1-1-2009

Nebraska Vine Lines, Volume XII, Issue 2, March/April 2009

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12th Annual Forum “Great Education!”

Among the many participants’ comments following the 12th Annual Nebraska Winery and Grape Growers Forum and Trade Show was the above quote, along with “Great conference! We will be back next year!”, “good balance of programs”, “liked the 3-day schedule” and “Did not attend Thursday—wish we had!” Participants’ scorings on the evaluation forms were overwhelmingly favorable, with nearly all indicating that the 12th Annual Nebraska Winery and Grape Growers Forum and Trade Show met or exceeded their expectations.

The conference benefited from an infusion of funds from the Nebraska Grape and Winery Board, which not only helped keep registration costs low, but also enabled us to bring in more expert speakers on a variety of pertinent and interesting subjects. Insights into the development of new and hardy cultivars were provided by Patrick Pierquet (“Tracking the Elusive Cold-Hardy Riparia”) and Anne Fennell’s presentation on Cold Hardiness; Mark Chien’s discussion of “Terroir” gave attendees a better understanding of this sometimes elusive concept and Lee Franz stimulated tasting room managers and workers with his presentations on that important subject. Keith Powell’s lecture on “Changing the Whines” (of the economy) was rated as “inspiring” by nearly 85% of the participants, while nearly all of those commenting on Ed Swanson’s grafting discussion strongly agreed that they liked learning about the subject of grafting.

Thursday workshop attendees were also enthusiastic about the Tax and Trade Bureau (TTB) workshop and the Fundamentals of Viticulture half-day workshop. The Michael Jones workshop on yeasts and tannins was very highly regarded with many commenting on how much was learned from this opportunity to practice wine modification and to taste the results.

Many great suggestions were included in the Evaluation forms and will be given serious consideration by the organizing committee for next year’s program. If you have further suggestions, be sure to pass them along to Program Co-Chairs Paul Read (pread@unl.edu; 402-472-5136) and Jennifer Reeder (jennreeder@gmail.com; 402-327-8738).

Welcome to WindCrest Winery

It all began ten years ago, when we planted the first vine. Great care was taken in selecting the grape varieties (cultivars) and clones which are best suited for our Nebraska soil. Frontenac, DeChaunac, St. Vincent, Lacrosse, Edelweiss, St. Pepin, Vignoles and Petite Amie were chosen. In addition to the grape varieties, we also planted a cherry orchard producing remarkable cherries that are crafted into great wines. Until 2007, we sold our fruit to a neighboring winery. Not satisfied with just growing premium grapes, we decided to put our fruit into our own bottles and in 2008, WindCrest Winery™ was born.

Join us throughout the year at WindCrest Winery, located just minutes north of Lincoln, Nebraska. Spend an afternoon in the tasting room sampling from a wine selection that is sure to please. Whether you want wine for a backyard picnic or as a gift for a friend’s wine cellar, we produce a wine for every taste and occasion. Relax on the patio overlooking the majestic view of the nearly five acres of hybrid grapes growing on a rolling northward slope. We invite you to come visit us at 3110 W. Branched Oak Rd., Raymond, Nebraska. We are open daily Monday – Thursday 3 p.m. to 8 p.m., Friday and Saturday 10 a.m. to 8 p.m., and Sunday noon to 8 p.m. Please feel free to contact us at 402-783-2875 or 402-890-3932 and find us on-line at www.windcrestwinery.com.

Owners Dale and Jan Lilyhorn
Ultraviolet Tool May Reduce Need for Sulfites

A new piece of technology built in South Africa and being tested at various wineries around the world including California, uses ultraviolet rays to zap unwanted microbes and yeasts, reducing the need to add the sulfites that have traditionally done the job of preserving the wine. Sulfites are naturally occurring compounds, usually added to wine to reduce fermentation and preserve its taste and structure. Although many drinkers blame headaches or blotchy skin on sulfites, only a small percentage suffer a true allergic reaction, which usually affects breathing, often among asthmatics. The new process, being tried out at L’Ormarins winery near Stellenbosch, South Africa, works by mirroring the use of sulfites throughout the winemaking process. The wine solution is pumped through a $90,000 machine roughly the size of two refrigerators. Inside, 40 “turbulators” mix the liquid to expose it to the ultraviolet lamps, processing up to 1,050 gallons an hour. As a result, the sulfites can be reduced to about 20 parts per million. U.S. regulations allow up to 350 ppm.

Three Cheers For Paul Read!

Paul Read, Professor of Viticulture at the University of Nebraska, was presented the prestigious Pioneer Award during the 12th Annual Nebraska Winery and Grape Growers Forum held March 5-7, 2009. According to Jim Ballard from James Arthur Vineyards, this award is presented to someone who’s made an important difference in Nebraska’s grape and wine industry through their dedication and relentless efforts and service. It is only the second time this award has been presented. Ed Swanson, owner of Cuthills Vineyards, Pierce, Nebraska, Nebraska’s oldest vineyard was the first-ever recipient.

Nebraska Wineries Medal in International Competitions

The Finger Lakes International Wine Competition, held in March, employed renowned judges from North America, Canada, South America, Australia, England, Germany, Israel, and France to judge 2663 wines. The competition included entries from 14 countries, 41 states, and four Canadian provinces. Nebraska wineries received the following medals:

Gold medal:
Deer Springs 2008 Prairie Sunset
Soaring Wings 2008 Falco Red

Silver medal:
Miletta Vista 2008 Workhorse Red
Soaring Wings 2008 Dragon’s Red
Schillingbridge 2008 Edelweiss
Whiskey Run Creek 2008 Edelweiss
Whiskey Run Creek 2008 Riesling

Bronze medal:
Deer Springs Winery 2008 Bianca
Deer Springs 2008 Firefly White
Miletta Vista 2008 LaCrescent
Miletta Vista 2008 Prairarie Song
Miletta Vista 2008 Prairie Blend
Soaring Wings 2008 Vignoles
Schillingbridge 2008 Silent Star
Schillingbridge 2008 Traminette

Trick or Treat: Fall Workshop Planned

The Treat: Vineyard floor management and weed management will be the featured topics for the Fall Workshop to be held at the Downtown Lincoln Holiday Inn on Saturday, October 31, 2009. Tricks of the trade will be presented by experts on weed management and vineyard floor management—how do you control those pesky goblins (weeds) that steal water and nutrients?—and what are the pros and cons of clean cultivation versus cover crops for row middles? Watch for more details in future issues of the Nebraska VineLines and as always, check our UNL Viticulture Program Web site http://agronomy.unl.edu/viticulture. On the evening of October 30, a focused wine tasting event will be featured, “Understanding and Appreciating Fine Wines; an applied wine evaluation learning experience.” Watch for more details in the Nebraska VineLines and on our website.
Bud Survival Notes

After cutting hundreds of buds at our Nebraska City Research vineyard, the following table represents percent survival of primary and secondary buds of 18 cultivars. The coldest temperature experienced at the Nebraska City research vineyards was minus 8.1°F on January 24th. [The same date was the coldest experienced at our Peru location (minus 8.5°F) and it was minus 7.1°F at the Nemaha research vineyard, also on the 24th, so I expect similar bud damage at those locations, more or less.] All in all, at least in eastern Nebraska, the winter of 2008-2009 was relatively mild, so barring a late freeze, hail or other disasters, I am cautiously optimistic that we will have a productive vintage in 2009.

<table>
<thead>
<tr>
<th>CULTIVAR</th>
<th>% PRIMARY BUD SURVIVAL</th>
<th>% SECONDARY BUD SURVIVAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bianca</td>
<td>75</td>
<td>94</td>
</tr>
<tr>
<td>Cayuga White</td>
<td>98</td>
<td>100</td>
</tr>
<tr>
<td>Chambourcin, O.R.</td>
<td>86</td>
<td>100</td>
</tr>
<tr>
<td>Chambourcin/3309C</td>
<td>80</td>
<td>98</td>
</tr>
<tr>
<td>Chardonel*</td>
<td>46</td>
<td>82</td>
</tr>
<tr>
<td>Corot Noir</td>
<td>75</td>
<td>88</td>
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<tr>
<td>Edelweiss</td>
<td>90</td>
<td>97</td>
</tr>
<tr>
<td>Frontenac</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Lacrosse</td>
<td>91</td>
<td>100</td>
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<td>Lemberger*</td>
<td>25</td>
<td>63</td>
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<tr>
<td>Leon Millot</td>
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<td>100</td>
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<tr>
<td>Noiret</td>
<td>88</td>
<td>94</td>
</tr>
<tr>
<td>Norton</td>
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<td>100</td>
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<td>Saint Croix</td>
<td>94</td>
<td>100</td>
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<tr>
<td>Traminette</td>
<td>84</td>
<td>97</td>
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<tr>
<td>Vidal Blanc</td>
<td>81</td>
<td>94</td>
</tr>
<tr>
<td>Vignoles</td>
<td>77</td>
<td>98</td>
</tr>
</tbody>
</table>

*Several vines had split trunks and split cordon.

Field Day Dates Set

May 30, 2009—South Central Nebraska Field Day at Superior Estates Winery, Superior, Nebraska. Come see the striking feature of the gorgeous architect-designed tasting room and visitors’ center, with a banquet room capable of seating over 250 guests. Stroll through the acres of vineyards while viticulture experts discuss pruning for optimum light penetration and canopy management, crop load management and crop estimation. Answers to spring and summer pruning questions, nutrient management and other important vineyard topics will also be discussed. This will be our first UNL Viticulture Program field day held in the South Central part of the state as we endeavor to rotate programs to different parts of the state from year to year. Don’t miss this opportunity to see a great example of winery construction and to hone your viticulture skills. Pre-registration is requested to facilitate lunch planning. Call 402-472-8747 or email cstrauss1@unl.edu. Cost of the Field Day is $25 (including lunch and wine-tasting).

Multi-State Field Day

Since 2003, collaboration among Nebraska and neighboring states has been in evidence in a variety of ways. A notable example is what is now the Multi-State Field Day to be held on July 13, 2009 at Nebraska City. Previous Multi-State Field Days were held in Nebraska City, at the Armstrong Research Field in Iowa, at Yankton, South Dakota, and last year in northwest Missouri. More details will be forthcoming in a future issue of the Nebraska VineLines and our Viticulture Program Web site.

Vacancy on State Grape and Winery Board

The Nebraska Grape and Winery Board is seeking applicants for one vacant position on the board. Appointed by the Governor, the Nebraska Grape and Winery Board, in cooperation with the Nebraska Department of Agriculture, oversees the distribution of monies collected from grape production and winery “crush fees”, in addition to license fees paid by out-of-state wineries shipping wine into Nebraska. The board typically meets two times per year, with occasional additional meetings as may be needed. To apply for consideration to be appointed to the Board, go to the following Web site http://www.dhhs.ne.gov/womenshealth/docs/Exec_Appoint_Appl.pdf and send the completed form to the Governor’s office.

For Sale: unique country home on 11 acres just 10 minutes outside of Lincoln. Natural amenities galore including 1-acre vineyard with room for expansion. To view, go to: Contact 402-782-2117 or go to http://nebraskahousing.wordpress.com/
Nebraska VineLines Calendar of Events

• May 30, 2009
  South Central Nebraska Field Day
  Superior Estates Winery
  200 West 15th Street, Superior, NE 68978.
  For more information visit www.superiorestateswinery.com/

• July 13, 2009
  Multi-State Field Day
  Nebraska City, Nebraska, Nebraska.

• October 30, 2009
  Understanding and appreciating Fine Wines;
  an applied wine evaluation experience
  Downtown Holiday Inn, Lincoln.

Future Nebraska Winery & Grape Growers Forums

• October 31, 2009
  ‘Trick or Treat: Fall Workshop’
  Featuring Tricks of the trade and numerous Treats!
  Downtown Lincoln Holiday Inn.

• 2010 – March 4 – 6, Holiday Inn, Kearney
• 2011 – March 3 – 5, Holiday Inn, Kearney
• 2012 – March 1 – 3, Holiday Inn, Kearney

*Please visit us on the Web for important registration information and other updates at: http://agronomy.unl.edu/viticulture.