



Nebraska VineLines

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University of Nebraska Viticulture Program

**Editors: Dr. Paul Read, Professor of Horticulture & Viticulture and
Stephen J. Gamet, Department of Agronomy & Horticulture**

Baby Doll Sheep Highlight Fall Workshop

**Vineyard Floor Management is the Theme for
October 31, 2009 Workshop, Downtown Holiday Inn,
Lincoln, NE**


One of the major expenses incurred in managing a vineyard is the cost of mowing the cover crop in the row middles. Other associated costs include weed control under the vine row and “suckering” or removal of unwanted grapevine shoots arising from the base of the vines. Discussions of how to solve these problems will be led by our featured speakers **Colleen Gerke** of Jowler Creek Vineyard and Winery and **Lowell Sandell**, University of Nebraska Weed Management Specialist, along with local growers and University of Nebraska Viticulture Program personnel.

Colleen Gerke and her husband Jason own Jowler Creek Vineyard and Winery near Missouri, and have been successful in obtaining grant funding to evaluate the efficacy of the use of dwarf sheep, “Olde English Baby Doll” sheep, for “sustainable mowing” of the between-row cover crop.

Additional side benefits, such as weed suppression, sucker control and the by-product of marketable breeding stock and wool will also be discussed. “The goal of our project is to improve how we manage cover crop both under and between the rows of vines,” said Colleen Gerke, owner of Jowler Creek Winery. “If the incorporation of **babydoll sheep** into our vineyard management plan is proven economical and viable, other vineyards may be more inclined to adopt this – as well as other sustainable practices – in their operation.”

Lowell Sandell will lead off the program with a discussion of “Weed Biology” and will also present “Practical Weed Management in Nebraska Vineyards.” Results of mulch research conducted in collaboration with James Arthur Vineyards will be presented by UNL Viticulture Program Director, Paul Read.

Another feature of the workshop program will be presentations in a “round-table” format by Nebraska vineyard managers and growers, led by Stephen Gamet, UNL Viticulture Program vineyard technologist. Pros and cons of ground covers versus clean cultivation and challenges involved in weed management and cover crop development in Nebraska vineyards will be discussed. Registration will begin at 8:00 a.m. with the program commencing at 9:00 a.m. Refreshment breaks and the lunch break are included in the registration fee and will afford excellent opportunities to visit vendors and to interact with fellow growers and winery folks. A wine tasting of some of Nebraska’s finest wines will conclude the day’s activities.

Be sure to register soon for this exciting workshop – it’s one you won’t want to miss! Register online at <http://cariregistration.unl.edu/CourseStatus.awp?~~09AGROLN1031>. 

Be sure to mark your calendar now and join in the fun!


WHEN: October 31, 2009

WHERE: Downtown Lincoln Holiday Inn

TIME: 8:00 AM (Registration)

9:00 AM - 4:30 PM (Conference)

Please go online and register at

<http://cariregistration.unl.edu/CourseStatus.awp?~~09AGROLN1031>. 




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A Roller-Coaster Vintage?

It sure seemed like a roller coaster ride during this 2009 vineyard year. There were lots of “highs” and a few “lows”, but all in all, 2009 may be remembered as one of the best vintages in modern times. What was the first high? For many, it was coming through the winter with little to no winter injury. For others, it was not experiencing damage from late spring frosts or freezes (we kept waiting for the proverbial “other shoe to drop”, but it didn’t!). Then for most vineyards another “high” was good to excellent fruit-setting weather during bloom, resulting in prediction of a fine crop. Unfortunately for a few vineyards a real “low” for them was being hit by a devastating hail storm following fruit set that had suggested an excellent crop would be harvested – what a shame!

Perhaps the first and biggest “low” overall was the fact that the month of July was one of the coolest in recent memory, resulting in a much slower than normal development of the fruit. Although there were a few hot days in August, it also turned out to be cooler than average. The result of this cool weather? Harvest dates of up to two weeks or more later than normal. Later harvest dates are potentially a mixed blessing: for some wineries it led to a nicely spaced timing of crush and efficiencies in the winery; for many cultivars the grapes ripened in a period of cool nights and therefore great sugar and flavor development, but for some areas it meant flirting with the grapes not ripening before the first fall frost occurs. Let’s hope for a nice Indian Summer in October (translation: warm, sunny days with cool, but not freezing nights). Of course, cool nights and bright days enable healthy leaves to photosynthesize efficiently, leading to good sugar and flavor development. Speaking of healthy leaves, as noted in the last Nebraska VineLines, it is important to deal with late season disease outbreaks such as the mildews in order to minimize inoculum for the next growing season.

High quality grapes translate into top-notch wines, so I can hardly wait to taste examples from Vintage 2009. 

Nebraska VineLines Calendar of Events

- October 30, 2009
Understanding and appreciating Fine Wines;
an applied wine evaluation experience
Downtown Holiday Inn, Lincoln.
- October 31, 2009
Vineyard Floor Management Fall Workshop
Featuring Tricks of the trade and numerous Treats!
Downtown Lincoln Holiday Inn.
- November 13 & 14, 2009
Advanced Wine Making School I – Sponsored by Five Rivers RCD
8:30 a.m. – 4:00 p.m.
Kimmel Education & Research Center
5985 G Road, Nebraska City, Nebraska.

Wine Evaluation 101

Ever wondered what they mean when wine writers say “redolent of cassis”, “reveals red fruit aromas”, “overtones of capsicum”, “subtle nuttiness and sweet toast”, “gooseberry aromas”, “fresh herbal undertones”, “silky tannins”, “finish of beeswax and buttered brioche”, “hints of smoke”, “fruit-forward with apricot, honey and musk” and “crisp acidity with grapefruit and melon in the nose”? Well, these and other questions will be answered when you participate in “Wine Evaluation 101” on Friday evening, October 30 at 6:30 p.m. in the Downtown Holiday Inn in Lincoln (the evening before the vineyard Floor Management Workshop). Led by Professor Paul Read, this special seminar will include condensed versions of several sessions of the popular “Vines, Wines and You” class taught at UNL by Dr. Read. What will you get to do at this participatory seminar? You will begin to gain a mastery of the subtle nuances and practical aspects of wine evaluation. This will be a “hands-on” (on-palate?) session that will enhance your wine evaluation skills and result in greater enjoyment of this wonderful beverage.

The “LeNez du Vin” aroma vials will be featured to help identify specific aromas such as those noted above, along with assisting participants in identifying aromas associated with wine flaws. Snacks for cleansing the palate between wines will be provided along with several specific examples of unique flavors and tastes. (By the way, did you know that “cassis” is French for **black currant**, and do you recognize this taste?)

A minimum of five classic red varietal wines and five classic white varietal wines will be tasted, in addition to featuring top examples of Nebraska wines.

Here’s your chance to get the highlights of the UNL “Vines, Wines and You” course without paying the high tuition and lab fees!

Don’t miss this opportunity to sample some fine wines and to expand your wine evaluation I.Q.! Register on-line at <http://cariregistration.unl.edu/CourseStatus.awp?~~09AGROLN1031>

Cost of this seminar is \$40 per person, \$30 for the second person (\$70 for a couple). 

Future Nebraska Winery & Grape Growers Forums

- 2010 – March 4 – 6, Holiday Inn, Kearney
- 2011 – March 3 – 5, Holiday Inn, Kearney
- 2012 – March 1 – 3, Holiday Inn, Kearney

*Please be sure to visit us on the Web for important registration information and other updates at:

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



DRAFT PROGRAM:
VINEYARD FLOOR
MANAGEMENT WORKSHOP

October 31, 2009
Downtown Lincoln Holiday Inn

Sponsored by the University of Nebraska Viticulture Program
in cooperation with the
Nebraska Winery and Grape Growers Association (NWGGA)

- 8:00 a.m. – Registration, Exhibitor set up
- 9:00 a.m. – Welcoming remarks
- 9:10 a.m. – “Weed Biology”, Lowell Sandell, University of Nebraska Weed Specialist
- 9:50 a.m. – Refreshment Break – Visit vendors, discuss Vintage 2009 with other growers and winery folks
- 10:30 a.m. – “Weed Management” – Practical Considerations – Lowell Sandell, UNL
- 11:15 a.m. – “Improving Vineyard Grass and Weed Control Through the Incorporation of Baby Doll Sheep”, Colleen Gerke, Jowler Creek Vineyard and Winery, Platte City, MO
- Noon – Lunch, Visit Exhibitors and chat with colleagues
- 1:30 p.m. – Mulch Research – Will an Organic Approach Work for You? Paul Read, University of Nebraska Viticulture Program
- 2:00 p.m. – Growers Roundtable – Cover Crops, Weed Control, Challenges, Opportunities. Moderator: Stephen Gamet, University of Nebraska Viticulture Program
- 2:45 p.m. – Refreshment Break
- 3:15 p.m. – Nebraska Wine Tasting
- 4:30 p.m. – Adjourn – Safe Travels

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