Ohio Grape-Wine
Electronic Newsletter

Editor: David Scurlock, Viticulture Outreach Specialist
Department of Horticulture and Crop Science
Ohio Agricultural Research and Development Center
1680 Madison Avenue
Wooster, OH 44691-4096

www.oardc.ohio-state.edu/grapeweb/

31 January 2017 (01)

Content:

2017 Ohio Grape & Wine Conference Registration Information
A Preview of the 2017 OGWC-including Full Pesticide Recertification Credits
Vine & Wine News @ “Buckeye Appellation”
Spring in January or January in Spring?
Items of Interest-Links of Information
Know Your Grape and Wine Experts
Registration Information

2017 Ohio Grape and Wine Conference

February 20–21, 2017
Embassy Suites Columbus-Dublin
5100 Upper Metro Place, Dublin, Ohio 43017

Jointly Organized By:
Ohio Grape Industries Committee
Department of Horticulture & Crop Science, The Ohio State University
OSU Extension/OARDC, The Ohio State University
Ohio Wine Producers Association
The 2017 Ohio Grape and Wine Conference Overview

The Ohio Grape & Wine Conference (OGWC) will take place on February 20-21, 2017, at the Embassy Suites – Dublin/Columbus. The conference is jointly organized by the Ohio Grape Industries Committee (OGIC), Ohio State University Extension, Department of Horticulture and Crop Science Viticulture and Enology Programs at OSU-OARDC and the Ohio Wine Producers Association (OWPA). The 2017 conference consists of both general and concurrent sessions covering a wide range of interesting topics for grape growers and winemakers. We are pleased to announce our featured speakers in both enology and viticulture with Dr. Tim Martinson, Senior Extension Association, Statewide Viticulture Program, Cornell University; Dr. Debra Inglis, Director & Researcher, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University; and Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York. Monday morning will begin with a special half-day, combined workshop in both viticulture and enology. This workshop will focus on new innovative equipment technologies, techniques and practices utilizing the expertise of several of our trade show vendors. This should be very informative in keeping up with new trends in both viticulture and enology helping produce premium grape and wine quality. The conference continues Monday afternoon with excellent presentations in the general session from several of our featured speakers. Tuesday will consist of full-day concurrent sessions with technical presentations in both viticulture and enology.

Our featured speakers will cover the following topics:

- **Peter Bell: Monday General Session** – Mr. Bell will share his philosophy on determining optimum harvest parameters and decisions in addition to must management choices prior to fermentation. **Tuesday Concurrent Sessions** – Mr. Bell will present important enological information TBD to coincide with a tasting of Fox Run Vineyard wines.

- **Dr. Debra Inglis: Monday General Session** – Dr. Inglis will cover an important topic of reducing methoxypyrazines in affected juice and wine ultimately enhancing wine quality. **Tuesday Concurrent Sessions:** Dr. Inglis will continue with her excellent research focus in the production of Appassimento wines in helping develop a signature wine style in Ontario.

- **Dr. Tim Martinson: Monday General Session** – Dr. Martinson will be presenting on The Northern Grapes Project and virus and Crown Gall-free vines. Objectives targeting optimized viticultural practice, genomic characterization, cultivar evaluation, enological characterization, optimized wine production, marketing strategies, agritourism and product familiarity and preference are designed to elucidate and build on the relationships between these focus areas. Ultimately, this research will help producers overcome production and marketing constraints and increase the profitability and sustainability of emerging cold climate grape and wine industries in the Midwest and Northeast. In addition Dr. Martinson will be speaking on the promotion of virus and Crown Gall-free wines with the objective to provide growers with a broad range of disease-free grape varieties, rootstocks and clonal materials which have been evaluated for suitable and quality attributes. The plan is to develop virus control measures through improved detection methods and genomic research.

In addition to our featured speakers above, our in-state specialists from OSU/OARDC will also present valuable information and research updates on current projects covering: virus survey results, vineyard disease and weed control, grape insect management, hyperoxidation of Riesling wine, oxygen management at bottling – commercial survey results and an update on the health benefits of wine. OSU specialists’ topics in viticulture will include: disease management updates and virus recognition education, weed management updates and insect management updates. Other topics covered in the enology concurrent session include a special regulatory update and in-depth question and answer period with the Ohio Division of Liquor Control, and winery sanitation.

*Topics scheduled subject to change without notice

*Final program agenda will be sent early in the New Year!

Additional Highlights of the 2017 Conference:

- A mixture of topics for both new and advanced grape growers and wine producers.
- We are currently working with the Ohio Department of Agriculture (ODA) to obtain full pesticide recertification credits including core for educational sessions involving disease, weed and insect management.
- Full 2-day registration at a low rate of $210, with a discounted rate provided for more than 2 individuals attending from one establishment or family. Full registration includes access to the Monday morning combined viticulture and enology workshop, all technical sessions and trade show. Social events and meals are also included: Monday – buffet lunch; Ohio wine reception, and banquet on Monday evening; and buffet lunch on Tuesday. You are also entitled to a conference packet and flash drive with PowerPoint presentations provided at registration.
  - One flash drive per registered winery/vineyard/family.
- Special passes are also available for better accessibility and flexibility of the conference to attendees. Passes include: viticulture and enology workshop pass; one-day conference pass; complimentary student registration (not including meals and flash drive) and conference pass with meal options.
- An expanded two-day trade show with both vineyard and winery equipment and services.
- Technical session format: In addition to the special Monday morning viticulture and enology workshop, there will be general and concurrent sessions in both viticulture and enology which allow more choices for attendees.
- Special events include: Ohio commercial wines featured at the Ohio Wine Reception, “OQW” and/or 2016 Director’s Choice award-winning wines paired with mouthwatering entrees at the Monday evening banquet and select Ohio Wine Competition medal award-winners at the Tuesday buffet lunch.
- After banquet social providing a good place and time to socialize and network with members of the Ohio grape and wine industry.

Join us and experience the 2017 OGWC. We hope to see you there!

Sincerely,
OGWC Planning Group
2017 Ohio Grape & Wine Conference Featured Speakers

Peter Bell, Head Winemaker, Fox Run Vineyards, Penn Yan, New York

Peter Bell has been working in New York’s Finger Lakes since 1990, first as winemaker for Dr. Frank’s, and, since 1995, at Fox Run Vineyards. Prior to moving to New York he lived in New Zealand, where he was an assistant winemaker in the Marlborough region, and Australia, where he received his formal training in enology. Mr. Bell’s professed specialty is the production of Riesling wines, for which the Finger Lakes has become world famous. He also devotes his energies to the production of sparkling wines, a range of dry reds and whites, and several styles of fortified wines. Mr. Bell also consults and lectures around the world, and was on the adjunct faculty of the Department of Food Science at Cornell University for many years. Fox Run Vineyards was named one of the top 100 wineries in the world in 2008 by Wines and Spirits magazine, the first winery in the eastern U.S. to receive that honor.

Dr. Debra Inglis, Director, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University

Dr. Debra Inglis is currently the Director of Brock University’s Cool Climate Oenology and Viticulture Institute (CCOVI) and one of the core research scientists within the institute. She attained her PhD in Biochemistry in 1995 and joined Brock as a faculty member in 1999 teaching wine chemistry, wine microbiology and metabolic biochemistry in the oenology and viticulture undergraduate program. Dr. Inglis’ research focuses on priority areas of the Canadian grape and wine industry for premium wine production: biochemistry-based research strategies to improve wine quality through the reduction of methoxypyrazines associated with greenness in cool climate wines; new emerging wine styles for Ontario such as sparkling and appassimento wines; the causal organisms of grape sour rot; Ice Wine fermentation and factors affecting Ice Wine quality; and factors affecting grapevine cold hardiness. Dr. Inglis has been involved in the grape and wine industry her entire life as her family are grape growers in the Niagara Peninsula in Ontario, Canada. She and her husband Rob run their own vineyard in Niagara-on-the Lake.

Tim Martinson, Sr. Extension Association, Statewide Viticulture Extension Program, Cornell University

Dr. Tim Martinson has been involved in grape extension and research with Cornell University since 1991, where he completed his MS (1988) and PhD (1990) degrees in Entomology. Since 2007, he has been Senior Extension Associate with the Statewide Viticulture Extension Program.

He edits the Veraison to Harvest weekly newsletter distributed statewide September-October in New York, and Appellation Cornell, a quarterly publication highlighting research, extension, and teaching programs in Viticulture and Enology at Cornell. He is project director for the Northern Grapes Project (USDA’s Specialty Crops Research Initiative), which focuses on viticulture, enology and marketing of wines made from cold-hardy grape cultivars in 12 midwestern and northeastern states. Dr. Martinson was the recipient of the Research Award from the New York Wine and Grape Foundation in 2007, and the Outstanding Accomplishments in Extension/Outreach Award from the Cornell University’s College of Agriculture and Life Sciences in 2015.
### “New Innovative Equipment, Technologies and Practices”

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>7:30 a.m.</td>
<td>Registration and Coffee</td>
</tr>
<tr>
<td>8:20 a.m.</td>
<td>Welcome and Introductions, Dave Scurlock &amp; Todd Steiner</td>
</tr>
</tbody>
</table>
| 8:30 a.m. | *This workshop will focus on new innovative equipment, technologies and practices utilizing the expertise of several of our trade show vendors. Key, 20-minute presentations will be provided alternating between both viticulture and enology topics. This workshop will provide informative material in keeping up with new trends in both viticulture and enology enhancing grape and wine quality.**<br>Topics Covered:<br>✓ Nursery updates, protocols and new varieties<br>✓ Sprayer and pump technology<br>✓ Mechanical cultivation and canopy management<br>✓ Wine stabilization<br>✓ Winery equipment: setting up a new winery, pus new equipment and emerging technologies<br>✓ Oak barrels and alternatives<br>✓ Wine lab automation<br>✓ Innovative labeling, package and design for the marketplace<br>*A complete list of participating trade show vendors and specific titles will be provided in the final conference agenda packet.**<br>**Noon | Lunch and VESTA Advisory Board Meeting<br>**Noon-1:30 p.m. | Visit Trade Show<br>**Moderators: Dr. Imed Dami & Todd Steiner | Conference Opening - General Session (Salon: #1-4) | 1:00-5:00 p.m. |<br>1:00 p.m. | Welcome and OGIC Branding Update, Christy Eckstein<br>1:45 p.m. | Lessons Learned from the Northern Grapes Project, Dr. Tim Martinson<br>2:30 p.m. | Methoxypyrazine Remediation of Juice and Wine: Are We Getting Closer to a Specific Solution?, Dr. Debra Inglis<br>3:15 p.m. | Break and Refreshments in Trade Show Area<br>3:30 p.m. | Defining Optimal Harvest Parameters in a Cool Climate Region, Peter Bell<br>4:15 p.m. | Wineries and the Agricultural Exemption from County/Township Zoning: Application and Limitations, Amy M. Miliam<br>5:15 p.m. | OWPA Business Meeting, Doniella Winchell<br>6:00 p.m. | Ohio Wine Reception in Trade Show Area<br>7:45 p.m. | Banquet, featuring OQW Awarded Wines, Hall of Fame, Grower & Winemaker of the Year Awards<br>10 p.m.-midnight | Post-Banquet Reception

~Topics and Times Subject to Change~
## Tuesday, February 21

### Viticulture Concurrent Sessions (Salon: #1)

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Moderator: Ryan Slaughter</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30 a.m.</td>
<td>Registration</td>
<td></td>
</tr>
<tr>
<td>8:30 a.m.</td>
<td>&quot;Updates on Insect Management in the Vineyard, Dr. Elizabeth Long (C-2B, P-3P)&quot;</td>
<td></td>
</tr>
<tr>
<td>9:00 a.m.</td>
<td>&quot;Clean Plants for the Future: New York’s Revitalized Grapevine Certification Program, Dr. Tim Martinson&quot;</td>
<td></td>
</tr>
<tr>
<td>9:30 a.m.</td>
<td>&quot;Efficient and Effective Application of Pesticides, Dr. Erdal Ozkan (C-2B &amp; 2C, P-3P)&quot;</td>
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</tr>
<tr>
<td>10:00 a.m.</td>
<td>Coffee Break in Trade Show Area</td>
<td></td>
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<tr>
<td>10:30 a.m.</td>
<td>&quot;Ohio Grapevine Virus Survey Summary, Dr. Feng Qu (C-2B, P-3P)&quot;</td>
<td></td>
</tr>
<tr>
<td>11:00 a.m.</td>
<td>&quot;How to Comply with the Revised Worker Protection Standard, Dr. Mary (Mimi) Rose (1 hour CORE)&quot;</td>
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</table>

**Noon**

### Grazing Lunch with Select 2016 Ohio Wine Competition Award-Winning Wines in Trade Show Foyer

**Moderator: Dave Scurlock**

### Viticulture Concurrent Sessions (Salon: #1)

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Moderator: Ryan Slaughter</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:30 p.m.</td>
<td>&quot;Herbicide Detection System Update, Dr. Josh Blakeslee and Dr. Doug Doohan (C-2C, P-3P)&quot;</td>
<td></td>
</tr>
<tr>
<td>2:00 p.m.</td>
<td>&quot;New Weed Management Project and Concerns on the Horizon, Dr. Doug Doohan (C-2C, P-3P)&quot;</td>
<td></td>
</tr>
<tr>
<td>2:30 p.m.</td>
<td>&quot;Integrated Disease Management in the Vineyard, Dr. Melanie Ivey (C-2B, P-3P)&quot;</td>
<td></td>
</tr>
</tbody>
</table>

**3:00 p.m.**

### Break and Refreshments in Trade Show Area

**3:30 p.m.**

### OSU Variety Trial: 2016 Season Observations, Dr. Imed Dami and Andrew Kirk

**3:50 p.m.**

### Grapevine Recovery from Cold Damage: What We Have Learned in the Past 3 Years, Dr. Imed Dami

**4:00 p.m.**

### Conference Closes

### Enology Concurrent Sessions (Salon: #2 - 4)

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Moderator: David Smith, Gervasi Vineyard</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 a.m.</td>
<td>Oxygen Status of Ohio Commercial Wines at Bottling: Final Survey Results, Todd Steiner</td>
<td></td>
</tr>
<tr>
<td>9:00 a.m.</td>
<td>Regulatory Compliance Update and Open Discussion Forum with the Ohio Division of Liquor Control, Elaine Moore &amp; Sharon Mull</td>
<td></td>
</tr>
<tr>
<td>10:30 a.m.</td>
<td>&quot;How to Comply with the Revised Worker Protection Standard, Dr. Mary (Mimi) Rose (1 hour CORE)&quot;</td>
<td></td>
</tr>
</tbody>
</table>

**10:30 a.m.**

### Enhancing the Personality of Your Wine in the Cellar, Peter Bell (Tasting)

**11:00 a.m.**

### "How to Comply with the Revised Worker Protection Standard, Dr. Mary (Mimi) Rose (1 hour CORE)"

**1:30 p.m.**

### The Effects of Hyperoxidation and Storage Temperatures on Riesling Wine, Lisa Robbins

**2:00 p.m.**

### Post-Harvest Grape Drying for Appassimento Wines: The Impact of Drying Method, Botrytis and Yeast Strain Choice on Wine Quality and Consumer Preference, Dr. Debra Inglis

**2:30 p.m.**

### Integrated Disease Management in the Vineyard, Dr. Melanie Ivey (C-2B, P-3P)

**3:00 p.m.**

### Break and Refreshments in Trade Show Area

**3:30 p.m.**

### OSU Variety Trial: 2016 Season Observations, Dr. Imed Dami and Andrew Kirk

**3:50 p.m.**

### Grapevine Recovery from Cold Damage: What We Have Learned in the Past 3 Years, Dr. Imed Dami

**4:00 p.m.**

### Cheers to Your Health, Dr. Joseph Scheerens

**4:00 p.m.**

### Importance of Wine Temperature in Producing Premium Quality Wines, Ed Trebets

**4:30 p.m.**

### Conference Closes

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*Denotes Specific Pesticide Recertification Credits, C-2B Pesticides, C-2C Herbicides = Commercial Fruit, P-3P = Private Fruit & Vegetable

~Topics and Times Subject to Change~
2017 Ohio Grape and Wine Conference Registration  
February 20-21, 2017

<table>
<thead>
<tr>
<th>Name:</th>
<th>Company:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address:</td>
<td>City:</td>
</tr>
<tr>
<td>Phone:</td>
<td>Fax:</td>
</tr>
</tbody>
</table>

Check here if you are willing to share your contact information with other conference attendees and vendors.

Please check which track you are most likely to follow throughout the conference:  
□ Enology  □ Viticulture

### Additional Registrants:

<table>
<thead>
<tr>
<th>Name:</th>
<th>Likely Track:</th>
<th>Enology</th>
<th>Viticulture</th>
</tr>
</thead>
</table>

Each registrant has the option to choose full or partial registration for the conference. Not all of a company’s registrants are required to follow the same path or attend the same parts of the conference.

**Full Registration:** Includes access to all technical sessions and the trade show. Social events and meals (buffet lunch - Monday and Tuesday); afternoon breaks - Monday and Tuesday; Ohio wine reception and banquet are all included. Each registering company will also receive a flash drive holding all of the Power Point presentations shared during the conference (one flash drive per winery/family/organization.)

<table>
<thead>
<tr>
<th>Registration Type</th>
<th>Quantity</th>
<th>Fee before or on January 27**</th>
<th>Fee after January 27</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Registration (first and second attendee)</td>
<td></td>
<td>$210 Per Attendee</td>
<td>$225 Per Attendee</td>
<td></td>
</tr>
<tr>
<td>Full Registration (all attendees after company’s second)</td>
<td></td>
<td>$180 Per Attendee</td>
<td>$195 Per Attendee</td>
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</table>

**Partial Registration:** This type of registration allows you to only attend selected aspects of the conference. Partial registration does not include meals or social events. In order to receive meals and social event access, please refer to meal registration box.

<table>
<thead>
<tr>
<th>Registration Type</th>
<th>Quantity</th>
<th>Fee before or on January 27**</th>
<th>Fee after January 27</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special Monday Morning Workshop: Doesn’t include buffet lunch</td>
<td></td>
<td>$70</td>
<td>$85</td>
<td></td>
</tr>
<tr>
<td>Conference Pass: Includes entrance to all specialty, general and concurrent sessions and NO meals.</td>
<td></td>
<td>$125</td>
<td>$140</td>
<td></td>
</tr>
<tr>
<td>One-Day Conference Pass: Same as Conference Pass registration, but only for one day of the conference. Excludes meals.</td>
<td>Monday:</td>
<td>$90</td>
<td>$105</td>
<td></td>
</tr>
<tr>
<td>Same Day Conference Pass: Purchasing the One-Day Conference Pass the same day of the conference. Excludes meals.</td>
<td>Tuesday:</td>
<td>N/A</td>
<td>$115</td>
<td></td>
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<tr>
<td>Student Pass: Complimentary access to the conference. Excludes meals and flash drive.</td>
<td></td>
<td>N/A</td>
<td>N/A</td>
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</table>

**Meals:** If purchasing partial registration, meals must also be purchased separately. These may NOT be purchased the day of the conference.

<table>
<thead>
<tr>
<th>Meals (Price is Per Attendee)</th>
<th>Quantity</th>
<th>Fee before or on January 27**</th>
<th>Fee after January 27</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet Lunch (Monday)</td>
<td></td>
<td>$28</td>
<td>$35</td>
<td></td>
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<tr>
<td>Ohio Wine Reception (Monday Evening)</td>
<td>Included for all Conference Attendees</td>
<td>Included for all Conference Attendees</td>
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<tr>
<td>Banquet featuring Ohio Quality Wines and/or 2016 Director’s Choice Award-Winners (Monday evening after Ohio Wine Reception)</td>
<td></td>
<td>$75</td>
<td>$85</td>
<td></td>
</tr>
<tr>
<td>Breakfast Buffet (Tuesday morning – if staying at hotel is already included in room rate)</td>
<td></td>
<td>$18</td>
<td>$23</td>
<td></td>
</tr>
<tr>
<td>Trade Show Buffet Lunch Featuring Ohio Wines (Tuesday)</td>
<td></td>
<td>$27</td>
<td>$32</td>
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</table>

Please indicate and describe special dietary needs here:

<table>
<thead>
<tr>
<th>Total Amount Enclosed for All Registration and Meals*</th>
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<tbody>
<tr>
<td>$</td>
</tr>
</tbody>
</table>

**Select Form of Payment:** □ Check (made payable to Ohio Dept. of Agriculture) □ Discover □ Mastercard □ Visa

Credit Card Number:  
Verification Code:  
Expiration Date:  

If credit card billing is different than address above, please list billing information below:

Address:  
City:  
State:  
Zip:  

**Discount applies to all registrations postmarked on or before January 27, 2017**

Please note, no refunds will be made after January 27, 2017
Lodging Information

Hotel reservations should be made directly with the hotel. Mention the “GWO” for special rate.

Embassy Suites Columbus-Dublin
5100 Upper Metro Place
Dublin, Ohio 43017
(614) 790-9000
90 rooms blocked for Sunday evening and 140 rooms blocked for Monday evening
Rate: $109 + tax (includes full hot and cold breakfast buffet, including a cooked-to-order omelet station and complimentary evening reception with light snacks and beverages of your choice.)
www.columbusdublin.embassysuites.com
*cut-off date January 28, 2017 by midnight

Driving Directions

From the North:
Take any major highway to I-270. Take I-270 West to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the West:
Take any major highway to I-70 East. Take I-270 North to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the East:
Take any major highway to I-70 West. Take I-70 West to I-270 North to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.

From the South:
Take any major highway to I-71 North. Take I-71 North to I-270 West. Take I-270 West to US 33 E/OH-161 E towards Dublin. Turn right onto Frantz Road. Turn right onto Upper Metro Place. Hotel is located on the right.
A Preview of the 2017 Ohio and Wine Conference  
*by Dave Scurlock, OSU/OARDC Viticulture and Outreach Specialist*

Is it really that time of year again? Somebody slow this spinning globe down so I can catch my breath. Yes, reality is coming this February 20 and 21st 2017 with the 44th annual gathering of the Grape and Wine Short Course to you Old Timers and the Ohio Grape and Wine Conference for those who have been attending for the last 10 years or so.

Numbers of Attendees has been steadily increasing each year and this is an excellent venue to meet your old friends and new friends and network with those grape growers and wine producers who are producing some of the BEST grapes and wine in the country. This can be verified by all the medals won both nationally and internationally by our Ohio Wine Producers.

We have another terrific conference planned for you this year too. The OGWC Planning Committee have invited excellent Feature Speakers. Dr. Tim Martinson has been involved in grape extension and research with Cornell University since 1991. Since 2007, he has been Senior Extension Associate with the Statewide Viticulture Extension Program and he is project director for the Northern Grapes Project (USDA’s Specialty Crops Research Initiative), which focuses on viticulture, enology and marketing of wines made from cold-hardy grape cultivars in 12 Midwestern and northeastern states. Dr. Tim Martinson, many of you will remember, kept us informed and guided us as a group a few years back when we took an industry trip to the Finger Lakes. We hope to continue these grape and wine trips every several years to keep our Ohio informed what is happening in other states. We welcome Dr. Martinson’s knowledge and experience as our main viticulture featured speaker.

On the wine side, Dr. Debra Inglis is the Director of Brock University’s Cool Climate Oenology and Viticulture Institute. Dr. Inglis travels world-wide to deliver presentations on wine chemistry in areas of wine microbiology and metabolic biochemistry. Dr. Inglis research focuses on methods to increase wine quality through the reduction of methoxypyrazines associated with greenness or herbaceousness. Other areas of focus include sparkling and appassimento wines. Appassimento is a technique that has its roots since Roman times. Over the centuries, this technique of “drying” the grapes before crushing was completed and today distinguishes the production of the great wines of Valpolicella: Amarone, Recioto and “Ripasso” Valpolicella in particular. Dr. Inglis has been involved in the grape and wine industry her entire life as her family are grape growers in the Niagara Peninsula in Ontario, Canada. She and her husband Rob run their own vineyard in Niagara-on-the Lake.

Peter Bell, should not be unfamiliar to our Ohio Grape and Wine Industry. Peter is the head winemaker at Fox Run Vineyard in the Finger lakes and previously the head winemaker at the notable Dr. Konstantin Franks’s Winery. Peter Bell has come to Ohio in the past to lead a hands on workshop on Wine Sensory Training. The longer you spend time with Peter the better you understand the immense knowledge and ability he has to both produce and impart practical wine
knowledge and experience to you. Peter has extensive skills at the production of Riesling wine as well as sparkling and fortified wines. Peter also consults and lectures around the world.

We are trying a new workshop style this year on Monday morning we hope you will find beneficial. We have asked several of our Vendors of various grape and wine products to impart their wisdom to our Ohio Group. These presentations will cover topics such as clean grape nursery innovations, sprayer and pump technology, mechanical cultivation and canopy management, sourcing quality grapes and wine. In the wine area our knowledgeable wine vendors will present on wine stabilization, winery equipment and setting up a new winery, oak barrels and oak alternatives, wine lab automation along with innovative labeling and packaging. There is a lot of knowledge within the Trade Show Experts and we would like to tap into that wealth of information. Our goal is to hopefully leave no stone unturned and you leave acquiring the most information possible to make those important growing, winemaking and business decisions to be the best you can be.

We try every other year to make available to you Pesticide Recertification Credits. I am pleased to announce that we have applied for and received approval for full recertification credits this year. If you already have a pesticide license and you are within the second and third year of your license, you can receive all the credit hours you need to renew you license at the 2017 Ohio Grape and Wine Conference. We will have 3 hours of credits in grape related topics and 1 hour of core. There is no other venue in the state of Ohio where you will get this many credits that are specific to grapes. Bring your license with you and attend all the talks that have pesticide credit listed on the agenda and you can renew your license at no additional cost to you. Talks qualifying for the pesticide credits will be presented on Tuesday in our Viticulture Concurrent Sessions. These presentations will cover insect management, effective application of pesticides, grapevine virus and phytoplasma, herbicide detection system update, weed and disease management. The Core presentation will be 11am to noon on the Revised Worker Protection Standard.

I am excited to hear the talks and network with everyone at the conference to see how everything in going and what we can do to help improve. The food and wine pairings are an incentive all their own. The Embassy was a great venue last year and we hope to top knock it out of the park again this year. See you all there.
Vine & Wine News @ “Buckeye Appellation”

By: Imed Dami and Diane Kinney, HCS-OSU

Vine & Wine News continues to provide updates on grape growing and wine making in Ohio and elsewhere. These updates will be posted on the program website, Buckeye Appellation at: http://ohiograpeweb.cfaes.ohio-state.edu/ . We would like to invite you to visit the website on a regular basis to help inform you of what our OSU Team has available to you through OGEN, TGE, research updates, events and news. Our hope is that it becomes a resource you look up periodically. So why not bookmark this site today?

In the past month, we have posted the following:

**Educational Materials:**

- Ohio Grape Electronic Newsletter ([OGEN](#)) on homepage and tab (current issue).
- The Grape Exchange ([TGE](#)) on the homepage and tab (latest posting on 21 October).
- [2017 Midwest Fruit Pest Management Guide](#) currently displayed on the Homepage slide and under “Resources”

**Educational Events:**

- January 10: [Post Fermentations Workshop at Olde Schoolhouse Winery](#)
- January 17: [Post Fermentations Workshop at Knotty Vines Winery](#)

**Upcoming Educational Events:**

- February 20-21: [Ohio Grape and Wine Conference 2017](#)

**News:**

- [Grape Growers, Winemakers to Gather at Feb. 20-21 Conference](#). News article on the cfaes website. Comments by Dr. Imed Dami
- [Determining the Best Cold Hardiness Measurement](#). News article in Wines & Vines Magazine. Article by Dr. Imed Dami
- [Consumer Perception Study Research Report 3/16](#)
- [2016 Fruit Maturity OSU – Wooster and Kingsville (7 November)](#)
- [Why 2016 was the Best Year for Ohio Vineyards in a Long, Long Time](#)
Spring in January or January in Spring?

By Dave Scurlock, OSU/OARDC Viticulture Outreach Specialist

Either way you look at this, it just cannot be good. It is not like the Smucker commercial, If it’s Smucker’s, it has to be good. Let’s take a look at where we are now and what to expect.

Depending where you source your weather information we have had a wet January. Not wet with snow but Spring Rains which, depending on your source, can range from 4 to 6 inches of water. Using the conversion factor of 1 inch of rain equals 12 inches of snow, we have had the potential of 4 to 6 feet of snow. I am thankful for being able to get around non slippery pavement, but the snow would have been a welcomed gift. The snow acts as an insulator for the vines and protects them from wild temperature swings.

Several people have called this month curious if it is OK to prune? The weather has not been kind to our vines although it was nice to be out in the yard last Sunday with the dogs in 60°F plus weather. December, according to Dr. Imed Dami’s Differential Thermal Analysis data, showed that all of our buds in Wooster were extremely hardy and well positioned for the rest of winter. Most of our grapevines have reached there required rest or dormancy most years by mid-December. But, is it OK to prune? Don’t make me ask you again. The answer is yes! That took long enough to get around to? If I had 10 to 30 acres, and I am the only one pruning, yes I would start the process for sure. If I had 5 or less acres, I may wait until February to start pruning. In either case, start pruning the hardiest varieties first like you American varieties of Concord, Catawba, Fredonia, and Niagara. The Minnesota hybrids of Frontenac, Marquette, LaCresent and Itasca can also be pruned. The next class to prune are the French hybrids of Chambourcin, Vidal, Seyval, Vignoles, Foch and etc. The last varieties to prune are the most tender viniferas, which include Pinot noir, Cabernets, Rieslings, Chardonnay and etc.

Given the circumstance of this year I think we can assume we are going to have some bud damage but because our warm January temperatures and abnormally high rainfall may have stimulated the buds. Once they are awakened they never go back to as hardy as they once were. I would prune, but I would rough prune by leaving longer canes. Grapevines exhibit apical dominance which means the buds at the end of the canes you leave break bud first. If these break bud and we have an early frost, the buds at the ends of the canes may get killed, but the buds closer to the cordon should still be somewhat dormant and harder and potentially survive those early frosts. You can very quickly go back through your vineyard a second time in the spring and cut back the canes to a more proper bud number for the crop load you are trying to produce.

Grapevines are very resilient and built to produce a crop or at the least, survive. The compound bud which contains the primary bud, responsible for a full crop, the secondary bud, responsible to produce a partial to 50% crop and the tertiary bud which allows the vine to survive. The buds left at final pruning are called our count buds. These are the ones we are expecting to produce.
our crop. Fortunately or not, there are also non-count buds. 50% of our shoots can arise from non-count buds along with fruit being produced on these too. Non-count buds develop along the cordon and trunk and at the base of canes or spurs. These are usually the shoots we have to thin out if too many grow. These can also be beneficial in filling in spaces where the primary or count buds did not grow.

There are many formulas to help you leave the correct number of buds to allow the perfect number of shoots to grow the ideal number of fruits to produce the right crop load. In the end somewhere around 4 to 5 shoots per linear foot is the ideal number. Pruning is going to get you in the right ball park, but then hopefully you will have to make some adjustments to crop loads through shoot thinning and or cluster thinning. Thinning means we have a crop! Yes it is an added expense, but it is easier to take fruit and shoots off then try to put them back on.

Conclusion: Leave extra buds, leave canes longer than normal, but do get out and rough prune those grapevines. It is so much more fun when they are still dormant, then trying to prune when the buds have swelled or the shoots are growing.
**ITEMS OF INTEREST-January 2017**

**CONTENTS: GRAPE, WINE, BUSINESS, CONFERENCES  Sourced information**

**Grapes**
**Lovely Louise Swenson**-December 8 2016-Source: New York Cork Report  
http://newyorkcorkreport.com/blog/2014/12/08/lovely-louise-swenson/

**Wine**
**New research on wine fermentation** Researchers examine how yeasts manage and use available nitrogen-January 26 2017-Source: Morning Ag Clips  

**Business**
**Where Do Vegetable Growers Find Labor?**-January 11 2017-Source: Growing Produce  

**Conference**
**2017 OHIO GRAPE AND WINE CONFERENCE**  
http://ohiograpeweb.cfaes.ohio-state.edu/events/2017-ohio-grape-and-wine-conference

**REAL-WORLD APPLICATIONS FOR FIELD, ORCHARD, VINEYARD, GREENHOUSE**-March 2-3 2017-Source: Meister Publishing  
http://www.biocontrolsconference.com/usa-west/

**Insects**
**Influence of Winemaking Processing Steps on the Amounts of (E)-2-Decenal and Tridecane as Off-Odorants Caused by Brown Marmorated Stink Bug (Halyomorpha halys)**- Published: January 8, 2017-Source: Journal of Agricultural and Food Chemistry  
*See partial publication on adjacent page. Full copies of this can be obtained on-line.*
Influence of Winemaking Processing Steps on the Amounts of (E)-2-Decenal and Tridecane as Off-Odorants Caused by Brown Marmorated Stink Bug (Halyomorpha halys)

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ABSTRACT: Brown marmorated stink bugs (BMSB) release stress compounds, tridecane and (E)-2-decanal, that affect final wine quality. This study focuses on determining the effect of wine processing on (E)-2-decanal and tridecane release in both red and white wines. Wines were produced by adding live BMSB to grape clusters at densities of 0, 0.5, 1, and 3 bugs/cluster. Compound concentrations were measured using headspace solid phase microextraction with multidimensional gas chromatography and mass spectrometry. For red wines, the highest levels of stress compounds were found using 3 BMSB/cluster [tridecane, 614 μg/L, (E)-2-decanal, 2.0 μg/L]. Pressing was found to be the critical process point for stress compound release, and additional pressing processes, press types, and press fractions were investigated. BMSB taint for white wines was not found to be problematic with respect to wine quality. An action control of 3 BMSB/cluster is recommended as was related to the known consumption rejection threshold for (E)-2-decanal.

KEYWORDS: brown marmorated stink bug, press type, Pinot noir, Pinot gris, Merlot

INTRODUCTION

The brown marmorated stink bug (BMSB, Halyomorpha halys Stål) (Hemiptera: Pentatomidae) is an economically important insect pest of multiple agricultural crops, including wine grapes. In vineyards, BMSB can affect yield and quality by directly feeding on berries. This damage may further lead to secondary pest attacks or infection by other pathogens and result in fruit collapse because of progressive necrosis. Direct injury to grape berries at veraison and preharvest has been found in Virginia vineyards. Additional damage by BMSB occurs through grape contamination postharvest but has been explored little. Effects of postharvest contamination are the major focus of this study.

Contamination of wine grapes occurs when BMSB are carried into the winery within the grape clusters. BMSB are known to migrate into vineyards during the harvest time (August and September in North America), greatly increasing the chance of grape contamination. The insects are harvested and go unnoticed within grape clusters because of their small size, cryptic behavior, and coloring. The presence of BMSB during wine processing can affect juice and wine quality through the release of volatile compounds produced as a stress response.

BMSB stress compounds include tridecane and (E)-2-decanal and make up more than 70% of released stress compounds.

Tridecane, the largest component of BMSB stress compounds, is an odorless compound. To the best of our knowledge, there is no information regarding any sensory effects of tridecane on wine quality. (E)-2-Decanal, however, is an aromatic compound with undesirable strong green, coriander (or cilantro), and musty-like aromas. (E)-2-Decanal concentrations in Pinot noir at >4.8 μg/L (consumer rejection threshold [CRT]) result in a significant drop in consumer preference, indicating a negative effect of this compound on wine quality. Only wines made contaminated with BMSB contained (E)-2-decanal and tridecane (data not shown).

The stress compounds produced by BMSB may be considered detrimental to wine quality, as mentioned previously, and therefore should be minimized. While measures are being taken to control BMSB in vineyards, no treatment is completely effective. Therefore, postharvest processes need to be managed to reduce the extent of any possible release of stress compounds into wine. This knowledge is very important to winemakers in devising quality control measures. Research aimed at minimizing multicolored Asian lady beetle (MALB) taint has shown that wine processing can alter taint-associated compounds in the final wine, when it is not possible to remove the insects prior to grape processing. There is a good possibility that different wine processes will also impact release of stress compounds from RSMB in wine grapes. The objective of this study was to determine the wine processing steps responsible for BMSB stress compound release in both red and white wine and to determine when levels of contamination in grape clusters reach the CRT of (E)-2-decanal (4.8 μg/L). There is little information available about postharvest processing related to release of BMSB stress products and their effect on final product quality. This work is the first to investigate this aspect of BMSB contamination. The impact of BMSB was measured in terms of (E)-2-decanal, the main compound responsible for the BMSB taint.

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