

# Ohio Grape-Wine Electronic Newsletter

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# The 2009 Ohio Wine Competition – Mark Your Calendars!

*By Todd Steiner, Competition Coordinator, HCS-OARDC*

This serves as a cordial reminder that once again it's time for the Annual Ohio Wine Competition (OWC). Entries into the 2009 Ohio Wine Competition are continuing to come in at a rapid pace. The OWC will be held on **May 11-13, 2009, at OARDC**. We would like to invite you to participate and contribute to the progress of our industry. Our mission is to provide the Ohio commercial wine industry the best service possible ultimately enhancing wine quality. Although, the entry deadline was set for today, Friday, April 24 2009, there is still time to enter into this year's competition if you desire.

The 2009 OWC will mark several exciting and important changes in format for this year's competition. Although the OWC was an excellent vehicle to analyze wines being submitted for the Ohio Quality Wine Program (OQW), a ruling change issued by the OQW program subcommittee, states that this year's OWC will not include wines to be evaluated for OQW seal designation. Instead, there will be three separate sensory evaluations in achieving OQW seal designation. This decision was made to avoid any confusion between the OWC and OQW sensory evaluations. Therefore, the OWC will continue to evaluate all commercially available wines being produced in Ohio. It is important to emphasize that the changes being implemented will not change the importance or validity of the OWC.

A second major change in competition format this year will include best of show awards for white, red, fruit, dessert and overall best of show. Due to the fact that not all wines being produced in Ohio may be eligible for OQW seal designation, I feel it is very important to recognize all wines being producing in Ohio, regardless of variety or blend composition, by offering best of show awards. Award winning wines, in addition to best of show awards will also be marketed to a greater extent through OGIC in addition to other media sources. These awards will also be highlighted during the Ohio Wine Month in June. We are excited about these changes and feel it will further enhance the competition in the future.

Your wines are as precious to us as they are to you, which are reflected in our careful selection of experienced judges and our sincere efforts to provide as objective an evaluation as possible. All wines entered into the Ohio Wine Competition are randomly coded, presented in the proper category and flight order and evaluated on a standard twenty-point scale used in most competitions throughout the United States. Wines scoring high enough as designated by our experienced judges, will be awarded the appropriate medal in addition to the possibility of winning a best of show category. The OWC is a professionally run competition with the majority of awards matching equally to what is being awarded to these wines submitted in other national or international wine competitions. In this spirit, we are looking forward to assessing the 2008 (or previous) vintage(s).

I am excited to announce the exceptional judges of the 2009 Ohio Wine Competition:

- **Ken Bement**, Owner, Whet Your Whistle Wine Store, Madison, OH
- **Peter Bell**, Winemaker, Enologist, Fox Run Vineyards, Penn Yan, NY
- **Ken Bogucki**, Executive Chef and General Manager, The Wooster Inn, Wooster, OH
- **Ellen Butz (Harkness)**, Former Enology Specialist and Competition Coordinator – Indy International Wine Competition, Current: Consultant – Vintage Wine Consultants, West Lafayette, IN
- **Dr. Ralph Kunkee**, Professor Emeritus, University of California Davis, Wine Microbiologist

- **Thomas Payette**, Wine Judge, Winemaking Consultant, Rapidan, VA
- **Dr. Andy Reynolds**, Professor of Viticulture and past Interim Director, Cool Climate Oenology and Viticulture Institute, Brock University, St. Catherines, Ontario, Canada
- **Sue Ann Staff**, Previous Director of Oenology, Niagara Vintners Inc., Virgil, Ontario, Canada
- **David Whiting**, Winemaker and Owner, Red Newt Cellars, Hector, NY.
- Last judge TBD due to cancellation

Due to an increased demand in both research and extension responsibilities, we will only offer chemical analysis and judge's comments of wines entered into the 2009 OWC on a requested basis. Please check the appropriate box at the bottom of the entry form if you desire to have your wine entry provided with chemical analysis, judge's comments or both.

Working with the Ohio Grape Industries Committee, we have once again set up a contract in which OGIC will subsidize a portion of the cost involved with conducting the 2009 OWC. However, due to increased costs of running the competition, offering more awards and meeting are financial bottom line; we are forced to raise the entry fees slightly. We are still pleased to offer a very reasonable competition entry fee in comparison to other wine competitions around the country for such a quality, well run event. The entry fee for the 2009 Ohio Wine Competition is \$35.00 per entry. Three bottles of wine are required per entry into the competition.

A cover letter and entry form for the Ohio Wine Competition was mailed approximately 3 months ago to all commercial wineries in Ohio. As mentioned above, **the entry deadline for the 2009 Ohio Wine Competition is Today, Friday, April 24, 2009**. If time has slipped by and you have been busy in the vineyard or wine cellar and have not sent in your entry form but desire to enter this year's competition, please contact Todd Steiner at the contact information listed below regarding your intent on entering the competition. In addition, if you have any further questions or comments, please do not hesitate to contact me at any time for further information.

### **Good Luck!**

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## **Northeast Ohio Winter Grape School: A Success!**

*By David Marrison, OSU Extension Educator in Ashtabula County*

OSU Extension would like to thank the 65 grape producers raising 247 acres of grapes representing 9 counties from Ohio who attended OSU Extension's Northeast Ohio Winter Grape School held on Wednesday, March 18, 2009 at Ohio's newest winery--The Winery at Spring Hill located at located at 6062 South Ridge Road West in Geneva, Ohio. The Winery at Spring Hill

(<http://www.thewineryatspringhill.com/>) opened it's doors in March, 2009. The renovations to the farm market are remarkable. The Swank Family has stayed true to the legacy of their fruit farm while adding a high scale comfortable atmosphere.

Attendees heard a variety of updates during the school. David Marrison, OSU Extension Educator, taught a CORE pesticide re-certification session on pesticide safety to kick off the meeting. Dr. Imed Dami, OSU Extension Viticulturist, followed with a comprehensive discussion on managing grapes after sub-zero temperatures. Dr. Dami re-caped the sub zero cold temperatures from this winter, taught how to assess bud damage, and provided tips for prescription pruning cold damaged vines. Dan Fickle, from OARDC, followed a wonderful industry lunch and shared a variety of control measures for Japanese Beetles and discussed what is new for insect control for 2009. Then Dr. Mike Ellis updated producers on grape disease control. Participants learned the latest in chemical and sustainable disease control options. Dr. Ellis also shared strategies for adjusting early season disease control programs following 2008's late season disease pressure. To round out our meeting, David Marrison shared the resources which OSU Extension has developed to help producers develop their succession and estate plans for their operation.

For any producer who was unable to attend, the program handouts can be obtained by calling the Ashtabula County Extension office at 440-576-9008 or David Marrison at [marrison.2@osu.edu](mailto:marrison.2@osu.edu)

## Regional Updates:

### 1) Southern Centers Update-Winegrape Phenology

*By Dr Maurus Brown, Small Fruit Crops Specialist, OSU South Centers*

Variety	Grape type	Bud Break Date
Vidal	French hybrid	4/16/2009
Noriet	French hybrid	4/08/2009 and 4/16/09
Hibernal	French hybrid	4/08/2009 and 4/16/09
Chambourcin	French hybrid	4/08/2009 and 4/16/09
Petite Verdot	Vinifera	4/16/2009
Merlot	Vinifera	4/16/2009
Viognier	Vinifera	4/16/2009
Cabernet Sauvignon	Vinifera	4/16/2009
Pinotage	Vinifera	4/16/2009
Tempranillo	Vinifera	4/16/2009 and 4/09/2009
*Petite Syrah	Vinifera	4/16/2009

*\*Petite Syrah had only one vine out of 24 that had bud break.*

Bud Break was recorded for the first time on April 8, 2009 for Noiret, Hibernal and Chambourcin. The first vinifera variety to break bud at Piketon was Tempranillo 4/09/2009. Phenology ratings will continue through bloom and veraison dates will also be recorded. The Piketon research facility is located in south central Ohio approximately 22 miles north of

the Ohio River. The average air temperature has been in the 40 and 50<sup>0</sup> F range with a maximum temperature of 77.1<sup>0</sup> F on 4/02/2009 and minimums as low as 26.4<sup>0</sup> F on 4/07/2009.

## 2) **OARDC Vineyard Update**

*By David Scurlock, Viticulture Outreach Specialist HCS-OARDC*

There is no movement of buds in the vineyards in Wooster. This coming weekend we are supposed to have temperatures nearing 80<sup>0</sup> F and I am sure we will not have long to wait to get swelling started. We are still assessing and putting together winter injury data that was collected around the State earlier this winter and hope to report these findings to you in a later newsletter or publication. The crab apples and Sweet cherries are in bloom and apple bloom will occur next week.

## 3) **AARS Vineyard Update**

*By Greg Johns Manager of the Ashtabula Agricultural Research Station, Kingsville*

Finishing up this year's pruning has been a pleasure this year due in part to comfortably cool and dry working conditions and dedicated assistance from Yvonne. Yvonne is a Research Aide in her sixth year here at AARS! Like a great secretary, whom we also have at the Wooster Campus, a dedicated long-term employee keeps the train rolling by their seasonal knowledge of what needs to be done and how to do it!

This year has not been so routine and was definitely not a pleasure having to make bud retention adjustments as a result of winter injury Kingsville vineyards experienced from last winter's low temperatures. In our winter injury assessment we were surprised to record little to no injury in varieties we normally think of as cold sensitive, Pinot noir and Pinot gris for example. The surprise came when we assessed the thought-to-be-very-hardy Cabernet franc whose dead primary bud percentages were in the 45-55% range. Pruning our 8-10% Primary bud kill in Pinot's didn't require any adjustment whereas Chardonnay, Riesling and Limberger, at 37, 23 and 46% primary bud kill required varying degrees of tweaking. In some of our hardest hit varieties we simply hedged the canes to 3-5 buds long and removed all dead wood.

The real challenge will come later this spring and early summer when we have to go in and thin shoots to reduce shaded canes and developing fruit and to control overly vigorous vines which have little or no fruit to hold them back. For others in this situation, it has been shown that the planting of oats between the rows will suppress overly vigorous vines. Oats will provide competition early on to help keep vines in check and when incorporated into the soil later in the season the biomass will keep microbes occupied and tie up available nitrogen. Oat roots also provide excellent soil-holding capabilities and have an allelopathic property, which suppresses some weeds. Oats may be planted with a legume if desired. Additionally, oats will winterkill, not leaving you with a perennial nightmare. Seeding needs to be done early and at a heavier rate to provide the best result. This may be one of the tools to consider this year.

Cool weather has been the norm this spring and our Growing Degree Day accumulations show some very interesting data. Our OSU Phenology web site readings show 77 GDD, which starts accumulating data on January 1 of each year. When using our typical start date of March 1 (for grapes) our OSU Ashtabula Station puts us at just 21 GDD... that is, unless you look at the total using the more advanced modified sine wave formula which puts us up to 62 GDD (71 GDD for the year). AARS 23 year average for March and April total 107 GDD, so any way you look at it we are a bit behind. This is not a bad thing since the delay of bud break resulting from cooler temperatures help us greatly reduce the likelihood of spring frost damage. We make up this deficit in a hurry come June and July. Our Forsythia bloom date is closely following the GDD totals in the 1970's and is currently in full bloom while our vineyards are still holding tight. We are seeing bud swell in Frontenac and Cabernet franc. I will include an attachment summarizing 23 years of GDD collection at AARS for you to look at. To summarize, the cool weather is currently working for us and it's way too early to call it "another '89,'93 or '97." For now it's best to take advantage of this cool, dry weather and get a little ahead on field work... and don't forget to think ahead about your weed control program... it's never too early!

Greg  
440-224-0273

AARS Weather: <http://www.oardc.ohio-state.edu/newweather/stationinfo.asp?id=4>

OSU Phenology: <<http://oardc.osu.edu/gdd/>>

## Resources on Ohio's New Line Fence Law:

*By: Peggy Kirk Hall, Director, Agricultural & Resource Law Program - OSUE*

For those of you receiving questions about Ohio's new line fence law, you'll find resources on this page of the Agricultural & Resource Law Program:

[http://www.aede.osu.edu/programs/aglaw/line\\_and\\_partition\\_fence\\_law\\_lib.htm](http://www.aede.osu.edu/programs/aglaw/line_and_partition_fence_law_lib.htm) .

Included on the website are:

- Summary of the new law
- Affidavits required by the new law
- Links to the Ohio Revised Code
- Procedural guide for township trustees (also useful for county prosecutors)

I will also soon post an article about landowner agreements for line fences.  
Please let me know of other information your clientele are seeking.

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## Calibration of Air Blast Sprayers

*Excerpt from the Midwest Commercial Small Fruit and Grape Spray Guide 2009*

[http://www.hort.purdue.edu/hort/ext/sfg/sfg\\_sprayguide.html](http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html)

Accurate calibration is imperative to be sure that you are applying a known quantity of chemical on the target area. Too much chemical costs you dollars and does not return any extra benefits. Timing of the spray material is also more cost effective in the prevention of disease as opposed to the eradication of a disease. Check nozzles to make sure they are not worn out or damaged. Check hoses for leaks or dry rot and replace the defective ones. Check travel speed of the tractor in the vineyard. Speed can be calculated by measuring the time required to travel any measured distance. A good conversion factor to remember is 1 mph = 88 feet/min or a convenient test length is 176 feet. The following formula can be used to determine travel speed: Speed (mph) = distance(ft) x 60 / (time(sec) x 88

For example, if it requires 60 seconds to travel a measured distance of 176 feet, the travel speed is: mph = 176(ft) x 60(sec/min) / (60 sec x 88(ft)) = 10,560/5,280 = 2mph Remember the gear used to maintain speed and mark the throttle speed and pto speed in order to duplicate the actual speed again.

Determine Nozzle Flow Rate- to determine gpm, it is necessary to know the travel speed of the sprayer (mph), the gallons per acre to be applied and the spacing between the rows.

**Step 1.** Calculate the total gpm required per side:

$$\text{gpm(per side)} = \text{gpa} \times \text{mph} \times \text{W}/1000$$

$$\text{gpm} = \text{gpa} \times \text{mph} \times \text{row spacing}/(1000)$$

$$\text{gpm} = \text{gallons per minute(per side)}$$

$$\text{gpa} = \text{gallons per acre}$$

$$\text{mph} = \text{speed (in mile per hour)}$$

$$\text{w} = \text{spacing between rows (in feet)}$$

Example: You have decided to apply 70 gpa while traveling at 2 mph, and the rows are spaced 10 feet apart. What is the gpm per side?

$$\text{Gpm} = 70 \times 2 \times 10 / 1000 = 1400/1000 = 1.4 \text{ gpm per side}$$

**Step 2.** Select the correct nozzle size and operating pressure. These pressures and nozzle sizes can be found in the sprayer manufacturer's literature or in nozzle catalogs.

**Step 3.** Inspect, clean or replace any nozzles that are showing wear and install in their proper outlets.

**Step 4.** Measure the total gpm from all the nozzles.

**Example:** Fill the spray tank to the 100 gallon mark. It was predetermined that the selected nozzles would apply 4 gpm. Operate the sprayer for 5 minutes at 150 psi. After 5 minutes the sight gauge read 75 gallons. The actual output was:

100 gals(start) – 75 gals(stop)= 25 gals/5 min = 5 gpm The theoretical output from the table information was 4 gpm. When the output differs from the calculated output , make adjustments

by differing the pressure when the difference is small or by changing the nozzles when the difference is large. Operated within the manufacturer’s recommended settings.

**Field test to confirm calculations:**

$$\text{gpa(gallons per acre)} = \text{gal. sprayed} \times 43560 \text{ ft}^2 / \text{distance traveled (ft)}$$

**Example:** A field test is run in which 10 rows, each 200 feet long, were sprayed. Row spacing was 10 feet. It took 35 gallons to refill the sprayer to the original level. What was the gpa?

$$35 \text{ gal} \times 43560 \text{ ft}^2 / 2000 \text{ ft} \times 10 \text{ ft} = 76 \text{ gpa}$$

**Test spray water for pH?**

**Captan, Cygon, Imidan, Kelthane, Malathion, and Omite** are especially sensitive to alkaline hydrolysis. In other words 50 % of the active ingredient may be hydrolyzed to yield a less active compound.

Pesticide recommendations give you the best effective spray program along with timing of these sprays. Chemicals used need to be alternated in order not to develop resistance. Most sprays can be mixed but you should refer to the compatibility charts to make sure. Check varietal sensitivity to sprays being used before applications. Examples are Pristine which is effective for Black rot, Phomopsis, and Downy mildew but can cause injury to American type grapes such as Concord. Remember that certain weather, such as cool and wet conditions can cause injury following an application of copper. Also an inch of rain immediately after a spray application may cause you to come back in sooner than you would normally, but spraying before a rain if you are expecting an extended rainy period is probably a good choice before the rain rather than wait an extended period without protection.

Please refer to the Midwest Commercial Small Fruit and Grape Spray Guide 2009 [http://www.hort.purdue.edu/hort/ext/sfg/sfg\\_sprayguide.html](http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html) and **contact Dr Mike Ellis(ellis.7@osu.edu) with all your grape disease and spray questions.**

## **Insect Issues Present and Future**

*Excerpt from the Midwest Commercial Small Fruit and Grape Spray Guide 2009*  
[http://www.hort.purdue.edu/hort/ext/sfg/sfg\\_sprayguide.html](http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html)

The earliest insect pressures we have in Ohio to existing vineyards are from the Grape Flea beetle. A few years ago we lost about 15 to 20% of the production in the entire Northeastern US by this small beetle. The Grape Flea beetle attacks the grape buds during bud swell. The beetle bores holes into the bud and destroys it. Flea beetles, are also called “steely bugs” by some vineyard folk because of their shiny gun steel blue color. Flea beetles can be controlled with an early season spray of Danitol which is also effective against phylloxera, a severe problem on Frontenac. The Climbing cutworm, also an early season problem in some areas, can be controlled using Danitol as well as Seven XLR. For new plantings of grapes the single biggest pest will be the Japanese beetle. These pests have increased in such numbers over the years that left uncontrolled they can completely defoliate new plantings. These pests can also be controlled using Seven XLR whenever populations dictate its use. **For all your insect identifying and control issues please contact Dr Roger Williams (williams.14@osu.edu).**

## Chemical Weed Control in Small Fruit Crops

*Excerpt from the Midwest Commercial Small Fruit and Grape Spray Guide*

[http://www.hort.purdue.edu/hort/ext/sfg/sfg\\_sprayguide.html](http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html)

Spring is the time that many new plantings are going in the ground. Weed control in the first year of a grape planting should be one of your main priorities. Weeds left out of control can cause your vines to be set back and possibly never recover. Land preparation well in advance to planting your vines will ensure that you are not battling noxious weeds forever.

### ***Site Preparation before Planting***

Most perennial weeds cannot be controlled effectively in the spring before planting or once the crop is planted. Growers should strive to eradicate established perennials during site preparation the year before planting. Glyphosate, the active ingredient in products such as Roundup, Touchdown, and many other formulations, should be applied in the summer prior to planting when weeds are actively growing. Applying glyphosate just before harvesting winter wheat or rye (this is known as a pre-harvest treatment) is an excellent way to control creeping perennials such as Canada thistle and goldenrods. Treatments applied to stubble can also be highly effective. Fields that are in hay or pasture should be allowed to grow in the spring or fall until the grass is at least 8 inches tall. Ideally, perennial broadleaf weeds such as Canada Thistle should be approximately at the bud to early flowering stage at the time of treatment. Summer and early fall applications of glyphosate may be more effective against perennial broadleaf weeds than spring applications. Allow five to seven days for glyphosate to translocate throughout the root system before plowing under. This should be followed by repeated shallow cultivations as green “flushes” of weed seedlings appear. An alternative way to kill off flushes of weed seedlings is application of paraquat (Gramoxone) which has been described as a chemical lawn mower.

### ***Good Rules to Remember***

1. Rates recommended in this guide are mid-range rates applicable for medium to fine soils. Always refer to labels for full details on rates depending on soil type and level of organic matter.
2. Application of postemergence herbicides under stress conditions to weeds, such as high temperatures in

- midsummer, drought, cool temperatures in the spring, etc., will result in loss of weed control.
3. Use a fixed-spray boom, appropriate nozzles, and low pressure for even application without drift.
  4. Only spray when there is little or no wind (below 5 mph).
  5. Adjust rates according to band width.
  6. Follow restrictions of herbicides on new plantings. Allow plants to become well established and soil wellsettled around plants before application.
  7. Use herbicide sprayers for herbicides only.
  8. Clean sprayers thoroughly when changing herbicides, especially when 2,4-D, Chateau, or Prowl have been used.
  9. Store pesticides in locked storage. Liquid pesticides should not be allowed to freeze.
  10. Protect the environment — avoid surface or ground water contamination. Dispose of excess spray material carefully and according to label directions.
  - 11. Read the label. Understand it thoroughly. Follow its directions.**

**Contact Dr Doug Doohan(doohan.1@osu.edu) for all herbicide and weed control issues.**

## **Organic Considerations: Spring cleaning and pivotal cultural practices for organic winter clean up - a winegrower's perspective**

*By Ken Tarsitano owner, Tarsitano Winery & Café, Conneaut, Ohio*

*(Editor's note: Growing grapes and making wine organically is a tough course in Ohio. We asked 2 of our best organic growers in Ohio, Ken Tarsitano, owner Tarstano Winery and Cafe and Jim and Patty Iubelt, owners Mapel Ridge Vineyard, to shed some light and perspective on what they do in the vineyard and winery. I am very grateful that they have agreed to do this and with this début article of Ken's I want to thank him for this contribution to our industry and for future issues)*

Over the course of the year, I will be contributing articles to OGEN regarding my organic approach to grape growing and wine making. Let me start by expressing that growing vinifera grapes organically in the Midwest is extremely challenging and still to be proven commercially viable over time. A comprehensive knowledge of disease cycles, farming techniques, and wine making is a necessity for anyone to be successful. There are a lot of deep issues surrounding the word organic, many of which I continually struggle with. But getting to the core, whether you are conventional, sustainable, biodynamic or organic, most growers want to do the least harm. Organic practices may not often be a safer, less harmful, or less costly alternative, but I hope to offer some insight into organic grape growing, products and techniques you may try or not in your vineyards.

Not all trees are meant to be hugged! I certainly do not fit the image of the traditional tree hugger organic farmer! I consider myself a new organic farmer, embracing modern technology

and science to create a safer and more conscious environment. I do not hold the belief that man-made things are evil. I use an electrostatic sprayer, bio fungicides, and a weedbadger just to mention a few man made marvels.

A little background, Tarsitano Winery has been certified organic since 1998. I have 17 acres planted to vinifera grapes; about half should be in production this year. My certification is in production not in processing. This means that I could label my wine 'made from organically grown grapes' from the grapes I grow. I cannot label my wine 'organic' until I apply for an organic processing certification, which entitles making wine without sulfite. We have purchased grapes within our Lake Erie American Viticulture Area but hope that this year will be the first year we go 100% organically estate grown and bottled. Lots of certification topics will be discussed in detailed in later articles.

Getting to the meat of the article... Many conventional growers overlook the effectiveness of a spring clean vineyard program. It probably has to do with the thought that conventional spray materials are viewed as a curative, that it adds cost and time and they may not see the return on grapes. In organic viticulture, as our friendly extension specialists always recommend, prevention is your key component to a viable organic program. The following are my thoughts on key spring cleaning.

### ***Pruning***

All my vineyards are pruned to a VSP style system, guyot, low wire cordon, Pendelbogen or something in between. My objective is to maximize air flow and light exposure to the clusters in hope that the fruit zone will have the greatest opportunity to avoid disease. As Arnie Esterer (Markko) points out, VSP compared to his high wire systems may leave you susceptible to frost, you may not be maximizing your potential light exposure, and some grapes do not like to grow to a VSP. A lot to debate here, but the bottom line is to choose a system that you like and can maximize your ability to prevent disease.

### ***Removal of dead wood and tendrils***

As Mike Ellis always warns; get those tendrils and dead wood out of the vineyard!!! If you want to improve your chances, reduce the inoculants in the vineyard. We slide the tendrils down the wire to a post and either cut or burn them off. If you take the time during the growing season to pull wires when tucking, you can greatly reduce the amount of tendrils holding themselves to the wire. If you have diseased wood or mummified berries, you may want to remove all cuttings and berries from the vineyards and burn them rather than mulch mowing them. In 2008 we were challenged by black rot in our Chardonnay block. During our limited harvest in that block, we had our pickers drop any remaining infected clusters, which were buried when we mound up for the winter.

### ***Dormant sprays... Copper sulfate vs. lime sulfur***

Depending upon the diseases you had last year, a dormant spray is a very good idea. Both of

these dormant sprays are tough on your tractor and sprayer. I wax or spray my tractor and sprayer with food grade mineral oil before I spray; this helps reduce the wear of chemicals and makes cleanup much easier. If you apply a dormant spray make sure you read the label and get it on just prior to bud swell! We apply a targeted liquid lime sulfur spray @ 10 gal per acre. That comes out to about \$100 per acre. We got lucky and bought bulk reducing our costs to \$10 an acre for material. Many growers opt to spray with a backpack sprayer reducing your cost even more.

### ***Posts, wires, anchors, tying and straightening***

It always makes me feel good to get the vineyard in shape before bud break... in organic vineyards you need to use locust, metal or other non-treated posts.

### ***Take away***

We use a combination of the green hoe and weedbadger. We still haven't found a way around going vine to vine with a hand hoe... any ideas let me know.

### ***Tractor, implement, equipment and tool maintenance***

Being organic requires a lot of paperwork. The inspectors are very picky when it comes to potential pollutants, especially petroleum products like oil and fuel. Keep your tractors and implements clean and leak free.

I hope you have a good growing season and I look forward to sharing my thoughts and experiences with you through out the year.

## **Winery Business Plan Sites**

*By Mike White Iowa State University (with permission)*

### **Winery business sites:**

1) *Starting a Winery in Illinois Profile & Business Plan Workbook:*

[http://www.illinoiswine.org/pdf/Winery\\_Start\\_Up\\_Profile\\_2008.pdf](http://www.illinoiswine.org/pdf/Winery_Start_Up_Profile_2008.pdf)

2) Alan Dillard's (Illinois Winery/Grape Consultant) *5,000 gal. Winery Cost Estimate*

<http://74.125.47.132/search?q=cache:http://w3.aces.uiuc.edu/NRES/faculty/Skirvin/cfar/winest.htm>

3) 2002-07 *Writing a Business Plan: An Example of a Small Premium Winery*, 49 pp, Cornell Univ.

<http://aem.cornell.edu/outreach/extensionpdf/eb0207.pdf>

4) *Economics of a Small Premium Winery* 5 p. Univ. of Georgia:

<http://www.smallfruits.org/BunchGrapes/production/EconomicsofaSmallPremiumWinery.pdf>

5) *Starting Your Own Winery Business Plan*, 50p. from Univ. of Tennessee:

<http://www.utextension.utk.edu/publications/pbfiles/PB1688.pdf>

6) *Small Winery Investment & Operating Costs*, Excellent 48 p. Winery Business Plan Guide from Washington State Univ:

[http://www.agribusiness-mgmt.wsu.edu/AgbusResearch/docs/wine\\_grapes/eb1996\\_05.pdf](http://www.agribusiness-mgmt.wsu.edu/AgbusResearch/docs/wine_grapes/eb1996_05.pdf)

7) *Ohio Winery Starter Kit*, Ohio Wine Producers Association:

[http://www.ohiowines.org/winery\\_starter\\_kit.shtml](http://www.ohiowines.org/winery_starter_kit.shtml)

8) *ISU Ag Marketing Resource Center*: <http://www.agmrc.org> or

[http://www.agmrc.org/commodities\\_products/fruits/wine/winery\\_and\\_vineyard\\_feasibility\\_workbooks.cfm](http://www.agmrc.org/commodities_products/fruits/wine/winery_and_vineyard_feasibility_workbooks.cfm)

Excellent down-loadable EXCEL winery business plan interactive worksheets. Type "planning workbook" in search engine to find interactive Excel budget sheets for both vineyards and winery.

9) *Feasibility of a Cooperative Winery*, KSU:

<http://www.agecon.ksu.edu/accc/ncera210/Events/2006meeting/FeasibilityWinery.pdf>

10) *Winery & Grape Industry Start-up Guide*, 15 p., State of Michigan:

[http://www.mda.state.mi.us/michiganwines/resources/startup\\_web.pdf](http://www.mda.state.mi.us/michiganwines/resources/startup_web.pdf)

11) *Chapel Hill Winery LLC Winery Business Plan*, 52pp:

[http://www.jjhill.org/fasttrac/q/Winery\\_BP\\_0206.pdf](http://www.jjhill.org/fasttrac/q/Winery_BP_0206.pdf)

## Upcoming Events

### May

11-13 Ohio Wine Competition-entry dead line is April 24, 2009. See Todd Steiner for more information . Steiner.4@osu.edu or ph.no. 330-263-3881