

University of Nebraska - Lincoln

DigitalCommons@University of Nebraska - Lincoln

Viticulture Publications and Research

Viticulture Program

2009

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

Follow this and additional works at: <https://digitalcommons.unl.edu/viticulturepubs>



Part of the [Fruit Science Commons](#)

"Nebraska Vine Lines, Volume XII, Issue 2, March/April 2009" (2009). *Viticulture Publications and Research*. 24.

<https://digitalcommons.unl.edu/viticulturepubs/24>

This Article is brought to you for free and open access by the Viticulture Program at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Viticulture Publications and Research by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.



Nebraska VineLines

UNIVERSITY OF
Nebraska
Lincoln® EXTENSION

March/April
Volume: XII — Issue: 2

University of Nebraska Viticulture Program

**Editors: Dr. Paul Read, Professor of Horticulture & Viticulture and
Stephen J. Gamet, Department of Agronomy & Horticulture**

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). ✂

“Perhaps the best measure of the success of our 12th Annual Forum is reflected in the statements “Great Education,” “Great conference—Good balance!” //”

Welcome to WindCrest Winery

Owners Dale and Jan Lilyhorn

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. ✂



Extension is a division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the counties and the United States Department of Agriculture.

University of Nebraska–Lincoln Extension educational programs abide with the nondiscrimination policies of the University of Nebraska–Lincoln and the United States Department of Agriculture.

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.

The technology was developed by microbiologists at Stellenbosch University and University of Western Cape in South Africa in the late 1990s and early 2000s. **Surepure** bought the patent in 2004 and the first machine was manufactured in South Africa two years later. Since then the firm has sold or lent out 60 around the world.

The use of such technology in food is nothing new, though it has faced resistance from consumer groups. The Food and Drug Administration allowed ultraviolet technology in juice production in 2000 to help reduce pathogens and other micro-organisms. (Editor's note: UV technology has been used at Kimmel Orchards for treatment of sweet cider.)

The technology can also be used for more than winemaking. It can be applied to fruit juice, beer, sports drinks and potentially its biggest market, dairy products, replacing pasteurization, with its high energy costs and water usage: "The system uses 3 percent of the energy cost of a pasteurizing machine."

But, while most wine-induced headaches can no longer be tied to sulfites, for those who have experienced a reaction the new technology may offer some relief. ✂

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

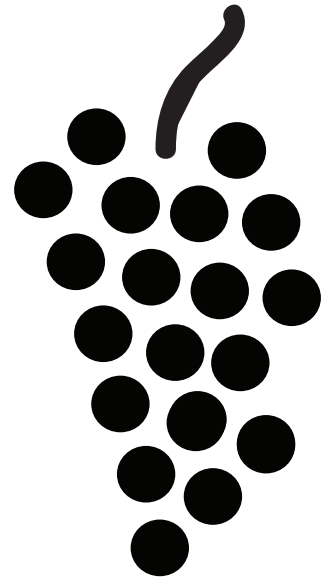
Silver medal:

Milletta 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
Milletta Vista 2008 LaCrescent
Milletta Vista 2008 Prairie Song
Milletta Vista 2008 Prairie Blend
Soaring Wings 2008 Vignoles
Schillingbridge 2008 Silent Star
Schillingbridge 2008 Traminette

Congratulations to these Nebraska wineries that have once again demonstrated the high quality of Nebraska wines. (Editor's note: We will be happy to make note of other successes in future issues of the Nebraska VineLines. Send information to pread@unl.edu or cstrauss1@unl.edu.) ✂



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 8.1F on January 24th. [The same date was the coldest experienced at our Peru location (minus 8.5F) and it was minus 7.1F 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.

CULTIVAR	% PRIMARY BUD SURVIVAL	% SECONDARY BUD SURVIVAL
Bianca	75	94
Cayuga White	98	100
Chambourcin, O.R.	86	100
Chambourcin/3309C	80	98
Chardone [*]	46	82
Corot Noir	75	88
Edelweiss	90	97
Frontenac	100	100
Lacrosse	91	100
Lemberger [*]	25	63
Leon Millot	100	100
Noiret	88	94
Norton	95	100
Saint Croix	94	100
Traminette	84	97
Vidal Blanc	81	94
Vignoles	77	98

*Several vines had split trunks and split cordons. ✂

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. ✂

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/>

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. ✂

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>.** 