

# Conference Edition

## Nebraska VineLines

Volume XI Issue 1

January/February 2008

*Editors: Dr. Paul Read, Professor of Horticulture & Viticulture  
Donna Michel, University of Nebraska Viticulture Program*

### Steiner and Ellis Headline 11th Annual Forum

Renowned **enologist Dr. Todd Steiner and Plant Pathologist Dr. Mike Ellis** will be featured speakers at the 11th Annual Nebraska Winery and GrapeGrowers Forum and Trade Show to be held February 28-March 1, 2008, at the Kearney Holiday Inn Conference Center. Steiner is Ohio State University's Enology Specialist, conducting research on winemaking, wine chemistry and flavor development in wines. He also serves as advisor to Ohio's more than 130 wineries, a number that has continued to grow during the latter part of the 20th Century and into the 21st Century.

**Dr. Mike Ellis is back by popular demand for our 11th Forum.** Mike has specialized in the study and management of fruit diseases for more than 20 years, with an emphasis on prevention and control of fungal diseases of grapevine. Many Nebraska grape growers will remember the Fall Workshop held in 2002 which focused on Disease Management. As Nebraska's burgeoning grape and wine industry continues to develop, more and more disease pressures have become of concern to grape growers trying to produce high quality grapes that will enable our winemakers to approach making that perfect bottle of wine. Dr. Ellis will provide insights into disease identification, methods of disease management — both chemical and non-chemical approaches — as we try to keep diseases from damaging our high quality grapes and thus facilitate potentially top-shelf

**BROUGHT BACK BY POPULAR DEMAND—  
TUNAFISH JONES—Come to the banquet and  
dance the night away**

**[Register On-Line:](http://agronomy.unl.edu/viticulture)** (Click Here) If you are  
reading this via the Internet at  
<http://agronomy.unl.edu/viticulture>

wines.

### Oh, That Red Wine Headache

What causes that “red wine headache”? Researchers have recently identified **biogenic amines (BAs)** compounds naturally produced by lactic acid bacteria during wine fermentation. Although the “red wine headache” was previously thought to be related to sulfites, BAs such as histamine and tyramine are now considered the major cause of this ailment. Typically found in wines at around 2 to 8 parts per million (ppm), BAs rarely cause problems at such levels. Keeping BAs at safe levels can be accomplished by winery practices that discourage lactic acid bacteria, including use of yeast and bacteria that can out-compete undesirable microbes, keep pH levels as low as feasible for the desired wine style, use proper SO<sub>2</sub> levels and timing and as always, unwanted microbial contamination (“cleanliness is next to Godliness”, an old bromide worthy of adopting for your winery's mantra.”

### Something New Has Been Added for the 11th Forum

Workshops on Fundamentals of Viticulture and Winery Start-Up have been added for Thursday afternoon, February 28, 2008, at 1:00p. These two concurrent workshops are intended to be a primer for individuals in the early stages of establishing a vineyard or winery, but are open to any individuals that want to brush up on the basics of viticulture or enology. The workshops will precede the usual program from previous Forums, with the opportunity to browse the Trade Show and attend the NWGGA business meeting on Friday morning (February 29), followed by the Keynote Lectures on Friday afternoon, the tasting of Nebraska's finest wines and the ever-popular banquet. Saturday's program will feature presentations by Dr. Ellis and Dr. Steiner in concurrent sessions, with up-dates on cultivar studies, cluster removal, cold hardiness, GIS mapping, environmental and legal issues, winemaking and viticulture panel discussions.

**University of Nebraska Viticulture Program Presents  
The 11<sup>th</sup> Annual  
Nebraska Winery and GrapeGrowers Forum and Trade Show  
Holiday Inn, Kearney, NE  
Thursday, February 28, 2008  
Registration Begins: 12:00 noon**

<b>Fundamentals of Viticulture</b>		1:10	Acid Reducing Techniques in Must and Wine – <b>Dr. Todd Steiner</b> , Ohio State University Enologist
1:00	Introduction – <b>Paul Read</b> , Director, University of Nebraska Viticulture Program		
1:10	Site Selection, Soil Testing and Site Preparation, <b>Paul Read</b>	2:00	The Importance of Juice Clarification, SO <sub>2</sub> and Sorbate Management in the Production of Premium Table Wines– <b>Todd Steiner</b>
2:45	Refreshment Break	2:45	Refreshment Break
3:00	Cultivar Characteristics and Selection, Paul Read	3:00	Performing a Successful Malolactic Fermentation: An Overview of Malolactic Research at OSU/OARDC <b>Todd Steiner</b>
3:30	Basics of Grape Disease Control, <b>Dr. Mike Ellis</b> , Ohio State University Plant Pathologist		
4:00	Economics of Vineyard Start-up;Tricks You Can Use, Paul Read and Steve Gamet, UNL	3:45	Overcoming Difficulties and Challenges in Making Wines from Hybrid Cultivars – <b>Ed Swanson</b> , Cuthills Vineyards, Pierce, NE.
4:30	Discussion, Q&A		
<b>Winery Challenges and Opportunities</b>		4:30	Discussion, Q&A
1:00	Introduction – <b>Jim Shaw</b> , Chair, NWGGA Winery Council		

**Mike Ellis—Ohio State University Plant Pathologist**



**Areas of Special Interest**

Diseases of fruit crops; primarily apples, peaches, strawberries, raspberries and grapes. Development and implementation of Integrated Disease Management programs for the fruit crops grown in Ohio. I am also interested in epidemiology of fruit crop diseases and disease forecasting.

**I have been at** my current position as fruit pathologist at The Ohio State University in 1979. At Ohio State, I conduct research on the epidemiology and control of fruit crop diseases. I also work very closely with fruit growers and other people in the fruit industry to deliver up- to-date information on disease management for fruit crops.

**Research Area**

Much of my research is directed toward developing various components of integrated disease management programs for Ohio fruit crops. Most of the research involves studies on the epidemiology, etiology and ecology of the major fungal pathogens on strawberries, grapes and apples. On grapes, we have developed predictive models for black rot, caused by *Guignardia bidwellii* and downy mildew, caused by *Plasmopora viticola*. We also conduct annual evaluations to determine the efficacy of experimental and nonregistered fungicides for controlling the major fungal pathogens on Ohio's fruit crops.

**Extension/Outreach Activities**

In addition to responsibilities in research and teaching, I am a State Extension Specialist with Ohio State University Extension. It is my duty to provide the most reliable and current information available on diagnosis and control of fruit crop diseases to Ohio fruit growers and other interested clientele.

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**Holiday Inn, Kearney, NE**  
**February 29 and March 1, 2008**  
**Day 1**

**Friday**

**February 29, 2008**

8:00a	Registration Opens – Commons Registration Area
8:30 – 10:00a	NWGGA Annual Business Meeting
10:00a-11:00a	NWGGA Growers Council Regional Meetings
10:00a-6:30pm	Trade Show open – Silent Auction Open – Loper Hall
11:30a-1:00p	Lunch – On Your Own
12:00 – 1:00p	NWGGA Board Meeting Plenary Session – Room DEF
1:00p – 1:15p	Welcome to the Eleventh Annual Nebraska Winery and GrapeGrowers Forum and Trade Show Moderator: <b>Dr. Paul Read</b> , Professor, University of Nebraska Viticulture Program
1:15p	Quality Matters: Critical Parameters in the Production of a Quality Table Wine <b>Dr. Todd Steiner</b> , Ohio State University Enologist
2:15p	Critical Periods for Disease Control on Grapes – <b>Dr. Mike Ellis</b> , Ohio State University Plant Pathologist
3:00p – 3:30p	Break – Visit Trade Show – Loper Hall
3:30	GIS and a New Mapping Project for Nebraska Vineyards – <b>Dr. Don Rundquist</b> , CALMIT, University of Nebraska
4:15p-7:00	Visit Trade Show – Loper Hall
5:30p-6:30p	Wine Tasting – Loper Room
7:00p – Midnight	Annual Banquet – Ballroom – Silent Auction Winners – The Music to Dance By – “Tunafish Jones”.

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Day 2**

**Saturday  
March 1, 2008**

7:00a-8:30a Early Bird Trade Show – Coffee and Rolls for attendees

**Concurrent Sessions**

**Session I—Viticulture Session**

8:30a New Developments in Grape Disease Management - **Mike Ellis**

9:15a Growers Panel – Labor in the Vineyard: How are your needs being met?

10:00a Break – Visit Trade Show

10:45 Managing Fungicide Resistance Development in Grape Diseases, **Mike Ellis**

11:00a Western Nebraska Research Results – **Jim Schild**, UNL Extension Educator, Scottsbluff, NE

11:30a – 1:30p Lunch – Visit the Trade Show – **Loper Hall**

1:30p Ten Years of Cultivar Evaluation: Bud Break, Hardiness and More, **Paul Read**

2:00p “Cluster Removal Project” – Two Years Results – **Jim Hruskoci**, UNL Extension Educator, Southeast Research and Extension Center, Grand Island, NE

2:40p Pruning and Vine Management – **Steve Gamet, University of Nebraska Viticulture Program**

**Session II**

8:30a An Overview of Several Enology Studies at the Ohio State University /OARDC, **Todd Steiner**

9:15a Winery – Panel Discussion

9:45a Break – Visit Trade Show

10:30a An Update of the Ohio Quality Wine Assurance Program – **Todd Steiner**

11:30a-1:30 Break – Visit Trade Show – Loper Room

1:30p We All Need to be a Little More Fruity—The Importance of Integrating Innovation into Your Operations– **Connie Reimers -Hild**; Associate Extension Educator; Southeast Research and Extension Center, University of Nebraska, Nebraska City, NE.

2:00p Legislative Up-Date – **Trish Lengel**

2:30p Nebraska Liquor Control Commission – An Up-date

3:00p Promoting Nebraska Wines – **Snitely/Carr** representative

4:00p Adjourn—Have a safe trip home.

**Thanks for attending—See you November 1, 2008 for the Fall Workshop**

# Newest Nebraska Tasting Room

**Nebraska's Newest Tasting  
Room**

**Slattery**

**Vintage Estates**

*Vineyard and Tasting Room  
Nehawka, NE*

**Barb Slattery, Owner**  
Slattery Vintage Estates  
Vineyard & Tasting Room  
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Nehawka, NE 68413

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- Gift Shoppe
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## Beyond the Cellar Door You'll Find:

- 2 Acres of Mature Grapevines
- Natural Wildlife Abounding
- Courtyard with Fountain
- Pond and Waterfall

## Values of Delayed Pruning

One of the primary positive impacts of delaying winter pruning is the concomitant delay in bud break which in turn can help avoid late frost/freeze damage to the developing shoots. An additional advantage has been shown recently by New Zealand researchers (Friend, A.P. and M.C.T. Trought, Australian Journal of Grape and Wine Research 13:157-164. By delaying pruning from July until October (equivalent to January and April in the Northern Hemisphere), increases in yield in three successive years of 93%, 63% and 82% were achieved. The aut-

thors demonstrated that the yield increases were related to an increase in large seed-containing berries with a parallel reduction in small seedless berries and shot berries. When pruning in October, the distal buds had gone through bud break and on average were about two inches long (5cm). The authors theorized that the delayed pruning delayed flowering, possibly resulting in flowering and fertilization taking place under more favorable climatic conditions which in turn resulted in more normal berries per bunch and thus an increased yield. (End)



OSU Enology Outreach Specialist Todd Steiner oversees the 2006 Ohio Wine Competition.

## Todd Steiner, to speak at Enology Workshop and 11th Forum in Kearney



Todd Steiner, is a Research Associate with the Department of Horticulture and Crop Science, at Ohio State University.

Competition Coordinator and OSU Enology Outreach Specialist, **Todd Steiner** explains, "It is our goal to provide an educational tool in addition to a marketing tool for the Ohio Wine Competition. Through the combination of chemical analysis and the judge's comments we are able to address "Wine Quality" from

both a sensory and quantitative basis. I believe that by providing this information to the Ohio commercial wine industry over the past five years, it has had a positive effect on wine quality. The successful results we have achieved in this year's competition demonstrate that our extension outreach is working."

## “And the Beat Goes On”

### “Tunafish Jones” to play LIVE at the 11th Annual Nebraska Winery & Grape Growers Forum & Trade Show Banquet

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

On saxophone and flute, Frank Lightell always offers stellar performances and is well known player in the Omaha and Lincoln metro areas. The band has released six CDs, including the latest, by Request. Whether performing just as a trio, or as a larger ensemble, it is recognized throughout the state and beyond as a must see for anyone wanting to dance the whole night through or just sit back and bask in the perfection of a class act.

**Tunafish Jones** began performing in the mid-eighties as a classic horn band and has continued up to the present playing memorable tunes from rhythm and blues, soul and jazz genres. Based around the team of Bruce and Marsha McCracken, who present professional and polished vocals as the focal point, this band has entertained thousands of enthusiastic fans over the 4 years.



### 2008 Winery and Grape Growers Workshop Registration Form

**ON LINE REGISTRATION IS AVAILABLE—January 15, 2008.** Instructions will be on the University of Nebraska Viticulture Program Web-site: <http://agronomy.unl.edu/viticulture>. Mastercard and Visa are available—On-line OR YOU MAY REGISTER THE OLD FASHIONED WAY! By sending a check to the address below:

Make checks payable to the University of Nebraska Viticulture Program, and send them to:

Donna Michel

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

### Companies Attending 2008 Conference

Label Gallery, Inc., Norwich, NY  
Double A Vineyards, Inc., Fredonia, NY  
Kaufman Container, Minneapolis, MN  
Midwest Vineyard Supply, Decatur, IL  
MDT & Associates, Minneapolis, MN  
Midwest Grower Supply; Stanberry, MO  
Acclaim ID; Omaha, NE  
DRS Manufacturing Inc., Jefferson, IA  
Macro Plastics Creal Springs, IL  
Nebraska Life Magazine, Norfolk, NE  
Penocho Nursery, Adel, IA  
Performance Group Inc., Fremont, NE  
Prospero Equipment Corp, Pleasantville, NY  
Spec Trellising, Ivyland, PA  
Turnbull Nursery, Inc.; North Collins, NY  
Vitro Packaging Inc., Plano, TX.  
Ward Laboratories, Inc.; Kearney, NE  
Kearney Implement, Inc.; Kearney, NE  
Reams Sprinkler Supply; Lincoln, NE  
Sutcliffe Fence & Supply, Mason City, IA  
Winterhaven Vineyards; Janesville, MN  
Des Moines Area Comm. College, Ankeny, IA  
Grow Nebraska, Holbrook, NE  
Kearney Chamber of Commerce, Kearney, NE  
Nebr. Assoc. of Bed & Breakfasts, Syracuse, NE  
Nebr. Div. of Travel & Tourism, Lincoln, NE  
NE Liquor Control Comm., Lincoln, NE  
Tax & Trade Bureau, Kansas City, MO

## BANQUET MENU

**Friday Night, February 29, 2008 7:00 p.m.**

**Holiday Inn, Kearney, NE.**

**Cream of Roasted Tomato Soup  
Mixed Greens with Slivered Almonds, Dried Cranberries, with**

**Raspberry Vinaigrette Dressing**

**Your Choice of:**

**Prime Rib with Demi Glaze**

**or**

**Orange Roughy with Citrus Glaze**

**Garlic Mashed Potatoes, Fresh Asparagus Spears, French Roll  
with Butter**

**Coffee, Tea or Milk**

**Sour Creak Pound Cake with Triple Berry Delight**

(Wines and Wineries serving at the Banquet will be announced later).

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**OR YOU MAY REGISTER THE OLD FASHIONED WAY!** By sending a check to the address below:

First registrant from your enterprise:	Member	Non-Member
Name: _____	\$110 _____	\$120 _____
Name: _____	\$95. _____	\$110 _____
Name: _____	\$95 _____	\$110 _____

Vineyard/Winery \_\_\_\_\_

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

E-Mail \_\_\_\_\_

Thursday Workshops: 1:00 p.m.—5:00 p.m.	Member	Non-member
	\$25.00	\$50.00

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

Viticulture Basics \_\_\_\_\_ Name: \_\_\_\_\_

Banquet Registration:	Beef	Fish	\$49.50
Name: _____	_____	_____	_____
Name: _____	_____	_____	_____
Name: _____	_____	_____	_____

**TOTAL:** \$ \_\_\_\_\_

Make checks payable to the University of Nebraska Viticulture Program, and send them to:

Donna Michel

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

**Same Day Registration: \$150.00**

**Registration Deadline: 2-20-08**  
**No refunds after 2-15-08**

**You are responsible for making and paying  
for your own hotel reservations.**

**Kearney Holiday Inn & Convention Center**  
**110 Second Avenue**  
**Kearney, NE**

**308-237-5971      \$74.95 + tax**

377 Plant Science Hall  
 Department of Agronomy & Horticulture  
 Lincoln, NE 68583-0724

**From the Calendar:**

January 29-31—The 14th Annual Unified Wine and Grape Symposium, Sacramento, CA. Call 800-550-1496 for additional info.  
 February 4-6, 2008; Midwest Regional Grape & Wine Conference, TanTara Resort, Osage Beach, MO <http://www.missouriwine.org>.  
 February 8-9 — The Iowa Wine Growers Association Annual Meeting and Conference in Ankeny, IA. 800-383-1682 for info.  
 February 15-16, 2008—Minnesota Cold Climate Symposium, Minneapolis—contact: <http://www.mngrapes.org/>

**2008—Feb. 28-March 1—Holiday Inn, Kearney—Nebraska Winery and GrapeGrowers Forum and Trade Show**

March 4-7—Wineries Unlimited Valley Forge Convention Center, King of Prussia, PA  
 Conference Dates: March 4-7, 2008 Trade Show Dates: March 5-6, 2008. Visit [www.wineriesunlimited.com](http://www.wineriesunlimited.com) for more information or call 866-483-0172

**Future Nebraska Winery & GrapeGrowers Forums**

2009—March 6 & 7, Holiday Inn, Kearney, Holiday Inn, Kearney

2010—March 5 & 6, Holiday Inn, Kearney, Holiday Inn, Kearney



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