Nebraska VineLines
from Dr. Paul Read
http://agronomy.unl.edu/viticulture

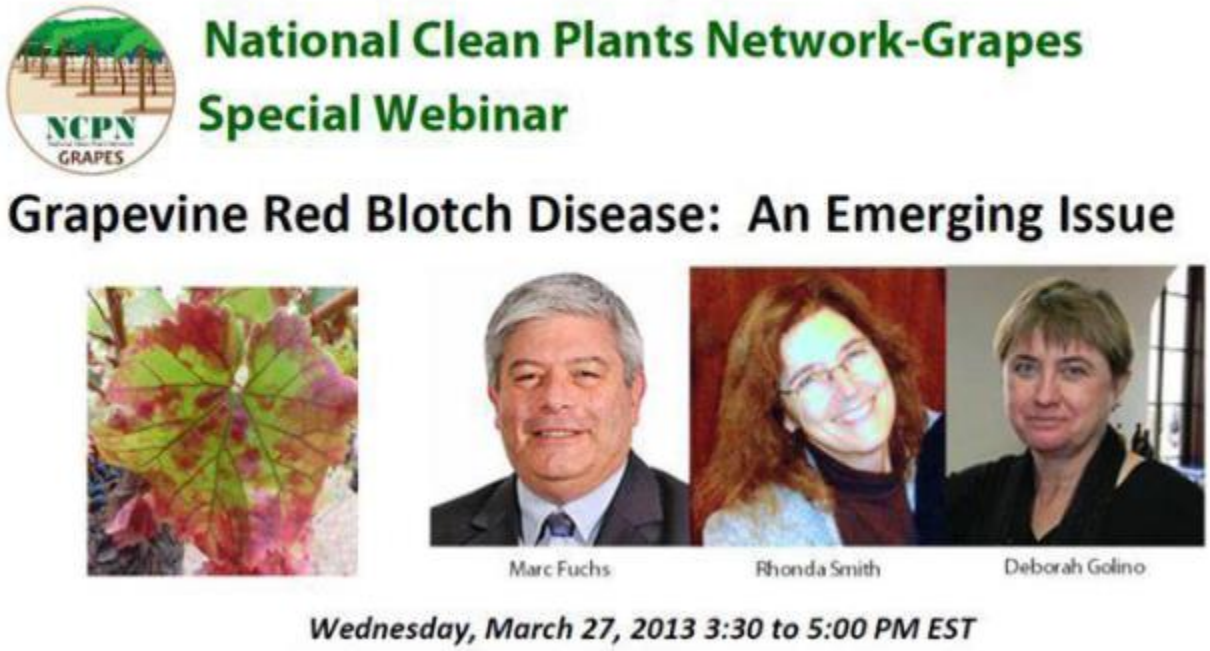
Save the Date!

The Nebraska Winery & Grape Growers Association (NWGGA) will host a field day focusing on the benefits of spraying dormant vines with Amigo Oil to delay bud break and thus minimize damage from late spring frost and freeze events on March 30, 9 a.m. – 4 p.m. at James Arthur Vineyards, Raymond, Neb. Each day will have a morning classroom session and a hands-on session in the afternoon. The cost is $10 to cover lunch.

Jennifer K. Montgomery, the Executive Director of NWGGA, can be contacted via her e-mail (jmontgomery@nebraskawines.com) or mobile number (703-405-4540) for further information or enrolment.

US Wine Competition Deadline extended to March 28, 2013

Don't forget to submit your wines to the National Wine Competition. The entry deadline has been extended to March 28. This competition provides a yardstick for successes in the U.S. winemaking industry. Each wine will be judged on its own merits by qualified, experienced judges from the wine industry, wine journalism, and wine trade and restaurants. See the website at: http://www.winecompetitions.com/#nav=us.



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. Speakers will describe the virus, its impact on vine health, what informal field observations have discovered, 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.

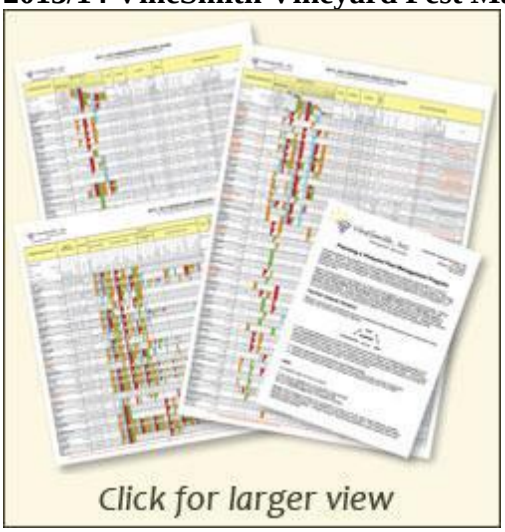
This webinar is a product of the NCPN-Grapes outreach committee, and is funded by USDA Farm Bill Section 10201 funds awarded to Cornell University.

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
Details are at: http://midwestaronia.org/conference-2013/.

MAA
Midwest Aronia Association

2013/14 VineSmith Vineyard Pest Management Tool Kit Now Available



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 in designing a practical vineyard pest management plan. 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/

New Book Challenges Conventional Thinking About Wine

"Why You Like the Wines You Like: Changing the way the world thinks about wine," provides a revolutionary and personal approach to wine and food enjoyment based on the latest palatal and consumer research. The book was recently published by author Tim Hanni M.W. ($24.95, 250 pages, black and white photos and illustrations).

This introductory volume for The New Wine Fundamentals wine education program is based on two decades of research by the author and many research colleagues. Hanni's wine and food principles were adopted last year and taught as part of the Advanced Diploma curriculum for the Wine & Spirits Educational Trust.

"Wine and food pairing has become an imaginary and metaphorical exercise with little basis in reality," Hanni says. "I am on a mission to have everyone learn to pair wines with the diner, not the dinner."

New Research Published on Glass Shape and St. Croix Grapevines

There are two new research articles that have been published in the American Journal of Enology & Viticulture (63:4) 2012. They are listed below:

Equilibration Time and Glass Shape Effects on Chemical and Sensory Properties of Wine
Gregory D. Hirson, Hildegarde Heymann, and Susan E. Ebeler

(Agricultural and Environmental Chemistry Graduate Group and Department of Viticulture and Enology, University of California, Davis, One Shields Avenue, Davis, CA 95616.)

Abstract:

The relationship between glass shape and chemical composition of the glass headspace and the relationship between glass shape and sensory characteristics were investigated for a Gerwürztraminer wine in five glass shapes (white wine glass, Bordeaux red wine glass, red wine glass, INAO wine tasting glass, and Erlenmeyer glass) over three equilibration times (0, 5, and 10 minutes). The headspace composition above a wineglass was found to vary significantly with glass shape, equilibration time, and the interaction between glass shape and equilibration time. Glass shape parameters were better correlated with headspace chemical composition at longer equilibration times compared to shorter times. Aroma sensory descriptor intensities were found to vary significantly for glass shapes at different equilibration times. Despite these significant effects, no correlations between shape parameters (such as capacity, height, opening diameter, maximum diameter, D ratio, and fill volume) and aroma sensory descriptor intensities were found. Glass shape had little influence on aroma intensity at zero minutes of equilibration but had more impact at 5 and 10 minutes of equilibration. The Bordeaux and INAO glasses enhanced fruitiness and total aroma intensity at longer equilibration times, while the red wine glass enhanced the hot, ethanol character. We have observed both sensory and chemical evidence that a wine in a glass does indeed qualitatively and quantitatively change, or "open up," over a 10-minute period.

Training Effects on St. Croix Grapevines in Connecticut
William R. Nail.

(The Connecticut Agricultural Experiment Station, New Haven, CT 06511)

Abstract:

St. Croix is a Vitis riparia -based Swenson cultivar released in 1983. It is widely grown in the Midwest and is one of the more popular riparia-based red cultivars in New England. Given its parentage, its growth habits differ from those of V. vinifera and traditional French-American hybrids. Vines were planted in a commercial vineyard in Connecticut to determine appropriate training systems for the region. Vines were trained to two single-canopy systems (low-wire vertical shoot-positioned and high-wire Hudson River umbrella) and two divided-canopy systems (Geneva double curtain and Scott Henry). The trial was a randomized complete block design with

four replications per training system. Vine performance and fruit quality data have been collected for three consecutive years (2009–2011). The Scott Henry vines had the highest yield in 2009, while the Geneva double curtain vines had the highest yield in 2010 and 2011. There were few significant differences in fruit quality among the treatments and few significant correlations between yield and fruit quality. Most New England vineyards are relatively small, so mechanization of most vineyard activities is rare. Geneva double curtain may be a viable option for production of St. Croix in the area despite the increased labor costs associated with it.

Calendar of Events

Siouxland Garden Show, March 22-24, Sioux City, Iowa.

Winegrowers' Workshop, March 24, Carlos Creek Winery, Alexandria, Minn.

Grapevine Red Blotch Disease Webinar, March 27, https://cornell.qualtrics.com/SE/?SID=SV_9RWAGgg3sXYHC85.

Nebraska Wineries and Grape Growers Field Day focusing on benefits of spraying dormant vines with Amigo Oil to minimize damage from late spring frost & freeze, March 30, 9-4, James Arthur Vineyards, 2001 W. Raymond Rd., Raymond, Neb 68428, Contact jmontgomery@nebraskawines.com for details.

Spirits Conference & Vendor Expo, April 4-6, Denver, CO.

Midwest Aronia Berry Annual Conference, April 4-6, Des Moines, IA.

Iowa Specialty Crop Grant Applications Deadline, May 3, http://www.iowaagriculture.gov/Horticulture_and_FarmersMarkets/specialtyCropGrant.asp

First International Elderberry Symposium, June 9-14, Columbia, MO, http://muconf.missouri.edu/elderberrysymposium/.

64th American Society of Enology & Viticulture (ASEV) National Conference, June 24-28, Monterey, Calif., http://asev.org/national-conference-2013/.

38th Annual American Society of Enology and Viticulture Eastern Section Conference and Symposium, July 15-18, Winston-Salem, NC, http://www.asev-es.org/.

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