

# 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



April/May, 2005 Vol. VIII, No. 2

## In this issue:

**Nebraska Winery Updates:**  
Visit each winery and tasting room in the VineLines. Be sure and keep this issue for their spring and summer schedules – visit them often!

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**Results of the 2005 Amateur Wine Contest**

**NWGGA Happenings!  
WineAmerica Update**

**NWGGA 2005 Officers**

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**Entomology** section emerges on the University of Nebraska Viticulture web-site Graduate Student Chelsey Wasem will report bi-weekly on her research with insects and the cooperators' vineyards this summer. Follow this exciting project on our web-site:

<http://agronomy.unl.edu/viticulture>

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We wish to correct an error in the small handout in your notebooks at the Kearney Forum. It should have read:

Macs Creek Vineyards & Winery  
43315 Road 757  
Lexington, NE 68850  
308/324-0440

[www.macs creekvineyards.com](http://www.macs creekvineyards.com)  
[info@macs creekvineyards.com](mailto:info@macs creekvineyards.com)

We apologize for the error.

## 8<sup>TH</sup> Forum “Outstanding”, “One of the Best”, “Speakers Were Great”.

By Paul Read

With over 325 in attendance, the 8<sup>th</sup> Annual Nebraska Winery and GrapeGrowers Forum and Trade Show was indeed “one of the best”! Attendees’ evaluations included the above quotes, along with accolades for featured speakers **Ed Hellman, Elizabeth Slater, Perky Ramroth, Steve Menke, Fred Baxendale, and Patrick Byers**, and highly positive comments regarding the breadth and quality of the program. The trade show was a highlight for many, with the wine tasting reception and banquet also special features for many participants. Participant evaluations also provided ideas for future Forums and workshops, continuing a tradition of Nebraska grape industry participation in educational program planning for the benefit of this exciting, developing industry.

As with most successful programs, the Forum owes much of its success to the contributions of many volunteers whose efforts are greatly appreciated. Appreciation is extended to all those who helped with planning and implementing this outstanding program (with apologies to anyone inadvertently omitted): Incoming NWGGA President **Max McFarland** (see also article on NWGGA officers elsewhere in this issue), **Jackie Hopken, Sharon Schilling, Jim Ballard, Jim Schild, Jim Hruskoci, Jim Emal, Larry Germer, Bart Holmquist, and Steve Gamet**. As always the organizational skills of **Donna Michel** kept the program flowing smoothly and the special assistance of **John Fischbach, and Barb Yendra; and Carol Ringenberg** for her work with the Silent Auction, was greatly appreciated. We look forward to the 9<sup>th</sup> Annual Nebraska Winery and GrapeGrowers Forum and Trade Show to be held in Kearney March 3 and 4, 2006.

**Growers!** Send us pictures of your vineyards and tell us how you are doing. We would like to highlight two growers in each issue. You may either e-mail a paragraph or two and your pictures to [dmichel@unl.edu](mailto:dmichel@unl.edu) or Send them to either Paul Read or Donna Michel at UNL, 377 Plant Science, Lincoln, NE 68583-0724.

## Weed Control in the Vineyard

By Paul Read

As spring begins, our attention must be brought to bear on the emerging (or “reawakening”) weeds. What is a weed? Although many plants are thought of as weeds, to some people they are wildflowers. One of the simplest definitions of a weed is that a weed is a plant out of place. Or, simply put with regard to vineyards, “out of place” means plants other than those purposely planted in the vineyard by the grower or vineyard manager; i.e., the grape plants and between-row ground cover plants. It has been proved, many times over, that weeds compete with the grapevines for nutrients, water and light, thus reducing growth and yield potential of the grapevines. Weed control is probably the most important for newly established vineyards, for although grapevines when well-established may live almost forever (*Vitis*, from the Latin, *vit*= “life”), when young, grapevines need lots of tender loving care (“TLC”). One way to be sure that young vines get a good start in life is to eliminate weeds in the row. This usually is suggested to be at least two feet of weed-free zone the length of the row. (Bruce Bordelon, Purdue University horticulturist, recommends up to four feet). The University of Nebraska’s Weed Science Program has produced some NebGuides that may be helpful when using contact systemic herbicides such as glyphosate (“Roundup”).

NebGuide G90-1001-A- “Spray Drift of Pesticides” (helpful with regard to all pesticides, not just herbicides).

NebGuide, G89-955 – “Nozzles Selection and Sizing”. This Nebguide gives some helpful hints when applying pesticides by use of sprayers.

NebGuide G81-555 – “Guidelines for Constructing a Pipewick Applicator.”

NebGuide G81-562 “Guidelines for Using Pipewick and Other Selective Applicators”.

Note that pipewick applicators are just one of many selective applicators that are available to simply “brush on” the herbicide in fashion similar to painting with a roller-type brush. Such approaches are particularly useful when unskilled labor is used.

## Best of Show

**Gold** – ‘LaCrosse’  
Whispering Vines Vineyard  
Dale Lilyhorn  
300 W. Branched Oak Rd.  
Raymond, NE 68428

**Silver** – ‘Rosa’s Red’  
Birdsong Vineyard  
DeeAnn & Tim Hrdlicka  
12845 Birdsong Lane  
Blair, NE 68008

**Bronze** – ‘Prairie Star’  
Silver Creek Vineyard  
Phil Simpson  
3130 Co. Rd. M  
Tekamah, NE 68061

**Class #1**  
White French American Hybrid  
Varietal Dry

**Gold** – ‘LaCrosse’  
Whispering Vines Vineyard  
Dale Lilyhorn

**Silver** – ‘Prairie Star’  
Silver Creek Vineyard  
Phil Simpson

**Bronze** – ‘Seyval’  
Cedar Ridge Vineyard  
Karl Hesselstine  
11259 E. Ash Rd.  
Adams, NE 68301

**Class #2 – White French American  
Hybrid Varietal Sweet**

**Gold** – ‘St. Pepin Port’  
5-Star Vineyard  
John Fischbach  
520 Eldora Lane  
Lincoln, NE 68505

**Silver** – ‘Brianna’  
Birdsong Vineyard  
DeeAnn & Tim Hrdlicka

**Bronze** – ‘Seyva’  
Silver Creek Vineyard  
Phil Simpson

**Class #3 – Red French American  
Hybrid Varietal Dry**

**Gold** – ‘deChaunac’  
Silver Creek – Phil Simpson

## AMATEUR WINE CONTEST 2005 – RESULTS

**Silver** – ‘Cynthiana’  
Birdsong Vineyard

**Bronze** – ‘Baco Noi’  
Stone Ridge Vineyard  
Max Hoffman  
61704 714 Rd.  
Burchard, NE 68323

**Class #4 – Red French American Hybrid  
Varietal Sweet**

**Gold** – ‘Marechal Foch’  
Silver Creek Vineyard

**Silver** – ‘White Port’  
5-Star Vineyard

**Bronze** – ‘St. Vincent’  
Whispering Vines

**Class #5 – White French American  
Hybrid Blend Dry**

**Gold** – ‘Beetle Juice’  
Birdsong Vineyard

**Class #6 – White French American  
Hybrid Blend Sweet**

**Gold** – ‘Star Crossed’  
Silver Creek Vineyard

**Class #8 – Red French American  
Hybrid Blend Sweet**

**Gold** – ‘Rosa’s Red’  
Birdsong Vineyard

**Class #10 – White Vinifera Dry**

**Gold** – ‘Reisling’  
Firefly Vineyard  
Robert Parker  
73545 M Rd.  
Holdrege, NE 68949

**Silver** – ‘Bianca’  
Homestead Vineyard  
Jennifer Reeder  
2700 No. 162<sup>nd</sup> St.  
Lincoln, NE 68527

**Class #12 – Red Vinifera Dry**

**Gold** – ‘Zinfande’  
Firefly Vineyard

**Class #13 – Fruit Wine  
Dry**

**Gold** – ‘Washington County Wild  
Red’  
Picket Fence Vineyard  
Bill Smutko  
652 S. 23<sup>rd</sup>  
Blair, NE 68008

**Silver** – ‘Pomegranate Bianca’  
Homestead Vineyard

**Bronze** – ‘Cranberry’  
Joe Frantz Winery  
Joe Frantz  
6401 Alpine Rd.  
Denton, NE 68339

**Class #14 – Fruit Wine  
Sweet**

**Gold** – ‘Blackberry Dessert’  
Birdsong Vineyard

**Silver** – ‘Apple’  
Mick McDowell  
1508 Sherman  
St. Paul, NE 68873

**Bronze** – ‘Cherry Rhubarb’  
Lovers Lane Vineyard  
Frank Loomer  
815 Lovers Lane  
Columbus, NE 688601

**Class #17 – Label**

**Gold** – Whispering Vineyards  
Dale Lilyhorn

**Silver** – Cedar Ridge Vineyard  
Karl Hesselstine

Congratulations to all who “took home  
the medals”.



**The 1<sup>st</sup> Annual Amateur Wine  
Competition was also a big hit.  
Thanks to Dale Lilyhorn for  
organizing the event and to all the  
Kearney folks who judged the  
wines.**

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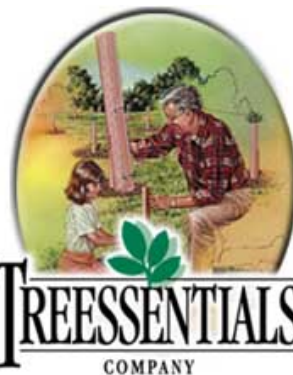
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[www.reams.net](http://www.reams.net)

## NWGGA SPRING MEETING HIGHLIGHTS

The 2<sup>nd</sup> annual Silent Auction was once again a huge success. The auction raised slightly over \$1400 for the organization. Kudos to those who donated items to the event and to those who participated in the heated bidding. Thanks to Holly Swanson and Carol Ringenburg who helped make this year's event a success!

Dave Hanna continues to make improvements on the website. As a reminder, the website is now located at [www.nebraskawines.com](http://www.nebraskawines.com). Dave has made huge progress in getting the "under construction" items up to date. The website now direct visitors to winery events and NWGGA members to separate areas. Dave has been very responsive about getting updated information into the website. If you have any suggestions or information to include on the website, please let Dave know at [dhanna@alltel.net](mailto:dhanna@alltel.net).

### It's time to renew!

Thanks to those members who were able to renew their memberships at the meeting in Kearney! We will be sending you your 2005-06 membership information soon. Please renew your membership by confirming the information printed on your form when you receive it, modifying any incorrect information, selecting your renewing level, and sending a check with your renewal to Deb Barnett.

**(see more highlights later in this issue)**



## Blue Valley Vineyard and Winery

SW 142<sup>nd</sup> St & Stagecoach Rd –  
685 County Rd 2500, Crete, NE

Phone: 402/826-5700 <http://bluevalleyvineyard.com>

TO OUR 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--

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**June 23 – 26, 2005 - Blue River Festival –Visit us downtown during the festival.**

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### Coming Events

**May 7<sup>th</sup>** – The 2005 Great Buzzard Migration;  
**Wine Release Event**  
5:00 – 8:00 pm - \$25 per person

**June 4<sup>th</sup>** – Vines & Wines Concert featuring **Blackberry Winter**; Dinner begins at 5:30pm/Concert at 6:30pm. Tickets - \$25 per person

**July 1<sup>st</sup>** – Star Spangled BBQ – **All American Food with All American Wine** – 7:00 pm - \$25 per person – Res. Required

**August 13<sup>th</sup>** *A Night of New England Seafood* – 7:00 pm - \$50 per person – Res. Required

**September 24<sup>th</sup>** – Concert on the Creek featuring **Big Band Reprise**. Concert & Dessert Intermission. Concert begins at 2:00 pm – Tickets - \$25 per person.

**November 18<sup>th</sup>** – 2005 Nouveau Wine Release 5-8:00 pm - \$10 per person

**November 25-27**  
Christmas on the Creek  
*Holiday Open House*  
Friday & Saturday 12-6pm  
Sunday 12-5pm

**December 2005** –  
3<sup>rd</sup>/10<sup>th</sup>/17<sup>th</sup>/24<sup>th</sup>  
Soup d'Jour Saturdays. Enjoy a bowl of warm soup with a glass of Mac's Creek wine! 12:00-5:00p/\$10 per person.



# Whiskey Run Creek

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## Whiskey Run Creek Vineyard & Winery

702 Main Street  
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Phone: 402/825-4601



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

<p><b>April 2 – Art of Pairing Food &amp; Wine</b> Learn the art of “pairing wine with food” while enjoying a five course gourmet meal prepared by Glenda Haley. Class size limited to 40 people at \$40 per person. Call 402/825-4601 for reservations.</p>	<p><b>April 22 – Wine, Writers &amp; Song Festival</b> Whiskey Run Creek Winery and various venues. Celebrating World Book Day with readings by authors, storytelling, workshops and displays. April 22, 23 and 24. Contact Jane Smith 402/825-4211</p>	<p><b>May 28 – 48<sup>th</sup> Annual Spring Flea Market</b> Visit Whiskey Run Creek Winery during the Spring Flea Market. May 28, 29&amp;30 – Main Street, Brownville, NE.</p>
<p><b>June 11 –Brownville Village Theatre opens 38<sup>th</sup> Season</b> Visit Whiskey Run Creek Winery before and after performances by the Brownville Village Theatre Company</p>	<p><b>June 11 – Garden Walk</b> Visit Whiskey Run Creek while in town for the Furnas Arboretum Open House and Tour of Area Private Gardens</p>	<p><b>July 4 – Freedom Day Celebration</b> Annual Fourth of July Celebration, for more information call 402/825-6001</p>
<p><b>August 13 – Quilt Show</b> Annual Quilt Show at Whiskey Run Creek, August 13&amp;14. Exhibit information available by calling 402/825-4601.</p>	<p><b>September 24 – Annual Fall Flea Market</b> Two big days, September 24 &amp; 25, Main Street, be sure to visit the Winery as you make your way across town.</p>	<p><b>October 8 – Old Time Autumn</b> Visit Brownville for “Old Time Autumn” festival, October 8 &amp; 9<sup>th</sup>.</p>
<p><b>December 3 – Christmas Tour of Homes</b> Start the Holiday Season in Historic Brownville, gifts, foods, snacks, and wines and more at Whiskey Run Creek, December 3-4, 2005</p>	<p><b>COMING EVENTS 2005</b></p>	<p><b>RESERVE A TIME FOR YOUR NEXT PARTY AT THE WINERY!</b></p>

### *Local wines among finest Silvercreek Hill Vineyards to open winery and tasting room Mid-November 2005.*

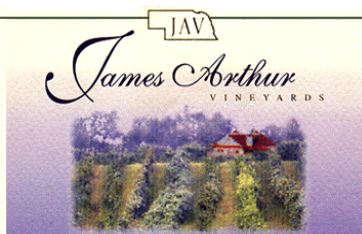
Local grape growers and winemakers June and Phil Simpson, of Silvercreek Hill Vineyards, participated in the Nebraska Winery and Grape Growers Association's first annual Amateur Wine Contest. The contest was held in Kearney, Neb., March 4-5, in conjunction with the group's annual convention. The local winery forwarded six wines into the competition. The wines garnered six medals: three gold, two silver, one bronze and a third place best of show. The wines competed against 43 total entries. Judging was performed by business people from the Kearney area. "With 43 entries, it wasn't a huge contest, but we were tickled all the same," Simpson said. All of the grapes used in the wines were grown by Silvercreek Hill Vineyards; Fox Hill Vineyards, owned by Al and Connie Faltys of Tekamah; and Bird Song Vineyards, owned by Tim and Dee Hrdlicka of Blair. The three gold medalists were red wines, ranging from dry to sweet, Simpson said. The third-place best in show was a silver medalist in its division. It was created from Prairie Star grapes, a relatively new hybrid, Simpson said.

The Simpsons planted their first vines in 2000 and now have about three acres of grapes. The first year, he said, the grapes produced enough juice to make a gallon of wine. By last year, the count was up to 150 gallons. Silvercreek Hill Vineyards currently is seeking the necessary licensing to open a small farm winery at their vineyards northwest of Tekamah. The opening date is expected to be mid November 2005. Without a license, state law allows a homeowner to produce 100 gallons per adult in the home, but the wine can't be sold. "By the letter of the law, you're supposed to drink all that yourself," Simpson said, "but that's a lot of wine to drink, so we give a lot of it away." Receiving the licenses would make Silvercreek Hill a commercial winery, requiring federal or state bonding, depending on the type of business being conducted. It also would allow them to sell their wines either wholesale or retail.

*(Taken from The Midwest Messenger – Burt County).*



**James Arthur Vineyards – named the Omaha Kiwanis Farm Family of the Year. Congrats to the whole James Arthur crew!**



## James Arthur Vineyards

2001 West Raymond Road  
Raymond, Nebraska 68428  
Phone: (402) 783-5255  
Fax: (402) 783-5256  
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E-mail: [contact@jamesarthurvineyards.com](mailto:contact@jamesarthurvineyards.com)

### UPCOMING EVENTS SCHEDULE

<p><b>April 15</b> – 5-8:00p.m. Po' Boy Tax Dinner / \$15/person Includes glass of wine. After dropping off that tax return, stop by JAV for some soup and sandwiches</p>	<p><b>April 16</b> Welcome Back to Spring 1-3:00pm Wine Specials &amp; Live Music with Downtown Dave &amp; Papa Bob JAV's World Famous Murder Mystery –</p>	<p><b>April 16</b> 6:30 pm \$38.50/person JAV's Wine Library Sale –All Day</p>
<p><b>April 21</b> – 7:00pm Wine &amp; Massage Night - \$75/couple Massage tips from a certified therapist – wine and food included</p>	<p><b>April 29</b> – 7:30pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>	<p><b>May 21</b> Noon-8:00pm JAV's 8<sup>th</sup> Annual Renaissance Festival</p>
<p><b>May 27</b> – 7:30pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>	<p><b>May 30 CLOSED for Memorial Day</b></p>	<p>JAV's MUSIC SERIES Live Music Every Saturday in June &amp; July – No reservations are required – Light picnic style of food available. All musicians are set up outside on our porch.</p>
<p><b>June 4</b> 6-9pm – Tuna Fish Jones</p>	<p><b>June 11</b> 6-9pm Acoustic guitar of Jon Appleget</p>	<p><b>June 17</b> 7:30pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>
<p><b>June 18</b> 6-9pm Folk Artist Chris Sayre</p>	<p><b>June 25</b> 6-9 pm Dr. John Walker &amp; The Okey Dokey Blues</p>	<p><b>June 26</b> 2:00pm Wine Appreciation Class \$5.00/person A fun class on the making &amp; drinking of wine</p>
<p><b>June 30</b> 7:00pm Wine and Massage night \$75.00/couple. Massage tips from a certified therapist. Wine and food included.</p>	<p><b>July 2</b> 6-9 pm John "Honeyboy" Turner &amp; Sean Benjamin</p>	<p><b>July 4 CLOSED for Independence Day</b></p>
<p><b>July 9</b> 6-9 pm JJ Ericson</p>	<p><b>July 15</b> Details TBA Meadowlark Music Festival</p>	<p><b>July 16</b> 6-9 pm Blues with CA Waller</p>
<p><b>July 23</b> 6-9 pm Blue Grass with the Toasted Ponies</p>	<p><b>July 29</b> 7:30 pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>	<p><b>July 30</b> 6-9 pm Tuna Fish Jones</p>
<p><b>August 26</b> 7:30 pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>	<p><b>August 27</b> 6:30 pm Meet Your Winemaker Dinner - \$50/person – catered by Billys – 4 course meal paired with 4 different wines</p>	<p><b>September 5 CLOSED for Labor Day</b></p>
<p><b>September 15</b> - 7:00 pm Wine &amp; Massage Night \$75/couple. Massage tips from a certified therapist. Wine and food included</p>	<p><b>September 16</b> - 7:30 pm A Taste of Wine &amp; Broadway with TADA \$12.50/person glass of wine</p>	<p><b>September 24</b> 6:30 pm JAV's World Famous Murder Mystery \$38.50/person</p>
<p><b>October 7</b> 7:30pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>	<p><b>October 28</b> 7:30 pm JAV's World Famous Murder Mystery \$38.50/person *Held at Billy's Restaurant</p>	<p><b>November 11</b> 7:30 pm A Taste of Wine &amp; Broadway with TADA \$12.50/person includes glass of wine</p>
<p><b>November 13</b> 2:00 pm Wine Appreciation Class \$5.00/person. A fun class on the making &amp; drinking of wine</p>	<p><b>November 18</b> 7:00 pm JAV's Annual Nouveau Party \$35/person. Includes a bottle of JAV's Nouveau, great food and live music.</p>	<p><b>November 20</b> 2:00 pm Food and Wine Pairing Class \$10/person Tips on what wines you enjoy with different favors in food. A hands-on experience</p>



# ARBOR TRAILS WINERY

Opened May 1, 2004



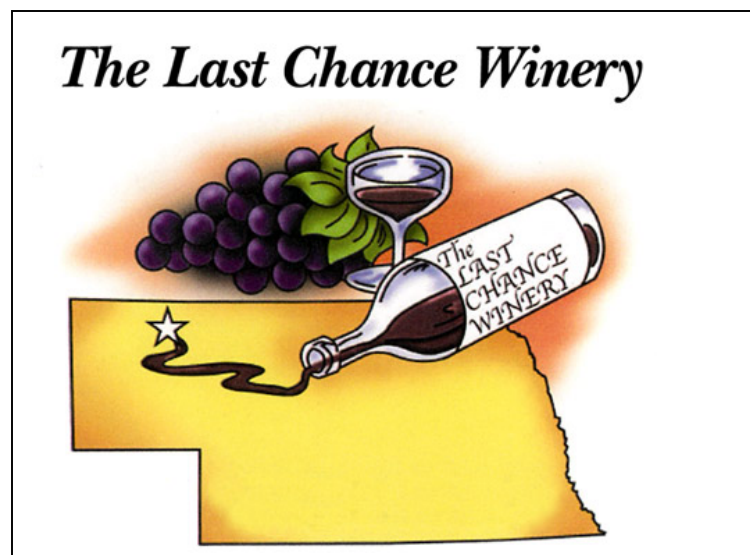
Nebraska's first cooperative winery, featuring products from the fruit of southeast Nebraska and the hands of southeast Nebraskans. Open daily, afternoon and evenings. Special events by appointment. Free admission, tasting fees are nominal.

## The Last Chance Winery

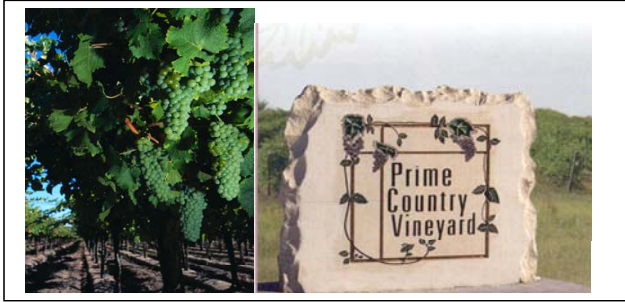
Hwy 20, 432 2<sup>nd</sup> St.  
Crawford, NE 69339  
308/665-2712

The Last Chance produces a wide variety of international award-winning wines made from American cultivars and French hybrid grapes. There are opportunities to sample a variety of wines and tour the production area.  
Open daily, 1-6pm.

Michael Black and Roxanne along with their partners, Deb and Don Cox of Mullen, NE., have opened their doors in Historic Downtown Crawford, NE.



# Prime Country Winery



## Prime Country Winery

11800 SW 142<sup>nd</sup> Street  
Denton, NE 68339-3180  
Phone: 402/826-3567  
Fax: 402/826-4454

[info@primecountrywinery.com](mailto:info@primecountrywinery.com)  
[www.primcountrywinery.com](http://www.primcountrywinery.com)

**Prime Country Winery** is your local winery and vineyard featuring white and red handcrafted wines produced from our own vineyard. We take great pride in producing our wine without importing anything from anywhere to produce great-tasting **red and white wines**. Visit us today in [Denton, Nebraska](http://Denton, Nebraska), for a tour of our winery and vineyard and to taste the difference of our delectable wines.

### High Quality White & Red Wines

We grow red and white grapes, harvest, de-stem, and rack them, followed by two fermentation stages, and then we let them age for at least 1 year before being bottled, corked, labeled, and then sold. All of our wine is produced on site—we do not buy anything from anybody. We are the only winery in Nebraska that can say this.

**Hours of Operation:**  
Friday–Sunday,  
1 p.m.–6 p.m.  
By Appointment or  
Invitation After  
Hours



### We Feature These White Handcrafted Wines:

Edelweiss & Lancaster White

### We Feature These Red Handcrafted Wines:

Denton Red • deChaunac Red • Harvest Red

St. Croix • Concord • Lancaster Red  
**Coming Soon... Lancaster Blush**



## Soaring Wings Vineyard Springfield, NE

402/253-2479  
[www.soaringwingswine.com](http://www.soaringwingswine.com)

### Annual Events 2005

#### Spring Blues and Wine Festival - May 21 –22 2005

Come and enjoy great blues and great food for the weekend. What a great way to celebrate spring and the coming of summer.

National touring artists Renee' Austin and Kelly Hunt will be the headline bands. Regional favorite Blue House will be adding their special touch.

Link to Kelley's website: <http://www.kelleyhunt.com>

#### Summer Arts and Wine Festival July 16-17, 2005

The emphasis is on fine art for this festival, but music| and wine can be found in abundance.

#### Fall Harvest Festival – September 24-25, 2005

**Hours: Open Thursday-Saturday 12:00 to 5pm**

Days not listed by appointment only. Don't hesitate to call. We are usually around most days.

Questions? Call 402/253-2479 [jim@soaringwingswine.com](mailto:jim@soaringwingswine.com)



# Four Winds Vineyard

Nebraska's 9<sup>th</sup> Winery

Four Winds Vineyard is nestled on a hillside over-looking the Platte River Valley. FWV is a family owned and operated winery and was established in 2001 by Ed and Teresa Kresak. Four Winds Vineyard's tasting room is a nice place to come relax, enjoy the views and to try our wines. Our wine tasting room features a wide variety of wines including traditional style white and red wines, many different fruit wines and a Mead wine. Also while visiting, you can pick up a gift for yourself or someone special in our gift shop features wine accessories, gift baskets, candles, handmade crafts, imported licorice, chocolate covered coffee beans, t-shirts and much more. Four Winds Vineyard also offers tours of the vineyard and winery, and is also a place you can schedule to have a special event or hold a meeting.

#### Welcome to Four Winds Vineyard!

Just 20 minutes west of Omaha, nestled on a hillside overlooking the Platte River Valley, you will find a quiet, cozy little place to come relax and enjoy life's simple pleasures. Four Winds Vineyard is a family owned and operated winery, established in June 2001 by Ed and Teresa Kresak and opened to the public in February 2004.

**Four Winds Vineyard**  
1033 County Road 5  
Ashland, NE 68003  
Phone: 402/944-9463



## George Spencer Vineyard & Wine Tasting Room



#### Coming Events

May 21<sup>st</sup> – Art and Garden  
Festival – starts at 9:00 am

Come anytime to relax on the  
deck or among the vines.



*The original George Spencer barn houses vineyard equipment*

7155 Pawnee Road  
Gibbon, NE 68840  
308-468-5612  
[Barb@drinknewine.com](mailto:Barb@drinknewine.com)

**Open Thur. Thru Sun.**  
**12:30-6pm**  
**Closed the Month of**  
**January**

Dr. L.R. Smith purchased the land that the current vineyard is located on from his grandfather, George Spencer, in the early 1960s. In 1998 L.R. decided to plant the first grape vines. It was during this time that he contracted Cuthills Vineyard & Winery of Pierce, Nebraska to be the Vineyard's winemaker.

The canes of the grapes grow vigorously at our vineyard in the Central Nebraska Platte River Valley. The tasting room is housed in the original home that was built by George Spencer in 1909. The tasting room also serves select wines from other Nebraska wineries throughout the year.

**CUTHILLS  
VINEYARDS**  
Nebraska's First Winery

**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)



**Saturday May TBA Murder Mystery Dinner** Ticket includes: wine samples, buffet dinner, dessert, coffee, tea, one glass of wine, murder mystery, meet the performers. \$TBA **Saturday June TBA A Taste of Italy** Enjoy a series of Cuthills Vineyards wines paired with authentic Italian dishes. \$TBA **Saturday July 16, 2005 Steak on the Lake** 7:00 pm - 10:00 pm You're the chef tonight! Grill your steak to your liking. Ticket includes a thick cut Ribeye Steak aged minimum 21 days, one glass of wine, vegetable, baked potato with butter and sour cream, roll, coffee, ice tea, dessert. \$35.00 per person plus tax. Prepaid reservations.

**August 20, 2005 10th Annual Wine & Blues Festival!**

**Blues Bands**, wine tasting, trolley rides through the vineyards, cooking workshops, winery tours, food vendors, Kirk's Kooky Krazy Kreations (caricature artist/face painting), and Midwest Winds Kite Flying Club demonstrations. **Adults 21+ \$15.00**, Minors 13-20 \$10.00...12 and under are free. Bring a blanket, table, chairs, comfortable clothes and shoes, sunscreen and kick back for a relaxing weekend of **foot stomp'n' blues**, great wine and food! 10:30 am - 10:30 pm. Gates open at 10:00 am.

September TBA Sausage Fest

**JEWELS BY  
HOLLY EVE**

Don't forget to  
Check out "Jewels  
By Holly Eve"



**Millenium Wines, Inc.**

July 16<sup>th</sup>, 2005 –  
7<sup>th</sup> Annual Full Moon Party, 6:30p.m.  
Tours, 7:00 p.m.  
Wine and Food 8:00 p.m.

Live Entertainment, \$30 in advance/\$40 at the gate. Bring lawn chair and friends for a good time at Windswept Vineyard. Tickets will be available June 1st, 2005. Check [www.mmwines.com](http://www.mmwines.com) for more details as they are available.

Millenium's **Windswept Vineyard** overlooking the Platte River Valley  
Email [dhanna@alltel.net](mailto:dhanna@alltel.net) for your 2005 wine needs!



**Nebraska's Newest Tasting Room**



*Too Far North*

111 No. 14<sup>th</sup> St.  
 Ft. Calhoun, NE 402/468-9463  
[www.toofarnorthwine.com](http://www.toofarnorthwine.com)

Located in the historic heart of Fort Calhoun, NE between Blair and Omaha on Hwy 75 – the Lewis & Clark Scenic Byway.

Taste Nebraska's wines and experience a little history and art in this 1904 brick building. Too Far North represents all Nebraska's Wines

**Sandy Kucera**  
 Co-Owner  
 402/932-8157

**Cyndy Sacks**  
 Co-Owner  
 402/455-8046

From Blair: 9 miles south on Hwy 75. Our building is on the east side of 14<sup>th</sup> Street (Hwy 75) in the town center of Fort Calhoun. From Omaha: Take I-680 to the 48<sup>th</sup> St. exit (#12) and go north 8.5 miles on Hwy 75.

***Meyer Vineyards to have  
 "Grand Opening Festival May 28<sup>th</sup>  
 in Superior, NE.***

*Randy and Kelly Meyer* celebrate their Grand Opening during **Superior's 14th Annual Victorian Festival** May 27, 28, 29 2005



After spending a day in historical downtown Superior mosey to Meyer Vineyards for their grand opening beginning at 4:00 p.m.. The 80 acre site near **120 West 15th Street in Superior** lends itself well to incorporating the elements so important to making a visit to the winery a memorable experience. Long range plans include a pond with an island gazebo, trails through the wooded area for picnics and an exquisite view of the vineyards behind the winery. With nearly 20 acres of vines planted in the last three years, production is scheduled to begin in the fall of 2004, with the majority of the winery completed by Memorial Day 2005.

**October 29<sup>th</sup> – Harvest Festival**

**Wineries to Be Opening Soon**

<b>Bordeaux Creek Winery</b> Chadron, NE 308/432-3661	<b>J. Christopher Vineyards</b> North Platte, NE 308/532-1228	<b>Meyer Vineyards, Inc.</b> Superior, NE 402/879-3746
<b>Schillingbridge Winery &amp; Microbrewery</b> Pawnee City, NE 402/852-2811	<b>Silvercreek Hill Vineyards</b> Tekamah, NE 402/374-1602	<b>Wunderosa Vineyards &amp; Winery</b> Roca, NE 402/794-6845 or 402/310-0369

## A few thoughts of water needs for grapes...

By Paul Read, Professor

With the drought we experienced this winter through much of the state and the prospect of it continuing through the coming growing season, we need to closely consider irrigation of our grape crops. In the past several years, rain has been frequent enough that most grape plantings experienced only intermittent water stress. Growers may not have even noticed a yield reduction, especially if no records were kept from year to year. Since water issues in grape production are a commonly asked question, some review of the basics may be helpful both for those for whom the terminology is new and as a review.

Water Basics: Soil water is essential for plant growth. It is the solvent that carries nutrients so that they can be absorbed by plant roots. The amount of water in soil can be expressed according to how available this water is for plant uptake. Although the soil may have some moisture in it, it may be so tightly held by the soil particles that it cannot be used by roots. When this level of moisture (or lack of available moisture) is reached, the plant wilts. If the conditions causing wilt continue to the point where the wilting cannot be reversed by adding water to the soil, it is called the permanent wilting point and the plant dies. The technical definition is the moisture content of the soil on an oven-dry basis, at which plants (specifically sunflower) wilt and fail to regain turgor when placed in a dark humid atmosphere. For practical purposes, this is found to be approximately 1.5 megapascals or  $-15$  bars, although it is not a sharply defined point for any particular plant/soil combination. (Many of the sensors used to determine soil moisture content are read in "bars" of moisture tension where the larger the negative number, the greater the plant water stress.)

Another condition of soil moisture is when the soil is at field capacity. This is when the soil is at the maximum amount of moisture that is retained after a saturating rain or irrigation, the surface water has drained and after the water that passes out of the soil by gravity is gone. How much water this is depends on the soil texture (the ratio of sand, silt, and clay in the soil) with fine soils retaining more water than coarse soils. Moisture is retained as a thin layer on the surface of the soil particles.

When soil is saturated, all the pores in the soil are filled with water. Plant roots need oxygen to maintain the physiological activity necessary to take up water and nutrients. Root hairs die if oxygen is excluded, as is the case when the soil is saturated. As a consequence, the root cells are weakened and more susceptible to pathogens. Also, metabolites are formed that are toxic to plant growth. Growth slows, the plant may wilt, especially on a sunny or windy day because water loss caused by transpiration through the leaves is not compensated for by water uptake from the saturated soil. Grapes are very sensitive to flooding; they can't stand "wet feet".

Drought is the other extreme. Although many plant responses to drought mimic those of flooding, there are physiological differences. The amount of injury caused by water deficiency depends on the stage of plant development. Even temporary water deficits can reduce plant growth in both cell enlargement and cell division. Generally water deficits produce plants with smaller leaves and more compact internodes. Moisture stress can affect the early formation of flowers and fruits, which may be correlated with plant development. For wine grapes, many enologists consider some water stress to be beneficial in enhancing wine quality as a result of reduced yield and/or berry size, thus concentrating flavors.

## Prairie Vine Vineyards

1463 17<sup>th</sup> Avenue  
Mitchell, NE 69357  
[Info@PrairieVine.com](mailto:Info@PrairieVine.com)  
308/623-2995

**Prairie Vine Vineyard has a large showroom and tasting area where you can enjoy the relaxing setting to taste the fine wines of Western Nebraska. The winery itself is over 2,100 sq ft with a capacity of 6,000 gallons.**



Come and meet Allen Gall and Curtis Cloud, owners. Taste some of the nine different wines that are bottled and ready for sale. The 2004 crop year with five different fruits will be used for this year's wine and was bottled in March.

**Store Hours:**  
**Monday – Saturday**  
**11:00 am to 7:00 pm**  
**Sunday 1:00 to 6 pm**

## NWGGA HAPPENINGS

The general meeting for the Nebraska Winery and Grape Growers Association was held at the Forum in Kearney. By laws changes were approved and, as such, a new board with new positions was elected.

### Introducing the 2005-06 NWGGA Board:

Max McFarland-President Dave Hanna-President-Elect DeeAnn Hrdlicka-Past President Deb Cox-Secretary Deb Barnett-Treasurer Rick Barnett-Board Member (1 year) Eric Nelson-Board Member (1 year) Jackie Hopken-Board Member (2 year) Barry McFarland-Board Member (2 year) Karl Hesseltine-Board Member (3 year) Barb Yendra-Board Member (3 year) Jim Ballard-Chair, Winery Council Ann Rief-Chair, Growers Council	In addition, the following members will represent us on the Grape Growers Council: Region 1-David Nissen Region 2-Melvin Milsap Region 3-Kay Miller Region 4-Hal Walker Region 5-Ann Rief Region 6-Matt Reyno Region 7- Maryanne Teten
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### **Update from WineAmerica**

Jim Ballard was asked to represent the state association at the WineAmerica conference. At the conference, he was elected to the WineAmerica Board of Directors. Here are some of the issues affecting our industry at the national level:

President Bush's proposed budget would drastically cut agricultural spending (by 9.6%) including agricultural research and marketing. This would wipe out much of the progress achieved by WineAmerica in moving important wine issues to the forefront in recent years. The message being relayed to members of Congress is that research is the key to our ability to be competitive in the world market place, not to mention benefit states such as Nebraska. Therefore, WineAmerica is encouraging Congress to discourage supporting cuts made in this area as well as:

- increase funding by \$5 million in Agricultural Research Funding for fiscal year 2006 to support the ongoing National Grape and Wine Initiative cooperative effort in consultation with industry and working with land grant universities and other research entities to bolster the competitiveness of grape growers, wineries and processors throughout the nation
- support full funding of block grants under the existing law, and encourage representatives to cosponsor the Specialty Crop Competitiveness Act of 2005 and work for its passage with mandatory funding.

The president's budget also requires the TTB to raise \$29 million in additional funds from fees for label, formula and license approval. This could possibly mean anywhere from \$50-\$200 each for label approvals and quite a bit more for other types of approvals. WineAmerica is pushing hard to make sure this doesn't happen, which could be devastating for small wineries across the country.

Finally, through the hard work of WineAmerica, Congress has suspended for three years the Special Occupational Tax, which was an archaic and unfair tax on small wineries held over from the Civil War. The push is now for Congress to fully repeal the SOT.

#### **During the WineAmerica Board Meeting, the following action was taken:**

**Dues Increase.** The Board unanimously approved a resolution to adopt the recommendations of a Dues Restructuring Task Force to implement a new dues schedule beginning in 2006. The new structure will be based upon gallons sold on tax-paid wine (not in-bond transfers). For wineries selling less than 100,000 gallons, there will be a \$400 minimum with a rate of 7 cents per gallon. For wineries selling over 100,000 gallons, there will be a \$7,000 minimum with a 1 cent per gallon rate for everything over the 100,000 gallon floor. The current dues cap of \$112,000 remains unchanged. Marketing Task Force. There was also agreement to establish a task force to work with Association staff in developing a plan to market the dues change, and to more effectively market WineAmerica to prospective members.

**Vintage Dating.** A resolution was unanimously adopted supporting the existing vintage dating requirement of 95% and enforcement of that standard.

Modifications to Industry Biotech Statement. The Board unanimously adopted a resolution supporting changes to the industry biotech statement proposed by CAWG, opposing county-by-county regulation of agricultural biotechnology research.

**Turnkey Underage Website Warning Statement.** The Board unanimously adopted a resolution to make the underage website warning statement, developed by Hinman & Carmichael, available to all WineAmerica members.

**Age Verification Program.** The Board unanimously adopted a resolution giving staff the authority to proceed with development and negotiation of an age verification affinity program with a vendor.

If you have any questions, or would like a copy of the position papers that were presented to our Congressmen, please contact Jim Ballard at James Arthur Vineyards.



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

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.

**Planning Ahead – Future Forums**

- 2006 – March 3 and 4 – Holiday Inn, Kearney, NE
- 2007 – March 2 and 3 – Holiday Inn, Kearney, NE
- 2008 – February 29 and March 1 – Holiday Inn, Kearney, NE
- 2009 – March 6 and 7 – Holiday Inn, Kearney, NE

**April 20-21, 2005.** Fining Wines for Structure, Mouthfeel and Balance. More info call: 417/926-4105 – SW Missouri State – Mountain Grove, MO – held at Les Bourgeois Winery, Rocheport, MO.

**June 18, 2005.** Multistate Field Day. – University of Nebraska

**June 25, 2005.** Organically Grown Grapes Field Day.  
Nissen Brothers Vineyards, Hartington, NE.  
Check the University of Nebraska Web-site for Directions. Time: 9:30a – 3:00p.  
Cost \$15 includes lunch.

**November 5, 2005 – Fall  
GrapeGrowers  
Workshop  
University of Nebraska Viticulture  
Program  
East Campus Student Union  
Lincoln, NE 68583**

## Please remove my name from the mailing list

If you would like your name removed from our mailing list, please fill out this form and mail it to: Paul Read at UNL – 377 Plant Science Bldg., Lincoln, NE 68583-0724 or call Donna Michel at 402/472-8747 or email – [pread@unl.edu](mailto:pread@unl.edu).

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Address \_\_\_\_\_

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