

# Nebraska Vine Lines

*University of Nebraska Viticulture Program*

*Institute of Agriculture and Natural Resources*

*Editors: Dr. Paul Read, Professor of Horticulture & Viticulture*

*Donna Michel, University of Nebraska Viticulture Program*



June/July 2003 Vol. VI, No. 3

## FIRST NEBRASKA WINE FESTIVAL A REAL "HAPPENING"

Near-perfect weather, excellent wines, entertaining music, and educational programs highlighted the First Nebraska Wine Festival held on Saturday, May 31, 2003, at the new Omaha Riverfront venue. **Cuthills Vineyards, James Arthur Vineyards, Lovers Leap Vineyards, Millenium Wines** and **Mac's Creek Vineyards and Winery** each poured samples of their outstanding wines for people attending this exciting event. The modest entry fee entitled attendees to receive a commemorative glass and "tastes" of wines, stroll among the exhibits, sit and listen to the music and enjoy the educational presentations. Cooking demonstrations took place and **Ed Swanson** (Cuthills Vineyards) and **Jim Ballard** (James Arthur Vineyards) presented discussions of Nebraska wines, winemaking and grape growing. Members of the Nebraska Winery and Grape Growers Association served as volunteers and staffed booths where those in attendance could receive more information about Nebraska's vibrant developing grape and wine industry. With more than 1300 attending the Nebraska Wine Festival, it seems likely that it was the first of many more annual festivals in years to come. The Organizing Committee, the volunteers and the wineries are all to be congratulated on this most successful "happening" – it was **THE** place to be on May 31, 2003! For more on the First Nebraska Wine Festival, visit the NWGGA website ([www.nwggga.org](http://www.nwggga.org)).



The University of Nebraska Viticulture Program joins the entire Nebraska grape and wine community in mourning the passing and celebrating the life of Jim Johnson. He is a true friend that will be very missed.

Paul Read  
Donna Michel  
Steve Gamet

### **James A. Johnson (1934-2003)**

Blue Valley has sustained a great loss this year, with the passing of co-owner and founder, Jim Johnson. As we at Blue Valley continue in Jim's footsteps, we are inspired by his energy, enthusiasm and vision. The grape growers and wineries of Nebraska are a community of mutually supportive and truly caring people who, over the years, have shared with us their considerable technical knowledge and skills, as needed. We are grateful, and very proud to be a part of that community. We look forward to seeing you, our customers, patrons, and friends...as we carry on Jim's energy, enthusiasm and vision, in the years to come.

**Your Friends at Blue Valley Vineyard**

## A FEW SUMMER REMINDERS By Paul Read

- If your area has experienced frequent rains, be sure to be diligent with a disease control program for black spot, downy mildew and phomopsis. Perhaps powdery mildew will also show up later in the season as conditions become less humid.
- Check your irrigation system. In spite of the recent rains, a dry spell or two later in the season may dictate supplemental watering on sandy soils. Flushing your drip system, cleaning or replacing filters and checking for leaks are a few examples that may require attention.
- Remove all clusters for second year vines and reduce projected crop load to approximately a one-ton per acre equivalent for healthy third-year vines.
- Continue shoot positioning: tucking for vertical shoot positioned (VSP) vines and directing Geneva Double Curtain fruiting canes, for example. Remove suckers and undesirable shoots.
- Remember, best quality fruit clusters develop in full sun, so exposure from fruit set to harvest is the way to go. DON'T try to expose shaded clusters late in the season—this will lead to sunburn.
- Maintain weed control. Young vines especially suffer when weeds flourish
- Scout for insect pests and control as required. Report serious infestations or unusual insects to the University of Nebraska Viticulture Program (402/472-5136, [pread@unl.edu](mailto:pread@unl.edu) or 402/472-8747, [dmichel@unl.edu](mailto:dmichel@unl.edu)). We are beginning to monitor insect incidence and location in order to assist with control recommendations when needed.
- Clean and disinfect harvest equipment, including harvest containers and picking tools.

### APPLE TWIG BORER UP-DATE

The Apple Twig Borer (also known as the Grape Cane Borer) has become evident in several vineyard sites in Nebraska. Recent observations include Gibbon, Peru, Auburn, Firth, Nebraska City and Nemaha. If you observe evidence of this potentially serious insect pest, please notify Paul Read at 402/472-5136 or [pread@unl.edu](mailto:pread@unl.edu). The following information is also available on the University of Nebraska Viticulture Program website:

[agronomy.unl.edu/viticulture](http://agronomy.unl.edu/viticulture)

#### **Grape Cane Borer (Alias: Apple Twig Borer)**

**By Paul E. Read, Professor University of Nebraska Viticulture Program**

Recently, several growers have reported infestations of the grape cane borer, originally named the apple twig borer (*Amphicerus bicaudatus*). With the assistance of UNL Department of Entomology scientists **Fred Baxendale** and **Jim Kalisch**, it has been identified and the following recent article written by Cornell University (New York) scientists has been found. Information about this insect is sparse, but the following approaches are suggested.

1. Remove and destroy all infested and damaged canes and other plant parts. Incineration, where legal, finely chopping or burial are recommended.

2. As noted in the following article (Dr. Baxendale concurs with this suggestion), control of adults by spraying with Imidan in early to mid-May is suggested, with a follow-up spray in late May or early June to kill recently hatched larvae.

3. Treat and/or remove other host species near the vineyard (apples, scrub trees, etc.). This insect is not easy to control because once it is inside the canes, no kill can be effected by insecticidal sprays. If you have experienced problems with this insect, please let me know. Dr. Baxendale and I will be trying to learn more about this insect's abundance, relative severity, and distribution, with the ultimate goal of reducing or eliminating damage caused by this pest.

## **Grape Cane Borer Biology and Control**

by Timothy E. Martinson and Greg English-Loeb

Grape Cane Borer, *Amphicerus bicaudatus*, has once again been a topic of discussion among growers in the Finger Lakes. The consensus among growers I have spoken with is that problems seem to be increasing in area vineyards, not just in the Keuka area but also in some locations on Seneca Lake.

For those of you who are unacquainted with the cane borer, the damage comes from adults that bore into live canes -generally but not always in nodes near the base of the cane. Although these holes are about 3/16" in diameter, they are hard to see without searching closely. Retained canes often die past the entrance hole, and canes with borer in them often break during the tying operation. In a cane pruned vineyard with '4 cane' vines, loss of one cane would amount to 25 percent of the potential crop. In cordon/spur trimmed vineyards, damage would be somewhat less, but may make it more difficult to maintain permanent cordons.

**Biology.** What we know about cane borer comes from a study done by Dr. George Shaefer and Zeke Mendel, of Taylor Wine Company, between 1981 and 1983. In a literature search, we found only a couple of papers on this pest, along with a reference to an unpublished thesis from Texas. Dr. Shaefer's study looked at economic impact in an 'Aurora' vineyard, and included a very preliminary laboratory insecticide trial.

**Life Cycle.** Adults are brown to black in color, shaped like a cylinder, and 3/8" long. Cane borer overwinters in the adult stage, within burrows made in live canes. As weather warms, they become active in late April and early May, and tend to fly around in evening hours near dusk (the report mentions 8:30 PM). At this time, they are thought to make few new entries, with most limited to dry wood. Presumably adults mate around this time of the year. Egg laying starts in mid May, and peaks in mid-June. Eggs are reportedly laid singly under loose bark -either on live vines or pruned wood on the vineyard floor. Eggs hatch around mid-June, and larvae burrow "directly into the dead or dying canes." Early feeding is just below the bark, while older larvae enter the pith (spongy area in the middle of the cane), leaving a sawdust-filled channel behind. Larvae complete their development and form pupae in mid-August, and adults emerge in mid-September. As canes harden off and form periderm, the adults enter one-year-old wood and the current year's canes, and again feed in channels in the middle of the canes. This is when the economically significant damage to healthy wood occurs.

**Economic Impact.** Shaefer reported that in one heavily infested Aurora vineyard, 30 percent of the dead canes showed evidence of cane borer feeding, while a less-heavily infested area within the same vineyard had about 19 percent of the dead canes attacked. He also reported that "Counts revealed that one out of nine vines had a dead cane, and one out of 47 vines had one cane attacked by borer." What I interpret this to mean is that although 1/3 of the 'dead canes' may have died due to borer feeding, only 10 percent of the vines had a dead cane, and only two percent of vines had one cane borer in them. If these figures were accurate for a cordon-pruned vineyard with four canes per vine (the training system was not mentioned), the potential crop loss would have been one of 188 = 0.5 percent crop loss.

**Insecticide Trial.** Shaefer tested eight insecticides in the laboratory, several of which are no longer available. The exact testing method was not indicated, and each material was tested on only 10 adults. Of currently available insecticides, Imidan treatment after 48 hours resulted in 10 dead adults (100 percent of those tested), while Sevin (carbaryl) results in five dead (50 percent) mortality. It's important to keep in mind that these were laboratory tests, and the results may not translate into effective control at the field level.

**Controlling Cane Borer.** To my knowledge, no rigorous insecticide trials for cane borer have been done. There are reasons for this -the main one being that the life cycle of this pest does not lend itself to conventional small plot trials. The insect is protected for most of the year within the vine (and not likely to contact insecticide), and the only way to evaluate efficacy (e.g. of a spring application) would be to look for adults the following winter. Presumably, they move around a bit, and they have several woody plant hosts

(all common in the area), so it's hard to predict how large an area you would have to treat to see any effect. Given the lack of research, the best guidelines we can offer at this time are based on educated guesses of what might be important:

**Remove or Chop Brush.** Dead canes and wood remaining on the vineyard floor may serve as a reservoir for adults, and also may harbor larvae throughout the season. Thoroughly chop brush, or remove and destroy as much as possible before adults become active in the spring. Consistent with this recommendation is the result of a study conducted in Italy where they found that by burning pruning material before the next field season helped eliminate a cane borer problem. Note that hedged pruned vineyards, with an abundance of old, dead wood, may provide good places for larvae to develop.

**Timing Sprays.** If you decide to try an insecticide, it makes sense to target active adults before they lay eggs. Recall that adults are active from mid to late May, and are most active in the evenings. Another potential target would be the larvae after eggs hatch but before they burrow into the wood. Again, Shaefers' study indicated that the peak timing for eggs would be from early to mid June. It's possible that with thorough coverage, a spray at this time might significantly reduce the number of larvae that develop. Again, this is all guesswork.

**Insecticides.** The only insecticide currently registered for cane borer in New York is Imidan 70 W, although we have conducted no trials to test its efficacy -and thus no reason to recommend it over other materials. It's possible that broad spectrum insecticides applied for other labeled pests might also provide some control of cane borer, if applied at the appropriate time. Narrow-spectrum materials such as miticides, BT (Dipel, biobit) and Provado (imidacloprid) will not provide control. As this pest has not been exposed to many insecticides, we presume that resistance is not a problem.

**Evaluate Objectively.** Be careful in assessing the extent of the problem. It's easy to overestimate how many cane borers are out there and how much damage they are doing. It's dismaying to have a cane snap off during tying because of cane borer injury. But it makes a difference whether or not damage is present on one cane in 100 or five in 100. Remember that it's the infestation in the canes you leave, not in the canes you trim off, that will affect yield. Think of the numbers you find in relation to the size of your vineyard, and don't overreact. In the few vineyards I have surveyed, I've generally been surprised at how few I find, although I recognize that each individual can destroy a carefully selected cane or cut short the useful life of a cordon arm.

I understand that the information we have for this pest is incomplete, particularly where effective control measures are concerned. Greg English-Loeb is making some information observations of cane borer behavior at his lab in Geneva. I also think it would be useful to attempt to test a few of the registered insecticides at an appropriate site, even if there's a chance that a formal trial won't work. I'll be looking for cooperators to set up an informal trial this spring. If you think you have a block with enough cane borer damage to attempt a trial, please give me a call at (315) 536-5134, or e-mail at tem2@cornelledu.

Source: Finger Lakes Vineyard Notes, April 2, 2002.

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**FIRST ANNUAL  
FOUR-STATE FIELD DAY FOR 2003**

**July 26, 2003 – Nebraska City, NE**

The Viticulture Programs and grape and wine associations of Iowa, Kansas, Missouri and Nebraska are cooperating to begin a series of annual field days in an endeavor to help grape growers in the four states gain information helpful to their enterprises. It is envisioned that this Four State Field Day will rotate among the four states, with Nebraska hosting the first event. Subsequent Field Days will be held in Iowa, Kansas and Missouri (order yet to be determined). Advice on how these programs can better serve your needs will be appreciated. We look forward to your suggestions and to seeing you on Saturday, July 26, 2003 at the Kimmel Orchard Site, just north of Nebraska City, Nebraska.

**See the Registration Form later in this issue. Fill it out and send it in!!**

**TELEPHONE NUMBERS NEEDED**

I recently traveled in several parts of rural Nebraska and at times discovered that I had time to make an extra visit or two beyond or near my original destination. I usually carry a copy of our mailing list, but phone numbers are lacking for many of you who are on the list. If a number was available, I was successful in making contact and visited some vineyards that I had not seen previously. However, I wanted to visit some additional vineyards, but was unable to do so because I lacked the necessary phone numbers. So this is a plea for all Nebraska grape growers who read this to provide me with your current phone number so that we can up-date our database. The next time I'm in your area I may be able to connect for a site visit. Call or send your contact information (phone number, e-mail address too if you have one) to Donna Michel (402-472-8747 or [dmichel@unl.edu](mailto:dmichel@unl.edu)). I'll look forward to possibly making a spontaneous visit the next time I'm in your area and find that I have unexpected extra time.

**Paul Read**

**The Nebraska State Fair, the NWGGA and the Nebraska Wine and Grape Industry**

Keep August 29th and August 30th open on your calendar for Nebraska's second major wine tasting event in 2003.

The NWGGA will be sponsoring "Vintage Nebraska - A wine tasting event" at the 2003 Nebraska State Fair during these 2 days. There will be several wineries serving samples, along with many other educational booths. During the event there will be live music, cooking demonstrations, and educational presentations.

Make sure you plan on being a part of this exciting event at the State Fair. We will need all of the NWGGA volunteers possible to make this event a success.

**Eric Nelson**

Marketing Committee Chairperson

## **The NWGGA Board's Message**

### **GREETINGS FROM THE BOARD!**

The NWGGA Board is taking over the President's Column. Back in March, our members voted on changes to the Bylaws and because of those changes, the Board is fulfilling its role as the decision-making unit for the organization. We are now functioning as a unified group rather than two groups (Officers and a Board) as existed under our previous Bylaws. We have formally met twice since March as well as been in continual contact with each other for input and decision-making. This was done to bring the organization in line to deal with the rapid growth the organization is experiencing and we think it is working well.

As your representatives, one of the first tasks has been to define our priorities. The industry is growing rapidly and in order to keep NWGGA's organizational goals in line, we have decided to focus on five key factors:

#### **▪ INCREASE INCOME TO THE ORGANIZATION**

During this past year, NWGGA has utilized many of the current funds in the bank account for a wide range of promotional activities that benefit both grape growers and wineries. Activities included financial support of UNL's research assistant, supporting educational conferences that are lauded as some of the best in the region (if not the nation), development of a wonderful presentation for the speakers bureau, further development of our web site, completion of a professional and artistic new brochure that promotes our current award winning wineries and informs people of wineries that are targeted to open soon, and promotion of Wine Festivals in Omaha and at the State Fair in order to expose people to Nebraska wines and the growers behind them. Our financial resources have been depleted by these projects and we need to find additional funds to support these initiatives. As such, your Board is focusing upon finding additional grants and developing money-making projects. As members, you need to check the NWGGA web site regularly for activities that you can help support such as the State Fair, Husker Harvest Days, and next year's Wine Festival. People are amazed to learn how many grape growers and wineries we have and they want to meet the people behind it all!

#### **▪ INCREASE BENEFITS TO MEMBERS**

There has been a lot of confusion and frustration expressed to us by members as to what the benefits of being an NWGGA member really are. The Board is working on developing a clearer understanding of benefits you receive from vendors. Many vendors currently offer discounts to members so be sure to check the web site or ask when making purchases. The Board is also considering ways to modify the membership fee structure to more accurately reflect the way that the industry itself is structured.

#### **▪ PROMOTION OF THE INDUSTRY**

NWGGA has operated or will operate their booth at the following events: Nebraska Wine Festival, State Fair/Vintage Nebraska wine tasting event, Husker Harvest, and the Jazz and Blues Festival. At all of these events we are not only promoting existing and new wineries, but have been strongly promoting the industry. However, we need all of our members to help promote the industry at the grass roots level. Consider participating at county fairs, town events, tasting events, ethnic festivals, or holiday celebrations. There is a speaker's bureau presentation that you or one of the NWGGA volunteers could present. You can obtain either the table top or floor model for a booth display for events. Contact any board member or marketing committee member for information.

#### **▪ INCREASING AND IMPROVING EDUCATIONAL OPPORTUNITIES**

Continuing education is an integral part of being a quality grape grower and/or winery. However, we realize it is difficult for people to take part in all opportunities. We are exploring ways to regionalize and focus educational opportunities so all individuals have access to them. As part of the educational process, we are focusing on a special event for legislators to attend and talk with grape growers and wineries about their concerns.

▪ **FURTHER DEVELOPMENT AND PROMOTION VIA THE WEB SITE**

Although all members do not have web access, many do and we need to encourage use of the web site as a source of information for events and a forum for communication with each other. We have revamped the NWGGA web site to make it easier for our members to use. We have more people, such as those attending our events, using the web site to obtain information about the events and grape growing and wineries in general. In order to encourage communication with the Board, we are creating a board specific email for members to contact us (theboard@nwgga.org). Board members will alternate responsibility to monitor, disseminate, and respond to mail that is sent to this address. Because our growers are an integral part to the success of our industry, we are working on developing a “Grape Grower of the Month” feature on our web site.

As you can hopefully see, this Board is committed to representing the industry fairly. However, our industry is growing rapidly and we need to work hard to keep pace with all the changes and opportunities. NWGGA members need to support the Board by providing us with your ideas and inputs. At times we will need to make difficult decisions that may not be popular with all or with specific groups of members. When any correspondence is sent to the members or other organizations, it is with the full recognition, input and support of all the members of the Board.

Board members have been assigned to one of the specific priorities mentioned above. If you have inputs for one of the objectives, please contact a Board member for that area. If you have questions and concerns do not hesitate to contact any one of us!

NAME	BACK GROUND	LOCATION	BOARD ASSIGNMENT	PRIORITY ASSIGNED
Terry Ryan	Grower	Minden, NE	1 Year Board member	Income
Carol Ringenberg	Extension Educator	Nebraska City, NE	1 Year Board member	Industry promotion
Vaughn Hammond	Orchard Manger	Nebraska City, NE	2 Year Board member	Education
Dale Lillyhorn	Grower	Raymond, NE	2 Year Board member	Education
Rick Barnett	Grower, future winery owner	Tekamah, NE	3 Year Board member	Membership
Eric Nelson	Grower	Raymond, NE	3 Year Board Member	Industry promotion
Justin Moody	Grower, Winery Owner	Chadron, NE	Past President	Income
DeeAnn Hrdlicka	Grower	Blair, NE	President	Education
Teresa MacFarland	Grower, Winery owner	Lexington, NE	Vice-president	Industry promotion
June Simpson	Grower, future winery owner	Tekamah, NE	Secretary	Membership
Deb Barnett	Grower, future winery owner	Tekamah, NE	Treasurer	Membership

**Cheers!**  
**Your Board**



## From the NWGGA Membership Committee:

Attached is a list of names of "missing members". Some may have received their cards, but due to the confusion of membership status, may not have yet renewed. Others we had trouble locating a correct address for. And some may opt not to renew, but we hope they will reconsider.

Joel Armstrong	Keith or Vickie Baird	
Mark Benjes	Brant Bigger	Wayne Biltoft
Michael Black	Mark Blanke	Bruce & Jan Bostelman
Jeffrey Brittan	Ed Daugherty	Terry Dittmer
John Eischeid	Scott Fangmeier	Robert & Heidi Finral
	Jerry J. Harder	Karl or Sheryl Hesseltine
Nancy Hoch	Arthur Homer	Kelly or Mary Homolka
Jim Huffman	Marlene Johnson	Robert Kirchmann
Kirchoff?	Tim & Kelly Klenke	Tim, Paul & Mike Knust
Donald Kothenbeutel	Richard Kothenbeutel	Ryan Lembke
Mark & Cynthis Lemke	Barry Marsh	Randy & Kelly Meyer
Michel & JoAnn Meyer	David or Tim Nissen	Richard Propst
	Leonard & Donna Rehtus	Stephen Rifton
Rich Ronning	Ken Rosmann	Lee Sapp
Glen & Marcia Schanou	Neal Schatz	Ken Schmieding
Mary Schweitzer	Gerald or Sandy Seidel	Jimmy Shaw
Douglas & Patricia Shaw	Kevin Smith	Randel & Jane Smith
Lee Smith	Randy Stramel	Lehn Straub
Jed & Lori Wagner	Liz Warner	Wade Watkins
Cathy Waugh	Barbara Webster	Joan Wessels
Robert & Janice Wicht	Arthur or Alison Wilson	Ann M. Yates
Jerry Young	Sandra Billings	Jerry & Joyce Blake
Jeffrey Brittan	Kelly Clark	Greg Curtwright
Jonathan Ford	Allen & Anita Gall	John Price
Ann Reif	Wayne & Holly Woldt	Matt Young
Richard & Laura Carman	Curtis D. Rising	Al & Patrice Peterson
Jason Fehlhafer	Dan Evasco	Curtis Cloud
Gene or Ardis Niederklein		

## COME JOIN



## THE NWGGA

Write: Deb Barnett  
 Big Cottonwood Winery  
 2865 County Rd 1  
 Tekamah, NE 68061



NEBRASKA WINERY & GRAPE GROWERS  
 Association



# Winery updates



**Holly and Ed Swanson**  
 54663 853 Rd, Pierce, NE 68767  
 Phone: 402/329-6774 Fax: 402/329-4181  
 email: [visitus@cuthills.com](mailto:visitus@cuthills.com)

## 2003 Nebraska Entrepreneur Company of the Year

Well so far the storms have gone around Cuthills Vineyards, but they've also been too close. So far we've been lucky this year and have had pretty good weather. We're hoping the next week or so will be sunny and warm for blooming. The grapes are loaded with blooms. We're keeping ahead of the weeds and diseases, so if we don't get hit with a tornado or hail or too much more rain, we should have an outstanding season here.

Cuthills Vineyards participated in the 1st Nebraska Wine Festival at Lewis and Clark Landing in Omaha May 31st and had a great time. We're hoping this will become an annual event and would encourage all wineries to participate next year as well as more grape growers. What an opportunity to educate the people of Nebraska and other states about the grape and wine industry which is growing so fast.

A few events coming up at Cuthills Vineyards include Steak on the Lake July 26th which includes a large ribeye steak, all the fixin's, one glass of wine, dessert and entertainment for \$35.00 per person + tax, CV Case Wine Club Members \$30 per person + tax. Reservations are a must by July 21st.

Another popular event which attracts around 3,000 wine enthusiasts each year is the 8th Annual Wine & Wings Blues Festival August 23 & 24. Ticket includes nationally touring blues bands, wine glass for 21+, winery tours, trolley rides through the vineyards, wine samples, free parking and free transportation to and from parking in Pierce, cooking demos, kite flying demos, and on the 24th a PT Cruiser Car Show. Other things going on at the Blues Festival include food vendors, and a caricature artist. Tickets are \$15/day or \$25/weekend for adults, \$10/day or \$15/weekend for minors, 12 and under are free. We wish everyone a successful growing season and hope to see you soon.

<p><b>2003 Nebraska Entrepreneur Company of the Year</b>  <b>Autumn Blush</b>  <b>Silver</b>, The Dallas Morning News Wine Competition  <b>Silver</b>, Jerry Mead International Wine Competition  <b>Silver</b>, Florida State Fair International Wine Competition</p> <p><b>2002 Traminette</b>  <b>Silver</b>, The Dallas Morning News Wine Competition  <b>Silver</b>, Florida State Fair International Wine Competition  <b>Bronze</b>, Jerry Mead International Wine Competition</p> <p><b>2002 Willow Blanc</b>  <b>Bronze</b>, Florida State Fair International Wine competition</p>	
	<p><b>The Blues Saturday August 23, 2003</b></p> <p>11:am – 1:45 pm – John Crews Band          2:15 pm – 5: pm – The Kinsey Report          5:30 pm – 8: pm – Dona Oxford</p> <p><b>The Blues Sunday August 24, 2003</b></p> <p>11:30 – 2:30 pm Steve Arvey          3 pm – 6 pm - Brody Buster</p> <p><b>Jewelry By Holly Eve</b></p>

# Blue Valley Vineyard and Winery

SW 142<sup>nd</sup> St & Stagecoach Rd –  
685 County Rd 2500, Crete, NE  
Phone: 402/826-5700

Visit our web-site: <http://bluevalleyvineyard.com>



## A Successful First Year!

The tasting room welcomed just over 1,500 visitors in our first year of operation! Through many interesting conversations and the tasting process, we gathered firsthand information from our visitors regarding their tastes and preferences.

TO OUR NEW FRIENDS: To all of you – we wish to convey our hearty thanks for your business! We have enjoyed meeting you, and we want to extend a special invitation to you to come out and try the new wines--

**SWING INTO SUMMER** June 21<sup>st</sup> Rain or Shine! Timed to coincide with Crete's Blue River Festival...Blue Valley Vineyard and Winery will re-open on June 21<sup>st</sup> with our SWING INTO SUMMER celebration.

- Wine Tasting (\$3.00 for five tastes)  
\* Non-alcoholic beverages are also available
- Live Music by the Hardings  
Playing from 6:00 pm to 9:00 pm
- Tents, picnic tables, covered deck and patio or bring your own lawn chairs
- Relax and enjoy – Saturday 21<sup>st</sup> –  
Hours: 1:00 pm – 9:00 pm
- Sunday – June 22<sup>nd</sup> – Hours: 1:00 pm – 5:00 pm

Blue River Festival Special: \$15.00 includes:  
1 Bottle of Blue Valley Wine (your choice)  
½ lb. Home Made Bread  
¼ lb. Nebraska Cheese  
1 Mini Picnic Basket



## LOVERS LEAP VINEYARD

Crawford, NE and Sydney, NE  
432 2<sup>nd</sup> St, Crawford, NE 69339  
Phone: 308/665-2712 Fax: 308/665-1506  
email:  
[info@loversleapvineyards.com](mailto:info@loversleapvineyards.com)

[www.loversleapvineyards.com](http://www.loversleapvineyards.com)

Established in 1999, Lovers Leap Vineyards is nestled in the Panhandle of Western Nebraska amongst the exquisite Pine Ridge country near Crawford,



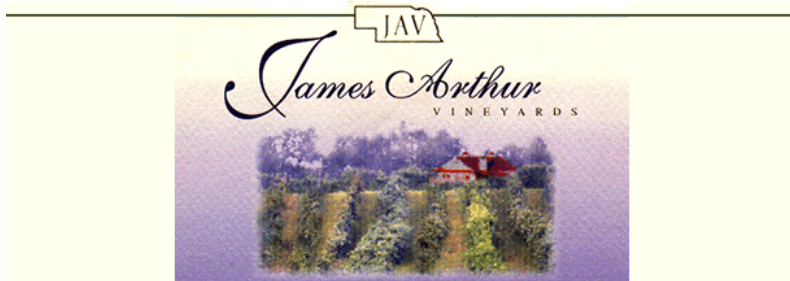
Nebraska. The winery, which is located in historic downtown Crawford, houses the tasting room and production area. Visitors are encouraged to sample a wide variety of wines that will satisfy all tastes. There's also an opportunity to tour the production area where our delicious wines are produced.

**Gold has struck us again! A Gold medal at the Tasters Guild for our 2002 Edelweiss and a Silver for our 2002 Harvest White.**

Lovers Leap Vineyards produces a wide variety of *International Award Winning wines* made from American cultivars and French Hybrid Grapes. Grown and produced here in Nebraska, we offer fine table wines from dry reds to sweet whites and delicious dessert wines. You will find many varieties growing in our vineyards with such names as Valiant, Ventura, Foch, DeChaunac, St. Croix and LaCrosse.

Lovers Leap Vineyards also produces several Nebraska fruit wines and the finest honey wine made from 100% pure clover honey produced right here in Dawes County, Nebraska. Visitors can relax with a glass of their favorite Lovers Leap wine while admiring the artwork of local artists which is displayed throughout both the tasting rooms in Crawford and Sidney. Lovers Leap is enjoying the new tourist season, visitor numbers are already up and people are very upbeat about their travel plans. We have talked with several people that have attended the wine festival in Omaha and I think that the exposure alone made the event a great success. We want to thank everyone who made the festival possible and we are looking forward to the State Fair. Anyone traveling in western Nebraska please stop in and say HI. Hope everyone has a great summer.

**Justin Moody**



**James Arthur Vineyards**

2001 West Raymond Road  
Raymond, Nebraska 68428  
Phone: (402) 783-5255  
Fax: (402) 783-5256

[contact@jamesarthurvineyards.com](mailto:contact@jamesarthurvineyards.com)

As we approach another busy summer season at James Arthur Vineyards, it's nice to see so many familiar faces we haven't seen since the last bit of warm weather left us. It's also nice to meet new folks who are just discovering JAV and the fact that Nebraska can make great, award winning wines!

Speaking of award winning wines, we're proud to announce that the **2002 Edelweiss recently achieved a double-gold-medal and "Best of Class" at this year's New World International Wine Competition.** The Edelweiss has also racked up medals in six other competitions as well. However, it's not just the Edelweiss garnering the awards. The newly released vintage of **Edyn's Blush has earned bronze medals in the Los Angeles County Fair International Wine Competition, International Eastern Wine**

**Competition and the Tasters Guild International Wine Competition. We're also excited about one of our newest releases Heartland White, which most recently earned a silver at the Los Angeles County Fair. Check out our awards section for all the other JAV winners of late.**



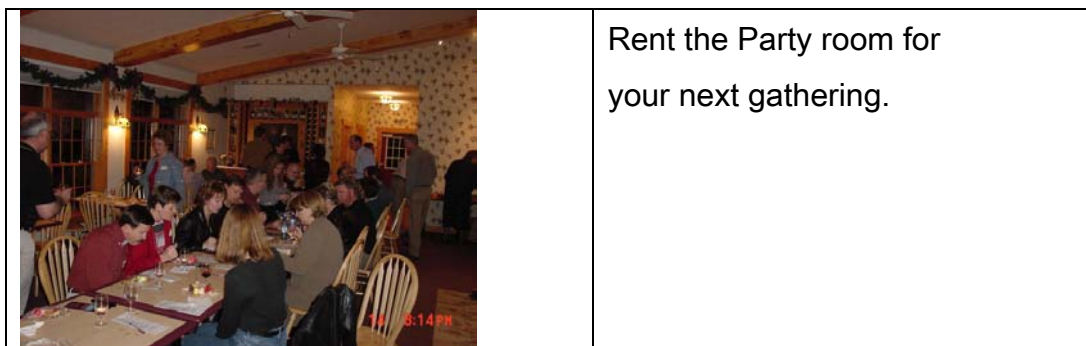
**Figure 1 First Annual Nebraska Wine Festival**

The 6th Annual JAV Renaissance Festival was once again a huge hit. It was a beautiful May day for 5000 visitors to venture to the winery for a day of fun and festivities. A special thanks goes out to the Lincoln based Society for Creative Anachronism who once again put on a fabulous show. For those who couldn't make it this time around, mark your calendars for next year. The Renaissance Festival is always held the Saturday before Memorial Day Weekend in May.

Even if you missed out on the Ren Fest, there are still a lot of great events that will take place this summer here at the winery. We're especially excited about the Meadowlark Music Festival on July 17, which features the world-acclaimed Quartetto Gelato and the Review of Sondheim presented by TADA Productions on July 19 and 20, which is touring the state and had received very favorable reviews. Of course, we still have our summer music series with live music every Saturday throughout June and July featuring some of Lincoln's best musicians. Check out our Calendar of Events for all the great upcoming events.

We hope to see all at the winery!

Barb and Jim Ballard







### Mac's Creek Vineyards & Winery

43315 Road 757  
Lexington, NE 68850  
Phone: (308) 324-0440  
E-mail: [info@macscreekvineyards.com](mailto:info@macscreekvineyards.com)  
Web-site: [macscreekvineyards.com](http://macscreekvineyards.com)



We were very pleased with the exposure that we received at this year's Nebraska Wine Festival. It was great to introduce our wines from Central Nebraska to the Omaha area. We would like to thank the NWGGA for all of their support and planning it was a great start.

The vineyards have been doing quite well this spring season. We did receive a small amount of hail damage but the vines seem to be rebounding. We have begun to add the finishing touches to our winery facility by planting and landscaping. We invite anyone to come see our winery throughout the year. We have many different events scheduled throughout the year so visit our website to look at our current calendar of events.

We are happy to announce one of our new growers for Mac's Creek Vineyards and Winery. Reno Ridge Vineyards located near Lexington, Nebraska, will be growing several varieties for Mac's Creek. Reno Ridge is owned by Kim and Mary Kay Rhone. They started their first vines in the spring of 2001.

Mac's Creek Vineyards will once again be host to the 2<sup>nd</sup> annual **Central Nebraska Winegrape Expo** Saturday, July 19, 2003. We have expanded our sessions for those people interested in grape growing and vineyard start-up. We have added a marketing/tourism section as well as cooking demonstrations by local area chefs. Please refer to our registration flyer elsewhere in this issue of the Vine Lines for the schedule and times.

### **The McFarlands**

# Whiskey Run Creek

VINEYARD & WINERY



702 Main Street, Brownville, NE 68321

Phone: 402/825-4601

[www.whiskeyruncreek.com](http://www.whiskeyruncreek.com)

## *Our History & Tradition*

Whiskey Run Creek Vineyard and Winery is a new company steeped in century old traditions. Between the 100-year-old barn relocated to span the creek, to the turn-of-the-century all brick caves, Whiskey Run Creek is an engaging escape as well as a provider of wines and gifts. Come experience our uniqueness. Take a tour and sip our wines while watching the peaceful creek flow underneath. Schedule your special event or discover how much your friends, family, and work associates enjoy receiving the truly thoughtful gift of wine from Whiskey Run Creek. Please, go to our web-site and take the time to read and view the picture galleries of the barn, the cave, and the land on which Robert Curtright created Whiskey Run Creek. We hope you find it extraordinary and picturesque because even after almost a year of labor, excavation, and building...we still do.

## *Calendar of Events*

**Christmas in July**, July 19, 2003 – Do your shopping early for your Christmas Party at Whiskey Run Creek.

**Quilt Show**, August 16, 2003 – At the Loft see beautiful and exciting quilts for show and sale, two big days Saturday and Sunday, August 16 and 17, 2003.

**At the Concert Hall**, August 31, 2003 – Benefit Concert by Robert Walters, Jr., Principal oboe of the Metropolitan Opera Orchestra.

Shop on-line – visit our on-line store and shop for wine and other fine gift items.

## Prime Country Winery

11800 SW 142<sup>nd</sup> St -- Denton, NE 68339  
Phone: 402/826-3623 (home)  
402/826-3567 (vineyard) 402/826-4454 (fax)



Prime Country Winery started wine production in July 2001 using the 14 ½ acres of grapes they planted in 1998 as their primary source for production. Located southwest of Lincoln near Denton, Nebraska, they have plans to add up to 10 more acres of additional vines by the end of 2004. They are currently the only wholesale winery in Nebraska, selling directly to other Nebraska wineries. Currently, Prime Country Vineyards raises American and French-American hybrid grapes. Some of these include Edelweiss, Concord, St. Croix, St. Vincent, Foch, DeChaunac, Swenson Red, and Frontenac.

## Millenium Wines



Millenium Wines  
75137 Highway 283  
Lexington, NE 68850  
Phone: 308/324-6094

[www.mmwines.com](http://www.mmwines.com)



Located on the edge of the Platte Valley south of Lexington, Nebraska, the Millenium Wines Vineyard takes the fertile soils, temperate climate, and the gifts of Mother Nature to produce high quality grapes for use in wine and juice production. The Nebraska winds rippling through the vines and the view of the Platte River Valley make a visit to our Vineyard an experience of beauty and relaxation. The Vineyard is located on a point of ground that was once an Indian lookout point. Both the Oregon and Mormon trails passed through the valley below. More modern times brought the Union Pacific Railroad and Interstate 80. From the Vineyard vantage point you can see for miles in all directions. From Gothenburg in the west to Kearney in the east, the Platte Valley boasts its agricultural richness and beauty.

We invite you to visit our Vineyard south of the Lexington Interstate 80 interchange. We are 4.5 miles from the interstate on U.S. Highway 283 on the way to beautiful Johnson Lake. Millenium Wines will be producing both Red and White wines. Featuring such grape varieties as DeChaunac, LaCrosse, Foch, St. Croix, Elvira, and Cayuga White. We look forward to serving you.

The Hannas , The Fairbanks, The Knudsons



Greetings from Soaring Wings:

We have been busy, as usual! I spent most of my time this spring getting the temporary winery ready for the TTB (old ATF) inspection. The inspection went quite well, although we are still awaiting our operating license. We have 3000 gallons of winemaking capacity and all the equipment needed for this fall's harvest except our crusher destemmer which has been delayed in Italy for some reason. We are looking for a part time winery assistant (ad in the NWGGA classified section) that has some wine making experience, a good nose and palate, and can aid in the analysis side of winemaking. Anyone interested should send me an email detailing your qualifications. If you work for free that would be an outstanding qualification! All kidding aside things are getting busier every week and we will need some help. The main winery will still open in the spring of 2004.

The vineyard is looking good. The trellis is complete through the installation of the fruiting wire. The Frontenac and Chambourcin have grown the best. We discovered some Phomopsis on our DeChaunac that we will be spraying for this week. We are also looking at an unbelievable amount of grasshoppers. A rough estimate puts their population around a hundred a square yard. I read some place that anything greater than 8 per yard was considered damaging. We had nearly devastating damage of the cornfields near us last year and this years population is well over 10 times last years. They don't seem to like grape leaves all that well as they prefer grass, but when a few million hoppers take a few casual bites from your vineyard you will soon no longer have one. The wet weather we have been having may kill some of them off, we hope, but all the fungus diseases then explode. Ah, the joy of agriculture.

Jim and Sharon Shaw  
Soaring Wings Vineyard

## **Four Winds Vineyard and Winery**

Progress has been made and we look forward to opening this fall, providing all the pieces fall into place. We have heard back from the TTB and it looks like things are moving along there. The Winery is also coming right along, we will be painting soon and then we can start to move everything in. We have already booked tours of the vineyard for this summer. We have also planted more vines this spring and we have also hired growers that have put in 5 acres this spring. We are also looking for grapes or berries for this years harvest so please keep us in mind if you know of any.

See you this summer,  
Teresa Kresak  
402/944-3276



2<sup>nd</sup> Annual  
**Central Nebraska Winegrape Expo**

Saturday, July 19, 2003  
**Mac's Creek Vineyards & Winery**  
Lexington, Nebraska

Learn about Nebraska's newest industry. Experts will share their knowledge in areas of viticulture, tourism/marketing, and vineyard start-up. Don't miss this exciting opportunity right here in Central Nebraska. Participants will be learning state-of-the-art techniques in viticulture while working in the vineyards. From beginners to advanced growers all will find something of interest!

Mac's Creek is Central Nebraska's largest retail winery located ½ mile north of Lexington on U.S. Hwy 21. While at the expo take the opportunity to visit the Mac's Creek beautiful winery facility and vineyards located on the banks of Spring Creek. To Register call Mac's Creek Vineyards & Winery at (308) 324-0440.

8:30 – 9:30 a.m. Registration

- Dr. Paul Read, University of Nebraska, Viticulture Program

9 – 9:30 a.m. Opening Remarks

- Carol Ringenberg, Cooperative Extension – University of Nebraska

Seven Sessions will be offered during each time slot, participants must choose only four to attend for the day. Sessions will be offered at: 9:45 – 10:45 a.m. / 11:00 – 12:00 p.m. / 1:15 – 2:15 p.m. / 2:30 – 3:30 p.m.

12:00 – 1:00 p.m. BBQ Lunch (included in registration fee)

Learn from the best! These sessions are limited to 20 participants per group due to limited seating.

Sessions Offered

**Vineyard Sessions**

-Vineyard Start-Up

This session will focus on the correct way of planting Grapevines. It also will describe the installation and Maintenance of drip irrigation systems.

-Trellising

This session will introduce participants to trellising techniques: Vertical shoot position, Geneva double curtain, and high Cordon.

-Pest Control

This session will discuss current successful techniques on pest prevention. A demonstration of a new bird netting machine will be provided.

-Insect/Disease Control

This session will show current chemicals used in preventing insect problems. It will also discuss diseases present in Nebraska's climate and those chemicals used to control these diseases.

-Nebraska Grape Varietals

What can we grow in Nebraska? What types of grapes are wineries looking for? Where do we find plants? These questions and more will be answered during this session.

**Marketing/Tourism Session**

-Winegrape/Vineyard Marketing & Tourism in Nebraska.

Learn that it is not just about planting grapes! "Blending your vineyard with Agri-Tourism" learn how tourism development can be another added bonus in your vineyard development

**Winery Session**

(\*will only be offered 9:45-10:45am & 2:30 – 3:30pm)

-Cooking Demonstration

**For Registration Contact**

**Mac's Creek Vineyards & Winery**  
**(308) 324-0440**

**Fee:**

**Registration by July 14, 2003 - \$20 per person**  
**After July 14, 2003 - \$25 per person**

**Make/Send Checks to:**  
**Mac's Creek Vineyards & Winery**  
**43315 Rd. 757**  
**Lexington, NE 68850**

**SPONSORED BY:**



**Cooperative Extension Division**  
Institute of Agriculture and Natural Resources

# Four State Viticulture Field Day

## July 26, 2003

**Location: University of Nebraska, Kimmel Education and Research Center, Nebraska City, NE.**

Presented by the University of Nebraska Viticulture Program  
in Cooperation with the Kimmel Education and Research Center  
Cooperative Extension Division of IANR  
the Nebraska Winery and Grape Growers Association  
and the Viticulture Programs of Iowa State University  
Kansas State University  
and the University of Missouri

**8:00 a.m.** Registration and coffee

**9:00 a.m.** Welcome, Paul Read- UNL,  
Eric Olson, Doug Farrar, Ernie Weyeneth

**9:15 a.m. Concurrent Sessions begin:**

A. Equipment and Technology Display

B. Agritourism – Cynthia Messer,

University of Minnesota Tourism Center –  
“Wineries—Not just wine anymore”.

C. Ground covers/Weed Management  
University of Nebraska Weed Specialists;  
Vaughn Hammond, Arbor Day Foundation

D. Vineyard Development: Research on  
Cultivars and Vineyard Management, Paul Read

**10:30 a.m.** Sessions Repeat

**Noon** Lunch and State Updates

(Lunch will be available on-site at the  
Kimmel Kitchen - hamburgers or bratwurst,  
chips and a drink for \$5.00.

**1:00 p.m.** Sessions Repeat

**2:30 p.m.** Sessions Repeat

**4:00 p.m.** Adjourn

Post-Field Day Visit to Whiskey Run Creek  
Vineyards and Winery (optional). Travelers  
heading south can visit this outstanding new  
winery in picturesque Brownville, just minutes  
from Interstate 29.

Cost of attending this educational event is \$20 in  
advance or \$25 at the door. Make checks  
payable to the University of Nebraska Viticulture  
Program and send to:

University of Nebraska Viticulture Program  
Department of Agronomy and Horticulture  
377 Plant Science Hall  
Lincoln, NE 68583-0724

### REGISTRATION FORM

Name: \_\_\_\_\_

\$20.00 \_\_\_\_\_

Vineyard, winery, grower, other affiliation  
name \_\_\_\_\_

Address \_\_\_\_\_

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

Email: \_\_\_\_\_

Telephone \_\_\_\_\_

Name of others attending with you:

\$20.00 \_\_\_\_\_

\$20.00 \_\_\_\_\_

Total Enclosed: \_\_\_\_\_

### Directions:

Kimmel Orchard: Old hwy 75 and County Road  
G, 1 mile north of Nebraska City, NE



### Cooperative Extension Division

Institute of Agriculture and Natural Resources

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

## Meet our newest "Masters" student: University of Nebraska

**Keri Andersen** is pursuing a Masters degree in Viticulture under the guidance of Professor Paul Read. Her focus will include analyzing the occurrence of several beneficial compounds found in grapes and wine.

Keri has a Bachelor of Science degree in animal science from the University of Wyoming. Before coming to the University of Nebraska Lincoln, she was employed at the University of Nebraska Medical Center as a research technologist. A lifelong interest in plants, friends, and a horticulture class with associate professor, Steve Rodie, influenced her decision to return to school for a new career. Please join us in welcoming Keri to our Viticulture family. You will all be able to meet her at the Field Day, July 26, 2003.

## Classified Ads

**Four Winds Vineyard** is looking for grapes for the 2003 harvest. Please call Teresa @ 402-944-3276

## Special Limited Offer- Festival Wine glasses for sale!!!

The NWGGA is currently offering wine glasses for sale. The glasses are an 11 oz glass with an etched logo of a cluster of grapes. Inside the Cluster are the words "Experience Nebraska Wines"

These are a real steal if you are a paid NWGGA member. Help promote the Nebraska Wine and Grape Industry when you have parties and tastings, by serving Nebraska Wines in these glasses.

There are 36 glasses in a case.

### NWGGA Members Pricing:

\$1.25 per glass for any number of glasses less than one case (36 glasses)

\$1.00 per glass for any number more than one case

### Non-members Pricing:

\$5.00 for anything under 10 glasses

\$2.50 for 10-99 glasses

\$2.00 for over 100 glasses

Please send your check made out to the NWGGA, a note with the number of glasses you need and your phone number to:

Deb Barnett  
2865 County Road I  
Tekamah, NE 68061

The glasses are being stored in a building in Pawnee City, Nebraska so we will need to arrange pick up or delivery with each individual. Someone will contact you when your check is received.

If you know of local restaurants or bed and breakfasts that may be looking for an attractive glass at a reasonable price. Please let them know of this special offer.



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

## **FIELD DAY REGISTRATION MATERIALS ENCLOSED**

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

### **CALENDAR OF EVENTS FOR 2003 and Beyond!!**

**July 19, 2003** – 2<sup>nd</sup> Annual Field Day – Lexington, NE

**July 26, 2003** – 4<sup>th</sup> Annual Field Day – Viticulture Program University of Nebraska – Nebraska City, NE

**November 8, 2003** – Fall Grape Growers Workshop on Water Management and Irrigation Technology. To be held at the Cornhusker Hotel, Lincoln, NE.

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

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

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

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