

The Grape Communicator

A Newsletter for the Illinois Grape & Wine Industry

Volume 3, Number 2

March/April 2007

Table of Contents



- Viticulture Concerns
- Illinois State Fair Wine (p.2) Competition
- Southern Illinois Vineyard Report (p.4)
- Prevention, Detection & Correction of Sulfur Related Faults in Wine (p. 5)
- Wine America News Brief: Grants (p. 9)
- Workshops & Events (p. 10)
- Get Ready for the Grape & Wine Survey (p. 11)
- Viticulture Concerns Re: The Easter Massacre of 2007 (p. 12)
- St Charles Research Center Update (p.15)
- IGGVA News (p. 16)



Viticulture Concerns

Brad Taylor

Viticulture Research

*Plant, Soil and Agricultural Systems
SIUC*

We have seen widespread damage to grapevines in the southern half of the state, in many cases complete kill of the primary shoots where one would normally carry this year's crop. Fortunately, many of the French hybrids have robust "backup" because they also carry flower clusters on non-count buds at the very base of the spur and on the cordon itself. To make the story more interesting – and complex, secondary buds at the base of the killed primary shoots (that were already out when the freeze hit) are usually prolific on French hybrids; so Illinois still has a good chance to mature a reasonable crop in many vineyard blocks. As with most freeze events, the damage is very variety and block specific because many different management practices and variety characteristics influenced the degree of bud

Viticulture Concerns

(cont. from page 1)

development and thus susceptibility to freeze injury. Because of these numerous variables, the development of shoots after the frost will be highly variable across the individual block, row, vine, cordon and even spur!

Currently, therefore, two major concerns exist:

1. The few surviving early shoots need to be protected at the stages ($\frac{1}{2}$ " to 1 and $\frac{1}{2}$ " length) as specified in the spray guide – using average shoot length across the block to determine timing is unacceptable! Rather the development of first shoots out after the frost must be used to time the early sprays. This fact will be frustrating to growers planning their spray program, but unprotected early, surviving shoots will become "Hotel Phomopsis, etc.," leading to serious sources of inoculum and thus problems with all of the spring diseases on the later developing shoots that will carry this year's crop.

2. Equally frustrating will be the challenge growers will have in developing a plan for shoot thinning because deciding which population of shoots will be used to carry the crop will be difficult and very block/site specific. The main issue is careful advance planning so shoot thinning can begin as quickly as possible – waiting until shoots have developed longer than 3" to 6" will make the needed thinning too

expensive or next to impossible. Therefore the workshop scheduled for 12 May 2007 at 10:00 am at Vahling Vineyard should be very useful for developing shoot thinning/canopy management strategies!

See page 12 for another article related to this one.



2007 Illinois State Fair Wine Competition

The wine competition is exclusively open to commercial and amateur wines produced in Illinois. It will be held at the Abraham Lincoln Hotel in Springfield, Illinois on June 25-27, but is not open to the public. This event is sponsored by the Illinois Grape Growers and Vintners Association (IGGVA) and the Illinois Department of Agriculture.

The commercial entry fee is \$35 and the amateur entry fee is \$10. Entry applications, rules and requirements can be found on-line at www.illinoiswine.com or by contacting Sherry Campbell, IGGVA Director of External Relations at 217-782-6515. Deadline for entries is JUNE 4, 2007.

Wine evaluations will be conducted by three panels of five judges. Each panel is designed to provide a tremendous depth and variety of experience, with special emphasis

2007 Illinois State Fair Wine Competition (cont. from page 2)

on hybrid wine styles and sensory characteristics. Judging will be based on color, balance, aroma, clarity, taste and finish. Entries will be judged against themselves using the Davis 20-point score card. All wines with a panel majority score of 17 and above will receive a gold medal, 15 and above will receive a silver medal and wines 12 and higher will be award a bronze medal. All gold medal winners will then compete for the "Best of Class" and the "Best of Show" designations. The special recognition of "Governor's Cup" will be awarded to the best red, white and fruit wines produced from Illinois-grown fruit.

A world-class panel of wine experts and enthusiasts will be judging, including:

Glenn Bardgett, Sauce Magazine, Missouri Grape and Wine Advisory Board

Tom Cottrell, Enologist, University of Kentucky

Mary Lynn Gietl, Corkscrew Wine Emporium, Illinois

Paul Gospadarczyk, Enology Specialist, DMACC, Iowa

Anna Katharine Mansfield, Enologist, University of Minnesota

Rachel Peake, Capital Cellars, Kentucky

Gordon Rouse, American Wine Society Certified Judge, Minnesota

Stephen Somermeyer, Chateau Thomas Winery, Indiana

Todd Steiner, Enologist, Ohio State University

*Sam Vandegrift, Friar Tuck, Illinois
Ted Wichman, Owl Creek Winery (retired), IL*

Last year, there were approximately 275 commercial entries and 35 amateur entries, however the numbers are expected to increase this year. The sponsors strongly encourage not only all of the wineries to enter, but also as many amateurs as possible, as this is how many of Illinois' future commercial winemakers get their start.

While not as large as the Indy International, the Illinois State Fair Wine Competition is dedicated to maintaining the highest level of judging precision and integrity. Additionally, it is our goal to attempt to provide as much positive feedback to the entrants as possible, and provide any suggestions for future product improvement where applicable. We look forward to your participation.



A Rough Start – A Vineyard Report From Southern Illinois

Matthew Stark

In Southern Illinois we started the year out with temps in the mid to upper 60's in January (a little warm if you ask me). In mid to late February we saw temps in the single digits with little time between the warm weather in January. Then in March we saw temps in the 70's and 80's for the last two weeks of the month. This warm weather in March gave us bud break 2-3 weeks earlier than normal. By the first of April some growers had shoot growth of 2-4 inches. On Easter weekend we had a hard freeze event with temps down to 18 degrees in some spots. This caused a 90%-100% loss of primary shoots (which carries this year's crop) in most vineyard blocks. The extent of the damage is not fully known yet. We need more time to see what the secondary buds will produce (I fear that we may see a 50%-70% harvest reduction). My suggestion to all growers is to protect what you have by keeping a very good spray schedule; the better your control early, the better your crop and the less disease pressure later. I would also suggest that less nitrogen be used on the mature vines, with less fruit to grow all that nitrogen goes to producing large 'bull' canes that may not produce very well the next year. Therefore the workshop scheduled for May 12,

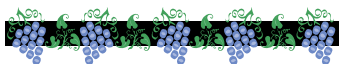
2007 at 10:00 am at Vahling Vineyard would be very helpful to answer many questions about this freeze event!

Now let's talk about pest control. For some of you new growers, that might limit your growth. Weed competition is a major factor that limits grape production, particularly in the early years of vine establishment. Weeds reduce vine growth and yields by competing for water, nutrients and sunlight. Failure to control weeds in a newly planted vineyard may set back vine production for one to two years (something that you can't afford). Weeds around the grapevine trunk can also provide habitat for vertebrates that may feed on the trunks or roots and consequently weaken or kill the vines. Growers have many weed management tools available to them; Site preparation, Cultivation (may cause soil erosion), Mulching, Cover crops (needs more research) and Herbicides (use grow tubes on young plants for protection). I feel that herbicides are your best option (and perhaps the cheapest). Please consult with your Midwest Commercial Small Fruit and Grape Spray Guide for more info on herbicides and which ones to use. You can also try a combination of these management tools for weed control. I encourage growers to experiment with different options, but do not let the weeds get out of control.

A Rough Start (cont. from page 4)

Another Pest for newly planted vines (and all vines) is DEER! Deer will forage on young succulent shoot growth all year round. This makes it hard to grow your vines to a mature plant. There are several different kinds of ways to lessen the damage that deer cause. Chemical repellents such as blood meal can be used, but they need to be applied often due to the constant growth of the vine. You can also use odor repellents (human hair, dog hair and soap) which can deter deer because they smell unnatural or have the smell of a predator. Sound repellents (propane cannons and distress signals) startle the deer and then they are less likely to stay in that area. Lastly you can use physical barriers. Grow tubes work great for young vines (until the vine grows out of the grow tube). Fencing (electric or total exclusion) is one of the best means of deer deterrent, but can also be very costly.

I hope this rough beginning to the growing season has not weakened everyone's spirits, because we need to stay on top of our game and continue to grow good grapes for good wine. If anyone has any questions or comments please contact me I am here to help you. My contact info is as follows: Cell (618) 201-4536, Email mattsstark@gmail.com.

**Prevention, Detection, and Correction of Sulfur-Related Faults in Wine**

Bradley Beam
University of Illinois Enology
Specialist

No vintner wants odors of rubber, garlic, or rotten eggs associated with their products. Unfortunately, volatile sulfur compounds (VSCs) are one of the most common faults found in wine. It's critical that we as an industry learn to avoid and fix these faults before consumers begin to associate them with our wines! Faults happen, but fortunately there are ways to remove these unpleasant aromas from the wine profile.

Hydrogen Sulfide and Fermentation
The genesis of these odors typically begins with hydrogen sulfide. The "rotten egg" aroma of H₂S is often recognized as the stench added to natural gas. Yeast stress during the early stages of fermentation is a significant cause of H₂S. Yeast cells break down elemental sulfur and sulfate compounds naturally present in grape juice to sulfides, which bind with nitrogen and vitamins to form amino acids. Slight levels of hydrogen sulfide are formed during every fermentation, but the additional stress of low nitrogen levels cause yeast to cease production of amino acids, and leak the remaining H₂S from their cells directly into the wine.

Hydrogen sulfide is typically produced either at the beginning or

Prevention, Detection & Correction of Sulfur Related Faults (cont. from page 5)

end of fermentation. Additions of DAP (diammonium phosphate) or commercial yeast nutrient is only successful at stopping H₂S formation at the beginning of fermentation. Much of the H₂S produced at the beginning of fermentation will be displaced by rampant production of carbon dioxide during the remainder of fermentation.

Excessively high levels of nitrogen in juice/must can also cause hydrogen sulfide production and the formation of high levels of ethyl carbamate, which is a known carcinogen. Fermentable nitrogen levels of must vary dramatically by cultivar, soil nutrition, and climate. Calculating the amount of fermentable nitrogen in juice prior to fermentation is critical to ensure clean and reliable fermentations.

The procedure used to analyze fermentable nitrogen in juice is called the formol titration. It's a pretty quick procedure, and should help minimize the occurrence of H₂S in our wines. The procedure is available on-line at:

<http://www.fst.vt.edu/extension/enology/downloads/FermNitro.pdf>

and for more on nitrogen nutrition for wine musts:

<http://www.illinoiswine.org/newsletter/march-april2006.pdf>

A condensed version of this assay will be presented at a Wine Analysis Workshop later this summer.

Post-Fermentation Sources of VSCs

The most common cause of sulfur development occurs during bulk aging. Residue from sulfur wicks burnt in barrels can contribute a sulfur source to the wine. Thorough cleaning of barrels prior to the transfer of wine should greatly reduce the likelihood of sulfur contamination. Wines that are bulk aged "sur lie" can also produce VSC's. Though the yeast are mostly dead during sur lie aging, failure to aerate them via stirring can cause yeast autolysis, which is an enzymatic self-digestion. Regular stirring and aeration of the lees should minimize VSC formation.

Complex Forms of VSCs

Hydrogen sulfide is volatile, and often racking the wine will go a long way to reduce the sensory impact on a wine. However, it also readily oxidizes to form mercaptans and further oxidizes to form disulfides, neither of which are volatile, and must be corrected with the addition of copper and possible ascorbic acid..

Identifying and Fixing the Fault

1. During Fermentation

If hydrogen sulfide develops at the beginning of fermentation, pull a sample from the tank, remove it from the "stinky" tank, and add a small amount of DAP (about 50 ppm). If nutrition is the problem, this should

Prevention, Detection & Correction of Sulfur Related Faults (cont. from page 6)

clear up the rotten egg odor very quickly. If it doesn't clear up, try 100 ppm. If nutrient doesn't fix the odor, the sulfur problem likely originated in the vineyard, via late-season sulfur applications. Do nothing, and fix it post-fermentation.

2. End of fermentation/post-fermentation correction. First of all, if some sulfur compounds begin to evolve at the end of fermentation, don't panic. Nothing you do at that stage (including racking, aeration) will likely solve the problem. Let fermentation finish and proceed normally.

Once the wine has finished fermentation, conduct an aroma screen for sulfur compounds.

Hydrogen Sulfide and Mercaptan Aroma Screen
From Zoecklein et al, pp.428-429

Note: Wines evaluated should only be smelled, not tasted.

I. Reagents:

Copper II Sulfate – Dissolve 1g $CuSO_4 \cdot 5H_2O$ in 90 mL deionized water, and bring final volume to 100 mL. Solution is available commercially.

Cadmium sulfate – Dissolve 1g $CdSO_4 \cdot 8H_2O$ in 90 mL deionized water, and bring final volume to 100 mL. Solution is available commercially.

10% Ascorbic acid (wt./vol.) – Dissolve 10g ascorbic acid in 90 mLs deionized water, and bring final volume to 100 mL.

II. Procedure

1. Fill three glasses with 50 mL of the wine to be evaluated, and label:
 - a. Control, set aside
 - b. Copper, add 1 mL copper sulfate solution
 - c. Cadmium, add 1 mL cadmium sulfate solution
2. Mix all three samples
3. Smell each wine, and compare to control

III. Interpretation

Glass 1 Control	Glass 2 Copper	Glass 3 Cadmium	Interpretation
Offensive odor	Odor gone Odor gone Odor gone No change	Odor gone No change Odor lessened No change	H ₂ S Mercaptans Both Disulfides, other?

4. If disulfides are present:
 - a. Fill clean glass with 50mL untreated wine sample
 - b. Add 0.5 mL ascorbic acid solution, wait 15 minutes
 Add 1 mL copper solution, mix, and evaluate

Once you find out what the compound is, you can then run a bench trial to determine the amount necessary to remove the offensive

Prevention, Detection & Correction of Sulfur Related Faults (cont. from page 7)

odor. If H₂S is the problem, racking and SO₂ addition may be sufficient. However, copper additions are recommended to fix H₂S, as it's not uncommon for odors to disappear during racking, and then re-emerge in the bottle much later. Prior to adding copper, it's necessary to run a bench trial to determine the specific amount of copper needed. The maximum permitted copper addition and residual in wine is 0.5 mg/L (of actual copper). Copper precipitates easily from wine, so racking and light filtration should be enough to minimize residual copper levels.

If disulfides are present, ascorbic acid must be added prior to the addition of copper. It takes time for the ascorbic reduction (disulfides to mercaptans) to occur, and rushing the copper addition afterward will likely limit the efficacy.

Lastly, I recommend trying an aroma screen on wines regardless of the existence of a pronounced off-odor. Sometimes a wine's aroma profile may seem aromatically dull as a result of minor VSC interference (it can also be due to poor quality fruit, slight volatile acidity, oxidation, etc.). A little copper addition can sometimes make a tremendous impact upon the overall wine quality. Of course, if it ain't broke, don't fix it!

If a second opinion is desired, commercial wineries in Illinois can always send samples to:



UIUC Enology Lab
267 AESB, MC-646
1304 W. Pennsylvania Ave.
Urbana, IL 61801



FROM THE EDITOR:



If you feel there is a topic, which you feel is important and would like to see covered, please send your ideas to cimmarru@uiuc.edu

Your ideas are appreciated and always valued.

WineAmerica News Brief

"News when it happens"

2007 Value Added Grant Applications and Deadlines Announced

-Key Links-

WineAmerica

www.wineamerica.org

WineAmerica Trailblazers

www.americanwineries.org

**Visit the WineAmerica
Virtual Trade Show**

[Click here to login](#)

**Visit WineAmerica
Supplier Members**

[Click here](#)

**WineAmerica Members
Only Section**

[Click here to login](#)

**"Tell a Friend" about
Trailblazers**

[Click here](#)

**Visit the WineAmerica
Online Library**

[Click here](#)

**Use the WineAmerica
Shipping Tool**

[Click here](#)



Bill Nelson
President

On April 16th, the USDA published its latest announcement for Value Added Grant applications and deadlines. Approximately \$19.3 million in funding is available this year. The federal register with specific application instructions is attached.

Applications must be submitted by May 16, 2007.

Value Added Grants are available for producers (people who grow grapes) through matching funds for planning grants (maximum of \$100,000) or working capital (maximum of \$300,000). Only individual businesses may apply for grants to expand their existing business. All others must (and individual businesses may) apply for grants which "facilitate greater participating in emerging and new markets." An emerging market essentially means a market for a new or almost new product or a market the applicant has not traditionally supplied. The venture to be funded must focus on that emerging market.

The process and rating system are difficult, but wineries and state trade associations have been successful at obtaining funds in the past. The USDA site has information about past awards and the current notice – Click on the link at the end of this message to visit the USDA Rural Development website. 2006 recipients are listed on the grant website – click on the link below – including four state/regional winery associations and 11 wineries.

These grants are a great opportunity to obtain funding for developing business plans and marketing specific state wine or varietals. Your state rural development office can help you navigate the application process. Click on the link below for a list of state offices.

Please contact me if you have any questions or need any assistance with this process. Thank you.

[USDA Value Added Grant Website](#)
[2006 Grant Recipient List](#)
[List of State Rural Development Offices](#)

UPCOMING WORKSHOPS & EVENTS

Central Region:

Grape Freeze Injury Workshop: Assessment and Management

Saturday, May 12, 2007 at 9:30 am
*Elizabeth Wahle, UI Extension
Specialist, Horticulture,*

This workshop, sponsored by Illinois Grape Growers and Vintners Association, University of Illinois Extension, and Illinois Department of Agriculture is designed to instruct growers on the effect of freeze injury on grapes vines. Conducting this workshop will be Paul Read, Viticulturist Specialist from University of Nebraska, and Elizabeth Wahle, University of Illinois Extension Specialist.

Registration fees will be taken at the door starting at 9:30am and will be \$20.00 per person, or \$25.00 with spouse. Lunch is included. Please pre-register by phone or e-mail by May 10 to insure an accurate lunch count.

From Effingham, take State Route 33 north and turn right (north) at State Route 32. Go approximately 7.3 mile on State Route 32 and turn left (west) on to Road 400 N. Vahling Vineyards is 1.25 miles west on the right (north) side of the road. From State Route 16, turn south at

state route 32 and travel approximately 8.8 miles. Turn right at Road 400 N. Vahling Vineyards is 1.25 miles west on the right (north) side of the road.

Grape publications will be available for sale at the workshop, including the 2007 Small Fruit & Grape Spray Guide for \$9.00 and The Midwest Grape Production Guide for \$15.00.

For more details or if disability accommodations are required, please contact Elizabeth Wahle at (618) 692-9434 or by email at wahle@uiuc.edu.

Southern Region:

Winemaker's Seminar

Saturday, June 9, 2007

**John A. Logan College
Carterville, IL**

A free presentation provided by Shawnee Winery for the benefit of Illinois winemakers!

Speakers for the day will be....

Barry H. Gump, Ph.D.
Professor of Chemistry/Enology
California State University, Fresno
co-author of "Wine Analysis and Production"

Upcoming Workshops & Events Southern (cont. from page 10)

Barry H. Gump: Technical Editor for
The Journal of the American Society
for Enology &
Viticulture
Professional Wine Judge

Domenic A. Carisetti

Wine Consultant and Educator from
New York.
Educated at UC Davis and involved
in the wine industry in New York
since 1975.

Dr. Mosbah Kushad

University of Illinois
Food Crops Specialist – Postharvest
Physiologist

Please RSVP to (888) 659-9463 or
greatwine@shawneewinery.com in
order to have an accurate lunch
count or to find answers to any
questions you may have



Get Ready for the Grape & Wine Survey

Bill Shoemaker, University of Illinois

In the April meeting of the IGGVA board, approval was given for Bill Shoemaker and Gene Campbell of the University of Illinois to proceed with plans to conduct another survey of Illinois' grape and wine industry. Like the one conducted in 2005, this survey is an attempt to document the actual size of the industry and the growth it has enjoyed. The data developed by this effort should prove instrumental in helping the IGGVA maintain public support for investment in this young industry.

Growers and winemakers should look for the survey to arrive in the mail sometime in June. Prior to its arrival a notice will be issued to prepare participants to receive and fill out the survey. It will be developed so that it will not take much time to fill out but will focus in on key issues regarding the industry. Timeliness in grower/winemaker response will lead to more rapid development of the data and a quicker opportunity for industry leaders to use the survey report for planning when it is completed.

Participation on the 2005 survey was very good, leading to a high degree of confidence in the results. But growth in the industry has occurred all over the state and the results of the 05 survey will most certainly be eclipsed in the new survey. Participants can be confident that no personal information will be made

Grape & Wine Survey (cont. from page 11)

public. The privacy of each participant will be respected and maintained in the survey report when it is released to the public.

Viticulture Concerns Re: The Easter Massacre of 2007

*Brad Taylor
Viticulture Research
Plant, Soil and Agricultural Systems
SIUC*

27 April 2007. We have seen widespread damage to grapevines in the southern half of the state, in many cases complete kill of the primary shoots where one would normally carry this year's crop. Fortunately, the robust backup provided by non-count buds at the very base of the spur and secondary buds at the base of the killed primary shoots arising from the count buds on spurs that are usually prolific on French hybrids, so Illinois still has a good chance to mature a reasonable crop in many vineyard blocks. As with most freeze events, the damage is very variety and block specific because specific management practices influenced the degree of bud development and thus susceptibility to freeze injury. Because of the specificity of many variables that determine bud development, the development of shoots in the block, row, vine, cordon

and even spur of the vineyard will be highly variable!

3 May 2007. Only six days have passed, but shoots have grown five to six additional inches. Now vine response to freeze injury is easy to see.

Primary shoots at count bud positions are healthy and uniform along the cordon on varieties such as Vignoles, Chambourcin, Traminette, Norton and even Shiraz, Mourvedre, Petite Verdot and Cabernet Sauvignon (Fig. 1) that were last to develop (Eichhorn – Lorenz scale 1, 2 or 3) prior to the Easter freeze. These blocks will be the most productive and cause the least management challenges and offer a sharp contrast to blocks suffering significant freeze damage (Fig. 2).

On vines suffering complete kill of primary shoots e.g., GR7, Marechal Foch, Seyval, etc. non-count buds at the base of spurs have begun vigorous development and carry large flower clusters in sufficient numbers to produce a reasonable crop (Fig. 3, 4). Chardonnay, Jupiter, Neptune, Marquis, Chardonnay and Viognier that also suffered complete kill of primary shoots do not yet show significant crop potential on non-count shoots. Secondary shoots developing later will determine the crop potential and management options.

The shoot development is most diverse along the cordon of vines such as Noiret (NY 73) and Cabernet Franc suffering only partial kill of

Easter Massacre 2007 (cont. from page 12)

primary shoots (Fig. 5). These vines will be the hardest to uniformly shoot-thin to achieve the most crop potential on flower clusters of uniform age.

Currently two major concerns exist:

1. The few surviving early shoots need to be protected at the stages ($\frac{1}{2}$ " to 1 and $\frac{1}{2}$ " length) as specified in the spray guide – using average shoot length across the block to determine timing is unacceptable. This fact will be frustrating to growers planning their spray program, but unprotected early, surviving shoots will become "Hotel Phomopsis, etc.," leading to serious problems with all of the spring diseases on the later shoots that will carry this year's crop. The rainy period beginning on May 2nd will increase the urgency of fungicide sprays. Those having missed the opportunity to spray prior to the rain or growers in areas where rainfall was initially heavy will need to spray again during the slightest lull in precipitation.
2. Equally frustrating will be the challenge growers will have in developing a plan for shoot thinning because deciding which population of shoots will be used to carry the crop will be difficult and very block/site specific. The main problem will occur where damage to primary shoots was partial (Fig. 5). Several

sequential shoot thinning passes through the vineyard may be the best option.

3. Primary shoot kill released latent buds on perennial wood (with peeling exfoliating bark) from the ectodormancy originally exerted by the primary buds. These small buds are least likely to contain flower clusters on varieties like Chardonnay and Chambourcin, and other varieties with a high proportion of vinifera heritage. Prolific French hybrids like Seyval and Marechal Foch can carry a full crop if properly managed for uniform canopy density and crop load.
4. Excess shoots on freeze damaged blocks must be thinned early (3" to 6") and aggressively to prevent shading out of buds at the base of the shoots that will carry the 2008 crop. The shoot thinning will be most urgent on vines with abundant numbers of vegetative shoots and on varieties that produce large leaves that quickly obscure the visibility of the desirable flower clusters.
5. Many of the vines with partial primary bud kill are displaying another frustrating aspect of ectodormancy. The viable buds at the base and the end of the cordon are growing rapidly, while small non-count buds located along the mid-section of the cordon are not developing at all. These buds are not likely to eventually develop. Therefore it is critical that growers for lost cropping in the mid-section of

Easter Massacre 2007 (cont. from page 13)

resist the temptation to compensate the cordon by leaving extra shoots on both sides in dense clumps. The dense clumps of shoots would offer little opportunity to renew the outer half of cordons with fruitful, well developed canes in 2008.

Figure 1. Healthy, uniform primary shoots on a Cabernet Sauvignon 337 cordon in the Research/Demonstration vineyard at the HRC of Southern Illinois University at Carbondale.



Figure 1.

Figure 2. A panel of healthy primary shoots on Cabernet Sauvignon 337 surrounded by devastated Chardonnay, Viognier and Cabernet Franc in the Research/Demonstration vineyard at the HRC of Southern Illinois University at Carbondale.



Figure 2.

Figure 3. Non-count shoots beginning to grow at the base of dead primary shoots on spur of Marechal Foch in Jim Nickell's Belleview Hollow vineyard.



Figure 3.

Easter Massacre 2007 (cont. from page 14)

Figure 4. Non-count shoot growing at base of Valvin Muscat (NY 62) spur in the Research/Demonstration vineyard at Carbondale.



Figure 4.

Figure 5. Variable damage of count shoots along cordon of Cabernet Franc 312 in the Research/Demonstration vineyard at Carbondale.



Figure 5.



St Charles Horticulture Research Center Update
Denise Cimmarrusti, Vineyard Technician

The freeze damage that occurred in April and affected a big portion of Illinois seemed to have spared the St. Charles Research plots this year. When the cold spell hit, vines at St Charles had not yet broken bud, although bud swell had begun on some of the earlier varieties.

The annual pruning chore continued on schedule, continued at a normal pace and was finished by mid April. This year, the pruning chore wasn't as time consuming because the main trial housing the Cold Hardiness Cultivar trial is the process of being revamped. The original varieties are being removed to be replaced with other cultivars which show winemaking potential in Northern Illinois.

Work in other trials continues. Watch for further updates as the season progresses.



www.illinoiswine.com

NEWS FROM THE
*ILLINOIS GRAPE GROWERS
&
VINTNERS ASSOCIATION*

I
G
G
V
A

This section of the newsletter may look familiar to some readers as it was in the original concept when the idea of the newsletter first began. Here members of IGGVA and other interested parties can find information relating to IGGVA business. This issue contains board minutes from the March 13th meeting as well as recent reports and proposals. This is a good way for members to stay informed of current happenings within the Illinois Grape Grower & Vintners Association.

If you have any questions relating to material presented in this section or need further information, please contact Bill McCartney, IGGVA Executive Secretary at pbm2@verizon.net.

Table of Contents

- ❖ Board Minutes
- ❖ Funding Request
- ❖ Analysis Equipment Proposal
- ❖ Marketing Report
- ❖ SIUC Viticulture Research Report

I.G.G.V.A.

**ILLINOIS GRAPE GROWERS & VINTNERS ASSOCIATION
BOARD OF DIRECTORS MEETING MINUTES
MARCH 13, 2007**

The meeting was called to order by President Paul Renzaglia at 9:35 am at the Maverick Steak House in Springfield, Illinois with the following in attendance: Bruce Morgenstern, Gene Meyer, Robert Hall, Gordon Schnepfer, Paul Hahn, Brenda Logan, Rick Mamoser, Dan Willett, Sherry Campbell, Cindy Fleischli, Bill McCartney and guests Joel Sommer, Matt Lamons and Scott Janis.

Secretary Report – Dick Faltz moved and Paul Hahn seconded to approve the minutes of the February 21st Directors meeting. The motion passed.

Treasurers Report – Following a discussion of the report Dick Faltz moved and Paul Hahn seconded to accept the report. The motion passed. President Paul asked Joel Sommers & Matt LaMons to give their presentations incase they wished to leave.

Festival Requests – Joel Sommer made a presentation regarding his festival, which is scheduled for August 23 – 25 in St. Louis area.

Matt Lamons made a presentation regarding a Norton Festival fund raiser for Alpha 1 Foundation, which will be held September 14 – 16 at Ravissant Winery.

In Play – Scott Janis was introduced by Dick Faltz. Scott made a presentation regarding a proposal to assist IGGVA with creating large festivals. This company is

from the Chicago area and can do the same thing that Capital Celebrations has proposed. No decision was made at this time.

Capital Celebrations – It was reported that Capital Celebrations has signed a contract with Dale Holbrook to hold a festival at his winery in August. The Association needs to obtain a trade mark in the name of the Association for “Illinois Wine Festival.com”. Bruce Morgenstern stated that he has had a lot of experience in obtaining trade marks. Paul Hahn moved and Robert Hall seconded to authorize up to \$500 for Bruce Morgenstern to obtain the trade mark. The motion passed. Discussion was held regarding the move by Capital Celebrations to sign a contract with Holbrook without a signed contract with IGGVA. Paul Renzaglia will contact Capital Celebrations to find out the status of other contacts, to obtain a list of references and find out if they have secured sponsors for the event.

A meeting is scheduled for 3:30 PM today with distributors. There was some discussion regarding Illinois Retail Merchants Association’s support of the Association’s proposed amendment to SB 0123. There was some concern that IRMA might not support the Association if they got what they wanted and the same concern on the part of IRMA with the Association. The consensus of the Directors was not to leave IRMA, but take a wait and see stand.

I.G.G.V.A.**BOARD OF DIRECTORS MEETING MINUTES (cont)**

IGGVA Conference – A meeting with the Hilton Hotel Staff to review the contract and discuss concerns with 2007 Conference will be held at 11:30 am on March 29th. Negotiations with Crowne Plaza needed to be reopened.

Edelman Meeting – A meeting with the Edelman group will be held March 29th from 1:30 – 3:30 pm at the Department of Commerce & Economic Opportunity to discuss the scope of work for the ensuing year.

Industry Survey – Robert Hall, Viticulture Committee Chair is working with Gene Campbell in updating the Industry Survey that he conducted in 2003 – 2004.

Illinois Product Expo Report – Bill McCartney reported that over 5,000 people visited the Expo March 3rd & 4th. Approximately 38 cases of Illinois Wine glasses were given out in the Wine & Cheese garden.

USDA Statistics Service – McCartney reported that he has shared the membership list with this agency for the purpose of finding out the acres of grapes being grown in Illinois. These figures are used to determine the amount of money that is returned to Illinois in the form of Specialty Growers Grant funds.

Illinois Agriculture Legislative Day – This event will start at the Capitol Steak House with breakfast and briefings. The Association has contributed \$150, but was not given any assignments. Therefore, members could attend the breakfast and then contact various members of the General Assembly regarding our request for an increase in the budget.

Marketing Report - The Association sponsored the Small Fruit & Strawberry School and Sustain USA program this past year.

WGN – Amy Current presented a couple of proposals for promoting the grape and wine events. One was a tourism driven proposal regarding promotion of the industry in conjunction with the several Illinois radio stations that carry the Chicago Cubs baseball games. The second one is with the Kathy & Judy program, which would be an event driven program. Amy will put together the costs of the proposals and send to Brenda.

2007 – 2008 Budget – There was discussion on the budget. Following some suggested changes McCartney was asked to prepare the budget and send to the Directors for review. Some new items that will be in the budget are: printing of palm cards (small cards with statistics regarding the grape & wine industry), grape & wine industry survey and funds for a vineyard manager at the Northern Illinois Wine Producers experimental vineyard. McCartney will check to see if Mosbah Kushad is still interested in funds for the root stock program.

Policy Committee Report – Brenda Logan, Chair distributed copies of the draft policies. The report was reviewed. One item that needs addressing is how festival applications for grant funds should be reviewed. Paul Hahn moved and Gene Meyer seconded to accept

I.G.G.V.A.**BOARD OF DIRECTORS MEETING MINUTES (cont)**

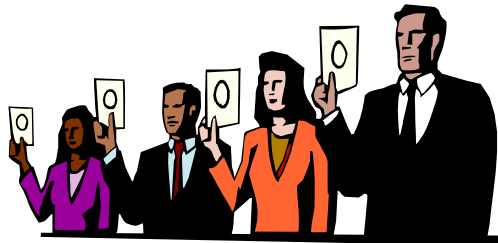
the Policy Committees recommendations and that they be made a part of these minutes. The motion passed.

Committee Chair Appointments – President Paul named Robert Hall Chair of the IGGVA Viticulture Committee and Gordon Schnepfer Chair of the Enology Committee.

Festival & Trails Applications – Applications were not submitted from **Decatur, Quincy & Lincoln. Starved Rock** is not requesting grant funds this year. The following requests were not funded – **Wine Press, Best of Illinois Wine Festival and Norton Wine Festival**. Dan Willett presented information regarding the **Central Illinois Wine Festival and the Illinois River Wine Trail**. The committees are requesting \$4,000 for the festival and \$4,000 for the trail. Robert Hall moved and Gene Meyer seconded to approve \$4,000 for the festival. The motion passed. Bruce Morgenstern moved and Robert Hall seconded to approve the trail for \$2,500. Presentations had been heard at the February 21st meeting from **Carlyle Lake Festival and the Heartland River Wine Trail**. Robert Hall moved and Rick Mamoser seconded to approve \$4,000 for the Carlyle Lake Festival. The motion passed. Bruce Morgenstern moved and Robert Hall seconded to approve the Heartland River Wine Trail for \$2,500. The motion passed. Bruce Morgenstern submitted a request for \$2,500 for the **Rend Lake Festival**. Dick Faltz moved and Rick Mamoser seconded to approve this request. The motion passed.

A letter will be sent to the festival and trails contact explaining the Board of Director's decision.

Bruce Morgenstern moved to adjourn. The meeting adjourned at 3:30 pm. The Minutes were kept by Bill McCartney



I.G.G.V.A.**Funding Request
IGGVA Board Meeting
April 25th, 2007**

Submitted by Elizabeth Wahle

**Additional questions 618-692-9434 (wk), 618-920-6957 (cell), or
wahle@uiuc.edu**

Jim Nickell and Elizabeth Wahle, program coordinators

This is a formal request for IGGVA funds to conduct a special needs workshop that addresses grape production issues related to the Easter 2007 freeze. Vahling Vineyards, just north of Stewardson, has agreed to be the host site. This will be considered a state-wide meeting, due to the far reaching effects of the freeze damage. Many growers are experiencing their first major loss of primary growth, and as we now know, spurs, cordons, and trunks as well are showing signs of serious injury. This workshop will be designed to discuss the varying degrees of injury to the vines and how the vine will be expected to react, both chemically and physically (classroom presentation). In addition to chemical and physical changes in the vines, growers will be instructed (field demonstration) on additional pruning requirements and how this will affect canopy management, cluster development, and harvest parameters. May 12, 2007 has been selected for the workshop date, allowing enough time for all short term injury to be visible and also secondary growth should be initiated by that date.

Two speakers have been targeted for this workshop. Dr Paul Read, University of Nebraska-Lincoln, serves as the major resource for Nebraska's developing grape and wine industry. Dr Keith Striegler is the director for the Institute for Continental Climate Viticulture and Enology at University of Missouri-Columbia. Both presenters are highly respected in the grape industry, and whose expertise in cold climate grape production can greatly assist Illinois grape growers manage their 2007 grape crop following such a devastating freeze.

I.G.G.V.A.

**Funding Request
IGGVA Board Meeting
April 25th, 2007**



Expenses for Keith Striegler = \$978.50
500 miles @ \$0.445 per mile = \$222.50
Hotel 2 nights @ \$80 night = \$160.00
Per Diem-meals 3 days @ \$32.00 per day = \$96.00
Honorarium \$500.00

Expenses for Paul Read = \$782.00
Air flight travel to St. Louis = \$250.00
Lodging compensated by Jim Nickell= \$0.00
Per Diem-meals 1 days@ \$32.00 per day = \$32.00
Honorarium \$500.00

I.G.G.V.A.

**IGGVA Proposal:
Purchase of Analysis Equipment to Assist with Extension Support for the Illinois
Grape and Wine Industry**

Cost/kit: \$463.80

Total cost: \$2782.80

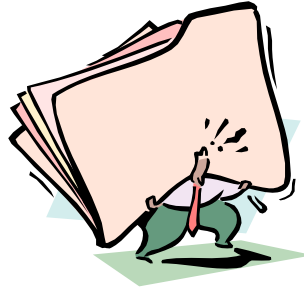
Accurate analysis of basic juice chemistry is critical for new growers and winemakers to ensure appropriate timing of harvest and post-harvest treatment of juice and wine. Due to the recent dramatic growth of the Illinois grape and wine industry, there are many new producers with limited exposure to the equipment and methods necessary to accurately measure Brix, pH, and titratable acidity.

In the past, training typically was conducted at a vineyard or winery location. Equipment at these locations is often limited, and accuracy/reliability can vary dramatically. It wasn't uncommon to have a single pH meter available to train twenty or more individuals. The best way to train non-scientists to use these tools is to provide an environment where they have ample time and available equipment to provide a "hands-on" experience.

A solution to this challenge is to create several juice and wine analysis kits which contain all the equipment to perform the basic tests run on pre-harvest juice samples. These kits would be controlled and maintained by Bradley Beam, Bill Shoemaker, and Elizabeth Wahle to ensure consistent accurate results. It would be ideal to create a minimum of 6 kits total, which would allow for attendees to work in groups of 2-4/kit during a typical workshop. Groups of 2-4 are desirable to allow time for everyone to practice using the various types of equipment.

The information on the following page is a list of equipment necessary for a single kit. The total estimated cost for each kit is \$463.80. Annual maintenance costs should be minimal, but will likely include items such as batteries and electrodes for pH meters. Measures were taken when possible to select polycarbonate or polypropylene labware which are resistant to breakage, thereby reducing potential future costs.

I.G.G.V.A.



Marketing Report 2-21-07

1. Illinois Wine 1/6 page ad in Northern Illinois 2007 Visitors Guide. Cost \$650.00
2. Sponsor of 2007 IL Governor's Conference on Tourism with an Illinois Wine Tasting on February 7-9, 2007 in Chicago, IL. Six representatives from IGGVA attended the seminars on marketing.
3. Sponsor of 2007 Illinois Small Fruit & Strawberry School, February 27 and 28, 2007 at the Holiday Inn in Mt. Vernon, IL. Cost \$35.00
4. IllinoisWine.com web site has a reciprocal link with Navy Pier Hotels in Chicago, IL
5. Continue working with Becky Betts on the International Women's Forum to be held in Chicago, IL on October 10-12, 2007
6. Discussions with Bob Rohden concerning marketing in the Chicago market. Projects could include the International Women's Forum, wine tastings in Chicago areas restaurants highlighting Illinois Wine Month in September, Wine dinner at Kendall College. This is just the beginning of ideas to market Illinois wine in Chicago area.
7. Continued to work with Edelman on press release information for Valentine's Day, press release for Illinois Wine Economic Impact Study, IACP Reception, reprint of the Illinois Wine Guide, updating the Illinois Wine display board (cost and time frame) Brenda, Bill & Sherry decided the cost was too high for the amount of use of display board. Working on smaller version of display board. Illinois Wine web site needs updating to reflect the changes in our industry. Edelman will work web site with WebLinx. Edelman would like to schedule a Marketing Plan Committee meeting sometime the week of March 19, 2007. Edelman report on the TIA Wine and Culinary Tourism Survey to be presented at IGGVA Conference. Edelman will provide a "How to Guide" for wineries to submit information concerning upcoming events in a timely manner for the IGGVA Conference.
8. Bill, Sherry and Brenda worked on details for the Ag-Expo Product Show on March 3-4, 2007 at the Orr Building on the State Fair grounds in Springfield, IL

This newsletter welcomes new contributors. If you would like to make a newsletter contribution, please contact Denise Cimmarrusti at cimmarru@uiuc.edu or Bill Shoemaker at wshoemak@inil.com .

If you do not have access to an electronic copy of this newsletter and would like to receive one, please send your name and address to the address below.



The Grape Communicator is an electronic newsletter, free of charge, for those interested in the Illinois Grape and Wine Industry.

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We hope you have enjoyed reading this edition
As always, we welcome your feedback