



# Nebraska VineLines

UNIVERSITY OF  
**Nebraska**  
Lincoln | EXTENSION

**University of Nebraska Viticulture Program**

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## **END OF YEAR WRAP-UP AND HAPPY HOLIDAYS!**

As the song says, “It’s the most wonderful time of the year!” It is indeed time to “wrap-up” – take time to wrap up fall vineyard and winery chores, and “wrap up” some R&R for yourselves. After a long and hopefully rewarding growing and wine making season, you deserve to treat yourselves, so wrap up some presents for yourself, spend time with family and friends, and look forward to a “wonderful year” in 2020!

Speaking of 2020, we often think of 20-20 in regards to eyesight, as in wishing for 20-20 hindsight to avoid some of the potential pitfalls in the vineyard and/or the winery, but a more optimistic approach is let’s look for 20-20 vision for a great vintage year in the coming year of 2020 ( a rare opportunity!).

While wrapping up and planning ahead, here are a few thoughts for consideration:

- Trellis repair and management – are there posts that need replacing, wires to splice, tensioners to replace or repair, other repairs needed?
- Off-season disease and pest management – removal of mummies and prunings (great places for insects and fungal spores to hide).
- Equipment repairs or replacement – assess your needs and order replacement equipment and/or needed parts. Fix what needs fixing!
- Order planting stock for new plantings and replacement of vines that died or necessitated removal. Although this should have been done already, nurseries are telling me that they have supplies of many of the cultivars that you might need, although some cultivars may be in limited supply (hence the need to take care of this asap).
- Speaking of cultivars, consider some of the new or relatively new grapes that have recently

become available. The new white grape for dry white wines, ‘Itasca’ is one that comes to mind.

- Chemical and fertilizer needs – order those that will be needed in the 2020 season, so that your vineyard and winery management will be timely and efficient.
- Continue to grow your “Grape and Wine IQ” by reading, visiting web sites and attending professional conferences, a great way to learn from those who have “been there, done that”!
- Up-date your records – knowledge is power and the more data you have to guide your knowledge, the better you will be at growing grapes and making great Nebraska wines!

## **University of Nebraska Viticulture Program Highlights**

Your UNVP team had a busy year in 2019 and a few highlights of our many programs are noted below. For more details of these topics and others of interest to the grape and wine industry, please visit the UNVP web site <<http://viticulture.unl.edu>>

- Cultivar and selection evaluation – Over 100 cultivars and selections from various grape breeding programs have been evaluated.
- Planting of new selections from Cornell University, the University of Minnesota, North Dakota State University and a private breeder (Ed Swanson) have been initiated.
- New fertilizer experiments have been initiated in collaboration with UNL Food Science/Innovation Campus professionals (Drs. Changmu Xu and Xiaoqing Xie).
- Ground cover research was concluded and results have been submitted for publication. (One vineyard has installed the best grass and forb mixture for refurbishing the entire vineyard.)

- The first harvest (three-year-old vines) was completed in August for the High Tunnel Table Grape Project. Results were highly encouraging, with excellent yields of 'Marquis', 'Mars' and 'Thomcord'.
- Four "Tailgate" (late afternoon, mid-week) field days were held in different locations, with attendees indicating that they liked the timing and found the information educational and potentially useful in their enterprises.
- A successful workshop was held on October 19, 2019 featuring Dr. Dean Volenberg, the University of Missouri's Extension Viticulture Specialist (his presentations are on the UNVP web site).
- Grapevine Trunk Disease (GTD) was assessed for over 30 cultivars, most of which were 15 to 20 years old. These results were presented at the 11<sup>th</sup> Conference on Grapevine Trunk Disease held in Penticton, BC, Canada.
- A preliminary study was conducted to examine the impact of crop reduction on wine quality.
- Continue dialogue with the Nebraska Winery and Grape Growers to assist in developing educational programs that will benefit the Nebraska grape and wine industry (one-day workshops, tailgate field days, annual conference, others?)

As always, your UNVP team welcomes any suggestions that you may have for research and educational programming that we can help employ for the greater good of the Nebraska grape and wine industry. We look forward to hearing from you ([pread@unl.edu](mailto:pread@unl.edu), 402-472-5136; [sgamet@unl.edu](mailto:sgamet@unl.edu), [bloseke2@unl.edu](mailto:bloseke2@unl.edu)). In the meantime, have a joyous and relaxing Holiday Season!

A note from Matt Clark:

Dear Grape Grower Community

I have been asked to help solicit survey respondents for a research project in France that assesses winegrower perceptions and attitudes to climate change. The online survey will take approximately 15 minutes to respond to. The survey has been produced in 10 different languages and the researchers are hoping to get many more responses from across our region! The link and the contact information provided for the researcher is below.

Thanks for your consideration,

Matt Clark

**The google link for American survey is:** <https://forms.gle/We4tGsNBhhNn6h327>

**Better Process Control School for Acidified Foods  
April 20-21, 2020 in Lincoln, Nebraska  
University of Nebraska Food Processing Center**

The Food and Drug Administration's regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979. These regulations are designed to prevent public health problems in low-acid and acidified low-acid canned foods which includes companion animal foods. These products have a high acidity level or a pH below 4.6 and a high level of moisture or a water activity above 0.85. According to the FDA the definition of acidified foods means low-acid foods to which acid or acid foods are added; these foods may include, but are not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, peppers, salsas, some sauces, and fish, singly or in any combination. Exemptions would include acid foods, repacked acidified foods, fermented foods, carbonated beverages, jams, jellies, preserves, and refrigerated foods.

**By law, each processor of these types of foods must operate with a trained supervisor on hand at all times.** The Better Process Control School provides the

**What's up for 2020?**

- Many of the above programs will be continued or expanded in 2020.
- The impact of crop reduction strategy will be examined in a large-scale replicated trial to determine impact on wine quality. This project will be conducted for two growing seasons in collaboration with commercial Nebraska growers and with assistance from Drs. Xu and Xie in the UNL Food Science Department.
- Follow-up management and harvest of the High Tunnel Table Grape Project will be conducted to determine potential usefulness to growers in Nebraska.
- The new table grape introduced by Cornell University will be cropped for the first year and compared with other table grape cultivars currently being tested.
- A new project on grafting grape scions onto a late bud-break selection rootstock will be examined to determine potential for delaying bud break in early bud-break cultivars, potentially escaping late spring cold temperature events.
- Explore further the problem of grapevine trunk diseases as they impact decline in productivity; also assess the GTD status of wild grapevines found in Nebraska. (Are they a source of inoculum for GTD?)
- Conduct further studies on the use of hail netting to reduce fruit damage from hail.

practical application of the principles set forth by these regulations. The school equips professionals with a scientific understanding of thermal processes and strategies of pathogen control, first and foremost *clostridium botulinum*.

The Food Processing Center has designed their 1.5 day Better Process Control School for Acidified Foods specifically for individuals with little or no food science or food safety background. **It is suitable for anyone requiring this certification; however, it has been designed for small food processors and those selling products at Farmer's Markets and other local events.**

#### **Topic Sections**

- FDA Regulations
- Records for Product Protection
- Microbiology of Thermally Processed Foods
- Food Plant Sanitation

- Acidified Foods
- Principles of Thermal Processing
- Food Container Handling
- Process Room Instrumentation
- Closures for Glass Containers
- Closures for Semi-rigid and Flexible Containers

**For more information or to register please visit our website: [fpc.unl.edu/training](http://fpc.unl.edu/training) or contact Jill Gifford 402-472-2819 or email: [jgifford1@unl.edu](mailto:jgifford1@unl.edu)**

\*This school **DOES NOT** satisfy retort processing requirements. Individuals requiring this certification should attend the Better Process Control School offered by the University of Nebraska, September 22-24, 2020.

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### **Reminder Calendar:**

**January 23-24, 2020**, Iowa Specialty Producers Conference, FFA Enrichment Center, Ankeny, IA, 2013 UNVP Workshop, details and registration at <https://www.ifvga.org/conference/>

**January 26-28, 2020**, Wisconsin Fresh Fruit and Veg Conference, Kalahari Resort, Wisconsin Dells, WI, details and registration at <https://freshfruitvegetable.wildapricot.org/>

**February 20-22**, MGGGA Cold Climate Conference, Mayo Civic center, Rochester, MN, details and registration at <https://www.mngrapes.org/page/2020ColdClimateConference>

**April 20-21, 2020**, Better Process Control School for Acidified Foods, University of Nebraska Food Processing Center. For more information or to register please visit our website: [fpc.unl.edu/training](http://fpc.unl.edu/training) or contact Jill Gifford 402-472-2819 or email: [jgifford1@unl.edu](mailto:jgifford1@unl.edu)

**July 12-17, 2020**, International Cool Climate Wine Symposium -CCOVI at Brock University –St. Catharines, Ontario, Canada. Details: <http://iccws2020.ca/>

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