebraska Viticulture Program

November 1, 2008. University of Nebraska Fall Workshop. **Holiday Inn Downtown, Lincoln, NE.** There will be a 3 hour Wine 101 Class also at the Holiday Inn Downtown on **October 31<sup>st</sup> - approx. 6:00p - 9:00p.** Snacks will be served.

## Future Nebraska Winery & Grape Growers Forums

2009—March 5 - 7, Holiday Inn, Kearney

2010—March 4 - 6, Holiday Inn, Kearney

2011—March 3 - 5, Holiday Inn, Kearney

2012—March 1 - 3, Holiday Inn, Kearney

### 2009

**January 27, 28 & 29, 2009.** 2009 Unified Wine & Grape Symposium, Sacramento Convention Center, 1400 J Street, Sacramento, California, 95814. For more information visit [www.unifiedsymposium.org](http://www.unifiedsymposium.org)

**February 7-9, 2009.** The Midwest Grape and Wine Conference, featuring "Sustainability in Vineyards and Wineries". Contact Rozanna Benz, Conference Coordinator: at 573-486-5596, [rozannabenz@centurytel.net](mailto:rozannabenz@centurytel.net) or visit our new website: [www.midwestgrapeandwineconference.com](http://www.midwestgrapeandwineconference.com).

**February 12 - 14, 2009.** MGA Cold Climate Conference, Bloomington, MN. Contact Nicole Walsh, Conference Coordinator - [nrwalsh1@yahoo.com](mailto:nrwalsh1@yahoo.com).

**March 10-13, 2009.** Wineries Unlimited, the largest wine trade show and seminar program east of the Rockies, will hold its 33<sup>rd</sup> show at the Valley Forge Convention Center in King of Prussia, PA. Program information, exhibitors and registration will be available online at [www.wineriesunlimited.com](http://www.wineriesunlimited.com).

### *Small Scale Commercial Wine Making School VI Presented by Five Rivers RC&D*

**Friday and Saturday, October 24 and 25, 2008**

9:00 a.m. - 4:00 p.m. both days

University of Nebraska Kimmel Education & Research Center, 5995 G Rd., Nebraska City, NE

Sponsored by Five Rivers Resource Conservation and Development, Tecumseh, NE

### **TUITION: \$375/person**

(Price includes text and reference manual, Friday lunch and dinner, wine tasting and refreshments, and Saturday lunch.)

**Advance registration and payment of tuition assures you a seat in the class. Class size is limited to 20. Registrations are accepted on a first-come-first served basis.**

**Your registration and check will hold your seat.**

For more information, call Five Rivers RC&D at 402-335-3347 or email [5riversrcd@gmail.com](mailto:5riversrcd@gmail.com).

### **Food Entrepreneur Assistance Program**

The UNL Food Processing Center is offering a one-day seminar for all individuals interested in exploring the idea of starting a food manufacturing business. The "From Recipe to Reality" seminar will be offered on October 27, 2008. Pre-registration is required and space is limited. Registration deadline is October 17. Contact Jill Gifford at 402-472-2819 or [jgifford1@unl.edu](mailto:jgifford1@unl.edu) for an information packet.

### **Available Fall 2008 - Wine Grape Production Guide for Eastern North America.**

The book will be a comprehensive resource for novice and experienced growers, as well as crop advisors, service providers, educators, communicators, and students. The book manuscript was prepared by the 16 authors and improved after review by 40 experts from 21 states and Canada. The outcomes expected from publishing the book includes:

- improved economic sustainability of eastern vineyards
- improved vineyard design, operation, and profitability
- increased demand for supplies and services from support industries
- cultivar selection that considers the local growing conditions and winery preferences
- improved grape quality through better canopy and crop management
- improved educational programs and college courses
- reduced movement of fertilizers and pesticides off the target area

## WINERY DESIGN CD AVAILABLE

Dr. Bruce Zoeckelin, Head of the Grape Chemistry and Enology Group at Virginia Tech University, has authored an informative CD that should be a valuable resource both for those contemplating building a new winery and for owners of in-place winery operations. Some of the features of Zoecklin's CD include:

- Establishing a positive image
- Location, location, location
- Produce high quality wines
- Design for sustainability
- Keep construction costs low
- Design for ease of expansion
- Create a desirable working environment
- Be efficient in use of labor, materials and energy
- Have a goal of acceptable environmental impact

This valuable resource is available from [www.vtwines.info](http://www.vtwines.info)

## CUTTINGS, PRUNINGS AND TENDRILS

Did you know that: After unsuccessfully attempting to grow grapes in Wisconsin (now the site of Wollersheim Winery), that Agoston Haraszthy founded Buena Vista Winery in 1857?

After growing grapes in Nebraska, T.V. Munson moved to Texas, where he bred grapes and authored Foundations of American Viticulture, the inspiration for Elmer Swanson's prolific breeding program. (Munson also was honored by the French Government for his role in demonstrating that grafting classic grapes onto North American rootstocks prevented devastation caused by Phylloxera).

## Hardiness x Appeal

Nebraska viticulturist creates hybrid of *Riparia x Tempranillo*

By Loretta Sorensen



### Highlights:

- Ed Swanson of Cuthills Vineyards in Nebraska bred, propagated and made red wine from his own grape variety, Temparia.
- Not yet released to nurseries, Temparia is a hybrid of native *Riparia x Tempranillo*, The Spanish variety.
- By developing grape varieties that thrive in Midwestern states, Swanson backs his belief that wineries should use fruit cultivated in their home regions for the wines they sell.

You can read the entire article from "Wines & Vines", June issue on the University of Nebraska Viticulture Program web-site:

[www.agronomy.unl.edu/viticulture](http://www.agronomy.unl.edu/viticulture)

## On-Line Registration!

Register on-line and even pay with your Visa or Mastercard. Of course, you may register the “old fashion” way too. And for those — the registration form is enclosed.

<http://agronomy.unl.edu/viticulture>

(check earlier — it might be up before the 15th).



**AVAILABLE WITH ON-LINE  
REGISTRATION**

## ITS TIME FOR A REFRESHER COURSE IN WINE TASTING

When can you send a wine back in a restaurant? Why? Answers to these and many other wine evaluation questions will be answered at the Fundamentals of Wine Evaluation Class taught on the evening of **October 31st**, in the Holiday Inn, Lincoln. This **3-hour** offering will cover basic concepts and subtle nuances of evaluating wines, with all participants given the opportunity to taste several different wines and to train their taste buds and olfactory senses by experiencing specific essences and wine types. A separate fee of **\$45.00** will cover wine costs and other materials.

**You may sign up early if you wish, by calling Donna Michel @ 402-472-8747. And don't forget to get your room at the newly renovated Holiday Inn Downtown, Lincoln.**

**October 31, 2008 – Holiday Inn Downtown  
Vines, Wines & You – Mini Course  
Registration 5:30 – Class begins 6:00 p.m.**

**November 1, 2008 – Holiday Inn Downtown  
Registration: 8:00 a.m.  
Welcome: 8:30 a.m.**

SEE YOU ALL AT THE NOVEMBER 1<sup>ST</sup> WORKSHOP!

## (Sabbitini Highlights November 1<sup>st</sup> Workshop – Continued from Page 1

### Current Responsibilities and On-going Projects

Assistant Professor in Viticulture with research (60%) and extension (40%) responsibilities. Research and extension programming are in such areas as cold hardiness, crop load balance, cultivar selection and training approaches, mechanization, and integrative crop production systems through innovative cultural, physiological, or genetic solutions. Responsibilities are also in developing creative information delivery approaches, such as regionally

adapted short courses, distance learning, and collaborations with community colleges.

Major ongoing projects funded by MGWIC (Michigan Grape Wine and industry Council), Welch's National Grape Cooperative and Project GREEN (MSU Experimental Station) are:

- Crop load balance for achieving highest sustainable yields of Concord and Niagara grapes in Michigan.
- Assimilate partitioning in Pinot Noir: effect of shoot pinching and leaf pulling to improve fruit quality.
- Crop estimation and manipulation to achieve optimal fruit maturity in vinifera varieties commercially important in Michigan.
- NE-1020, Coordinated wine grape variety evaluations in the eastern US.
- Development of the viticultural potential map for the wine grape-producing regions of Michigan (in collaboration with S. Kravchenko: Dept of Crop and Soil science, MSU)
- Determination of action thresholds for potato leafhopper in common Michigan winegrape cultivars, and comparison of foliar insecticides for its control (in collaboration with R. Isaacs, Dept of Entomology, MSU)
- An integrated, reduced-risk approach to management of downy and powdery mildew of grapes in the Midwest (in collaboration with A. Schilder, Dept of Plant Pathology, MSU)
- Tolerance of juice grapes to foliar powdery and downy mildew at different crop loads Midwest (in collaboration with A. Schilder, Dept of Plant Pathology, MSU)
- Reducing bunch rot in vinifera. (in collaboration with T. Zabadal, MSU)

**Be sure to attend and interact with this internationally recognized grape expert.**

**Registration details appear later in this issue.**

## 2008 Winery and Grape Growers Workshop Registration Form

**ON LINE REGISTRATION IS AVAILABLE—SEPTEMBER 15, 2008.**

**OR YOU MAY REGISTER THE OLD FASHION WAY! Mastercard and Visa are available—ON-LINE**



	Non-member	Member
	<b>\$79</b>	<b>\$69</b>

**Name** \_\_\_\_\_

(Price includes, Continental Breakfast, breaks, wonderful sit-down lunch, and Wine Tasting Reception (including snacks).  
The best part is—your parking is paid.

**Vineyard/Winery** \_\_\_\_\_

**Address** \_\_\_\_\_ **City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip** \_\_\_\_\_

**E-Mail** \_\_\_\_\_

**Additional Person Attending** \_\_\_\_\_ **\$** \_\_\_\_\_

**On-site registration—day of.....** **\$95.00**

### Refresher Course on Wine Tasting—Registration Form

**YES, sign me up for the 3-hour refresher course Friday night, October 31st.**

**\$45.00** \_\_\_\_\_

**I understand that there is an additional fee for this class and that it is \$45.00.**

**ON-LINE REGISTRATION AVAILABLE SEPTEMBER 15, 2007. <http://agronomy.unl.edu/viticulture>**

Make checks payable to the **University of Nebraska Viticulture Program**, and send them to:

University of Nebraska

Registration deadline: October 22, 2008

Viticulture Program

No refunds after October 15, 2008

377 Plant Science Hall

Check out the policy below on rooms at the

Lincoln, NE 68584-0724

Holiday Inn Downtown, Lincoln, NE

**Rooms at the Holiday Inn, Downtown Lincoln, NE**

**RELEASE DATE**

A release date of **October 2, 2008** has been established. At that time any of our room commitment unused will be released to the Front Desk for sale to the general public. Any reservation request received after the released date will be accepted on a space available basis and group rates will be based on availability.

**402-475-4011 to register for a room.**

**RESERVATIONS**

The group block will be under **UNL Grape Growers Workshop**.

All reservations must be received by the release date or **October 2, 2008**.

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