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# Nebraska Vine Lines, Vol. VII, No. 2, March/April 2004

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# Nebraska Vine Lines

*University of Nebraska Viticulture Program*

*Institute of Agriculture and Natural Resources*

*Editors: Dr. Paul Read, Professor of Horticulture & Viticulture*

*Donna Michel, University of Nebraska Viticulture Program*



March/April 2004 Vol. VII, No. 2

## **Seventh Annual Nebraska Winery & Grape Growers Forum and Trade Show “Best Yet”**

With over 325 in attendance, the Seventh Annual Winery and Grape Growers Forum and Trade Show was rated the “best yet” by several attendees. One Trade Show participant wrote a note of thanks, remarking that it was the best quality and most well organized conference in which he had been involved in over 30 years of attending such events. Furthermore, both Richard Smart and Tom Cottrell were equally generous in praising the organization, quality and hospitality they experienced, as well as noting the commitment and enthusiasm of those involved in Nebraska’s developing grape industry. Evaluations returned by attendees were highly complimentary and also provided valuable suggestions for future conferences. These and other positive comments are perhaps reflective of the hard work, commitment and cooperative spirit of the sponsors, including the University of Nebraska Viticulture Program, the Nebraska Winery and Grape Growers Association and the IANR Cooperative Extension Service.

Plans are already underway for the “Eighth”. We need your in-put! Please send your suggestions to Paul Read; [pread@unl.edu](mailto:pread@unl.edu). If you would like to be a part of the planning committee, please let Paul know.

## **Highlights from Wineries Unlimited Lancaster, PA March 15-18, 2004**

“An Update on the Relation of Moderate Wine Consumption and Health” was the Keynote Address presented by R. Curtis Ellison, M.D. Dr. Ellison, who is on the faculty of Boston University’s School of Medicine, cited scientific studies that pointed to a significant reduction in the risk of mortality from coronary heart disease for moderate drinkers. Beginning with the Framingham Heart Study reported in 1974, many scientists have reported on the positive aspects of moderate alcohol/wine consumption. Dr. Ellison

noted that following the now-famous **60 Minutes** program on the “French Paradox” that numerous publications on moderate wine and alcohol consumption have almost uniformly demonstrated that moderate wine drinkers have less coronary heart disease. While noting that we should not necessarily encourage non-drinkers to begin drinking for health reasons, it is a topic that should be discussed by physicians, that moderate wine consumption “can be an important component of a healthy lifestyle.”

“**Seminars for Newcomers**” included “Fifty Questions Before Starting a Winery”, “Introduction to TTB (formerly BATF) and Compliance”, “Required Analyses for Start-up Wineries”, “Issues for New Vineyard Owners” and “Selling Atmosphere: Non-wine Revenues”. Of particular interest to mid-west growers were seminars on **Hardy Red Hybrids** in which new Swiss cultivars were introduced and Saint Croix and Landot Noir were touted as valuable “new” red hybrids (Editor’s note: we already knew about Saint Croix, didn’t we?)

As might be expected, the Trade Show of over 250 vendors of equipment and suppliers was well-attended and a source of lots of information and contacts. The Best of the East Grand Tasting and Buffet was also popular and featured wines from New York, Maryland, Virginia, Missouri, Michigan, Ontario, Wisconsin, New Jersey, South Dakota, Pennsylvania, New Hampshire and of course Nebraska. (Congratulations to Lovers Leap Vineyards for their “Harvest White” and “Edelweiss” that were included in the “Best of the East”).

Notes from [FDL@CSIRO](mailto:FDL@CSIRO)

Merbein CSIRO facility has:

- \* Largest grapevine collection in Australia
- \* 30 species
- \* 650 wine cultivars/another source says over 1000 (includes table grapes)
  - 75 rootstocks
  - A few releases: Taminga, Maroo Seedless, Carina (repl. For Zante)

\*Nelson Shaulis started “minimal pruning” (1967-68)

\*Can get 50T/Hectare of Chardonnay ( $\cong$  20T/Acre!)

\*’Pontac’ – a French with red juice (Jancis R. says S. African origin.)

\*If cross white x white = all progeny white

If cross white x red or red x red = some Red, some white

\*Lindeman’s “Tank Farm” biggest in S. Hemisphere (1997; 1,250,000 liters)

\*Stopped breeding wine grapes in ’92, now focused on table grapes.

**Australia: Grape quality “not related to yield”**

**11 Nov 2003**

**Source: Frank Smith**

The widely held belief amongst winemakers that high yielding grape crops result in poor quality wine was challenged at the West Australian Wine Outlook Conference. Jim Campbell-Cause, technical manager for Albert Haak and Associates showed delegates a graph relating berry colour to yield, based on measurements made at 22 vineyards in the southwest of Western Australia.

The vineyards carried crops of both Shiraz and Cabernet Sauvignon grapes. “There is no relationship between berry colour and yield,” he said. “Producers can increase yields and still keep quality up? Berry colour is a strong indicator of anthocyanin content, which in turn is a measure of grape quality. Campbell-Cause said it was too early to draw general conclusions.”

“Since the data set is limited, we cannot show the general conclusion that higher yielding vines are better suited to making higher quality wine. We certainly can conclude that wine of the very highest quality can be produced from Margaret River Cabernet cropping in excess of 10 tonnes/ha,” he said

## UNVPAC Survey Results

Members of the University of Nebraska Viticulture Program Advisory Committee have provided responses to the survey questions as follows:

**Question #1:** What do you see as the most pressing needs facing Nebraska grape growers?

- Grower assistance:
  - help current growers
  - help advanced growers
  - visit grower vineyards and provide advice
  - education for growers at all levels
  - enhance grape quality
  - maximize return on investment
- Specific Topics to Address:
  - climate, including spring frost and fall hardening problems
  - varieties/cultivars
  - grape nutrient needs, chlorosis
  - insects
- Are we producing too many grapes (or wrong varieties) for which there is no market?

**Question #2:** What do you see as the most critical challenges facing new or existing Nebraska wineries?

- Marketing
  - local, regional advertising needed
  - educating consumers
- Wine Quality
  - grape quality in relation to wine quality
  - need to produce unique wines at reasonable prices
- Competition

**Question #3A:** What research projects or results have been the most helpful to date?

- Variety trials
- Weed management/mulch study
- “Grower programs”
- “All have been helpful”

**Questions #3B:** What should be our next priorities for research?

- Grape Quality
- Variety trials
  - pH relationship
  - regional specificity
  - spring freeze relationship/prevention
- Water management
  - variety needs
  - winery water use
  - waste water use/reuse
- Fertilizing, vine nutrition
  - foliar fertilization
  - micronutrients for high pH soils
  - efficacy of composts, “natural” fertilizers
- Natural Disease Control
- Natural Weed Control
- Market Research

**Question #4A:** What educational programs have been the most helpful?

- Spring Conferences
- Fall Workshops
- Field Days
- Local Meetings
  - Vine establishment
  - Trellising

**Question #4B:** What new or different educational programming would you like to see considered?

- Regional programs
  - sustainable vineyards
- Advanced Viticulture
  - Pre-emergent chemicals
  - varieties
  - grower roundtables
- Winemaking
  - use existing winery
  - emphasize wine quality
  - tasting room issues
- Educating the public about Nebraska's industry, varieties
- "The sky's the limit"

**Question #5:** Of the following which topics would you like to see addressed in future workshops?

- The most commonly mentioned were:  
Diseases, weeds, fertilizers, nutrition, organic/reduced pesticide use, cultivars, pruning, trellising, insects, propagation, and water management.
- Other topics in which interest was expressed include:  
Cover crops, equipment, vineyard accounting, harvesting for quality.
- "Topics that address grape (and therefore wine) quality should come first."

**Question #6:** Additional comments advice, suggestions?

- University personnel should visit 'growers' vineyards
- Focus on quality
- Put programs on the internet
- Establish an enology lab; hire an enologist
- Should have programs on matching food and wine to educate the public about Nebraska wines
- Need "Advanced" programs
- Create a Nebraska Grape Growers Handbook
- Develop "Master Viticulturist" training (like Master Gardeners)
- Need Marketing programs
- Maximizing Profits program needed

As you can see, there is no lack of topics and needs and a significant level of enthusiasm exists for Nebraska grapes and wine. If you'd like to add new comments or express support for any of the topics and questions noted, please communicate with Paul Read or any of the following UNVPAC members. Your suggestions are welcome.

The average number of grapes it takes to produce a bottle of wine is 600.

The dye used to stamp the grade on meat is edible; it's made from grape skins!

**“Nebraska’s Largest Winery  
receives Enterprising Gambler  
Award”**

The co-owners Jim Ballard and Jim Jeffers of James Arthur Vineyards have been tabbed as Lincoln Nebraska’s most successful gamblers by the Lincoln Independent Business Association (LIBA) by receiving the Enterprising Gambler Award.

The Enterprising Gambler Award reads, “Starting and building a business is very demanding and a huge gamble. It takes money, preparation and commitment, with no guarantee of success. Those who accomplish the task find that it takes more than hard work. LIBA applauds the entrepreneurs who are willing to put their name on the bottom line, risking much to begin or grow. This award recognizes the business owner who had taken the bold step to begin a local business.”

Congratulations JAV!

**Did you know?**

The NWGGA has a table-top display available for check out. Contact John Fischbach at 402/467-5926 for the table top display unit. County fairs, public building, grand openings, tourism meeting, home and garden shows, etc. are excellent locations to display who the NWGGA is and what they are all about. Contact your local winery for the association’s brochures. All the wineries at the Kearney Forum indicated they have a supply of these brochures. The display can be shipped by UPS.

**Speakers Bureau Slide Presentation**

The NWGGA Association has available 3 copies of a slide presentation for civic groups or other functions or meetings. For those who have a laptop and video projector, Eric has 6 copies of the slide set on CD-ROM courtesy of Carol Ringenberg. If you are fearful of getting up in front of a crowd and reading the script, an audio cassette is available. The voice is Jim Ballard from James Arthur Vineyards. To schedule a presentation, Contact Eric Nelson at 402/783-9110.

**Fall Workshop  
“Instrumentation for Vineyards and Wineries”**

Plans are underway for the Fall 2004 Winery and Grape Growers Workshop. In our fall workshops we try to incorporate items that have been requested by many of the growers and winery owners. Some of the topics that will be covered are: Soils, soil moisture, weather and its affects, pH in soils, harvest, brix degrees and many more.

We also plan to have a “Vines, Wines and You” class on Friday night, 6:00 – 9:00 p.m. There will be an extra charge for this class. We will look at many different wines, learn how to evaluate those wines. We will learn about the history of grapes and wine and various regions where they are grown throughout the world and the United States, as well as in Nebraska.

The evening class on Friday, November 5<sup>th</sup> and the all-day workshop on Saturday, November 6<sup>th</sup> will be held at the University of Nebraska East Union. There will be companies representing the various instrumentations we will learn about at the Workshop. Hands-on classes will also be offered. A beginning “Do I want to grow grapes”, break-out session is planned. We also plan to have someone speak from the newly formed TTB. If you have a subject matter you would like to learn about, please contact Paul Read, [pread@unl.edu](mailto:pread@unl.edu) or 402/472-5136. A list of hotels and a preliminary program will follow in the next issue of the Vine Lines.

**MARK YOUR CALENDAR FOR NOVEMBER 5<sup>TH</sup> AND  
6<sup>TH</sup>, 2004 FOR THE FALL WINERY AND GRAPE  
GROWERS WORKSHOP!**

**Grape Growing Environments in Nebraska  
–Winegrapes in Uncertain Climates**

**Contributor: William Waltman,  
University of Nebraska Viticulture Program**

Nebraska’s growing environments are marked by wider ranges in temperature and precipitation than other grape growing regions because of its continental climate and shifts between Gulf of Mexico, Pacific, and Canadian storm tracks.

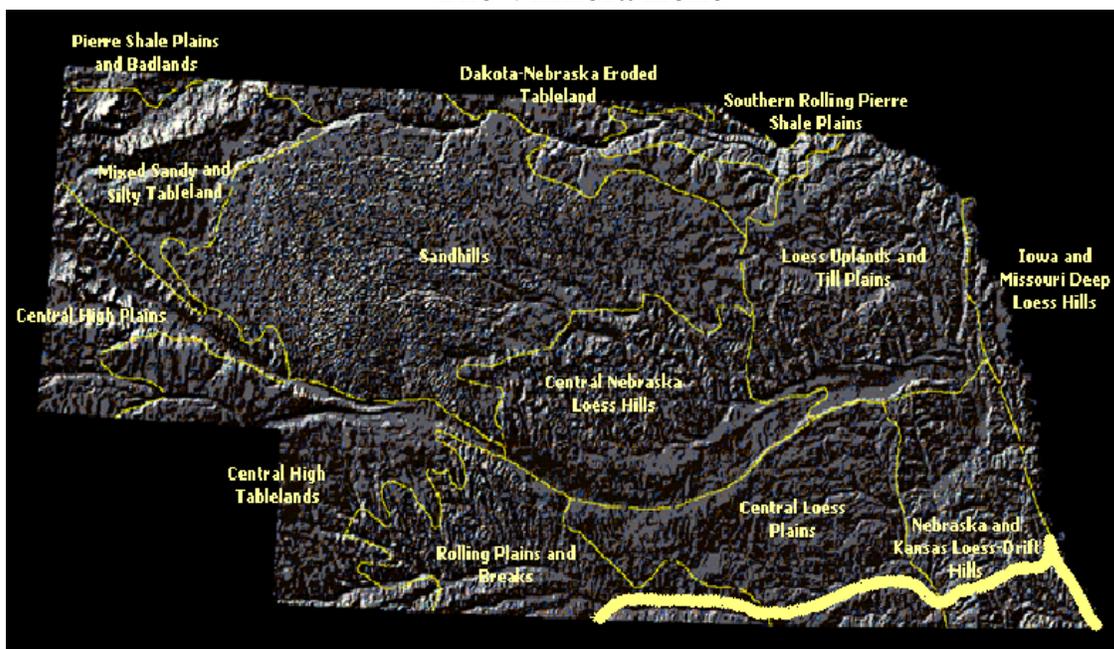
Although the precipitation and relative humidity are less than the Finger Lakes, Hudson River Valley, and Great Lakes wine regions, our winter and summer temperatures are more extreme and less buffered by major water bodies.

Southeastern Nebraska landscapes receive sufficient growing degree-days to fully mature even the vinifera varieties, but our low winter temperatures and quick “warm-up” in spring (leading to premature bud break) are the major constraints to cultivar adaptation. The Vinifera Triangle for Nebraska is shown in the accompanying graphic to roughly outline the projected region that may sustain the hardier vinifera cultivars, such as Lemberger, Riesling, Cabernet Franc, and possibly Chardonnay.

We envision 3 distinct regions in Nebraska for winegrape cultivars: 1) the Vinifera Zone (which will also support many Geneva Experiment Station hybrids and French hybrids), 2) a mixed region of Geneva (dominantly), French (de Chaunac, Chancellor, and Chambourcin), and Swenson hybrids (Edelweiss and Lacrosse) and 3) the Swenson Zone (where only the hardiest winegrapes will be adapted; Frontenac, St. Croix, Lacrosse, and Prairie Star).

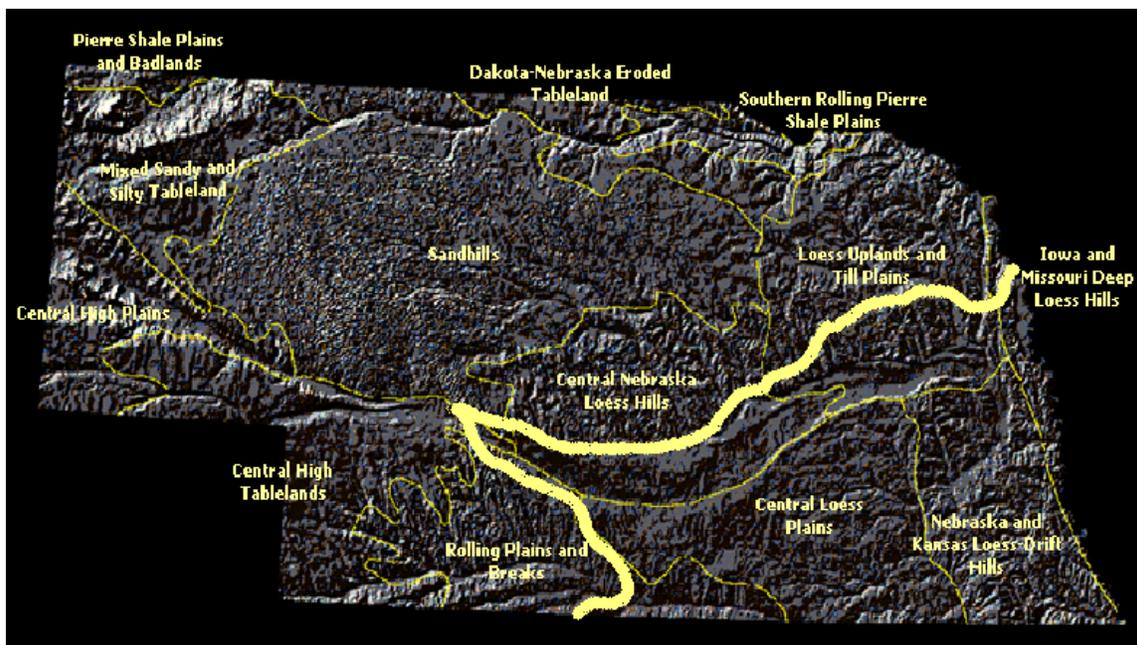
Our maps are only hypotheses at this point. Field trials and the experience of growers across Nebraska will help us refine these boundaries and zones through time.

## The Vinifera Zone



These three locations may prove marginal (northernmost extent) for classic European vinifera varieties (Nebraska's Vinifera Triangle), based upon the average temperature minimum extreme, as an indicator of winter hardness. From the field trials of Dr. Read, we are learning that the winter hardness ratings for many cultivars will change in Nebraska. Chambourcin, de Chaunac, Chancellor, Seyval Blanc, Vidal Blanc, and Vignoles would also be adapted.

## Major Grape Growing Zones



The Geneva-French-Swenson Hybrid Zone would likely include the slightly hardy (-10 to -15°F) and moderately hardy (-15 to -20°F) cultivars, such as Cayuga White, Traminette, Ravat, Steuben, New York Muscat, and Melody. Edelweiss will likely be constrained to this zone. South of the Platte River Valley represents the best climate and landscape characteristics for French hybrids.



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**June 19, 2004** – Multi-state Field Day. Kimmel Education & Research Center, Nebraska City, NE.  
See web-site (<http://agronomy.unl.edu/viticulture>) or Donna Michel, [dmichel@unl.edu](mailto:dmichel@unl.edu) or 402/472-8747 for more information.

**November 6, 2004** – Fall GrapeGrowers Workshop. East Campus Union. “Instrumentation for Vineyards and Wineries. Contact Donna Michel, [dmichel@unl.edu](mailto:dmichel@unl.edu) or 402/472-8747 for more information.

**June 18-19, 2004** – Value-Added Products Workshop Comb Honey, Creamed Honey, Soap and Mead Agricultural Research & Development Center (near Ithaca and Mead, NE). Send registrations to Dr. Marion Ellis, University of Nebraska, Department of Entomology, 202 Plant Industry Building, Lincoln, NE 68583-0816.

**Planning Ahead - Future Forums**

**2005 - March 4 and 5** - Holiday Inn, Kearney, NE

**2006 - March 3 and 4** - Holiday Inn, Kearney, NE