

The Grape Communicator

A Newsletter for the Illinois Grape & Wine Industry

Volume 3, Number 3

May/June 2007

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Another Insect Pest To Worry About?

Bill Shoemaker, University of Illinois



Growing grapes presents many challenges and insects may not represent the toughest of them. But they can be significant. Japanese beetles, grape leafhopper, grape berry moth, phylloxera, multi-colored Asian lady beetles, grape flea beetle and others can be counted on to make themselves an annual nuisance in many vineyards in Illinois. Each is capable of having an economic impact on the grape crop. Some are capable of having an impact on the viability of the grape enterprise. But in a way, their annual predictability means we can prepare ourselves and our strategies to cope with them.

Another Insect Pest To Worry About

(continued from page 1)

Generally, seasoned growers have learned how to manage these pests and avoid the impact they can impose on their vineyard and crop.

This year in northern Illinois grape growers were exposed to an insect pest that we can safely say won't be around again for a long time, the 17-year cicada. Not everyone saw this insect. It needs to have a safe sanctuary where the ground isn't plowed and worked so the larvae can thrive underground for 17 years. That eliminates most agricultural acreage. And they need woody plantings, often trees, to carry out their reproductive life cycles as adults. The last time this brood occurred in northern Illinois was in 1990, so entomologists were warning that the adults would emerge in northern Illinois again in 2007,...and they did. But they only did where they successfully survived underground for 17 years, mostly in timbered areas and in urban settings which did not disturb the landscape significantly.

As the manager of a research station and as a resource person for the grape industry, I was a little surprised that I heard from very few people about this insect. I fielded less than 5 calls during the cicada pre-season (early Spring) and only a couple as the brood emerged and began egg-laying on woody plants. Some of the suburbs of Chicago

noted a heavy presence, accompanied by their noisy mating calls, but the communities I frequent saw very few. A couple of forest preserves were noted for having heavy presence of the cicada but these did not reach populated areas. Then in mid-June I received a call from a northern Illinois grape-grower who was concerned about cicadas in his vineyard. I decided to make a call on his vineyard. To protect him from scrutiny, I won't reveal which vineyard it was.

This was a younger planting with many plants less than 4 years old. This meant a lot of new and 1 year old wood on the plants, the kind of wood cicadas like for egg-laying. As I approached the vineyard I noted the timber around the vineyard was alive with cicada noise and I began to see them flying around the grapes and from the timber into the vineyard. As we entered the vineyard I began to see his reason for concern. There were signs of shoots dying back and in a few cases plants were largely dead.



Cordon dieback due to cicada damage

Another Insect Pest To Worry About

(Continued from page 2)

Closer examination showed evidence of egg-laying tracks on both new shoots and one-year-old wood. These tracks are where females position themselves along a shoot and, using their abdomen, create slits in the surface of the shoot in a neat row, with 20-30 slits creating a single track. These tracks were 1/4-3/8" wide and 3-4" long. Each slit contained an egg or several eggs. It wasn't uncommon to see several tracks on a shoot and many shoots on a plant covered with tracks. Each track can disrupt the flow of the vascular system. If there are several on a shoot, the shoot can cease to function and die back to the damaged zone. This grower was seeing significant dieback in his vineyard. I recommended that he spray with Danitol and keep the plants protected with Danitol by repeating every 5-7 days until the adult population dies out, which should occur within 2-3 weeks. Then he will have the onerous task of cutting out dead wood and retraining plants for future productivity. The eggs laid in the tracks will hatch out into larvae, which will fall to the ground, bury themselves and feed on the roots of weeds and grasses for the duration of that stage of their lives. They won't emerge again as adults until 2024. In almost all cases, the plants should grow back fine but are delayed from reaching productive maturity.



Egg laying tracks on shoots



Cicadas laying eggs

While this incident is becoming history, it's important to note that our young industry has had few encounters with periodic cicadas. But it's certain it will in the future. Other broods of periodic cicada will emerge in future seasons. They will present a risk to vineyards, which are adjacent to protected, wooded areas. Other areas of the state may see this happen soon, including parts of central and southern Illinois in 2011. Grape growers in other regions of Illinois should be forewarned that if this insect emerges near their vineyard in the future, it could cause serious damage to their vines and their business enterprise. While the adult

Another Insect Pest To Worry About

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is susceptible to insecticides, their sheer numbers could make the battle fierce and intense. Some growers in the same region may not see any adults at all. It's like real estate, "Location, Location, Location"! Keep your eye out in the future for announcements about periodic cicada in your region of the state and be prepared to protect your vineyard investment.

Midwestern Easter Freeze Update

The "Easter Freeze" of 2007 – Some Early Reports and Implications

Patrick Pierquet

By now, everyone reading this has most likely heard of the devastating freeze event that hit the Midwestern United States during the Easter season this year, April 4-9. This "Easter Freeze" was unprecedented in its scope and severity. It cut a wide swath of damage to vineyards and other fruit plantings, from Texas up through Iowa and southern Illinois, and east all the way to Virginia and the Carolinas. Some early reports have put the potential grape crop loss at 95% in Missouri, 80-90% in North Carolina, 75% loss in Texas, and 50-90% loss in Kentucky. In response, University

Extension personnel in several states have hurriedly organized workshops to help educate their growers in how to deal with the widespread damage to their vineyards.

The Midwest has experienced spring frost damage to grapevines in the past, but what was so unusual about this year's event was the length and extent of the unseasonably warm weather, immediately followed by a drastic drop in temperature. For example, at the Institute for Continental Climate Viticulture and Enology (ICCVE) in Missouri, the two weeks preceding the freeze were near record in warmth (the 3rd warmest in 118 years), while the subsequent cold period was the coldest for this period in 118 years. The extended warm period caused many grape varieties to bud out and begin growth, and there are reports of some grapevine shoots being 4-6 inches long when the cold period hit. At this growth stage, grapevines can endure only a very light frost, but the low temperatures in some parts of our region ranged all the way down to about 12 degrees Fahrenheit, lethal for actively growing grape shoots. In addition, these freezing temperatures continued night after night, for nearly a week.

It is still too early to draw definitive results from this event. However, two reports I have seen document some interesting varietal differences in bud damage from this big freeze. At the Experiment Station in Perkins, Oklahoma, bud damage to grape

The “Easter Freeze” of 2007

(Continued from page 4)

varieties after the Easter Freeze was rated on a scale of 1 to 10, a rating of 1 meaning little or no damage, and 10 being 90-100 percent bud mortality. Damage ratings to the hybrid varieties were as follows:

<u>Grape Variety</u>	<u>Damage Rating</u>
Noiret	10
Valvin Muscat	10
Traminette	9.7
Chardonel	9.7
Corot Noir	9.2
Vignoles	5.4
Frontenac	4.5
Cynthiana	4.4
Cimarron	1.0

The author stated “Timing of budbreak played heavily into the injury results observed at Perkins and likely throughout the entire state. Budbreak is an important phenological trait to consider when deciding what cultivar to plant.” The four varieties with the least damage above are also later in budbreak at the Perkins location.

In Iowa, the university has test plots of 35 grape varieties, at four different locations in the state. Their data also suggest that date of budbreak can be an important determinant of grapevine bud damage during spring freeze events. For example, at the two ISU locations that received the coldest low temperatures during the

Easter Freeze, early budding varieties such as Foch and Marquette had significantly more primary bud mortality (86% and 93% mortality for Foch, and 68 % and 100% for Marquette, respectively) compared to later budding varieties such as Frontenac (6% and 22% bud mortality at the two locations, respectively) and Prairie Star (18% and 32% bud mortality).

For those grape varieties characterized by early budbreak, there is a technique that can be used to help delay their growth – this is called “double pruning” or “long pruning”. The procedure utilizes the apical dominance of buds on the cane. During initial pruning, the retained spurs or canes are left much longer than necessary. For instance, you might normally prune your VSP or top-wire cordon vines to spurs 3-5 buds in length, but using the double pruning technique you would leave those spurs long, with 10-15 more buds than desired.

Leaving canes or spurs longer than necessary causes the buds closest to the old wood to begin growth later than they normally would. In the grapevine, the apical or end buds develop first and suppress the development of the buds nearer the trunk or cordon. Later in the spring, after the date of your last probable spring frost has passed; the vines are pruned to leave the desired number of buds. This practice can delay basal bud break by up to a

The “Easter Freeze” of 2007

(Continued from page 5)

a week or more. There are caveats to this double pruning procedure, however: More labor is involved, and the second pruning has to be done regardless of what the weather is like, rain or sleet notwithstanding. However, double pruning does give growers one more tool to use in managing grape varieties, which show early budbreak, and this practice could help avoid crop reduction or loss in years when we experience events like the Easter Freeze of 2007.

For additional information:

Photos showing 2007 trunk and cordon freeze damage of the xylem, phloem and cambium tissues:

http://www.ces.ncsu.edu/disaster/freeze/April_vineyard_tours.pdf

Oklahoma report:

<http://www.oklahomawines.org/2007Freeze.pdf>

Missouri - “The Easter Freeze of 2007”:

<http://iccve.missouri.edu/alerts/> (Excellent report, and it includes links to references on frost protection for vineyards)

Winesandvines.com article: “Lower Midwest and East Devastated by Easter Massacre”:

http://www.winesandvines.com/head_apr07_massacre.html

Nebraska freeze damage report:

<http://agronomy.unl.edu/viticulture/ATTENTION%20GRAPES%20GROWERS.pdf>

Iowa 2006 bud break data: Slide #53 in the presentation at -

<http://viticulture.hort.iastate.edu/info/07iawgamtg/grapes07.pdf>

Indiana bud break data: Slides 16-18 in the presentation at

<http://www.foodsci.purdue.edu/research/labs/enology/CVs%20for%20Indiana.pdf>

Things Are Looking Better – A Vineyard Report From Southern Illinois

Matthew Stark – Southern Viticulture Specialist

We started the season out with above average temps, early bud break and then a hard freeze. The freeze hit most if not all primary buds and even spilt some trunks on the vines. But now things are looking much better, secondary buds came out and now we have shoots down to the ground. The weather is back to near normal temps now, yet we did not get the spring rains that we usually get. This lack of spring rain may cause drought stress problems early this year, especially in newly planted vineyards (so you may need to find some way to get water on those vines). Cluster size and weight will be on the lower side this year (depending on variety and vineyard block), but it looks a lot better than what I first thought. I stated in the last issue that we may see a 50%-70% crop loss, but now that number looks a lot better (only 20%-40% loss).

Buy now you should have shoot and cluster thinned your vines. If you have not, do so soon. The berry sizing benefits may not happen, but you will open up the canopy to ripen the fruit that you have and to let your pesticide spray penetrate the canopy better. You should have gone through and comb your vines once by now also. Combing helps create the vine

form that you are looking for and
gives' more air movement in

Things are Looking Better

(Continued from page 6)

your canopy (reducing disease stress). All of these viticulture practices also help ripen the nodes on your shoots for next year's crop. Remember: We are not just ripening fruit for this year, but we are also ripening nodes for next year's crop!

One other thing to look out for now, is Japanese Beetles. They are starting to show themselves early this year. To a mature vineyard they may not to much trouble, but in a newly planted vineyard they can totally defoliate your vines (which is not very good if you are trying to

make a profit in a few years). This will be an ongoing problem for as long as we grow grapes and it may intensify more each year. For control of the Japanese Beetle, consult your Midwest Commercial Small Fruit and Grape Spray Guide for recommendations on what insecticide will work best for you.

I hope everything is going good for all of Illinois grape growers. Despite the rough start I think we will still have a pretty good year for the grapes. If anyone has any questions or comments please contact me, I am here to help you. Contact info: cell- (618) 201-4536 or email- mattsstark@gmail.com



Upcoming Events

**Grape Harvest Workshop
Vahling Vineyard
Saturday, August 04, 2007
9:00 am**

There are three factors, sugar, acid, and pH, which can be tracked weekly after *véraison* that will reach optimum levels when the grapes are ready to harvest for winemaking. Accurately and quickly measuring these three factors is a skill needed by both grape growers and winemakers alike, in order to produce top quality wines. This workshop, sponsored by the Illinois Grape Growers and Vintners Association, University of Illinois Extension, and the Illinois Department of Agriculture is designed to give participants hands on experience working with special equipment used in measuring and determining grape ripeness. In addition to vineyard sampling of differing grape varieties and other fruits, winemakers are also invited to bring wine samples for analysis as well.

Workshop participants will meet at Vahling Vineyard, which is located north of Effingham. Registration fees will be taken at the door starting at 9:00am and will be \$15.00 per person, or \$20.00 with spouse. The program is scheduled to run from 9:20 am to 12:00 pm. Please pre-register by phone or e-mail by August 3rd.

Workshops: Grape Harvest**Workshop** (continued from page 7)

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.

Don't forget to dress for the weather, since some of the workshop time will be spent in the vineyard. This is a hands on workshop, and participants are encouraged to bring their personal gear, including pruners, gloves and work boots. All testing equipment will be supplied, but participants are welcome to bring their personal refractometer and or portable pH meter.

For further information and in order to plan space for the meeting, please contact the Edwardsville Extension Center at (618) 692-9434 or by email at edeterma@uiuc.edu.

**Upcoming Events
Festival Dates**

Illinois State Fair Wine garden -
August 10 - 19th

Wine Press US Wine Fest - Metro
East August 23 - 25th

DuQuoin State Fair Wine Garden
August 24th - September 3rd

Lincoln - Art of Wine - August 25 - 26th

Carlyle Lake - September 14 - 16th

Starved Rock - Vintage Illinois -
September 14 - 16th

Ravissant Winery - Belleville -
September 14 - 16th

Rend Lake - September 28 - 30th

Best of Illinois Wine Festival -
Warren, Illinois - September 29 - 30th

**SIUC Viticulture Summer
Meeting**

Saturday, August 11, 2007
Mukelroy Auditorium
SIUC Agriculture Building
1205 Lincoln Drive
Carbondale, Illinois

The focus of the 2007 summer field day is to help realize the potential of Illinois wine - present and future. Please join us for the 9th Annual Summer Meeting at the College of Agricultural Sciences, SIUC, Carbondale, Illinois.

SIUC Viticulture Summer Meeting

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Driven by their dreams and hard work, passionate entrepreneurs have grown our industry rapidly in the last decade. This growth has pushed the industry to a new threshold where it must face all of the competing forces of the business world. In the next phase our industry can develop sustainability only if our special product expresses the full potential of its basic resources: grape, place, time and people!

Classroom Program

Mukelroy Auditorium

11:30 – 11:55 **Registration**11:55 - 12:45 **Welcome**12:05 – 12:15 **Announcements**

12:15 – 1:00 **Strategies to Optimize Vineyard Opportunity - Present and Future -**

Dr. Tony Wolf, State Viticulturist
Virginia Polytechnic University
Winchester, Virginia

1:00 – 1:15 **Experimental Wine Tasting**

Brad Beam, M.Sc., Enologist
University of Illinois

1:15 – 1:45 **Vineyard Planning Resources**

Dr. Elizabeth Wahle, Horticulture
Extension Specialist
University of Illinois

1:45 – 2:25 **The Context of Terroir**

Jeff Wheeler, Sean Lynch
Southern Illinois University

2:25 – 3:00 **Visit with Speakers and Vendors**

Enjoy Coffee Break

3:00 – 3:30 **Preharvest Disease Management to Limit Fermentation Problems**

Dr. Tony Wolf

3:30 – 3:55 **Vineyard Sampling and Must Analysis** *Brad Beam*, M.Sc.

3:55 – 4:25 **Accurate Pesticide Application, Calibration and Calculation**

Dr. Bryan Young, Weed Science
Specialist
Southern Illinois University

4:25 – 5:15 **Managing Virus and Nematode Problems**

Dr. Alan Walters, Horticulture and
Plant Pathology Specialist
Southern Illinois University

5:15 – 5:30 **Progress in Viticulture Programs at SIUC**

Dr. Brad Taylor, Viticulture
Research Specialist
Southern Illinois University

Field Tour**623 Rowden Rd.****Horticulture Research Center**

5:50 – 7:15 **Tour and Demonstrations in the**

Research Vineyard Plots

Speakers and Staff

7:15 Catered Supper**Registration Fee:**

Before August 3 \$15 per person

After August 3 \$20 per person

Includes handouts, refreshments, and dinner.

Must register by August 3 in order to guarantee dinner and educational materials.

Need more information? Contact:

Jackie Welch

(618) 536-7751

jackiew@siu.edu



www.illinoiswine.com

NEWS FROM THE
*ILLINOIS GRAPE GROWERS
&
VINTNERS ASSOCIATION*

I

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 April 25th meeting as well as other IGGVA reports.

G

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V

This is a good way for members to stay informed of current happenings within the Illinois Grape Grower & Vintners Association.

A

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.

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I.G.G.V.A.**ILLINOIS GRAPE GROWERS & VINTNERS ASSOCIATION
BOARD OF DIRECTORS MEETING MINUTES
April 25, 2007**

The meeting was called to order at 1:00 pm by President Paul Renzaglia with the following in attendance: Directors – Ted Wichmann, Bruce Morgenstern, Rick Mamoser, Gene Meyer, Dick Faltz, Gordon Schnepfer, Robert Hall, Dave Conner, Larry Hanold, Paul Hahn and Brenda Logan; Region Chairs – Jim Nickell, Gregg Kane and Dan Willett; Staff – Sherry Campbell, Brad Beam and Bill McCartney; Guests – Cindi Fleischli and Dave Strickland.

Executive Secretary's Report – Dick Faltz moved Paul Hahn seconded to approve the March 13, 2007 Board of Directors meeting minutes. The motion carried.

Illinois Wine Video Podcast Proposal – Eric Mittan made a presentation regarding the use of podcast to promote Illinois Wines.

Committee Reports

Legislative – Dave Strickland updated the meeting attendees with the latest amendments. The newly organized Alliance in Northern Illinois was briefly discussed. Dave announced President Emil Joneses fund raiser April 30th and Speaker Michael Madigan's fund raiser May 7th. He urged individuals to contribute if possible. He suggested that \$500 per event would be appropriate. McCartney will attend and deliver the checks. He briefly discussed the Senate Appropriations Committee hearing on the budget, which will be held at 4 pm in Room 212 of the Capitol. Paul Renzaglia will testify. Dave stated that the General Assembly is interested in supporting research and development projects. He suggested that a leading Democrat needs to visit with Senate President Jones about the additional funding. The Association needs to find ways to become less dependent upon the State for funding. The check-off program was suggested. The question was raised as to if the Board needs to officially support the amendment. Bruce Morgenstern moved Larry Hanold seconded to support amendments to HB429 and SB123 in the interest of maintaining as much self-distribution as possible for the members. The motion carried. Paul R. will be attending a press conference April 26th regarding the amendment.

Festivals – There was discussion regarding the web site that Capital Celebrations is using to attract wineries. It was reported that two sites at Oswego have been rejected and it is believed that contracts have been signed with Three Sisters and Hidden Lake Winery for festival sites. Paul Renzaglia plans to meet with Scott Janus, InPlay regarding Wine Festivals. Following some discussion Ted Wichmann moved and Dave Conner seconded to establish a steering committee to help plan Illinois Wine Festivals.

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

The motion carried. Paul R. appointed Rick Mamoser, Bruce Morgenstern, Dick Faltz and Brenda Logan to serve with him on this steering committee.

Policy – The Policy Committee had met prior to this Board of Directors meeting to work on policies affecting Festivals and other events that IGGVA provides funding. Brenda will compile the results of the meeting, forward to Bill who will send to the Directors for review.

Viticulture Committee- Robert Hall reported that he has appointed the following members to the committee – Brian Faltz, Wayne Furrow, Gene Meyer and Mike Boegler. McCartney will send the information he has received regarding freeze damage to Robert.

Treasurers Report – Brenda gave the report and apologized for not having extra copies. McCartney will scan her copy and send to the Directors. Bruce Morgenstern moved and Paul Hahn seconded to accept the report. The motion carried.

Financial Status of IDOA Grant – McCartney distributed a copy of the financial status and qualified some changes. Following are actions taken regarding the disbursement of the remaining funds, which need to be obligated by June 30th.

Market Chicago – Paul Hahn moved Bruce Morgenstern seconded to pay Bob Rodeen \$7,500 to organize several winery events contingent upon receiving a detailed explanation of each event and that he looks into establishing a Tasting Room in Chicago. The motion carried.

Enology & Viticulture Workshops – Ted Wichmann moved Robert Hall seconded to approve Brad Beam's request for \$2,800 to purchase equipment to be used at workshops. The motion carried. Ted Wichmann moved Larry Hanold seconded to approve Elizabeth Wahle request for \$1,935 to hold a workshop in the South Central Region. The motion carried. Robert Hall moved Ted Wichmann seconded to approve \$4,000 to conduct an Industry Survey and to place \$10,000 in the 2008 Budget to cover the estimated cost of \$14,000. The motion carried.

Tourism Conference – Robert Hall moved Ted Wichmann seconded to provide \$2,500 to Rend Lake Festival for advertising. The motion carried. Dick Faltz moved Bruce Morgenstern seconded to approve \$1,000 to develop a wine maker's dinner in southern Illinois. The motion carried.

State Fairs & Ag Expo – Brenda Logan moved Rick Mamoser seconded to approve \$1,200 to sponsor the DuQuoin State Fair. The motion carried. Joel Sommer request was briefly reconsidered. Following discussion it was decided to place it in the FY 2008 budget.

Bruce Morgenstern moved Brenda Logan seconded to use the remaining balance in the promotion of the amateur wine competition. The motion carried.

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

Lincoln Festival Request – This will be placed in the FY 2008 budget. McCartney will inform David Lanterman.

WGN Proposal – No action taken.

State Fair Contracts – McCartney reported that the contracts have been received and will be signed and returned.

Extension Partner Membership – McCartney reported that this group is the one that advocates for the budget for Extension. There is a possibility that through this group the budget for the enologist program could become a line item in the Extension budget. Bruce Morgenstern moved Dick Faltz seconded that the IGGVA should be a member of **Extension Partners**. The motion carried.

Wine Competition Status – Brad & Sherry reported that the judges are close to being confirmed; fliers are being prepared for display at the wineries, working on marketing and press releases and the Abraham Lincoln Hotel has 2 rooms for the competition. Sherry discussed details and asked for volunteers.

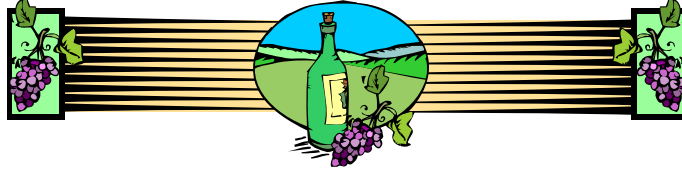
Association of Soil & Water Conservation Districts Conference – The IGGVA has received a request to have a booth. The consensus was not to have a booth particularly since we do not have a display.

Illinois Agriculture Association Foundation – This group is requesting an auction item, which the Association has provided in the past. It was agreed that the IGGVA would provide a basket. The **Illinois Craft Brewers Guild** has requested information regarding self-distribution. Dick volunteered to contact them. McCartney will send Dick the contact information.

Dick Faltz moved to adjourn. The meeting adjourned at 3:30 pm. Bill McCartney kept the minutes.



2007 Illinois State Fair Wine Competition



Total Amateur Entries: 114

Gold medals: 3

Silver medals: 12

Bronze medals: 31

Medal count: 46

Total Commercial Entries: 339

Gold medals: 8

Silver medals: 63

Bronze medals: 124

Medal count: 195

2007 Commercial Top Awards:

Award	Winery	Wine Name	Appellation	Vintage
Best of Show	Galena Cellars	Traminette	Illinois	NV
Governor's Cup Red	Prairie State Winery	Prairie Red	Illinois	2006
Governor's Cup White	Willow Ridge Vineyards and Winery	Harvest White	Illinois	2006
Governor's Cup Rosé/Blush	Von Jakob Vineyards	Kroschenfeler	Illinois	NV
Governor's Cup Fruit	Pheasant Hollow Winery	Red Razz	Illinois	2006
Governor's Cup Dessert/Sparkling	White Owl Winery	Persimmon Sherry	Illinois	2002
Best Red	Piasa Winery	River Road Red	Illinois	2006
Best White	August Hill Winery	Niagara	American	NV
Best Rosé/Blush	Von Jakob Vineyards	Honey Blush	American	NV
Best Fruit	Collver Family Winery	Cherry	American	2004
Best Dessert/Sparkling	Owl Creek Vineyards	Raspberry Framboise	Illinois	2006

2007 Commercial Summary of Awards by Medal:

Winery	Wine Name	Vintage	Medal
Owl Creek Vineyards	Framboise	2006	GG
August Hill Winery	Niagara	NV	G
Collver Family Winery	Cherry	2004	G
Galena Cellars	Traminette	2006	G
Pheasant Hollow Winery	Red Razz	2006	G
Prairie State Winery	Prairie Red	2006	G
Von Jakob Vineyards	Honey Blush	NV	G
Willow Ridge Vineyards and Winery	Harvest White	2006	G
Alto Vineyards	Heartland Red	2006	S
Alto Vineyards	Chambourcin	2004	S
Alto Vineyards	Chancellor	2004	S
August Hill Winery	Okoye	NV	S
Blue Sky Vineyards	Vignoles	2006	S
Blue Sky Vineyards	Seyval	2006	S
Cameo Vineyards	Cherry	NV	S
Collver Family Winery	Pumpkin	2005	S
Collver Family Winery	Vidal Blanc	2005	S
Collver Family Winery	Riesling	2005	S
Collver Family Winery	Pike County White	2005	S
Collver Family Winery	Peach	2005	S
Cooper's Hawk Winery	Barbera	2004	S
Cooper's Hawk Winery	Peach	NV	S
Fox Valley Winery	Traminette	2005	S
Fox Valley Winery	George's Red	2005	S
Fox Valley Winery	Petit Syrah	2004	S
Furrow Vineyard and Winery	Old Barn Red	2005	S
Galena Cellars	Red Raspberry	2006	S
Galena Cellars	Late-Harvest Riesling	2006	S
Galena Cellars	Country Rosé	2006	S
Galena Cellars	Frontenac	2006	S
Galena Cellars	Blackberry	2006	S
Galena Cellars	Rhubarb	2006	S
Galena Cellars	Vintage White	2006	S
Hedman Orchard and Vineyards	Chambourcin	2006	S
Hill Prairie Winery	Vignoles	NV	S
Kickapoo Creek Winery	Red October	2005	S
Limestone Creek Winery	Chambourcin	NV	S
Mackinaw Valley Vineyards	Eric's Red	2005	S
Massbach Ridge Winery	Ridge Red	2005	S

Owl Creek Vineyards	ChardonOwl	2005	S
Owl Creek Vineyards	Zengeist	2005	S
Owl Creek Vineyards	Seyval Blanc	2005	S
Owl Creek Vineyards	Whoo's Blush	2006	S
Owl Creek Vineyards	Owl's Leap Reserve	2003	S
Pheasant Hollow Winery	Midnight Medley	2006	S
Pheasant Hollow Winery	Raspberry Finale	2006	S
Pheasant Hollow Winery	Gun Creek White	2006	S
Pheasant Hollow Winery	Muscat de Canelli	2006	S
Piasa Winery	River Road Red	2006	S
Piasa Winery	Riverfest	2006	S
Piasa Winery	Bluff Side Blush	2006	S
Pomona Winery	Jonathon	2006	S
Prairie State Winery	Prairie Moscato	2006	S
Prairie State Winery	Pioneer Red	2006	S
Prairie State Winery	Red Oak	2005	S
Prairie State Winery	Cattleman's Red	2006	S
Prairie State Winery	Cabernet Franc	2006	S
Ravissant Winery	Superbe	2005	S
Spirit Knob Winery	Great River Red	2006	S
Spirit Knob Winery	Magenta	2006	S
Spirit Knob Winery	Chambourcin	2006	S
StarView Vineyards	Red Star	2006	S
Vahling Vineyards	Cherry Wine	2007	S
Valentino Vineyards	Rudolph Valentino Ditommaso	2002	S
Von Jakob Vineyards	Honey Raspberry	NV	S
Von Jakob Vineyards	Kroschenfeler	NV	S
Von Jakob Vineyards	Jonathon Apple	NV	S
Von Jakob Vineyards	Country Red	NV	S
Von Jakob Vineyards	Hillside White	NV	S
White Owl Winery	Persimmon Sherry	2002	S
Willet's Winery and Cellar	Vignoles	2006	S
Alto Vineyards	Chancellor	2003	B
Alto Vineyards	Porto di Guido	2003	B
Alto Vineyards	Traminette	2005	B
Alto Vineyards	Rocko Red	2005	B
Alto Vineyards	Rosso Classico	2003	B
Alto Vineyards	Heartland White	2005	B
Alto Vineyards	Heartland Blush	2006	B
Alto Vineyards	Chambourcin	2003	B
Alto Vineyards	Vidal Blanc	2005	B

Alto Vineyards	Chardonel	2003	B
Alto Vineyards	Wiener Dog White	2005	B
Alto Vineyards	Chardonel	2004	B
Alto Vineyards	Norton	2003	B
August Hill Winery	Chambourcin	2005	B
August Hill Winery	Vignoles	2005	B
August Hill Winery	Chardonel	2005	B
August Hill Winery	Trapolino	NV	B
August Hill Winery	Sweet Catawba	NV	B
August Hill Winery	Traminette	2005	B
Baxter's Vineyards	Lusty White	2005	B
Blue Sky Vineyards	Chambourcin Blush	2006	B
Blue Sky Vineyards	Chambourcin Reserve	2004	B
Blue Sky Vineyards	Riesling	2006	B
Blue Sky Vineyards	Cayuga	2006	B
Blue Sky Vineyards	Framboise	NV	B
Cameo Vineyards	Chambourcin Reserve	2003	B
Cameo Vineyards	Vidal Blanc	NV	B
Cameo Vineyards	National Road Red	NV	B
Cameo Vineyards	Niagara	NV	B
Collver Family Winery	Ramaja	2005	B
Collver Family Winery	Traminette	2005	B
Collver Family Winery	Red Rooster	2005	B
Collver Family Winery	Concord	2005	B
Collver Family Winery	Octoberfest	2005	B
Fox Valley Winery	Chambourcin	2005	B
Fox Valley Winery	Vignoles	2006	B
Fox Valley Winery	Heritage	2004	B
Fox Valley Winery	Riesling	2006	B
Fox Valley Winery	Vignoles	2006	B
Fox Valley Winery	Heritage	2004	B
Fox Valley Winery	Grandma's Blush	2006	B
Fox Valley Winery	Ruby Zin	2005	B
Fox Valley Winery	Niagara	2005	B
Furrow Vineyard and Winery	Norton	2004	B
Furrow Vineyard and Winery	The Blues	2006	B
Galena Cellars	Eric the Red	2006	B
Galena Cellars	Cherry	2006	B
Galena Cellars	Late-Harvest Gewurtztraminer	2006	B
Galena Cellars	Frontenac Port	2005	B
Galena Cellars	Seyval	2006	B

Galena Cellars	Framboise	2006	B
Galena Cellars	Muscat Canelli	2006	B
Galena Cellars	Britt White	2005	B
Galena Cellars	Riesling	2006	B
Galena Cellars	Concord	2006	B
Hedman Orchard and Vineyards	Tucker Hill Red	2006	B
Hedman Orchard and Vineyards	Villard Blanc	2006	B
Hidden Lake Winery	Kiss My Gi-zen-hime	NV	B
Hidden Lake Winery	Double Decker Red	NV	B
Hidden Lake Winery	Best Little Pick-Up Wine	NV	B
Hill Prairie Winery	Prairie Sunshine	NV	B
Hill Prairie Winery	Traminette	NV	B
Hill Prairie Winery	Chardonel	NV	B
Hill Prairie Winery	Prairie Dew	NV	B
Illinois River Winery	Catawba Blush	2006	B
Illinois River Winery	Port d' Illinois	2006	B
Inheritance Valley Vineyards	Villard Blanc	2006	B
Kickapoo Creek Winery	Nookeenay Meskwaai	2005	B
Kickapoo Creek Winery	Dolce Regalo	2006	B
Kickapoo Creek Winery	Ruby Glow	2005	B
Lasata Winery	Vintner's Select Red	2004	B
Lasata Winery	Vintner's Select White	2004	B
Lavender Crest Winery	Jubilee	2006	B
Lavender Crest Winery	1836	2006	B
Lavender Crest Winery	Mary's Blush	2006	B
Mackinaw Valley Vineyards	Ruby Red	2005	B
Mackinaw Valley Vineyards	Alexander's Conquest	2004	B
Massbach Ridge Winery	St. Pepin	2006	B
Massbach Ridge Winery	Cherry Rose	2005	B
Owl Creek Vineyards	Owl's Leap	2003	B
Owl Creek Vineyards	Bald Knob	2006	B
Owl Creek Vineyards	Water Valley White	2006	B
Pheasant Hollow Winery	Black Gold Port	2004	B
Pheasant Hollow Winery	Black and Blue	2006	B
Pheasant Hollow Winery	Pink Catawba	2005	B
Pheasant Hollow Winery	Rend Lake White	2006	B
Piasa Winery	River Road White	2006	B
Piasa Winery	Traminette	2006	B
Pomona Winery	Strawberry Dessert Wine	2006	B
Pomona Winery	Jonathon Oak Aged	2006	B

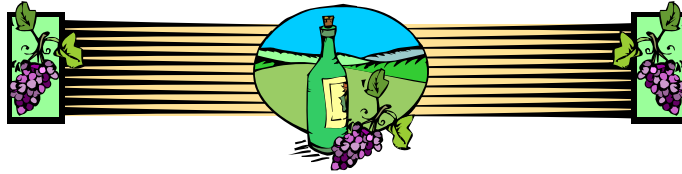
Pomona Winery	Golden Delicious Oak Aged	2006	B
Prairie State Winery	Winter Warmth	2005	B
Prairie State Winery	Bacio di Sole	2005	B
Prairie State Winery	State Red	2006	B
Prairie State Winery	Prairie Rose	NV	B
Prairie State Winery	State White	2006	B
Prairie State Winery	Maria's Sangarita	2006	B
Ravissant Winery	Magnifique	2005	B
Ravissant Winery	Late Harvest Vidal	2005	B
Ridge View Vineyards	Traminette	2006	B
Ridge View Vineyards	Vignoles	2006	B
Spirit Knob Winery	Bluff Ridge White	2005	B
Spirit Knob Winery	Passion	2006	B
Spirit Knob Winery	Vignoles	2006	B
Spirit Knob Winery	Traminette	2005	B
Spirit Knob Winery	Norton	2005	B
Spirit Knob Winery	Chardonel	2006	B
Spirit Knob Winery	Bluff Breeze	2005	B
Spirit Knob Winery	Chambourcin	2005	B
StarView Vineyards	Venus	2006	B
StarView Vineyards	White Star	NV	B
StarView Vineyards	Vignoles	2006	B
StarView Vineyards	Chambourcin	2004	B
StarView Vineyards	Supernova	2005	B
Vahling Vineyards	Seyval	2003	B
Vahling Vineyards	Grandpa's Recipe	2005	B
Valentino Vineyards	Rudolph Valentino Ditommaso	2004	B
Valentino Vineyards	St. Croix Reserve	2002	B
Von Jakob Vineyards	Chateau Red	NV	B
Von Jakob Vineyards	Ridge Red	NV	B
Von Jakob Vineyards	Cave Creek	NV	B
Wild Blossom Meadery	Nau-T-Guy	2006	B
Wild Blossom Meadery	Prairie Passion	2006	B
Willet's Winery and Cellar	Hometown White	2006	B
Willow Ridge Vineyards and Winery	Hodson Hills Red	2006	B

2007 Amateur Summary of Awards by Medal:

Vintner	Wine Name	Vintage	Medal
Cousineau, Will	Raspberry/Bosyenberry	2006	G

Douglas, DJ	DJ's Cuvee	2004	G
Kooyman, Bobbi	Piesporter	2007	G
Bird, David	Riesling	2006	S
Bird, David	Riesling Ice Wine	2006	S
Collins, Chad	Vidal blanc	2006	S
Collins, Chad	Gewurztraminer	2005	S
Cox, David B.	Elderberry	2004	S
Cox, David B.	Blueberry	2006	S
Doddek, David	Blackberry	2006	S
Douglas, DJ	Norton	2004	S
Douglas, DJ	Vignoles	2006	S
Heck, Marcella	Just Marcella's Blackberry	NV	S
Kooyman, Bobbi	Gewurztraminer	2007	S
Stewart, Willie C.	Chardonnay	2006	S
Bertagnolli, Lee	Riesling	NV	B
Cole, Jim	Twin Fawns Pinot noir	2004	B
Conboy, Robert	Foch	2005	B
Cox, David B.	Chardonel	2005	B
Cox, David B.	Blackberry	2005	B
Cox, David B.	Apple	2004	B
Douglas, DJ	Rosa	2006	B
Douglas, DJ	Chambourcin	2005	B
Ebelherr, Wayne	Apple Pie 7	2006	B
Ebelherr, Wayne	Apple Raisin 12	2006	B
Ebelherr, Wayne	Apple 4	2006	B
Ebelherr, Wayne	Strawberry 1	2007	B
Geiser, Frank	Apple	2004	B
Guerin, Donna Tim	Guerin Cellars Riesling	2006	B
Heck, Marcella	Just Marcella's Pear	NV	B
Jackson, Larry S.	Cynthiana	2002	B
Janecyk, Dan	Syrah	2005	B
Janecyk, Dan	Cabernet Sauvignon	2004	B
Johnson, Garrett Jan	Jan and Garrett's Pear	2006	B
Kerchner, Stephen	Grande Shiraz	NV	B
Kooyman, Bobbi	White Merlot	2007	B
Kooyman, Bobbi	Port	2007	B
Panarese, Nicholas, Hugo	Zinfandel	2005	B
Panarese, Nicholas, Hugo	Cabernet Sauvignon	2006	B
Stafford, Dan	Viognier	2005	B
Stewart, Willie C.	Seyval Blanc	2006	B
Stewart, Willie C.	Vidal Blanc	2006	B
Stewart, Willie C.	Riesling	2007	B
Stewart, Willie C.	White Zinfandel	2005	B
Stewart, Willie C.	Black Raspberry	2004	B
Urban Custom Wine	Clos du Ville Venteuse	2007	B

Congratulations To All



Wine Fest Opportunities

I'd like to take this moment and invite all IGGVA members who are interested in the small winery / home winemaking segment to attend the 3rd annual WinePress.US WineFest. Event location and times are posted at www.WinePress.US

I am also looking for people who would like to share their knowledge by putting on a presentation on the various processes of wine making or grape growing. Topics must first be approved and time of presentations should be 45-50 minutes. A computer / LCD projector will be available for presentations. I would actually prefer to see live demonstrations over powerpoint presentations.

Please feel free to contact me if you have any questions, or have an idea as to how to make this even better. The first year I held the event in Denver, CO. Last year, I held the event in Baltimore, MD. Since I am from southern IL (St. Libory), I'd really like to see some involvement from the IGGVA. Also, this may be a great opportunity to pick up more members. In the past, I've had college professors, vineyard owners, winery owners, product manufacturers, sommeliers, veteran home winemakers, and more doing presentations.

Please call me if you have questions or ideas. Cheers, and best of wishes to you, and your cellar,

Joel

Joel Sommer

www.WinePress.US

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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