

Independent Grape Growers Paso Robles Area

Volume 12, Issue 6 President-Ken Bray Editor-Sharen Rund Bloechl

Times – They are a Changing (again)

Lowell's Corner
November 2014

Times – they are a changing – Part II

In the last Lowell's Corner we talked about legislation (AB2453) that, if signed by the governor would move the water users of the Paso Robles Groundwater Basin (PRGB) along the path of forming a California Water District for many areas that overly the PRGB. Certain overlying areas are excluded like the City of Paso Robles and the portion of the basin in Monterey County amongst others.

That bill was signed and we are waiting for it to be referred to the Local Agency Formation Commission (LAFCO) for approval. It can be referred to LAFCO in one of two ways. The Board of Supervisors (BoS) can request it or 10% of the landowners can also petition LAFCO to consider it. It will most likely be requested by the BoS as they have instructed staff to draft the request. It is going to take staff man weeks to develop the request (how hard can it be?) and when that is done the BoS will formally make the request to LAFCO. There currently is no group that I know of that is perusing the 10% petition.

If no request is made in five years then the provisions of the legislation go away, but no one expects this to happen.

It is hard to know how LAFCO will treat the request and it will take about a year for it to grind its way through that process. LAFCO can and most likely will make changes to the current plans, but that remains to be seen.

If the water district is formed within five years, the information in the rest of this article will not be as important, as the other legislation only applies to un-governed groundwater basins that are in trouble meeting the water demands of its water users.

Pavley – Dickenson

During the past legislative session two bills (actually three – but the third one is minor) was introduced, pasted and signed by the Governor. The two bills (SB1168 Pavley and AB1739 Dickinson) will forever change groundwater rights in California. The details of the bills – the regulations – have not yet been developed, but the underlying principles are clear.

Groundwater basin are ranked by the Department of Water Resources (DWR) as to their ability to not suffer “undesirable effects” due to pumping. A long term decline in groundwater levels is an undesirable effect. The groundwater basins throughout the state are ranked and the PRGB is in the medium category and about 10 other basin, mostly in the San Joaquin Valley, are ranked higher. The difference in ranking doesn't mean much other than we have a couple more years before certain things need to be put in place – 2022 versus 2020.

(continued on page 10)


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2014 IGGPRA CALENDAR

All dates/seminars are subject to change.
Contact ANY board member to offer your suggestions for upcoming seminars!

Dec 13	Christmas Social	San Miguel Parish Hall
	6—9 pm	

Planned Seminars for 2014:

Seminars will be held every other month except for October and December.

Here is a listing of the proposed seminar topics and months for 2014. Once the locations and dates are confirmed we will let you know.

- > November- putting the vineyard to sleep/ hiring vineyard management/financing options
- > January 2015- crop insurance



Paderewski Festival
Nov 5-9



Garagiste
Nov 6-9



American Vineyard
Grape Expo
Nov 14



Wine Tourism
Conference
Nov 12—14



November 17 & 18
Madreña Inn Expo Center | San Luis Obispo, CA
sustainableagexpo.org

Let's Cook!

Spiced Peaches

Ingredients:

2 large (29 ounce) cans of peach halves, in heavy syrup
1 cup of light brown sugar, packed
1 cup of apple cider vinegar
1 tablespoon of whole cloves
1/4 teaspoon of freshly grated nutmeg
4 whole cinnamon sticks, broken into pieces

Directions:

Drain the syrup from the peaches into a medium sized saucepan.

Add the brown sugar, vinegar, cloves, nutmeg and cinnamon sticks to the syrup; bring to a boil.

Reduce heat to a simmer and cook for 5 minutes.

Meanwhile, carefully place the peach halves into a covered storage bowl or large mouthed jar.

Pour the hot syrup over the top.

Cover and refrigerate for a full 24 hours at least; longer is even better, up to a week.

Transfer the peaches and syrup to a serving dish.

Note: I've started using peach slices because some people don't want the whole half



Glazed Onions

Ingredients:

2 ounces butter
1 1/2 lbs peeled white pearl onions
6 tablespoons sugar
1/2 cup chicken stock

Directions:

Melt the butter in a large heavy bottomed saucepan until it sizzles.

Add the onions and toss them for a few minutes so that they turn slightly brown.

Sprinkle the sugar over the onions and continue to toss them over low heat until they are completely covered with a sticky layer of sugar.

Add the stock and simmer uncovered until the stock evaporates, leaving a thick glaze that covers the onions.

This will take about 15 minutes.



Enjoy!

Let's Cook!

It's the start of the Holiday season of Thanksgiving, Christmas, Hanukkah, New Year's, Epiphany. . .and time for all those wonderful meals of Turkey with all the trimmings, stuffing, mashed potatoes, sweet potatoes w/marshmallows; my aunt's plum pudding, or Prime Rib w/Yorkshire pudding; or Ham with potatoes au gratin; or. . .over the years I've included recipes for these as well as Roasted potatoes and Gruyere Sweet Potatoes. There are some family traditions I grew up with that I'd like to include here.



One of the first things I got to help with was cutting up all the fruits for our fruit salad—winter in Minnesota allowed for fresh apples, oranges & bananas—we relied on canned mixed fruit.

Fruit Salad

Ingredients: (note: amounts can be adjusted for the number of people—this one is for 8 servings —growing up there were 27 first cousins, not to mention all the associated aunts & uncles who were there for sit-down meals)

1 can mixed fruit (optional; we used it in the winter)

2 apples, chopped

2 bananas, sliced

2 oranges, peeled & chopped

1 bunch grapes, cut each in half

1 jar maraschino cherries, drained & cut in quarters

1 small container whipping cream or vanilla yogurt or cool whip

Directions:

In a large bowl combine all the fruits.

Mix in the whipped whipping cream or yogurt

Chill until ready to serve.

Note 1: The above fruits can be added to or removed if you have fresh kiwi, pineapple, etc available


Note 2: You can add coconut also to make it an Ambrosia Salad.



Later on my grand aunt used to bring over her Waldorf salad which was basically whichever Jello flavor she had with apples and celery mixed in served w/a mayonnaise sauce

After moving to California, the basic tradition continued, but my future mother-in-law made extra side dishes that included oyster dressing, stuffed grape leaves and the following two which are among my favorites I still include with Turkey based meals.

November 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2 Day-	3	4 VOTE	5 Padereski	Gara- giste	Gara- giste	Gara- giste
Gara- giste	10	11	12 Wine Con- ference	13 Wine Confer-	Grape Expo	15
16	17 Ag Expo	18 Ag Expo	19 Seminar	20	21	22
23	24	25	26		28	29
30						

December 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13 Christmas SOCIAL
14	15	16	17	18	19	20
21	22	23	24		26	27
28	29	30				

President's Message

Hello IGGPRA Friends:



Once again Linda and Frank Galano hit a home run with the October Social at Rolling Hills Ranch. The weather was beautiful, the food outstanding and our hosts, the Walters provided the music and dance floor and an ambiance that made you want to stay well beyond closing time. Special thanks to all members who volunteered for setup, tear down and food preparation, they all made a wonderful evening one to remember.

Harvest is finally pretty much completed and I hope it measured up to your expectations. While all the numbers are not yet available, I get the sense from many of our members that yield may be off by as much as 20% across the Paso Robles AVA. But, quality as measured by brix and acidity, seemed to at an acceptable level. Overall, most winemakers that I have talked with were quite happy with the vintage. I hope you all experienced the same results.

As we move into the last quarter of the calendar year, your Board of Directors has been busy with the development of several programs that are designed to enhance the value of your membership in IGGPRA and increase the awareness and respect for the association. To begin, for the first time IGGPRA had a presence in the Pioneer Day parade. Thanks to Richard Sauret and his vintage tractor and Michelle Hido, Frank Galano and Dan Hido for construction of a float and Linda Galano who choreographed and dressed our "dancing grapes" the entry was a hit.

On the 14th of November American Vintage magazine will hold their free biannual Expo at the Paso Robles Event Center and IGGPRA will be there. Go to American Vineyard's website for more details on the seminar and trade show schedule and lunch will be provided. We will be sampling member wines and promoting our association activities. If you would like to help man the booth, contact Michelle Hido at 310-795-7263.

By the end of the year IGGPRA will introduce 2 new services that will be available for members. First, thanks to Bob Krivacek who provided us with an idea that will help growers deal with specific issues in their vineyards by offering an Online Forum. Grower questions can be posed in the forum and may be answered by other growers or experts. Look for the announcement of this service before the end of the year. Second, the Board has for several years attempted to provide a service to our grower members that make and sell wine. To accommodate these members IGGPRA will introduce a Winery Web page that can be accessed from the IGGPRA Website. Winery members funded this program and we believe that it will benefit all members of the Association.

Finally, we are exploring opportunities of joint sponsorship with selected non California Wine Grower Associations in an effort to open potential new markets for growers. This project is in the early stages of development and we hope to have an idea of the potential by early next year. Regardless, we encourage you to keep your "Grapes for Sale" and "Bulk Wine for Sale" sections of the Website up-to-date.

I hope to see you all at our last Social event of the year on December 13 at the San Miguel Parrish Hall.

Warm regards, **Ken Bray**, IGGPRA President

IGGPRA Mission Statement

The Independent Grape Growers of the Paso Robles Area promote the growing of high quality wine grapes through education, networking and farming resources.

Our Core Beliefs

Promote sustainable agriculture, respect for our natural resources and the production of high quality wine grapes through grower education and cooperative interaction.

Provide a forum for the review of issues affecting wine grape farmers and the wine industry, as well as afford networking opportunities to grower members and associates.

Facilitate and encourage ongoing education and skills in the development of Viticulture throughout the Central Coast, via information sharing, scholarships, fundraisers, seminars and other related activities.

Act as ambassadors for the overall success of the Central Coast Wine Industry, through collaboration with complimentary grower and wine associations, along with Civic and Government Offices.

"Great wines start in the vineyard"

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author, IGGPRA Editor, or IGGPRA; but rather as a source of information!

Hi IGGPRA Members!!
Remember—PayPal is available on the IGGPRA website.

Check it out at our [website's](#)





Manufactured by Morrill Industries, Inc.

It is a pleasure to be a new member of IGGPRA, I look forward to getting to know all of you.

The Ecoflow Water Conditioner can be an important addition to your Water supply system, especially if you have concerns with the Quality and Quantity of your Water.

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Joe Haslett, 805-748-4033, joeh.ecoflow@gmail.com

IGGPRA SEMINARS

November Seminar:

Date: November 19, 2014 at 2:00-4:30

Location: Niner Winery

Topics:

Putting Your Vineyard to Bed

How you can have a Better Spring. Presented by Dr. Lowell Zilenski

Laws and Regulations: Pesticide Use Software presented by Ag Commission and Private Industry

Proposed CE Credit of 1.5 hours.

IGGPRA Seminar Report

September 17, 2014

September's seminar covered to important topics regarding vineyard pest management and wine grape quality.

Bob Fowler of Valent gave a presentation on three important crop protection chemicals: Chateau herbicide, Belay insecticide and Zeal miticide. In addition to talking about the specific materials Bob gave excellent advice on the use of ag protection chemical in general. For example – spray timing is critical!

Some of the highlights include: Chateau does not need rainfall or sprinklers to activate it for upto 60 days. Belay is an excellent material to control mealybugs which are becoming an increasing problem in the Paso area, and Zeal control all stages of mite development – but because it is a insect growth regulator you will not see immediate kill but it will eventually kill all stages.

The second part of the seminar included presentations by Signe Zoller and Joe Plummer regarding wine grape quality at harvest. Many of us think that harvest timing decisions are based solely on Brix or Brix, pH and TA, but these presentation showed that there are many parameters that influence harvest decision by winemakers.

Signe talked about phenolic compounds such as tannins, catechins, total and polymeric anthocyanins, quercitins and ratios of the various components to each other. It is clear that these compounds all play important roles in wine grape quality.

Joe Plummer talked about a ongoing program where growers can become involved in the monitoring of these wine grape quality components through the PRW-CA. Joe showed how different varieties compare and how different cultural practices may influence these important components. Clearly this is an exciting area of wine grape quality research which growers are encouraged to participate in.



Our Social Chair-Linda Galano


THANK YOU John and Terrie Walter for your hospitality for our October Social at Rolling Hills Ranch. Rolling Hills is a delightful place to have a BBQ dinner and meeting. John and Terry made it even more delightful. The sausages and the boneless BBQ chicken were a hit. Thanks to Don Glaze for the help in setting up and helping Frank BBQ and a big thank you to all the members that helped with the clean up.

I look forward to seeing everyone at our Christmas Social December 14th in the San Miguel Parish Center - Cahoots is catering for us. See you all there.





*Shots from around
the October Social*








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November 14, 2014 Mid-State Fairgrounds

An event for Central Coast Wine Grape Growers, since 1998

The Central Coast Grape Expo is held every other year at the Mid State Fairgrounds in Paso Robles, CA., in the heart of Central Coast wine grape country. It is produced in cooperation with the Cal Poly viticulture program and other Central Coast area grape industry associations.



Exhibits

Lots of industry exhibits. Like our magazine, these are business events. Visitors won't find any cooking gear or hot tubs. We want only exhibitors that help growers grow grapes or nuts!

Seminars

We have a loaded agenda of grape and nut industry and region specific topics that growers need to hear about to stay on the cutting edge of the grape or nut business.

CE Credit

At each expo growers and PCAs get valuable continuing education credits to keep current with licensing requirements.

Great Food

You can always count on great food prepared by the Malcolm Media cooking crew. Breakfast, lunch and beverages are free to all attendees.

Growers

Growers! Lots and lots of growers. We're talking hundreds at each event. Hundreds of different growers at each event. We do not promote the expos outside of the industry, so you won't have some back yard gardener or hoards of teens keeping you from doing business.

- Grower Seminars
- Free Grower/PCA Breakfast
- PCA Credit
- Free Industry Lunch

Call 559-298-6020 for more information or register at <http://www.americanvineyardmagazine.com/>

December Social

Date: Dec. 13, 2014

Time: 6 to 10 pm

Place: San Miguel Parish Center

Live Music: Highway 41 (for listening & dancing)



Cahoots Catering will be preparing the following meal.

Passed Appetizers:

*Grilled Rosemary Shrimp, Brie-Pear-Almond Beggars Pockets, Wild Mushroom Strudel
Holiday Green Salad with dried cranberries, walnuts, blue cheese and pomegranate vinaigrette*

Assorted fresh rolls & Butter

*Entrees: Prime Rib with horseradish and au jus
AND*

Chicken Breast Provençal

Seasonal Vegetables and Scalloped Potatoes

Chocolate Ecstasy



Cost: \$50 per person.

Bring wine to share.

Remember, your check guarantees your reservation. Please send a check for the total amount and the names of the attendees to IGGPRA PO Box 599 Paso Robles, CA 9447 As always, **RSVP through the web page, or call 805-239-4443**



Associate Members Update

October 2014 Report

IGGPRA now has over 50 Associate Members and continues to grow as local businesses and service providers join the organization. For those Associates that have had to spend money on commercial advertising, IGGPRA membership is recognized as a very low cost way to reach 100's of people through our newsletters, website, e-blasts and annual Directory. We thank them for their participation in the organization and continue to look for ways to help them connect to our Growers.



Not only do Associate Members contribute to our financial health, some of them brought their expertise and business savvy to the Board of Directors, where 3 of them now sit. Their perspectives and new ideas, along with the rest of the Board, have helped us expand IGGPRA visibility and respect in the Paso Robles area.

We are currently working on plans to slightly revise our Associate Member categories and benefits, to more closely align with other grower organizations, inside and outside the Paso Robles area. Our objective remains to provide Associates with the tools to help grow their businesses within the IGGPRA membership.

Joe Irick

Board Member, Associate Member Coordinator

The **Winery Outreach Committee** is pleased to announce that the new Member Winery webpage will be online (linked from the main IGGPRA webpage) before Thanksgiving! Sixteen wineries are in the initial roll-out. The webpage will include winery descriptions, varietals offered and links to each winery's webpage. For those that would like to participate in the future, we will announce the next enrollment period early next year.



Upcoming committee projects will include an IGGPRA Wine Club, and a winery brochure with a map. We are exploring the legalities of selling members' wines from the IGGPRA webpage and possibly offering gift packs and mix-and-match cases. We would love to hear your ideas on how IGGPRA can expand your winery marketing opportunities.

- Steve Felten (Chairman) Joe Irick & Serena Friedman

Longtime IGGPRA Supporter, [J. Lohr](#), Celebrates its 40th Anniversary

Harvest is under way at [J. Lohr's](#) vineyards Paso Robles. But this year holds special significance: The winery is celebrating its 40th anniversary.

The winery, then known as Turgeon & Lohr, was founded in 1974 in San Jose. Jerry Lohr — who had grown up on a grain and cattle farm in South Dakota and then worked as a developer and homebuilder in the Saratoga area — and business partner Bernie Turgeon had bought nearly 300 acres in 1972 in Monterey County's Greenfield and planted grapes.



It was a somewhat risky move, because commercial viticulture in the county was only about 10 years old, and the results hadn't always been promising. Many growers were planting what was selling rather than matching grape varieties to a suitable site. In Monterey, that meant a lot of vegetal cabernet sauvignon from areas that were too cool and windy.

"We hedged a couple of ways," Lohr says now. "We didn't build a winery. And I

planted 11 varieties to begin with."

By 1979, they had settled on four, including Chardonnay, Riesling, Pinot Blanc and Valdiguié, previously known as Napa Gamay. (Pinot Blanc is gone now, Lohr says, because "it didn't really catch on.") Lohr bought out Turgeon in 1984, and the winery's name was changed to J. Lohr.

Lohr went on to purchase land in Paso Robles, starting in 1986, for cabernet sauvignon, merlot and other warmer-climate varieties, and increased the company's vineyard holdings in Greenfield, in what became the Arroyo Seco American Viticultural Area in 1983. He also owns a vineyard in Napa Valley called Carol's Vineyard, named for his late wife, and planted a vineyard in 2008 in the Santa Lucia Highlands. J. Lohr currently owns more than 4,000 acres in California, all of it certified sustainable, leases about 1,000 more and has wineries in San Jose, Paso Robles and Greenfield. Production stands at about 1.5 million cases a year. *Read the entire story at the [Mercury News](#).*

On behalf of the IGGPRA Board of Directors and Members, congratulations to J. Lohr Vineyards and Wines and thank you for your longtime support of the Independent Grape Growers of the Paso Robles Area

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Special Report: Expanding IGGPRA Affiliations Joe Irick October 2014 Report

Throughout this year, we have been growing our relationships with other organizations in the Paso Robles area. We now have reciprocal memberships with the Vineyard Team, most of the Chambers of Commerce and open communication with PRWCA for areas of mutual interest. These relationships help grow our membership and visibility in the community, as an educational organization and provider of high quality wine grapes.

One area that we think has significant potential for our growers is the potential affiliations with winery associations in other states. Every state has wineries and most of them have winery associations. But there are very few high quality red and white wine grapes grown in those states, primarily due to climate, soil and growing conditions. So most of their wines are made from other fruit (result: sweet wines), unless they bring the grapes from CA. Some of our growers have already done business with out of state wineries in AZ, TX and NM, as well as places like Temecula.

In upcoming months, we will be making contact with various winery organizations outside of CA, with the objective of giving them access to the grapes our growers list on the website. To facilitate the movement of sold grapes, we are exploring various transportation options so buyer and seller have a clear idea how premium Paso Robles grapes will get to the wineries (bulk wine sales would also be included).

This project does not mean that IGGPRA is going to sell grapes for our growers. But, by opening up more markets, making transportation easier, our growers will have the opportunity to insure their crops are sold. **For any growers that have done business with outside wineries, we welcome your inputs. Please contact me at joe.irick@yahoo with your comments.**

NEW IGGPRA Membership Signs – \$35 per sign – reserve your new sign today!

IGGPRA is pleased to announce that the new Membership Signs are now available for purchase! This new design is more impactful, registers the IGGPRA name instantly and carries the logo that appears on our Website, newsletter and various mailings. The new sign is the essence of impactful simplicity. For those of you who are married to the old design please consider that “pretty” doesn’t necessarily equate to successful communication and at normal highway speeds it is difficult to determine just what the sign represents. **To purchase a new Membership Sign, contact IGGPRA President Ken Bray by emailing bray@kobravineyard.com or calling (805) 459-6075.**



(continued from front page)

Times – they are a changing – Part II

The main points of the new law are that a Groundwater Sustainability Agency (GSA) must be developed to manage the groundwater basin. All agencies the manage pumping must be involved in the GSA. For Paso this would include the cites (Paso and Atascadero – the sub-basin doesn't count) CSDs and CSAs and people with overlying rights. If you own property in an area not managed by someone else – you have groundwater rights and you must be “managed” by the GSA.

If there is no GSA formed to manage the basin – then the State Water Resource Control Board (SWRCB) will come in and set one up for us. No one has any idea what that means – but most people agree that it would not be good. If the proposed water district is formed – it will possible represent landowners in the ungoverned areas of the county – which is most of us. If it is not formed – than I have no idea – but probably the County – would represent us.

Since the proposed water district does not represent cites or CSD or Monterey portion of the PRGB there will still need a GSA to be formed. Who would be in charge of that remains in question.

The main role of the GSA would be to create a Groundwater Sustainability Plan (GSP) which would detail how the GSA would bring the pumping in the basin to a sustainable level. Exactly how this would be accomplished is very unclear – but it will involve water meters, extraction limits, fees and penalties. The time frame for bring a basin into a sustainable water balance is in the order of a few decades – but the writing is on the wall. The tenant of “You can pump all the water that you can put to a reasonable and beneficial use” is going away. Stay tuned for updates.

In late breaking news – the Board of Supervisors (BofS) today (10/28/14) decided to table the proposed “ag offset regulations”. Our local Resource Conservation District (RCD) developed a program that was full of physical and legal issues and the Bof S wisely decided to table.



IGGPRA Page 10



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Robert Hall, My Friend

- Sharen Rund Bloechl

Years ago, when I was asked to write a story on Robert Hall's caves I called to see if I could stop by for a meeting. I should have known better than to try to catch him during harvest, both he and winemaker Don Brady were very busy that day. But Robert Hall not only met with me, I mentioned that I was from the St. Paul area & we talked about my grandfather, family and other people we knew. He pulled me over to one of the tanks, poured a glass of freshly pressed 2002 Cabernet Sauvignon – from his Jardine Road Vineyard – it was delicious! He was so excited over that year's harvest. And that's how Robert looked at every day – he was always looking at what needed to

be done, what could be done different

During a family trip to France in the late 70's, Robert was captivated with the Rhone Valley's style of winemaking. He spent four decades traveling to several wine growing regions throughout the United States and France before settling down in Paso - he was proud to rub shoulders with some of the best wine growers and winemakers in the country.

Robert loved and cared for the greater Paso Robles area. A few years ago, there was a fire in Justin's tasting rooms and, during excavation, one of the caves collapsed. Robert offered space in his caverns to Justin to store his wines in to help him through his crisis. Robert has also set up an agreement with a number of smaller wineries that allows them to use his facilities for their crushing, etc. Or when Barr needed some High alcohol for his port and it hadn't arrived at his bottlers. They called and Robert sold him some. Charlie Poalillo's story is included in this newsletter.

The ability to develop an idea into a success has never been anything new for Robert Hall. A true entrepreneur, his ventures include construction, bowling centers, travel agencies, restaurants and champion horse breeding. A Minnesota native, Robert resided in Arizona before finding his home and fulfilling his dream in Paso.

Robert didn't know how to sit still, I used to find him working in the vineyard or in the tasting room greeting visitors, taking them on tours, or skimming the leaves off the water or traveling the world touting his wines.

As Robert says, "Like the Red-tailed Hawk, known for its patience and keen vision, we know it takes time and vigilance to make great wine. But, after decades of planning and hard work, we also know nothing worth having comes easily."

In closing our visit, I asked Robert point blank, "Are you any relation to the old Robert Hall Stores that used to be around?" To which he smiled and replied, "Absolutely not!" So that should settle all the old questions and stories about him. But, he was working on getting the copyright for the song – he had already composed the lyrics and sang it for me.

Recently both the Independent Grape Growers of Paso Robles Area [IGGPRA] recognized Robert and his winery for promoting the greater Paso Robles wine region. As well as the San Luis Obispo County Supervisors adopted and presented a resolution recognizing Robert Hall Winery for being named the Golden State Winery for 2010 at the California State Fair.

I will miss you my friend.



San Luis Obispo County Supervisors

- District 1 Frank Mecham fmecham@co.slo.ca.us



805-781-5450
F: 805-781-1350

- District 2 Bruce Gibson bgibson@co.slo.ca.us



805-781-5450
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(Acting Chair)

- District 3 Adam Hill ahill@co.slo.ca.us



805-791-5450
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- District 4 Caren Ray cray@co.slo.ca.us



805-781-5450
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- District 5 Debbie Arnold darnold@co.slo.ca.us



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The **10th Annual Sustainable Ag Expo** provides a unique opportunity for farmers, ag professionals, and pest control advisors representing a variety of operations to learn about the latest in farming research, resource issues, and business trends related to sustainable agriculture.



It will once again be filled with a well rounded program including practical information for growers of all crops. The program includes sessions on soil and plant nutrition, plant diseases, sprayer technologies for vineyards and orchards, root-soil dynamics, irrigating in the drought, and updates in pesticide laws and regulations.

The viticulture sessions include information specific to soil and plant/petiole sampling practices, and interpretation of mineral nutrition reports from soil and plants. Speakers will highlight water use efficiency measures for vineyards, including the topic of water efficient rootstock and variety selection, by **Dr. Kevin Fort** and root growth dynamics in irrigated vineyards will be covered by **Dr. David Smart**. A session will also be devoted to soil-borne pests and diseases of grapes and row crops, including a talk on nematodes by **Dr. Peter Cousins** of E.J. Gallo.

Plus the physiology of grapevine nutrition by **Dr. Markus Keller** and monitoring grapevine nutrition using new leaf tissue sampling by **Dr. Joan Davenport**. A session will also be dedicated to advancements in effective vineyard spraying, featuring ten-port.techniques and technologies presented by **Dr. Andrew Landers**.

More info at: <http://www.vineyardteam.org/events/expo.php>

10 DPR Continuing Education (CE) units 14 CCA CE units are approved for this event.

Welcomes
New Members:

Growers

Poalollo Vineyards

Charles Poalillo

1888 Willow Creek Rd
Paso Robles, CA 93446
805-238-0600
chazpo1888@gmail.com

Pozo Valley Vineyards

Steve & Debbie Arnold

98 E Poza Rd
Santa Margarita, CA 93453

Pessolano Vineyards

Bob & Kate Pessolano

PO Box 505
San Miguel, CA 93451
412-303-1222
ktgray303@yahoo.com

Associates

Gold

Benchmark Vineyard Management

Troy Javadi

PO Box 4878
Paso Robles, CA 93447

Silver

Irrinet, LLC

Jac le Roux

1900 E 23rd St
The Dalles, OR 97058
541-993-3992
jac@irrinet.net
www.irrinet.net

Valent Ag Products

Bob & Lyn Fowler

8850 San Gabriel Rd
Atascadero, CA 93422
805-434-7095
bfowl@valent.com

Bronze

Friends

Dan & Kris Glaze

San Miguel, CA 93451
805-975-3150
donandkris@sbcglobal.net

Jerry & Roxanna Kopp

1105 Bluegrass Pkwy
La Grange, KY 40031
502-225-9227
koppj@bellsouth.net

4th Annual 2014 Wine Tourism Conference - November 12-14

This year, Visit San Luis Obispo County is presenting a pre-conference workshop entitled Creating Engaging Events, to be held the morning of Nov. 12. The workshop will underline cutting-edge events created by industry professionals. Speakers include: Stacie Jacob, CEO of Visit San Luis Obispo County; Rey Ledda, executive director of Integrated Marketing, Sunset Publishing; Holly Holliday, owner of Create Promotions; Luke Udsen, California director of sales and marketing for Castoro Cellars; and Kendall Carson, wine club manager at Halter Ranch Vineyard. The session will highlight the various purposes of wine country events and focus on the common goal of creating an experience and brand impression. Workshop participants do not need to be registered for the entire conference.

The Conference is expected to attract wine tourism professionals from throughout the world.

For more information on the Wine Tourism Conference or to register, please visit <http://winetourismconference.org/>.



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Stephen C Hovey, Accountancy

30 year resident of Paso Robles. Married, 3 children, 7 grandchildren. graduated from university of Southern California. Practicing as a CPA in California since [1974](#). My office is at 246 12th St in Paso Robles with a staff of four. We provide tax, accounting, and business advising and consulting services. I currently service a number of clients in the vineyard and winery business and welcome new business. I assisted in IGGPRA gaining non profit status with the IRS and provide tax services for IGGPRA without charge.

Stephen C. Hovey, CPA
805-239-3005

NEWSLETTER NOTE:

- In regards to your Newsletter being emailed to you in pdf format, please note that if you do not have an email address, you will continue to receive you newsletter in this format.
- Article, insert, etc. submission deadlines/cutoff: 1 week after each Social.

A note from your new Newsletter Editor:

- Please let me know when your ad sells so I can remove it in a timely manner.
- **All submissions** are **due** by the end of week following a social.
- For submission of articles, flyer inserts, etc., you can reach me at: 805-462-3489 or fax: 805-466-5466
PO Box 2288, Atascadero, CA 93423
Email: usaindustries@pacbell.net
- If you'd like your vineyard highlighted in the newsletter, please send me your story and pictures



Sharen Rund Bloechl

Dear IGGPRA Member,

We know people have busy lives, so we wanted to take this opportunity to remind you that your membership with IGGPRA will be expiring December 31st.

IGGPRA is much more than simply a group of growers. The organization gives you the invaluable opportunity to network with 200 other growers and associate members whose life's work is the same as yours. Through this network, you'll find the support you need to achieve outstanding grape production. You can connect with your colleagues through IGGPRA's new member-only forums, speak face-to-face at socials and seminars or read about the latest news in our newsletter and on our web-site..

2014 was an exciting year for IGGPRA, with new initiatives such as the launch of the new, members form

We're carrying that momentum into 2015, and we promise you there's never been a better time to be a IGGPRA member! New 2015 IGGPRA offerings including:

IGGPRA members forum
IGGPRA Winery Outreach
Additional seminars and socials

Renewing your membership is easy. Go to www.IGGPRA.com for online renewal; contact the

IGGPRA membership chair for a dues invoice at (805) 237-9993 or via email at IGGPRA info@IGGPRA.com.

Membership rates are:

Grower & Winery - \$150.00

Friends - \$75.00

Student- \$25.00

Associates:

Gold Level - \$500.00

Silver Level - \$250.00

Bronz - \$100.00

If there is anything we can do to enhance your membership experience, please call the IGGPRA's membership chair Glen Bills at 805-237-9993 or email us at [in-fo@iggpra.com](mailto:info@iggpra.com) with any questions or concerns.

We look forward to hearing from you soon.

Sincerely,

Glen Bills
Membership Chair
805.237.9993
Gbills48@gmail.com



Serena's Update's

As an alternate appointee to the **Paso Robles Basin Water Advisory Committee** here are some pertinent agenda items recently of interest to members of IGGPRA: (from the minutes of the August and the Agenda discussion of the September meetings)

Sub Committees have been formed to review water sources and the use of the Basin's water allocations.

I can share specifics of these sub-committees with interested IGGPRA members regarding:

- Supplemental Water =Supply Options Feasibility Study
- Groundwater Management Planning - Discussed formation of a Water District option, and tracking of it through the LAFCO voting process, briefly discussed the "Joint Powers Authority"; AB3030; state timelines and boundaries
- In-Basin Projects - to implement solutions, discussed AB2453
- Conservation -discussed slowing water flow in small streams when it rains = "bladder dams"
- Computer Modeling Update - graphs

Outreach and Education

Discussion of sources of water, Nacimiento and the Nacimiento pipeline, the Paso Robles water treatment plant, and Salinas River and state water sources did occur.

Graphic presentations included the AGRICULTURAL WATER USE OFFSET PROPOSALS, now more than halfway through the public outreach phase, and updated cumulative water surface elevation trends over time.

Prior meetings discussed recharging the basin using Nacimiento water. Water District legislation AB2453 was discussed and the Pavley-Dickinson legislation has recently worked its way through the Senate and awaits the Governors signature as of Sept. 18. This can allow for the Board of Supervisors to form a water district. The high cost of a local entity such as the former PRAAGS for a Water District formation application to LAFCO was discussed. Discussion included possibility of creating a joint powers authority, water district boundaries and addressing adjudication issues.

In Basin Subcommittee recommended water source solutions were outlined- short and long term ideas.

** Proposed water offsets of 'EXISTING CROP SPECIFIC APPLIED WATER" of interest to IGGPRA members is **1.7 Acre/feet per acre per year for vineyard use** as compared with Alfalfa = 4.5 Acre/feet/year with ** proposals for well meters to be installed with 3rd party monitoring to ensure compliance, and rules were formulated for allowable '**CLOSE PROXIMITY OFFSETS**' for well pumping. This will apply to wells within the "cone of depression".

This sounded like it will include monitoring of "**too much draw down at your neighbor's well**". It proposed the **requirement to notify every neighbor within one mile of increased pumping**. I believe the plan is to adopt this in October.*****

(continued page 15)

Paso Robles Pioneer Days Parade

The Mother Nature Theme(Linda Galano) and the two "grape girls" running around the float were a big hit with the audience. Though our position was almost to the end of the parade, the float, particularly the grape girls, brought a lot of laughter and cheers from a crowd that was getting tired of seeing cars full of politicians, Shriners, Elks, etc.



Pulling the Float with Richard at the helm of his vintage tractor was also a very good attention getter.

Here are the Board Members that participated: Richard Sauret, Linda Galano, Serena Friedman, Michelle Hido and Joe Irick. Frank Galano and Dan Hido (float builders) were also there. Bob Fonarow was on the Pioneer Day Committee and could not ride on the float, but he met us at the end and helped cheer on the float.



Michelle Hido—Special Events Chair

PR chamber window is up and decorated with the theme 'Happy Harvest'. My intention was to focus attention on the grape growers and their role in this time of year. I've attached a couple pictures for facebook etc. Included in the window is the following writing- in case you wanna include it somewhere:



"Harvest, a special time of year for all, but for the wine grape grower it marks a vintage. The culmination of a year's worth of work and worry, hardship and heartache. It's the first time the grower and winemaker will get to experience the wine that they create together. As the grapes are harvested into buckets and bins, their weight starts crush and the first juices run. The aroma fills the air and with that scent we get a glimpse into this vintage's future.

When passing through our area when harvest and crush are in full swing you can smell the juice of this vintage on the air; and it's wonderfully heady stuff.

Growers are a special breed of people- we choose to go out into the rows and try to work with whatever Mother Nature throws at us. Sometimes she can be mighty ornery and other times you can almost hear her laughing at us. And we keep on going- we keep on learning, keep on trying and keep on looking forward to harvest. Harvest gives us the result of a year's worth of work and immense pride in our land. Ask a grower about their crop and they might as well be speaking about their children, some might even have pictures in their wallets and phones to show you.

For many growers this is a family affair and a family endeavor. Distant friends and family come to help with harvest and they become part of the vintage. The farm crews that have worked long, cold, hot and early hours together become part of the vintage. The community of businesses and services become part of the vintage. The winemaker and cellar workers become part of the vintage. The tasting and wine club staff become part of the vintage. And as you open a 2014 bottle of wine, you become part of the vintage. Welcome to harvest, welcome to the 2014 vintage.

-IGGPRA wishes everyone a very happy harvest."



Serena's Update's

(continued from page 14)

There was a presentation of 35 years of trending (appearing to me very cyclical) of water surface elevation graphs for various areas of the SLO County. My conclusion, perhaps differing from others, is that a Permanent Ordinance is *not needed* as large precipitation intervals occur in cycles, as do the droughts. My conclusion was we need to plan stockpiling and increased supply of water in anticipation of varied rain.

As regards these proposals and that of the Permanent Water Ordinance for SLO County I strongly urge IGGPRA members to let their opinions be known to the pertinent agencies and to attend some of the hearings and subcommittee and committee meetings.

This month the LAFCO process for approving a water district and the state water legislation was discussed, and also the new legislation to be signed by the Governor. As this is getting lengthy I will present more about this next time.

Cheers, Serena Friedman

Below the minutes regarding Agricultural Water Use Offset...

Agricultural Water Use Offset Program Presentation – Member Edwards presents on the agricultural water use offset program that is being developed in accordance with the County Urgency Ordinance for the basin. She states this program is a localized solution and is currently halfway through the public outreach phase. The program is based on the following framework provisions: crop conversions, new irrigated acreage, increased crop density, rootstock conversions, and rural groundwater uses not included in urban domestic program through the County. She explains the steps of the process: determining the amount of water credit for existing crop, determining potential acres of new crop, assessing impacts to wells and ensuring the credit well location is within cone of depression proximity to the new well location. Jeff Barry, GSI Water Solutions hydrogeologist, presents on how proximity or acceptable distance from the credit well to the new well was calculated. He states an online calculator is being developed so property owners can estimate the acceptable distance.

Member Edwards states the next steps include refining framework and language to finalize draft report for the County, education and outreach efforts from June through September, and finalizing the program for adoption around October 2014. Discussion ensues on annual verification of water use by a third party, recommending to use wells as monitoring wells instead of abandoning them, areas encompassed by the new water district, and the best ratio for agricultural offset.



Serena Friedman, M.D.

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Robert L. Hall, Owner of Robert Hall Winery, Dies at 85

Former IGGPRA Board Member & Supporter will be Sorely Missed

The members of the Independent Grape Growers of the Paso Robles Area (IGGPRA) are deeply saddened to report that Robert L. Hall, founder and owner of Robert Hall Winery, passed away peacefully at his home Saturday, October 4, 2014 at the age of 85 from complications following an extended illness.

Robert consistently took the extra step to support IGGPRA by providing a beautiful venue for the organization's educational seminars and networking socials. He was a longtime member advocate of IGGPRA and the wine and grape growing industry as a whole. Robert began making wine in 2001 and has greatly contributed to the significant growth of the Paso Robles AVA during the past decade. Robert was a true steward of the land and dedicated businessman and spokesperson for Paso Robles. Up to his final days, he enjoyed traveling nationally for sales trips, hosting wine events (including many for IGGPRA), visiting with guests in the tasting room, and working in the office daily.

He is survived by his spouse, Margaret Burrell Hall, and his three daughters.



Charlie Poalillo sent a note about Robert:

November 1999: I'm sitting in my hospital bed which at that time was in my house, having been placed there as a result of breaking five bones, including my hip!

Anyway, here comes Mike Collins, unannounced, bringing two people with him. They recently came from St. Paul, Minnesota, and somehow hitched up with Mike. They were Robert Hall and his, at that time, lady Margaret.

Mike thought it a good thing to meet another Paso Robles vintner. .me. .having opened my winery in my barn on my property in 1995.

We had a nice chat. .and then I said "Here I am in this hospital bed. It's November and I'm missing the holiday months, Thanksgiving and Christmas, plus New Years Day celebrations. Darn good wine selling opportunities."

Robert piped up and said, "Don't worry about that. I will make sure your wine bar is manned (And weaned?) until New Year's Day."

Robert lined up some Good Samaritans, including Mike's son Terrance, and with my wife assisting it turned out to be a fine success.

Any wonder why Robert and Margaret turned out to be my favorite people.

