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January 2004

Nebraska Vine Lines, Vol. VII, No. 1, January/February 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*



January/February 2004 Vol. VII, No. 1

## **7<sup>th</sup> Annual Nebraska Winery and Grape Growers Forum and Trade Show**

### ***YOUR 2004 FORUM ISSUE***

### **Richard Smart The Flying Vine Doctor**

Richard Smart has been involved with viticulture since the mid 1960s, which makes him one of the most experienced viticultural consultants to be found. He graduated from Sydney University with Honours in Agricultural Science in 1966, and subsequently has acquired another three degrees. These include a M.Sc Honours from Macquarie University with a study of sunlight use by vineyards, and a Ph. D from Cornell University in New York State, where he studied under the famous Professor Nelson Shaulis. In 1995 he was awarded a D. Sc. Agric. Degree by the University of Stellenbosch in South Africa, in recognition of research into canopy management effects on vineyard yield and quality. Learn more about Richard Smart by visiting his web-site:

<http://www.smartvit.com.au/articles.htm>

### **Thomas Cottrell SWAT - (Small Winery Action Team) Dr. Thomas Cottrell Consulting Winemaker**

Dr. Cottrell, a native of Ithaca, NY, got started in the wine industry in 1970 in the Napa Valley, founding Cuvaision. Later he co-founded Pine Ridge Winery, and started several others as a consultant. In 1982, Dr. Cottrell came to Geneva, NY as Cornell's first Associate Professor of Enology, became acquainted with winemaking in the East, and learned how to make 550 lots of wine in a season.

Subsequently, he was the Manager/Winemaker for Chalk Hill Winery in Sonoma County, which he grew from 14,000 cases to 60,000 cases per year, and for Sakonnet Vineyards in Rhode Island, which he grew from 12,000 cases to 35,000 cases per year.

Returning to Ithaca in 1995, Dr. Cottrell consults for wineries and winery start-ups in the Finger Lakes, on Long Island, Pennsylvania, and other parts of the East. He is also the eastern representative for **Nadalie, USA**, a French and American barrel producer, and for *Lafitte* Cork and Capsule.

In his spare time, he writes articles for Vineyard and Winery Management Magazine.  
Visit Dr. Cottrell's web site:

<http://www.vitislabs.com/cottrell/winedoc.html>

Dr. Cottrell may be contacted directly for consultation by winery personnel or individuals contemplating the establishment of a winery (phone 800-793-6436 or 607/687-8795; email: [tom@winedoc.com](mailto:tom@winedoc.com))” .

## Keith Striegler

Dr. R. Keith Striegler is the Assistant Director of Research in Viticulture for the Mid-America Viticulture and Enology Center. Dr. Striegler has been involved in a number of viticulture research projects and will help move Missouri's vineyard research to the next level. Dr. Striegler has experience in the areas of cultivar and rootstock evaluation, vineyard mechanization and sustainable practices. He also has researched the effects of cultural practices on product quality.

Dr. Striegler has worked at the Viticulture and Enology Research Center at California State University-Fresno and as the Extension Fruit Specialist with the University of Arkansas. Born in Pennsylvania and raised in Arkansas, he received a master's degree in food science from the University of Arkansas and a doctorate in horticulture from Michigan State University.

Dr. Striegler's office is at the Fruit Experiment Station at Southwest Missouri State University's Mountain Grove campus. The station is partially funded by the Missouri Department of Agriculture's Grape and Wine Program.

<http://mtngrv.smsu.edu/mvec>

### If You Want My Body. . .



There's at least one thing you can unapologetically love for its body—wine. Wines, however, don't come in small, medium, or large. Instead, a wine's body is described as light, medium, or full. So, handed a glass of wine, how can you tell which kind of body it has, and just what is body, anyway? Body is the weight of the wine on your palate. The best way to figure out any given wine's body is to think about the relative weights of skim milk, whole milk, and half-and-half. A light-bodied wine will feel about as weighty as skim milk in your mouth; a medium-bodied wine will feel like whole milk, and a full-bodied wine will feel like half-and-half.

### Now about that New Year's resolution...

A typical glass of white table wine, at about 104 calories, is no more a threat to your diet than a comparable glass of grape juice, at about 102. The same amount of red wine weighs in at about 110, while wines with a touch of sweetness, like most blush-style wines, have an additional 5 to 10 calories. Dessert wines, of course, are higher still in calories, but all wine is fat-free!



**EXHIBITORS FOR THE  
7<sup>TH</sup> ANNUAL NEBRASKA WINERY & GRAPE GROWERS  
FORUM & TRADE SHOW**

<b>Company</b>	<b>Exhibiting</b>
BDI Machinery Sales	Sprayer, vine trimmer, pruners
Bottleneck Wine Cards	Wine cards, wine bags, corkscrews
Cana Vineyard	Macro Plastic bins
Cerexagri	Crop protection (fungicides and insecticides)
Crete Lumber & Farm Supply	Fence and trellising
Custom Metalcraft	Stainless steel tanks
Doran Post & Associates	Crop Insurance
Double A Vineyard	Grapevines, books, grow tubes
Fairbank International/Fairbank Equipment	Vineyard tractors, equipment, weed burners
Fermenters Supply & Equipment	Wine and beer making supplies; small crushers and presses
G. W. Kent	Tanks, fillings and valves, press & crusher
Iowa Grape Vines	Grape plants and grow tubes
Jasper Enterprises	Wood posts
Keystone Cooperage	Barrels and basted chips
Label Gallery	Labels, foil stamping and embossing
MDT and Associates	Vineyard Supplies
Midwest Grower Supply	Pesticides, equipment; farm market items
Midwest Vineyard Supply	Vineyard Supplies
Mutual Stamping	Stainless Steel Barrels
NWGGA	Membership materials and services
Orchard Valley Supply	Vineyard and winery supplies
Penoach Vineyard & Nursery	Grape plants
Presque Isle	Winery supplies and equipment
Proforma	Labels/printing; promotional products
Prospero	Winery Equipment
Race Label	Labeling equipment
Reams Sprinkler Supply Co	Drip Irrigation
Schumacher Irrigation	Irrigation products
SE Nebraska Coop	
Spec Trellising	Trellising materials
St. Francois Vineyards	Grape plants
Swihart Sales Company	Low volume mist sprayers
The Key Water & Air International	Ozone technology/BioPowder
Wright of Thomasville	Wine labels & design services

Make your room reservations with:

The Holiday Inn  
110 Second Avenue  
Kearney, NE 68848

308-237-5971

## NEWS FROM THE NWGGA

The NWGGA Board is looking towards having more complete representation of the State. To do this it has been proposed that the State be broken into 5 districts, each district having a representative. This representative would:

1. Serve as a member communication point to the Board.
2. Attend Board meetings when necessary.
3. Develop and recruit District volunteers for NWGGA events.
4. Bring promotional event ideas to NWGGA within your District.
5. Keep current on growers and wineries.
6. Supply input on the "Nebraska Wine Trail" statewide brochure.

If you're interested in becoming involved sign up at Kearney, call or e-mail me.

Carol Ringenberg, NWGGA Board Member  
(402) 873-3166  
cringenberg@unl.edu

### Special Advisory Committee Formed

The University of Nebraska Viticulture Program Advisory Committee (UNVPAC) was formed in December, 2003. Members include: Michael Black, Jim Ballard, Ellen Burdick, Bob Curttright, Jim Hruskoci, Dale Lilyhorn, Max McFarland, Eric Nelson, Jim Schild, Sharon Schilling and Ed Swanson.

The purpose of forming UNVPAC is to solicit advice and ideas for enhancing the quality and usefulness of the University of Nebraska Viticulture Program's research and educational programming efforts. A survey has been completed by the members of UNVPAC and the results are being summarized for further inputs by the UNVPAC members. A synopsis will be presented at the NWGGA meeting on March 5, 2004, in Kearney. All members of the Nebraska grape and wine industry's greater community are encouraged to make suggestions through any UNVPAC member or directly to Paul Read, University of Nebraska Viticulture Program, 377 Plant Science Bldg., Lincoln, NE 68583-0724 (tele: 402/472-5136, email: pread@unl.edu).

### Grapevine Cultivar Evaluation

The following tables represent data collected for two to four years at several locations in eastern Nebraska. More data will be reported for western Nebraska in a later issue of the Vine Lines

**Table 1. Mean Hardiness Rating and Spring Bud Break for Cultivars Exhibiting Reliability**

Cultivar	Mean Hardiness Rating <sup>z</sup>	Mean Bud Break Rating <sup>y</sup>	Remarks
Chambourcin, O.R.	6.47	2.15	
Chambourcin/3309C	6.19	1.65	
deChaunac	8.28	5.80	Late frost susceptible but fruits well on secondaries
Delaware	8.30	3.70	
Edelweiss	8.43	4.10	Sometimes hurt by late frost
Frontenac	8.66	2.80	
Lacrosse	8.33	3.60	
Marechal Foch	6.98	5.90	Late frost susceptible
Saint Croix	8.71	3.95	
Vignoles	8.11	3.70	

<sup>z</sup> Ratings: 1 to 9, with 1 = dead and 9 = all buds alive and breaking. Averaged over four locations

<sup>y</sup> Ratings: 1 to 6, with 1 = tight buds, 6 = buds opened and shoots elongating.

**Table 2. Mean Hardiness Rating for Cultivars to Consider on a Trial Basis in Nebraska**

Cultivar	Mean Hardiness	Remarks
Rating <sup>z</sup> Bianca/3309C	5.18	Variable vigor
Catawba	5.30	Not good on heavy soils
Cayuga White	5.85	Very productive once established
Chardonnay	6.20	Slow starter
Cynthiana/Norton	7.30	Small bunches, productive
Esprit	6.65	
Lemberger/3309C	6.34	Must be grafted, large clusters
Leon Millot	7.30	Similar to M. Foch, early bud break
Niagara	5.82	
Riesling/3309C	6.68	Must be grafted
Seyval Blanc	7.05	Attractive large clusters, overcropping may be a problem
Traminette	6.50	Beautiful clusters, lovely spicy wine
Trollhaugen	6.80	
Vidal Blanc	5.16	Slow starter

<sup>z</sup> Ratings: 1 to 9, with 1 = dead and 9 = all buds alive and breaking.  
Averaged over four locations and three years.

**Table 3. Mean Hardiness Rating for Experimental Grape Genotypes in Nebraska**

Genotype (Code #)	Mean Hardiness Rating <sup>z</sup>	Remarks
ES 2-1-9	5.20	Named 'Sabrevois' in Quebec; lacks vigor in Nebraska
ES 3-24-7	6.70	'Prairie Star'; fruity white wines
ES 5-4-29	6.55	
ES 6-1-43	4.95	'Swenson White'
ES 10-18-30	6.45	
ES 7-4-76	9.00	'Brianna'; white wines bursting with tropical fruit
MN 1131	6.95	
MN 1166	7.95	'LaCrescent'; excellent fruity white wines
MN 1197	7.50	
MN 1200	7.60	
MN 1211	7.60	
NY GR7	7.45	'Rubiana'; good vigor on lean soils
NY 70.809.1	7.05	
NY 62.122.1	5.25	
NY 73.0136.17	6.60	

<sup>z</sup> Ratings: 1 to 9, with 1 = dead and 9 = all buds alive and breaking.

**Table 4. Mean Hardiness Rating of Cultivars of Questionable Value in Nebraska**

Cultivar	Mean Hardiness Rating <sup>z</sup>	Remarks
Cabernet Franc	4.32	
Chardonnay	5.08	A few dead vines, a few very strong
Merlot	5.18	More reliable than C. Franc in our trials
Pinot Gris	4.10	Very 2,4-D and mildew susceptible
Pinot Noir	3.13	Very 2,4-D and mildew susceptible
Shiraz	3.83	A few vines are strong
Viognier	1.68	Most vines dead, few survivors weak

<sup>z</sup> Ratings: 1 to 9, with 1 = dead and 9 = all buds alive and breaking.

Note: All of these V. vinifera cultivars should be grafted and probably need winter protection

## Getting “Smart” in the Vineyard

A unique opportunity exists for the first 25 people to sign up to interact with Dr. Richard Smart in the vineyard (James Arthur Vineyards, Raymond, NE), on Sunday morning, March 7, 2004. This approximately two hour session will be a chance to get up close and personal with Dr. Smart's vineyard management perspectives. To keep the interaction meaningful, the group must be kept small, hence the limit of 25 participants. The fee for this session is \$40, payable by separate check made to the University of Nebraska Viticulture Program (checks will be returned if weather forces cancellation of this event, if insufficient number of people sign up, or if your check arrives after the session is fully subscribed). Hone your viticultural skills with the expert and sign up right away—only the first 25 people who get their check to the University of Nebraska Viticulture Program will be considered signed up for this exciting opportunity to “get smart in the vineyard”.

## Registration Form

Name \_\_\_\_\_

Name \_\_\_\_\_

Firm \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Fee: \$40.00 per attendee

Amount of check enclosed \_\_\_\_\_

Make check payable to: University of Nebraska Viticulture Program

And remit to: University of Nebraska Viticulture Program  
377 Plant Science Hall  
Lincoln, NE 68583-0724



University of Nebraska-Lincoln  
Viticulture Program  
377 Plant Science Hall  
Lincoln, NE 68583-0724

## **7<sup>TH</sup> ANNUAL UNIVERSITY OF NEBRASKA WINERY AND GRAPE GROWERS FORUM AND TRADE SHOW REGISTRATION MATERIALS ENCLOSED**

The Institute of Agriculture and Natural Resources, University of Nebraska-Lincoln. It is the policy of the University of Nebraska-Lincoln not to discriminate on the basis of gender, age, disability, race, color, religion and marital status, veterans status, national or ethnic origin or sexual orientation.

### **Planning Ahead - Future Forums**

**2004 - March 5 and 6** - Holiday Inn, Kearney, NE

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

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