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Nebraska VineLines

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June 2010
Volume: XIII — Issue: 3

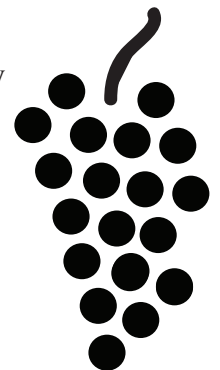
University of Nebraska Viticulture Program

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

WHAT A BUSY SUMMER — SO MANY THINGS TO DO, SO LITTLE TIME TO SPARE — YET ALL SO MUCH FUN!

In addition to our many winery and vineyard tasks, there are lots of fun, exciting events and opportunities coming your way this summer so please take a look at the PDFs on our Web site announcing a wide array of fun, educational, and exciting events for you to enjoy. Attend them all or select one or two that fit into your schedule. We know you will be thoroughly delighted with each and every event showcased here.

- **Western Nebraska Field Day, June 12**
17 Ranch Winery, 304 Main Street, Lewellen, Nebraska
- **Eastern Nebraska Field Day, June 12**
Deer Springs Winery, 162nd & Adams Street, Lincoln, Nebraska.
- **Grafting Tailgate Field Day, June 14, 4:00PM** (Don't miss it!)
Schillingbridge Winery and Microbrewery, Pawnee City, Nebraska. Max Hoffman has initiated a top-working project by grafting over Lacrosse vines to Riesling and deChaunac to Pinot Gris.
- **Nebraska Wineries and Grape Growers Assn Workshop June 14& 15**
Enhancing your Tasting Room's Profit & Wine Club Establishment, Mac's Creek Winery and Vineyard, Lexington, Nebraska.
- **Multi-State Field Day, July 19**
Hosted by Iowa State University's Armstrong Research Center in Iowa, just a short trip across the creek (the Missouri, that is).
- **NWGGA Growers Council Field Day, July 24**
Starts at 9:00AM, Miletta Vista Winery, St. Paul, Nebraska. 



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DISEASE ALERT!


With the recent spate of wet weather, it is imperative that growers be very diligent in following an appropriate spray program. Diseases such as Black Rot, Downy Mildew and Phomopsis are greatly exacerbated by the wet weather. Warm weather following these wet conditions may even accelerate fungal disease attacks. They flourish and are effective in infecting wet grape leaves and clusters. Follow the recommendations in the Midwest Commercial Spray Guide for Grapes and Small Fruit, remembering of course to always read the label of any chemicals that you may use. Pay special attention to the Pre-bloom, Bloom and Post-bloom recommendations. Depending upon your location in the state and upon cultivar, grape flowering may be completed already, in full swing, or just beginning.

Black Rot and Phomopsis can pose serious infection problems for up to six weeks post-bloom, so it is important to continue to follow the Spray Guide recommendations. Mike Ellis, Ohio State University Plant Pathologist, says that if you have an appropriate spray program during this period, there will be very little likelihood of serious problems later in the season. It is also noted that the spray program at this time of the year can be a significant help in preventing bunch rot problems and other disease problems later in the season. Most Botrytis fruit infections occur during the bloom to post-bloom period. If you apply Botrytis materials during pre-bloom and bloom, it may not be necessary to employ any further protection against Botrytis.

Strobilurin fungicides, including Pristine can help control Downy Mildew in addition to other diseases. Inclusion of an additional weapon against Strobilurin-resistant strains of Downy Mildew may be a good idea (consider captan, mancozeb or a phosphite product).

Powdery Mildew protection should continue until the grapes reach 8 degrees Brix (around three weeks before maturity), after which they are no longer susceptible to Powdery Mildew infection.

Remember to limit use of fungicides such as Abound, Pristine etc. to two applications per year to prevent potential resistance build-up.

If in past years you have experienced serious disease problems as the clusters approach maturity, it can probably be traced to an inadequate spray program at pre-bloom, bloom and post-bloom. The old saying of “an ounce of prevention prevents the need for a pound of cure” really applies here. Good luck with your disease management program as we look forward to a bountiful harvest. 

Nebraska VineLines Calendar of Events

Field Days

- **June 12 – Eastern Nebraska Field Day**
Deer Springs Vineyard, Lincoln, NE
- **June 12 – Western Nebraska Field Day**
17 Ranch Winery, Lewellen, NE
- **June 14 – Grafting Tailgate Field Day**
Schillingbridge Winery and Microbrewery, Pawnee City, NE
- **June 14 & 15 – Nebraska Wineries Grape Growers Assn**
A workshop at Mac’s Creek Winery & Vineyards, Lexington, NE
- **July 19 – Multistate Field Day**
Iowa State University’s Armstrong Research Center
- **NWGGA Growers Council Field Day, July 24**
Starts at 9:00AM, Miletta Vista Winery, St. Paul, NE


Future Nebraska Winery & Grape Growers Forums

- 2011 – March 3 – 5, Holiday Inn, Kearney
- 2012 – March 1 – 3, Holiday Inn, Kearney
- 2013 – February 28 – March 1-2, Holiday Inn, Kearney

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

Wine is bottled poetry. — R. L. Stevenson

The best use of bad wine is to drive away poor relations. — French proverb

Wine is constant proof that God loves us and loves to see us happy. — B. Franklin 

Favorite Recipes: Julia Child's Chicken

Ragout of Chicken and Onions in Red Wine

(Serves 4)

Ingredients:

2 ½ to 3 pounds frying chicken parts
2 tbs. butter
1 tbs. olive oil or good cooking oil
Salt and freshly ground pepper
1 or 2 large cloves of garlic, pureed
3 cups sliced onions
1 imported bay leaf
¼ tsp or so thyme
1 large ripe red unpeeled tomato, chopped, or 1/3 cup canned Italian plum tomatoes
3 cups young red wine (Zinfandel, Macon or Chianti type)
1 or more cups chicken stock
Beurre manie for the sauce (1 ½ tbs. each flour and softened butter blended to a paste)
Fresh parsley sprigs or chopped parsley

Special Equipment Suggested:

A heavy-bottomed 12-inch frying pan or casserole 2 inches deep, and a cover for the pan (or an electric frying pan)

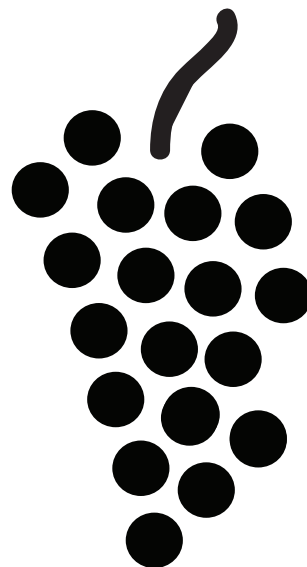
Directions:

1. Browning the chicken -- about 5 minutes. Dry the chicken parts thoroughly, and brown in hot butter and oil. Remove to a side dish, leaving the fat in the pan.
2. Simmering the chicken. Season the chicken lightly with salt and pepper; return it to the pan. Add the browned onions, and the garlic, bay, thyme and tomato. Pour in the wine and enough stock barely to cover the ingredients. Bring to the simmer; cover, and simmer slowly 20 minutes, or until the chicken is tender when pressed.
3. Finishing the chicken -- the sauce. Remove the chicken to a side dish, and spoon surface fat off the cooking juices. Pour the juices (and onions) into a saucepan and taste very carefully for strength and seasoning. Boil down rapidly if it needs strength, adding more of the seasonings if you think them necessary.
4. Off heat, whisk the beurre manie to make a lightly-thickened sauce. Bring briefly to the simmer -- the sauce should be just thick enough to coat a spoon lightly. Wash out the casserole; return the chicken to it, basting with the sauce and onions.

Ahead-of-time note: If you are not serving shortly, set aside uncovered. Or, for later serving, refrigerate uncovered. Cover when chilled.

Serving: Before serving, reheat, basting the chicken with the sauce; simmer a few minutes to rewarm nicely but not to overcook. Decorate with parsley and serve.

Suggested accompaniments: Either arrange the chicken on a hot platter and decorate with small steamed potatoes and parsley, or mound it on a bed of rice or noodles. You could also serve a fresh green vegetable, or follow the chicken with a tossed green salad and cheese. A light young red wine is recommended here, presumably the same one you used in the dish itself. ✂



Coq au Vin

(Serves 4)

Chicken in red wine with small braised onions, mushrooms, and lardons of pork. An elaboration on the far more elementary preceding ragout, coq au vin involves more hand work since you have lardons of bacon to prepare for the special flavor they give to the sauce. Then there is the traditional garnish of small braised onions and sautéed mushrooms. This combination makes a wonderfully satisfying dish, and a fine one for company.

Ingredients:

½ cup (4 ounces) lardons -- 1-by-¼-inch strips of blanched slab bacon or salt pork (see Special Note below)
Ingredients for the Ragout of Chicken and Onions in Red Wine (preceding recipe), minus the sliced onions
1/3 cup good brandy, optional
12 to 16 small brown-braised white onions
3 cups fresh mushrooms, trimmed, quartered and sautéed

Directions:

1. Browning and simmering the chicken. Before browning the chicken, sauté the blanched bacon or salt pork and remove to a side dish, leaving the fat in the pan. Brown the chicken in the pork fat, adding a little olive oil, if needed. Flame the chicken with the brandy, if you wish -- it does give its own special flavor, besides being fun to do. Then proceed to simmer the chicken in the wine, stock, tomatoes and seasoning as directed in the master recipe.
2. Finishing the dish. Strain, degrease, and finish the sauce, also as described. Strew the braised onions and sautéed mushrooms over the chicken, baste with the sauce, and simmer a few minutes, basting, to rewarm the chicken and to blend flavors.

Special note: To blanch bacon or salt pork: When you use bacon or salt pork in cooking, you want to remove its salt as well as its smoky flavor, which would permeate the rest of the food. To do so, you blanch it -- meaning, you drop it into a saucepan of cold water to cover it by 2 to 3 inches, bring it to the boil, and simmer 5 to 8 minutes; then drain, refresh in cold water, and pat dry in paper towels. 