From: Kathryn Schindler
To: viticulture@unl.edu
Subject: FW: Nebraska VineLines Supplement
Date: Monday, February 11, 2013 12:33:00 PM

Good afternoon!
Dr. Read asked that I send these updates via the Viticulture Listserv.
Thank you!
Kathy Schindler for Dr. Paul Read

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From: Paul Read
Sent: Saturday, February 09, 2013 3:45 PM
To: Kathryn Schindler
Cc: sgamet@unl.edu
Subject: Nebraska VineLines Supplement

TWO SPECIAL NOTES FROM THE UNVP: Register Now for the 16th Forum and New Grape Cultivars Named by Cornell

Excitement is building for the **16th Annual Nebraska Winery and Grape Growers Forum and Trade Show** sponsored jointly by the University of Nebraska Viticulture Program (UNVP) and the Nebraska Winery and Grape Growers Association (NWGGA) to be held at the Kearney Holiday Inn February 28-March 1&2, 2013. Be sure to register soon. Online Registration can be done now at http://events.r20.constantcontact.com/register/event?oeidk=a07e6y671j7fc91b3d9&llr=mnvcekkab or by calling Wendy at 402-472-5636. You may also download the form and send it with your check to the University of Nebraska Viticulture Program, attn: Wendy, 202 Keim Hall, UNL, Lincoln, NE 68583. Note that you can register for each day separately, for Friday and Saturday only (the "Forum package"), or for the entire conference (the "Conference Package") - the best deal – which includes Thursday workshops, all Friday and Saturday programs, lunches and tastings, entrance to the Trade Show and Saturday night's Awards Banquet.

On the afternoon of February 28th, Thursday's attendees can choose from three focused workshops: Advanced Winemaking (**Michael Jones** from Scott Labs, suppliers of yeasts, tannin additives and other winemaking supplies); Promotion and Marketing (**Jennifer**

Montgomery, the new NWGGA Executive Director and formerly with WineAmerica) and Fundamentals of Viticulture (UNVP staff and local growers) for those who are planting new vineyards or just want to brush up on the basics. Thursday evening, workshop attendees and those registering for the Friday and Saturday program can attend the Thursday night "White Night" wine tasting event. Other guests that wish to participate in the "White Night" event, may do so by purchasing a separate ticket ($25) for this special event.

Friday, March 1 will feature NWGGA Business Meetings and the opening of the Trade Show in the morning and Featured Opening Lectures by distinguished guest speakers (Mike White, Iowa State Viticulturist; Jennifer Montgomery, NWGGA Executive Director) in the afternoon (see program for details). Friday evening's wine tasting event will be "The Other Big Red", featuring many of Nebraska's best red wines, along with light snacks paired with the wines. Again, this tasting may be attended by guests who purchase a ticket

Saturday's program will kick off with an all-conference Plenary Lecture by Ed Swanson on his grape breeding program, followed by many outstanding presentations on topics consistent with the theme "Growing an Industry" and will culminate with the Awards Banquet, with Mike White as featured speaker. Mike's wit and clairvoyance will inject some humor and serious "food for thought" as he presents "Gazing Forward into the Midwest Wine Industry". Mike's presentation, along with the usual wonderful meal will make the evening well worth the price of admission!

Cornell's New Grape Cultivars

At the recently concluded "Viticulture 2013" conference held in Rochester New York, Bruce Reisch, Cornell University's grape breeder announced the naming and release of two new wine grape cultivars, 'Aromella' and 'Arandell'.

Aromella. Identified under the code name NY76.0844.24, 'Aromella' has been planted extensively in New York trials and in several Midwest vineyards, including Nebraska. 'Aromella' is described as having large productive vines with only 50% primary bud kill at minus 15F; when temperatures reached that level, there was no trunk damage. It is 2,4-D sensitive (as we noted in Nebraska in the 2012 growing season) and is recommended to be planted on a high wire cordon or Geneva Double Curtain (GDC). Wines made from 'Aromella' juice usually require addition of nitrogen, should be cool-fermented with ester-enhancing yeasts (e.g., EC1118, V116, QA23). The wines are described as evincing aromas of pineapple, citrus, honeysuckle and muscat. [My tasting notes: fruity, pineapple, flowery, a bit acidic, consider balancing with a little R. S. (residual sugar)?]

Arandell. From Dr. Reisch's "no-spray" program, NY95.0301.01 is described as highly resistant to both Downy Mildew and Powdery Mildew, has had 50% primary bud kill at minus 13F and has a strongly vertical growth habit, thus making it appropriate for training on a vertical shoot positioning (VSP) system, although high wire cordon has been more productive in some trials. Better fruit composition has been noted on VSP-trained vines and on grafted vines vs own-rooted vines. 'Arandell' juice also needs addition of nitrogen and should be fermented on the skins; malolactic fermentation is recommended and suggested yeasts include GRE, RC212, CSM, BM4X4 or BRL97 (GRE probably preferred). Hot pressing is recommended. Sensory notes from tasting panels: blueberry, black cherry, blackberry, tobacco, black pepper in the bouquet. (My tasting notes: good tannins and long finish, perhaps relating to the tasting panel's mention of tobacco; noticeable blackberry aroma and black fruit in the mouth, good mouthfeel.)

Additional note: Both of these grapes are under trial in the UNVP research plantings, but no meaningful data have yet been recorded ("the jury is still out"). As more information becomdes available, it will be shared with our grape and wine industry.

SEE YOU IN KEARNEY!

Cheers, Paul

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