



**FALL WORKSHOP DECEMBER 3  
DETAILS INSIDE!**

# Nebraska VineLines

UNIVERSITY OF  
**Nebraska**  
Lincoln® EXTENSION

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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**

### MECHANICAL GRAPE HARVESTER FIELD DAY WELL-RECEIVED!

**A** demonstration of the effectiveness of machine harvest took place on September 19, 2011, at the Ida's Vitas vineyard near Roscoe, Nebraska.

Steve Gamet, University of Nebraska Viticulture Program (UNVP) vineyard technologist and viticulturist for 5 Trails Winery, drove the Korvan model 3616 Harvester as he harvested several rows of ripe "Frontenac" grapes. Attendees were heard to remark, "I'm surprised there isn't more damage to the grapevines or trellis" and "there's only a little MOG (materials other than grapes) and the berries look really good."

Several growers for 5 Trails winery were in attendance and indicated that they were pleased with the results of harvest of their grapes by the Korvan harvester. Steve Gamet remarked that they were able to harvest their 'Vignoles' in a little over two hours with the Korvan harvester, a crop that would have normally required their crew of harvesters all day to harvest by hand.

A big thank you is extended to the 5 Trails family for posting the field day and providing coffee and rolls in the morning and a great lunch at noon. All in all, this was a most successful field day that demonstrated the utility and value of a machine harvester for Nebraska and Midwest vineyards. ♦

### WINE EVALUATION 101—FRIDAY, DECEMBER 2 DOWNTOWN LINCOLN HOLIDAY INN

**E**ver 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 at 6:30 pm in the Downtown Holiday Inn in Lincoln (the evening before the University of Nebraska Viticulture Program 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 "Le Nez du Vin" aroma vials will be featured to help identify specific aromas such as those noted above, along with assisting participants in identifying

**See Evaluation, page 2**



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## Evaluation contined from page 1

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? – you will after completing this class!)

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 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://go.unl.edu/wine>.

Cost of this seminar is \$40 per person, a special rate of \$25 for the second person (\$65 for a couple). ♦

### FALL WORKSHOP FEATURES KEITH STRIEGLER



**K**eith Striegler, internationally renowned viticulturist will be the featured speaker at the University of Nebraska Viticulture Program’s Fall Workshop to be held at the Downtown Lincoln Holiday Inn on December 3, 2011.

This all-day workshop is presented in cooperation with the Nebraska Winery and Grape Growers Association and will be preceded by a class on understanding how to evaluate wine on the Friday, December 2 evening before the workshop (see related story elsewhere in this issue).

Many Nebraska grape and wine industry people will remember Keith Striegler from his June 2010 presentations at a workshop held at Mileta Vista Winery near St. Paul, NE. Several in attendance said “Keith’s great! We should have him back again!” – So, we’re doing just that. Keith’s experiences include research in Michigan, California, Arkansas and Missouri, so he brings a diverse, but distinctly Midwest flavor to his presentations. You won’t want to miss his informative and stimulating presentations.

Additional features of this informative workshop will include a report on PhD student Christina Bavougian’s mulch and ground cover research (can you believe crushed glass as a mulch?) and panel discussions featuring Nebraska growers and winemakers discussing their experiences with the 2011 vintage. Up-dates on results from the University of Nebraska Viticulture Program’s research plantings will also be presented, including bud break delay, yield and fruit quality of cultivars being evaluated, along with comments from the NE-1020 multi-state cooperative project.

Registration will begin at 8:00 a.m. with the program commencing at 9:00 a.m. Refreshment breaks and lunch are included in the registration fee and will afford excellent opportunities 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://go.unl.edu/wine> or by completing the enclosed form and mailing to CARI Registration Services.

Be sure to mark your calendar now and join fellow growers and winery folks for this great learning opportunity.

WHEN: December 3, 2011

WHERE: Downtown Lincoln Holiday Inn

TIME: 8:00 AM (Registration)

9:00 AM – 4:30 PM (Workshop) ♦

### Clusters Left on the Vine: Comments from Tony Wolf, Viticulture Extension Specialist, Virginia Tech

**I**’ve had several requests for advice on what to do with grape clusters that remain in the trellis, those that were not fit to be harvested for one reason or another. Clusters that were affected by disease organisms such as botrytis could serve as a source of inoculum for those diseases in the coming season. The conventional wisdom is to remove these clusters from the trellis so that they are not in close proximity to susceptible tissues next year. But should the clusters be dropped on the ground or removed from the vineyard and destroyed by burying, burning or composting? My own opinion -- and our practice here at Winchester -- is to remove the clusters from the vine and toss them in the grassed row middles where they can be mowed/shredded with the season’s final cover crop mowing to hasten their decomposition. ♦

**2011 Fall University of Nebraska  
Viticulture Program Workshop  
Registration Form**

On-line registration is available **NOW** by using your Discover Card®, Mastercard®, or Visa®

**OR**

**Complete this form and return with your payment to the address below**

Name: _____
Vineyard/Winery: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: (____) _____ ext. _____
E-mail: _____

Pre-conference "Wine Evaluation 101" Seminar  
(wine tasting Friday, December 2, 6:30p-9:30p)

**\$40.00** per person

**\$25.00** for additional Guest      Guest Name: \_\_\_\_\_

**Viticulture Workshop** (with Keith Striegler)

Saturday, December 3, 9:00a-4:30p (on-site registration beginning at 8:00a)

Prices include refreshment breaks and sit-down lunch.

\_\_\_\_\_ **\$70.00** for an NWGGA Member

\_\_\_\_\_ **\$50.00** for additional person from same firm;

\_\_\_\_\_ **\$80.00** for Non-Member

Total Enclosed: \$\_\_\_\_\_

- Registration on-line at <http://go.unl.edu/wine> and to register or complete this form with payment enclosed.

**Make Checks Payable to:** University of Nebraska-Lincoln

**Send Payments to:**

UNL CARI Registration Services

103H Miller Hall

Lincoln, NE 68583-0711

- Please note: for those wanting to stay overnight, rooms are available at the Holiday Inn, Downtown, Lincoln, NE. Please call 402-475-4011 to make your reservation.

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# 2011 Fall – University of Nebraska Viticulture Workshop

## AGENDA

**December 3, 2011**

**8:00 AM – 4:30 PM**

**Downtown Lincoln  
Holiday Inn**

A FALL WORKSHOP FOR  
THE GRAPE & WINE  
INDUSTRY

**Sponsored by the  
University of Nebraska  
Viticulture Program in  
cooperation with the  
Nebraska Winery and**



- 8:00 a.m. – Registration, Coffee, juice & rolls
- 9:00 a.m. – Welcoming remarks
- 9:10 a.m. – Vineyard Management for Optimum Fruit and Wine Quality, Keith Striegler, Professional Viticulture Consultant
- 10:00 a.m. – Refreshment Break – Discuss Vintage 2011 with other growers and winery folks
- 10:45 a.m. – Vineyard Mulch and Ground Cover Research, Christina Bavougian, University of Nebraska Viticulture Program PhD Student
- 11:15 a.m. – What’s in the Future for the Midwest Grape & Wine Industry?, Keith Striegler
- Noon – Lunch
- 1:30 p.m. – University of Nebraska Viticulture Program Research Up-date – NE-1020, New Cultivars, Bud Hardiness and more, Paul Read and Steve Gamet, UNVP
- 2:15 p.m. – Panel Discussion: The 2011 Vintage: Great Success or Great Failure?
- 3:00 p.m. – Refreshment Break
- 3:15 p.m. – Nebraska Wine Tasting
- 4:30 p.m. – Adjourn – Safe Travels

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## SAVE THE DATE!

December 2 – Friday, Wine Evaluation 101—Holiday Inn  
Downtown Lincoln, NE and

December 3 – Saturday, Viticulture Program at the  
Holiday Inn Downtown Lincoln.

The Eastern Winery Exposition will take place on  
March 7 & 8, 2012 at the New Lancaster Convention Center in  
Lancaster, Pennsylvania. For general information or informa-  
tion on exhibiting contact Bob Mignarri, 401-885-8788, ext. 11  
or Bob@easternwineryexposition.com. Contact Richard Leahy  
at 434-293-6230 or Richard@easternwineryexposition.com  
concerning the conference program.

Coming February 23-25, 2012: 8th Annual Cold  
Climate Conference, St. Paul, MN ♦

For more information about these events and other  
important updates, visit us on the Web at:  
<http://agronomy.unl.edu/viticulture>.

## Nebraska VineLines Calendar of Events

- 27<sup>th</sup> Annual Midwest Grape & Wine  
Conference and Trade Show  
Thursday, February 9 to Sunday, February 12, 2012  
St. Charles Convention Center, St. Charles, MO  
Rozanna Benz, Conference Director  
Phone: 573-236-4629, email: rbenz@vwm-online.com

## Future Nebraska Winery & Grape Growers Forums

- 2012 – March 1-3, Holiday Inn, Kearney
- 2013 – February 28, March 1 & 2, Holiday Inn, Kearney
- 2014 – February 27-28, March 1, Holiday Inn, Kearney

