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Vineyard Floor Management Workshop Rated “Top-Notch” By One and All!

Old English Baby Doll sheep, weed biology and management and mulch research were among the topics presented at the Vineyard Floor Management workshop held at the Downtown Lincoln Holiday Inn on October 31, 2009. “Improving Vineyard Grass and Weed Control Through the Incorporation of Baby Doll Sheep” was the intriguing title of the presentation by Colleen Gerke, co-owner of Jowler Creek Vineyard and Winery and it led to spirited discussion of how to make this concept work. It also led to discussion of how this concept could fit into an “organic” approach to vineyard floor management and also sucker control. Lowell Sandell, University of Nebraska Weed Specialist involved the audience in his “Weed Biology” discussion and also presented “Weed Management - Practical Considerations”, which also engendered active interaction with those in attendance.

During the mid-morning refreshment and lunch breaks participants took advantage of the opportunity to network with fellow Nebraska grape and winery folks and to visit vendors and explore their offerings. Following lunch, Paul Read, University of Nebraska Viticulture Program director, presented “Mulch Research - Will an Organic Approach Work for You?” Then a growers roundtable exploring the topics of cover crops, weed control and related challenges and opportunities was moderated by Steve Gamet, University of Nebraska Viticulture Technologist. This roundtable was highly effective in getting audience participation and excellent expression of ideas and “how I do it” comments, in addition to generating questions from the audience. Roundtable participants included Max Hoffman, winemaker at Schillingbridge Winery and Microbrewery, Ellen Burdick co-owner and winemaker at 17 Ranch Winery and Josh Rockemann, vineyard manager at James Arthur Vineyards. One of our visitors from another state indicated how much he was impressed by the spirited discussion and genuine desire on everyone’s part to share information and ideas. The afternoon’s activities were concluded by a tasting of some of Nebraska’s finest wines.

Participating wineries included Deer Springs Winery, 3 Brothers Winery, 5 Trails Winery, James Arthur Vineyards, Schillingbridge Winery and Microbrewery and WunderRosa Winery. Thanks to these wineries for sharing their fine wines and to all who attended this outstanding workshop.

Editor’s note: Our University of Nebraska Viticulture Program’s educational offerings are aimed at providing support for Nebraska’s vibrant grape and wine industry. We welcome ideas for topics and speakers - just call or email Paul (402-472-5136; pread@unl.edu) or Steve (402-416-9763; sgamet@unl.edu).

Best Wishes for a warm and wonderful Holiday Season and a successful grape and wine year in 2010!!

Paul, Steve, Issam, Christina and Carola
Sustainability in the Vineyard and the Winery is theme of the 13th Annual Nebraska Winery and Grape Growers Forum and Trade Show

Remember to Save the Date—March 4, 5 & 6, 2010—Kearney Holiday Inn and Conference Center, Kearney, Nebraska!

The 13th Annual Nebraska Winery and Grape Growers Forum and Trade Show will focus on Sustainability and Quality in the Vineyard and in the Winery and how the two are inter-related. Featured Speakers include Tim Martinson from Cornell University, Steve Menke, Colorado State University and Donniella Winchell, Executive Director of the Ohio Wine Producers Association. Tim was the lead author for New York’s vineyard management book “Vine Balance” and will be speaking to us on sustainable vineyard practices and related topics. Steve is the Enologist for the state of Colorado and is speaking on sustainable practices in the winery to make quality wine and he will conduct a workshop that explores how to recognize wine flaws and how to prevent them. Donniella will help us by providing marketing and promotion insights such as those that have been responsible for the exciting growing and increased recognition of the Ohio wine industry.

The schedule will include workshops in the afternoon of Thursday, March 4 (11 a.m. registration) Tentative topics are Vine Balance, Wine Making Challenges and Marketing and Promotion. Thursday evening will include a “White Night” white wine tasting with white snacks.

Friday, March 5, 8 a.m. registration, Opening Lectures and Trade Show. The evening will focus on “The Other Big Red”, a red wine stroll (tasting with hors doeuves).

Saturday, March 6, A full day of programs on Viticulture, Enology and Marketing the wine industry. A Grand Awards Banquet will take place on Saturday evening as a fitting climax to this great program and opportunity for networking and promoting Nebraska’s outstanding wine industry.

- Save the Date - You won’t want to miss any of the 13th Forum’s exciting program. More details will be included in the next issue of the Nebraska VineLines.

Also see our Web site:  http://agronomy.unl.edu/viticulture

Future Nebraska Winery & Grape Growers Forums

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

SUPPORT YOUR UNIVERSITY VITICULTURE PROGRAM . . . and Get a Tax Deduction too!

Many people make year-end tax-deductible contributions to their favorite charities, but did you know that a tax-deductible contribution may be made to support the University of Nebraska Viticulture Program? A contribution can be made to the University of Nebraska Foundation, 1010 Lincoln Mall, Ste. 300, Lincoln, NE 68508. Provide the notation “Gift for the University of Nebraska Grape Cultivar Evaluation Fund #3017.” In these days of tight budgets, every dollar counts—by your donation, you can help the research and education programs and at the same time, gain a tax deduction. Thanks for your support!

The University of Nebraska Viticulture Program

Food Entrepreneur Assistance Program Seminar

The Food Processing Center is offering a one-day seminar for all individuals interested in exploring the idea of starting a food manufacturing business. The “From Recipe to Reality” seminar will be offered on April 10, 2010. Pre-registration is required and space is limited. Registration deadline is April 1, 2010. Contact Jill Gifford at 402-472-2819 or jgifford1@unl.edu for an information packet.

Announcing Viticulture 2010 and 39th Annual Wine Industry Workshop

Viticulture 2010 is a unique educational, commercial, and networking opportunity for grape growers, juice producers, wineries, researchers and others in New York, the Northeast and Midwest and throughout the country.

The February 17-19 conference at the Rochester Riverside Convention Center is the fourth in a series, with Viticulture 2007 drawing nearly 1,000 people from 26 states and 4 countries, and will include the Unity Banquet for the New York Wine & Grape Foundation.

Registration/General questions: Jennifer Cooper (585) 394-3620 or info@viticulture2010.org.

*Please be sure to visit us on the Web for information and updates at: http://agronomy.unl.edu/viticulture.
The Nebraska Department of Agriculture (NDA) is pleased to announce the development of the Pesticide Sensitive Crop Locator, a web site designed to provide pesticide applicators with information on sensitive crops located near the sites they plan to apply pesticides (i.e., herbicide, insecticide, fungicide, etc.). Commercial growers of pesticide sensitive crops can enter their crop locations and contact information, which can then be viewed by pesticide applicators from a list queried from the database, or viewed from an interactive map of the state.

In the last decade or so, organic crops, vineyards, and other "pesticide sensitive" crops have been dotting the landscape in increasing numbers. Markets are being created by consumer demand for these products, and sales from these crops are contributing to agriculture's economic diversity. While all agricultural crops can be damaged by accidental pesticide drift, many of these crops are especially sensitive to pesticides, causing drastic economic impacts to individual growers. Pesticide applicators are encouraged to use this web site to determine if any sensitive crops are near a planned pesticide application site, and adjust their procedures (timing or application method) accordingly. Keep in mind, however, that listings in this locater are voluntary, and not all sensitive crop locations may be listed at any one time. Applicators are encouraged to use this service and document known locations in your application records, or simply print out a view from this locater. It would also be a good idea to scout the area beforehand to become familiar with the landscape. Stop and visit with neighbors, who may have sensitive crops to let them know of your intentions, and try to allay any concerns they may have.

NDA encourages commercial growers of pesticide-sensitive crops to register their locations at this web site, so pesticide applicators can access information for their area. Sensitive crops in the following categories will be accepted: fruits or vegetables, grapes (vineyards), honey, nursery (ornamental plants, plants for seed, flowers/cut flowers, etc), orchard (trees for fruit/nuts), organic, and other commercially-grown crops that may be sensitive to pesticides.

This service is only as good as the information contained here, so new information should be updated as soon as possible. In addition, growers should take the time to contact their neighbors and/or local pesticide dealers/co-ops to let them know of concerns about the potential for pesticide damage. Good communication is the key to avoiding these problems.

Access to the grower data input page, the database search page, and the interactive map page can be found at NDA's Pesticide Sensitive Crop Locator web page (http://www.agr.ne.gov/division/bpi/pes/psci.htm). Currently, the database contains only locations for vineyards, but it will be promoted to growers of other sensitive crops this fall and winter. These web sites are also being modified and improved based on feedback from growers and applicators, and should be completed by the 2010 application season.

This project was funded by the U.S. Environmental Protection Agency and Nebraska Winery and Grape Board, with oversight provided by NDA and the University of Nebraska Center for Advanced Land Management Information Technologies.

Editor's Note: Thanks to all of you who contributed information for this project.

### Nebraska VineLines Calendar of Events

- **February 6-8, 2010**
  2010 Midwest Grape & Wine Conference,
  Tan-Tar-A Resort at the Lake of the Ozarks
  [www.midwestgrapeandwineconference.com](http://www.midwestgrapeandwineconference.com)
  Rozanna Benz
  Conference Coordinator
  573-486-5596

- **March 19-20, 2010**
  Iowa Wine Growers Association Annual Conference
  Airport Holiday Inn
  6111 Fleur Drive
  Des Moines, IA
  [https://iowawinegrowers.org/content/view/206/9/](https://iowawinegrowers.org/content/view/206/9/)
  Joan O'Brien at joano@agribiz.org

- **February 11-13, 2010**
  2010 Cold Climate Grape & Wine Conference
  Northern Viniculture – Pursuing Excellence
  Sheraton Bloomington Hotel – Minneapolis South
  7800 Normandale Boulevard
  Minneapolis, MN 55493
  Contact: Nicole Walsh at nicole.walsh@mngrapes.org
  [www.mngrapes.org](http://www.mngrapes.org)

- **Conference Dates: March 9-12, 2010**
- **Trade Show Dates: March 10-11, 2010**
  Wineries Unlimited 2010
  Location: Valley Forge Convention Center, King of Prussia, PA
  [http://wineriesunlimited.vwm-online.com](http://wineriesunlimited.vwm-online.com/)
  Questions? 800.535.5670

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- Two New And Unused 160 Gal. Stainless Steel Sloped Bottom Tanks With Cooling Jackets, Manways, Thermometer, Variable Capacity With Floating Lids (W/Air Pumps). Purchased From St. Patricks of Texas Item #Sb600lc. $1,795.00ea.
  Please call 402-306-0069.
Happy Holidays! ! !