

# Independent Grape Growers Paso Robles Area

Volume 12, Issue 5    President-Ken Bray    Editor-Sharen Rund Bloechl

## Times – They are a Changing (again)

Lowell's Corner  
September 2014

A year ago (Lowell's Corner September 2013) I titled my column "Times they are a Changin'" due to the passage of an "Urgency Ordinance" by the SLO Board of Supervisors which IN THEORY limited new (vineyard) development and helped rural residents whose wells had gone dry. I don't think either of the two things happened – but thus is government.

Now – however – there are a three bills in the state legislature which, if passed and signed, will have significant impacts on groundwater rights in the north county. To understand the effects of the bills we first need a brief "primer" on groundwater rights as the currently apply to the Paso Robles Groundwater Basin (PRGB).

There are a least three types of groundwater rights that are of concern: overlying rights, appropriative rights and prescriptive rights. Overlying rights are those owned by landowners to the water beneath their property. In general, landowners are allowed to pump as much groundwater as the can put to a "reasonable and beneficial use". The definition of reasonable and beneficial has been pretty broad so essentially all uses (especially irrigation of crops as well as frost protection) have met the "test".

Appropriative rights are conferred to pumpers who want to provide groundwater to others who may or may not be landowners. Consider the city of Paso Robles pumping water from the PRGB and distributing it to the citizens within their jurisdiction. This is a classic example of appropriative rights.

The above two rights exist as long as the groundwater basin is not in a condition of OVERDRAFT. Overdraft is a fairly technical legal term meaning that the extraction of groundwater from the basin exceeds the "safe yield". The safe yield is the amount of water that can be extracted from a groundwater basin with causing a reduction in groundwater storage (lowering the depth to groundwater) over an extended period of time. This does cause a bit of confusion, because the length of time is not specified and the "percentage" of the basin affected is also not specified. For example the PRGB has shown a decline in water levels in some areas of the basin for more than 20 years. This probably meets the time criteria for overdraft – but the area of the basin suffering this decline is in the order of 20%, roughly 120,000 acres out of 600,000 acres. Unfortunately that 120,000 acres is where most of the rural residents live and is near extensive vineyard plantings. But – if only 20% of the basin has declining groundwater levels – does that mean the basin is in overdraft?

If the basin is in overdraft then well pumpers need to reduce their extraction of groundwater. Appropriators have "junior" rights to landowners so they need to reduce pumping first. If however an appropriator can demonstrate that they have been pumping for some number of years (not sure how many – but about 5) when the basin was in an overdraft situation then they have "perfected" their right to pumping and they now have a "Prescriptive" right which is more or less equal to landowner rights. In order to perfect their right, appropriators need to pump groundwater in an "open and notorious" way and no one has objected to their pumping.

This is essential the premise behind the "Quiet Title" lawsuit which, as I understand it, says "when or if the basin is in overdraft, the appropriators need to acknowledge that their rights are junior to the land owner rights". This lawsuit is still on-going and its details are beyond the scope of the document.

(continued on page 14)

  
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## 2014 IGGPRA CALENDAR

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

Oct 18	Social Time TBA	Rolling Hills
Dec 13	Social 6-9pm	San Miguel Parish Hall

### Planned Seminars for 2014:

Seminars will be held every other  
month except for October and December.  
Here is a listing of the proposed semi-  
nar topics and months for 2014. Once the loca-  
tions and dates are confirmed we will let you  
know.

- > September- Industry Forecast and Marketing
- > Oct- No seminar
- > November- putting the vineyard to sleep/ hir-  
ing vineyard management/financing options
- > January 2015- crop insurance



Crush & Roll  
9/5-6



Harvest Weekend  
Oct 17-19



Bubblyfest by the Sea  
Oct 24-26



Garagiste  
Nov 6-9



American Vineyard  
Grape Expo  
Nov 14

(continued from previous page)

Cook butter in heavy large skillet over medium heat just until golden, stirring often, 3 to 4 minutes. Add sage and nutmeg; stir 1 minute. Add gnocchi and squash; cook until heated through and coated with butter, 5 to 7 minutes. Season with salt and pepper. Transfer to bowl. Sprinkle with 1/4 cup Parmesan. Serve with additional Parmesan.

### Butternut Squash Soup Ingredients

- 6 slices bacon, cut in half crosswise
- 1 tablespoon unsalted butter
- 1 sweet onion, such as Vidalia or Walla Walla, coarsely chopped (about 3 cups)
- 2 1/2 pounds butternut squash, peeled, halved, seeded, and cut into 1-inch pieces (about 6 cups)
- 3 sprigs thyme
- Coarse salt and freshly ground pepper
- 1 3/4 cups chicken broth
- 1 3/4 cups water

### Directions

Cook bacon in a large pot over medium heat, flipping once, until brown and crisp, about 15 minutes. Drain on paper towels; discard fat from pot but do not wipe clean.

Melt butter in pot over medium heat. Cook onion, stirring occasionally, until softened and golden, about 15 minutes. Add squash, thyme, 1 tablespoon salt, broth, and water; increase heat to high and bring to a boil. Reduce heat, cover, and simmer until squash is tender, 12 to 15 minutes. Discard thyme.

Working in batches, puree soup in a blender until very smooth. Return soup to pot and season with salt and pepper; cover to keep warm or reheat if necessary. Divide among heatproof bowls or glasses and garnish each glass with bacon. Bacon and soup can be made up to 3 days ahead, cooled completely, and stored in refrigerator in separate containers. Recrisp bacon on a baking sheet in a preheated 300 degrees oven, about 10 minutes, while reheating soup over low heat.

*Note: For vegetarians, skip the bacon and use vegetable broth instead. For bigger eaters, skip the bacon and brown pork sausage or Italian sausage or Andouille sausage*

*Note2: For a more rustic consistency, use an immersion blender to blend and leave some chunks.*

*Note3: This is also great with a dollop of crème fraiche or sour cream*

Enjoy!



### Let's Cook!

It's the end of summer and time to pick the rest of the veggies in the garden or pick some up at the farmer's markets. When I was growing up – my Mom wasn't much for canning but she did cook up a storm – there were six of us. One of my all-time favorites was a dish we called Tomatoes & Peppers. It was a recipe from my Dads side of the family. We'd take a cast iron fry pan and start filling it up with cutup tomatoes & peppers then adding hot peppers to taste [we liked it hot]. We ate it like a soup, over hamburgers fresh off the grill – we loved it hot or cold. This was a base for spaghetti sauce, chili, goulash, booya – you name it. It was our “salsa” and it wasn't until I went to my first Basque restaurant that I discovered other nationalities liked their version.



There's a number of ways to cook fall veggies, one of my favorite is to grill or bake them. My basic recipe for grilled asparagus, peppers, onions, potatoes, beets, broccoli, squash, carrots, etc. is to put them in a large enough baggy pour some olive oil, granulated garlic and black pepper and scant pinch of sugar [to bring out the natural sweetness]. Mix this all together and turn out on a cookie sheet w/sides and bake at 350 for about 10 minutes, carefully turn them over and bake for at least another 10 minutes – they'll be nicely browned.

You can also cut squash in half lengthwise, rub a little olive oil over the cut surface and sprinkle a little granulated garlic and black pepper then bake at 350 for about 30 minutes or till tender when you insert a fork. Squash baked or grilled this way is a great base for scooping out the flesh and enjoying with a nice pork chop, or you can use them in one of the following recipes.

### Butternut Squash and Gnocchi with Sage Brown Butter

#### Ingredients

- 1 1-pound butternut squash
- 1 tablespoon olive oil
- 3/4 cup finely grated Parmesan cheese, divided
- 1 1/2 teaspoons freshly grated nutmeg
- 1/2 cup (1 stick) butter
- 2 tablespoons chopped fresh sage

Additional grated Parmesan cheese

#### Directions

- Preheat oven to 400°F. Cut squash lengthwise in half; discard seeds. Place squash halves, cut side up, on baking sheet and brush with oil. Roast until squash is very tender when pierced with skewer and browned in spots, carefully peel the skin and dice the flesh. Working in 2 batches, cook gnocchi in large pot of boiling salted water until very tender, 15 to 17 minutes (gnocchi will float to surface but may come to surface before being fully cooked). Using slotted spoon, transfer gnocchi to. Cool. DO AHEAD Can be made 8 hours ahead. Cover loosely and chill.



(continue on next page)

## September 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	<b>Labor Day</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5 Crush</b>	<b>6 Crush</b>
<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>
<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>
<b>28</b>	<b>29</b>	<b>30</b>				

## October 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11 Pioneer Days</b>
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17 Har-vest</b>	<b>18 Social Colony Days</b>
<b>19 Har-vest</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24 Bub-blyfest</b>	<b>25 Bub-blyfest</b>
<b>26 Bub-blyfest</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>Hallow- een</b>	

## President's Message

Hello IGGPRA Friends:



It seems that our Socials just keep getting better. It was good to see so many old friends and make new acquaintances. The venue, Robert Hall Winery's Terrace, was terrific the weather was perfect and once again Linda Galano, our Social Chair, did an outstanding job of organizing the event while her husband, Frank manned the BBQ. Our hats off to Frank, the sausage and peppers were classic. Thanks also to the setup and tear down crew. I also want to give a shout out to Kristen Odenwald, Robert Hall's Events manager, as well as their Tasting Room crew for their helpfulness in accommodating our event. If you have a chance, visit their tasting room or take a tour of the caves and meet their really nice people. Our next Social is October 18 and you won't want to miss it.

Attendees at the Social were afforded the opportunity to meet up close and personal one of the two IGGPRA 2014 Scholarship Award winners Linda Jaimez and her family. Linda is in the Viticulture program at Fresno State and is an excellent representative of the type of student that IGGPRA's Scholarship program is designed to help. Our second award winner, Adam Hinrichs, will be presented at the October 18 Social. I hope that you all support and take pride in IGGPRA's efforts to help provide students with the opportunity to realize their vocational dreams in a field in which we all love and cherish. Some of us even earn a living in this industry.

Now, how about a few announcements? I'll bet you couldn't wait. First, the old IGGPRA sign has passed into history and, as promised, the new highly impactful, brand registering sign is now available. I know, I know, I know it ain't pretty, but it works and we want people to recognize and respect the IGGPRA logo and your efforts as a superlative wine grape grower. The sign is 18 X 24, laminated to deter fading, made of heavy dibond polymer that won't rust, will cost \$35.00 (our cost) and best of all, I will deliver it to your SLO county address. It isn't bullet proof but then our old sign wasn't either.

Second, did you know that 16 of our grower member wineries earned medal awards at the 2014 Central Coast Wine Competition? Considering that IGGPRA has fewer than 25 grower members that make and sell wine, that's quite an accomplishment and proves the point that "great wine is made in the vineyard". These 16 member wineries garnered 62 medals of which 7 were Gold and 2 were Gold-Best of Class. I suggest that you call, they are in the Directory, and see if you can arrange a tasting. Maybe even buy a bottle. Hats off to the following:

Alto Pomar Vineyard  
Bella Colina Weideman Vineyards  
Bon Niche Cellars  
Castoro Cellars  
Cholame Vineyards  
Croak Vineyards  
Donatoni Winery  
Silver Horse Winery

Felten Cellars  
First Crush Cellars  
Le Vigne Winery  
Pear Valley Estate Wine  
Rio Seco Vineyard & Winery  
Robert Hall  
San Marcos Creek Vineyard  
St. Hilaire Vineyard & Winery

Finally, a "tip of the day". IGGPRA maintains cooperative membership agreements with the Paso Robles, Templeton and Atascadero Chambers of Commerce. Check out their websites for Mixer announcements. Attend one and you might be surprised as I was at the last Atascadero C of C Mixer. I met two small winemakers both of whom were interested in purchasing local grapes. You might want to give it a shot. At this Mixer they served excellent food poured really good wine and let you roam.

Warm regards, Ken Bray, IGGPRA President

## MISSION STATEMENT REVISED (continued from page 33)

So, why all the changes? Why take something that's not broken and fix it? Here is a step-by-step breakdown of the sub-committees analysis.

In the past, line item one of the mission statement read, "Grower education and marketing strategy." While IGGPRA was actively providing grower education, the committee determined that marketing strategy was not a field we actively worked in. Therefore, it was decided that "Networking" was a more accurate description of the organizations value. IGGPRA members have the opportunity to Network with other growers, wineries, service and product suppliers, out of state grower associations and regulatory and government agencies.

Line item two of the former Mission Statement read, "The sustainable growth, harvest and profitable sale of high quality wine grapes." The committee determined that although the content was applicable, the item should be presented as an action statement.

Line item three of the former Mission Statement read, "Enhancing the economic health of our growers by differentiating the premium quality of our grapes from other grape growing regions." The committee determined that the line item explained a marketing function and was not applicable to IGGPRA in its current embodiment. However, the committee agreed that one of IGGPRA's best functions was that of providing a forum for the review of important topics affecting the wine and grape growing industry such as water regulations, AVA designation changes and ongoing regulatory debates.

Line item four of the former Mission Statement Read, "Continuing to provide agriculture that is sustainable environmentally, economically and socially and to advocate at all levels of government where involvement is essential to our growers." The committee determined that the elements of the statement were previously addressed and the line item should be replaced with a description of IGGPRA's activities of encouraging ongoing wine grape grower education and the development of viticulture throughout the central coast through scholarships, fundraisers, pruning teams, and other related activities.

Finally, the committee felt it was important to expand the mission statement to include a definition of IGGPRA's role in the local community and wine industry. Given that our members often interact with organizations such as the Paso Robles Wine Alliance, Vineyard Team and other grower education organizations, Chambers of Commerce, the Farm Bureau and out of state grower and winery associations they determined that each and every member of IGGPRA was working toward the overall success of the Central Coast wine industry. In short, we are all ambassadors.

With lots of effort and time, some editing and more consolidation, the current Mission Statement was drafted. At the August 2014, Board of Directors meeting the new IGGPRA Mission Statement was adopted. It now appears in IGGPRA's printed materials and on the website.



## MISSION STATEMENT REVISED

With a new logo and the new directory introduced in 2014, IGGPRA's Board of Director's thought it might be time to revisit the IGGPRA Mission Statement drafted in January 2003. In May, a sub-committee of volunteers was formed to analyze the current Mission Statement and recommend changes, if needed. Volunteers to the Mission Statement Committee included, 2014 Board of Directors, Associate Chair, Joe Irick, Special Events Chair, Michelle Hido, and Seminar Committee Member, Lara Wilson-Liu.

To Begin, the Mission Statement Committee took a detailed look at the current trends in Mission Statements from businesses, non-profits and organizations similar to ours. The Top 10 Google searches said that, "A mission statement should be one-sentence, clear concise statement that defines the what where, and how." It was agreed that the current mission statement needed to be pared down and reworded to serve three primary goals; 1. concisely define the current purpose of the association, 2. explain our "core values" and 3. create an actionable agenda among members.

During the June Board meeting the committee submitted a five-pronged outline and proposed that those items become the "core values" of IGGPRA's Mission Statement. The committee also advocated for the implementation of a one sentence Mission Statement, as demonstrated by several local civic organizations. At that time, the committee was given approval to come back with a one-sentence description of IGGPRA's mission.

At the July Board Members Meeting the Mission Statement Committee submitted a final draft of the proposed 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."*

The core values were also simplified and condensed to read,

*Promote sustainable agriculture, respect for our natural resources and the harvest of high quality wine grapes through grower education and cooperation.*

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

*Facilitate and encourage ongoing education and skills in the development of Viticulture throughout the Central Coast, through information sharing, scholarships, fund-raisers, 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, as well as Civic and Administrative Offices.*

*(continued page 33)*

## IGGPRA SEMINARS

### All About Rootstock and Unusual Varietal's of the Paso Robles Region

*Recap of August 7<sup>th</sup> Seminar*

Our August seminar was held at **J. Lohr Winery** and featured two topics and speakers.

The first topic, "Rootstock, What you need to Know," was presented by IGGPRA Seminar Chair, **Lowell Zelinski, Ph D.** Lowell received his doctorate from the University of California, Davis, and has over 30 years of agricultural consulting. Currently, he directs Precision Ag Consulting, which specializes in vineyard management throughout the Central Coast and San Joaquin Valley.

Lowell began his presentation with an overview of the characteristics of American rootstocks; V. rupestris, V. riparia and V. berlandieri. He explained that V. rupestris, was found near rocky and sandy streams and has excellent phylloxera resistance. V. riparia was suited to river or streamside habitats and had little drought resistance with excellent phylloxera resistance. On the other hand, V. berlandieri can be found in limestone soils and is adaptable to drought.

Lowell quickly demonstrated the applicable use of each characteristic and provided a nice overview of the phylloxera outbreak in Europe and the United States. With that history behind us, he was able to illustrate the need to understand rootstock characteristics and make well informed decisions when selecting a rootstock for one's vineyard based on soil conditions (i.e. calcareous), drought tolerance, water logging and vigor, as well as pest resistance.

Lowell spent the majority of the presentations discussing the 3 main groups of wine grape rootstocks that are hybrids of the original three. They are;

V. berlandieri X V. riparia. Examples are; 420 A, 5A, 5BB, 5C, and So4. This rootstock has good lime tolerance and reports of low vigor.

V. berlandieri X V. rupestris. Examples are; 1103 P, 140 Ru, and 110R. The tolerance to drought stress is notably high, and the blend was designed for Mediterranean growing conditions.

V. riparia X V. rupestris. Example are; 101-14 Mgt, and 3309C. This rootstock has moderate to poor lime tolerance and little adaption to drought. Generally, reduced vigor.

Finally, Lowell discussed what issues may impact the development of future rootstock blends. He believed that growing soil salinity and root pests may impact the development of future rootstock and posed the question of whether genetic engineering would ever be used in the industry to introduce traits that do not currently exist in genus vitis to solve such developments.

The later half of the seminar showcased "Unusual Varietals Suitable for Growing in the Paso Robles Area."

**Diego Barison**, Director of Field Operations and Customer Relations at Novavine, Inc., in Santa Rosa, presented the presentation and subsequent wine tasting. Diego holds a Masters in Agriculture from the University of Torino, Italy. Although he was raised in the Piedmont Region of Italy, Diego has been stateside in California for 10 years working in grapevine nursery production.

To begin, Diego explained the process of how plant materials are certified in California (called "Indexing") to avoid the propagation of infected material. Once the plant material is cleared and added to the collection, the indexing, allows new varieties, as well as several unique collections, to be released to the public for research and commercial use.

*(continued on page 11)*

### *Our Social Chair-Linda Galano*

THANK YOU Robert and Margaret for hosting our August social. What a beautiful location. Thank you, Frank and ?? , for cooking for us. Every one loved it.

The immediate feedback was that the social went well and enjoyed by all. Thanks to everyone that helped setup and clean up afterwards. Three types of sausages were served and to give it a bit more flair Frank prepared a topping of bell peppers, onions and mushrooms sautéed in olive oil and garlic with a bit of red pepper. Don Glaze, a new member, assisted Frank on the BBQ. The one disappointment was that only 65% of the RSVPs showed up.

See you all at the next social Saturday Oct. 18 at Rolling Hills Ranch San Miguel. This is where we had it last year. We have that great barn to shelter us from sun and wind.

See you there



*Shots from around  
the August Social*

## MISSION STATEMENT

### REVISED

#### **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"**





*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.

The benefits of Ecoflow Conditioned Water include:

- Increase in Percolation Rate – Treated water will percolate 40% faster in soil.
- Aids in Leaching of Soil Salinity from Root Zone – Leaching fraction with each irrigation.
- Saves (Extends) Water by 15% or more, with same reduction in pumping costs.
- Lowers Scale Build Up - Helps to remove and control hard water scale in irrigation systems, especially emitters, increasing distribution uniformity.
- Increases Water and Nutrient Uptake - With reduced soil salinity, root function is enhanced, improving plant health and fruit quality.

For a free consultation and site analysis please contact

Joe Haslett, 805-748-4033, [joeh.ecoflow@gmail.com](mailto:joeh.ecoflow@gmail.com)

## October Harvest Fest Social

**When:** Saturday, Oct. 18, 2013

**Where:** Rolling Hills Ranch 7275 Cross Cyn. Rd. San Miguel

**Time:** Late Afternoon—Times to be announced

**IGGPRA provides BBQd Chicken Breasts & Thighs**

**Members bring by last name**

A - D: Appetizers

E - L: Salad

M-R: Side Dish

S-Z: Dessert

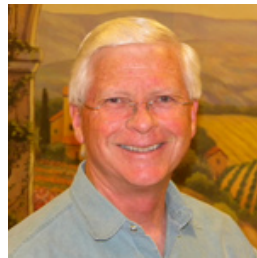
**Bring table set-ups, chairs, wine glasses and wine to share. Members and one guest free, additional guests \$5 each. Members of the public \$10 each. RSVP through the web page, or call 805-239-4443 .**



Hello everyone

I hope all of you have had a good summer. Other than lack of water, the season has been pretty good for growing grapes. . . . Absence of spring frost, warm and dry during berry maturing and few powdery mildew issues. With any luck, Mother Nature will let us harvest early.

As you may remember, we started an Association Membership program a few years ago to help our growers better connect with businesses and services that in some way help them produce high quality grapes or manage their properties. We've been very successful bringing in new Associates each month and want to encourage you to use them as needed. You can find the most up to date Associate Member list on the IGGPRA website, as well as this year's Directory.



Welcome to new Associate Members!!!

- |   |        |
|---|--------|
| • Paso Robles Auto Repair, Inc. (Russel Andrew)         | BRONZE |
| • Benchmark Vineyard Management (Troy Javadi)           | GOLD   |
| • PRWCA (reciprocal membership)                         | BRONZE |
| • Templeton Chamber of Commerce (reciprocal membership) | BRONZE |
| • Limerock Orchards Walnut Oil (Deanne Gonzales)        | GOLD   |
| • Arizona Thailand Investments (Marshall Polk)          | BRONZE |
| • R.S. Trucking (Richard Shiffer)                       | SILVER |

All for now

*Joe Irick*

Board Member, Associate Member Coordinator

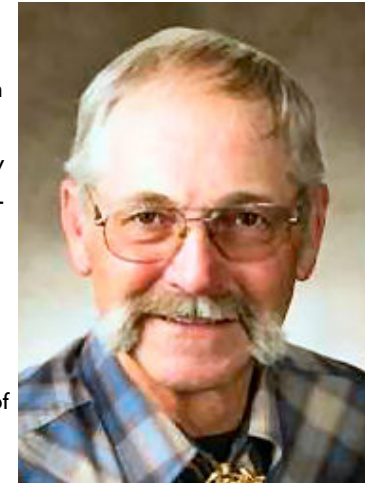
Note that IGGPRA does not endorse the services of any Associate Member, but rather provide them with a forum for contacting our growers = any issues should be reported to Joe Irick.

## CONGRATULATIONS

DALE!

Three locals with longtime ties to San Luis Obispo County's agricultural heritage were honored by community organizations Thursday at the California Mid-State Fair.

They are Dale Evenson as Agriculturalist of the Year, Ann Cochrane as Cattlewoman of the Year and Dan Wixom as Cattleman of the Year.



Here's a closer look at our winner:

### Dale Evenson

Evenson, honored by the San Luis Obispo County Farm Bureau, is president of the San Luis Obispo County Cattlemen's Association and is considered a role model among his peers.

"He gives back to his community, is dedicated to his family and has an amazing work ethic," according to a news release.

Among the groups he's worked with are Edna 4-H, Arroyo Grande FFA, *Independent Grape Growers of Paso Robles*, California Pistachio Growers and the San Luis Obispo County Agricultural Task Force.

Evenson, who has farmed pistachios, wine grapes, forage hay, and cereal grains and has raised commercial cattle, grew up near Arroyo Grande. He lives with his wife, Suze, east of San Miguel. They have two sons.

- Scott Brennan



# LIMEROCK ORCHARDS

*for Nearly 50 Years  
Producers of Premium, Dry Farmed Walnuts & Walnut Oil*



## **TASTE & SHOP**

*Corner of Vineyard Drive & Peachy Canyon Road in Paso Robles  
(805) 238-6887 [limerockorchards.com](http://limerockorchards.com)*

The **2014 Member Directory** was published.

In fact, you should have received your copy in the mail early July.

We worked hard to get all the names, addresses, phone numbers, grape varieties, etc. right.



## Together We Are Stronger!

### Order Your All New IGGPRA Member Sign Today

Now is the time to order an all new "2014 IGGPRA Member" for display at your vineyard, ranch or place of business.

The IGGPRA Board of Directors has completed work on a new design for the 2014 Membership Signs. We encourage you to purchase a sign and show your pride in membership of the Independent Grape Growers of the Paso Robles Area. For questions, or to reserve your sign today, contact our marketing office at 805-239-4443.



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IGGPRA is on facebook as "Paso Robles Wine Grapes" and has over 1,920 fans! This is a great marketing opportunity for members to interact with other IGGPRA fans and cross promote your vineyard and/or business!

### How?

1. Go to [www.facebook.com/PasoRoblesWineGrapes](http://www.facebook.com/PasoRoblesWineGrapes)
2. Click the "Like" button at the top right of the page
3. Post a comment about your business – share news about your vineyard!
4. Share and upload photos of your vineyard
5. Do this as often as you like

We suggest you use IGGPRA's facebook page as a marketing tool for your business. If you have any questions, please email your questions to IGGPRA's Agency of Record: AR & Co. PR & Marketing at [pr@arandcompany.com](mailto:pr@arandcompany.com) or call (805) 239-4443.

Thank you!



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## San Luis Obispo County Supervisors

- District 1 Frank Mecham [fmecham@co.slo.ca.us](mailto:fmecham@co.slo.ca.us)



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

- District 2 Bruce Gibson [bgibson@co.slo.ca.us](mailto:bgibson@co.slo.ca.us)



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

(Acting Chair)

- District 3 Adam Hill [ahill@co.slo.ca.us](mailto:ahill@co.slo.ca.us)



805-791-5450  
F: 805-781-1350

- District 4 Caren Ray [cray@co.slo.ca.us](mailto:cray@co.slo.ca.us)



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

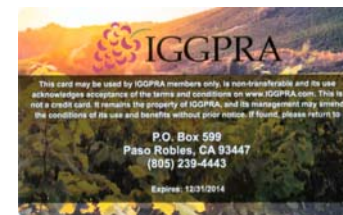
- District 5 Debbie Arnold [darnold@co.slo.ca.us](mailto:darnold@co.slo.ca.us)



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



2014 Member Card



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Have you used yours yet?





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8331 CA Hwy 46  
Paso Robles, CA 93446  
mglunz@hotmail.com

**Pessolano Vineyards  
Bob & Kate Pessolano**  
P.O. Box 505  
San Miguel, CA 93457  
412-303-1222  
ktgray303@yahoo.com

**Pozo Valley Vineyards  
Steve & Debbie Arnold**  
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Santa Margarita, CA 93453  
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pozovolley@aol.com  
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Olivia Wenger**  
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Deanne@limerockorchards.com

**Benchmark Vineyard Management  
Troy Javadi**  
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Paso Robles, Ca 93447  
805-434-5000  
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C: 805-610-7171  
info@benchmark-viticulture.com  
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russ@pasoauto.com

**Friends**

**Don & Kris Glaze**  
PO Box 457  
San Miguel, CA 93451  
805-975-3150  
C: 626-241-3495  
donandkris@sbcglobal.net

**Chris Payne & Jeanette Pott  
Al Pie Del Cielo**  
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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 12<sup>th</sup> 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

**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!

### 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:

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Email: [usaindustries@pacbell.net](mailto:usaindustries@pacbell.net)



Sharen Rund Bloechl

- If you'd like your vineyard highlighted in the newsletter, please send me your story and pictures

Hi IGGPRA Members!!

We are pleased to report that PayPal is available on the IGGPRA website.

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



### Friends (continued)

#### Geoffrey & Christina Thielst

4330 Modoc Rd  
Santa Barbara, CA 93310

#### Ken & Linda Reed

5925 Sweetie Ln  
San Miguel, CA 93451

#### Jerry & Roxanne Kopp

1105 Bluegrass Pkwy  
La Grange, KY 40031  
502-225-9227  
[kopje@bellsouth.net](mailto:kopje@bellsouth.net)

### IGGPRA SEMINARS (Continued from page 5)

Diego stressed the benefits of purchasing certified plant material when selecting plant material for one's vineyard.

The bulk of Diego's presentation was given to introducing attendee's to wine grape varieties that were viable in our geographical area. Diego covered the origin, characteristics and practical applications of varieties from Italy, Spain and France.

Varities hailing from Italy were Fiona, Vermentino, and Aglianico. He explained that Fiona was a white grape variety originally found in Campania, and Basilicata in Southern Italy. The variety is an early ripening white with lightweight and high acidity. Flavor characteristics are nutty, and herbal with smoky spice notes.

Vermentino is also a white Italian wine grape variety hailing from the Sardinia, Liguria and Piedmont regions. Diego described the variety as aromatic, crispy, and floral with great acidity and a rustic flavor.

Aglianico is another Italian wine, although this red was described as having an aromatic plum, and chocolate profile. Diego proposed that this variety was adaptable for long aging as its tannins softened.

Temperanillo was the variety from Spain, which Diego presented as an already commercially successful variety in the Central Coast. He discussed the varieties long standing task as the backbone of Spain's Roja wines but proposed that its characteristic flavors of plum, cherry and earthy minerality could be blended well with other varieties of high acidity and lower flavor due to its lower acidity. He also noted that it was being used as a single variety in the Central Coast.

Lastly, Diego presented a variety from Southern France, Picpoul Blanc. Diego described the white variety as one with bright acidity, minerality and a clean citrus flavor. He noted that Tablas Creek Vineyard had shown commercial viability with the variety and noted that its ease of growing and late ripening schedule make it an asset during harvest.

Following the presentation, Diego was kind enough to offer tastings of white wines Picpoul Blanc and Vermentino from Tablas Creek, as well as tastings of his personal production of Tannat, Putah Creek, from Solano County which contrasted nicely with the tasting of Tannat, from Tablas Creek.

IGGPRA hosted a cheese, bread and cracker table during the wine tasting.

### Lowell's Corner (continued from front page)

So – with this background in mind – why are times a changing? We need to go back to those three bills in the California legislature. The first bill, AB2453, amends current law regarding the structure of a water districts board of directors. With this law and if many other things happen (LAFCO approves district, voters approve district) there would be a nine person board of directors, 6 representing landowners of various acreages and 3 directors at large. This structure is not allowed under the current law. Currently the legislation has passed both the assembly and the senate and is waiting for the governor's signature.


The structure of the board, though important, is not the portion of the new law that is concerning. Other provisions are of greater importance. Recall that under current law landowners can pump as much water as they can put to a reasonable and beneficial use, as long as the basin is not in an overdraft condition. The new law has (among others) the following provisions:

11) Provide, in order to balance the water supply and demand within the Paso Robles Groundwater Basin (Basin), that the District may develop, adopt, and implement a groundwater management plan to **control extractions (limit pumping)** from the Basin aquifers with the objective of balancing water supply and demand in the region, as specified.



12) Allow, if the Board determines, after noticed public hearing, and consideration of any relevant investigations, studies, and evidence, that groundwater management activities are necessary in order to improve or protect the quantity or quality of groundwater supplies within a groundwater basin or aquifer, the board may, by ordinance, exercise any of the following powers:

- a) Require conservation practices, as specified;
- b) **Control groundwater extractions**, as specified;
- c) Commence and prosecute legal actions to enjoin unreasonable uses of methods of use of water within the District or outside the territory of the District, as specified;
- d) **Impose spacing requirements on new extraction facility (well) construction (How close can wells be to each other)**, as specified;
- e) Impose reasonable operating regulations on extraction facilities to minimize well interference, as specified;
- f) Require extraction facilities to be registered with the District, as specified;
- g) Require that the operator of a registered extraction facility provide the District annually with specified information; and,
- h) **Require extraction facilities to be equipped with water flow measuring devices** installed and calibrated by the District or, at the District's option, by the extraction facility operator.

(continued page 15)





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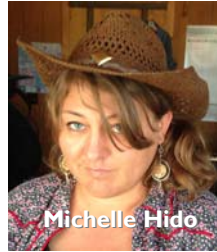
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## Michelle Hido—Special Events Chair

I'm updating the IGGPRA event and display decorations— I need our current members and associates wine labels or logos to go into the picture frame that is showcased in the Chamber of Commerce window and at every event IGGPRA has a presence. Contact me at: 310-795-7263 or email: [michellehido@gmail.com](mailto:michellehido@gmail.com)



### DID YOU KNOW...

IGGPRA has a display board featuring our member's farm logos and bottle labels? It will be displayed in the Chamber of Commerce window in September and as part of IGGPRA's expo booth presentation throughout the year. There's still room for a few more labels, so if you haven't sent yours yet please do



Please mail your logo to: Michelle Hido [PO box 337 San Miguel, CA 93451](mailto:PO box 337 San Miguel, CA 93451) by **September 12th.**

### Pioneer Days Parade

Have you ever watched a parade and wished you could be on one of the floats going by? Now you can! Michelle's putting together ideas for an IGGPRA float for Paso's Pioneer Days!

This year's parade will be Saturday October 11. If you're interested contact Michelle at: 310-795-7263 or email: [michellehido@gmail.com](mailto:michellehido@gmail.com)



## Lowell's Corner (continued from page 14)

13) Specify provisions related to how the water flow measuring device can be used by the District.

14) Allow the District, by ordinance, to establish reasonable methods to be used in computing the amount of water extracted by extraction facilities.

15) Allow the District, by ordinance, to require the operator of each extraction facility to file semiannually, or more frequently, with the District, a groundwater extraction statement that contains specified information. **(Well owner would need to report pumping)**

16) Allow the District, by ordinance to **levy groundwater extraction charges (Well owners will be charged for pumping groundwater)**, as specified, and use those moneys to carry out its groundwater management functions.

17) State that the Legislature finds and declares the following:

a) Extraction allocations and extraction surcharges are necessary to eliminate overdraft caused by excess extractions from the aquifer systems within the District and to bring the groundwater basins underlying the territory to safe yield within 10 years of the formation of the District and to sustain that safe yield thereafter.

b) The extraction surcharges are intended to discourage the use of groundwater beyond the extraction allocation. There are not intended to generate tax revenues or proceeds from regulatory licenses, user surcharges, or user fees. Consequently, they are not special taxes for purposes of California Constitution Article XIII A, Section 4, or proceeds of taxes for purposes of California Constitution Article XIII B, Section 8.

18) Specify the maximum amount of **the extraction surcharge shall be \$200 per acre-foot** of groundwater extracted in excess of the **extraction allocation (The district can tell you how much you can pump)**, as specified. (And can fine you if you pump more than allowed).

19) Provide that the District shall charge and collect a late penalty at the rate of 1.5% each month, or portion thereof, on the delinquent amount of the extraction surcharge, if an operator of a groundwater extraction facility fails to pay the extraction surcharge when due.

20) Allow the District to bring a cause of action, in any court having jurisdiction, against an operator of a groundwater extraction facility for the collection of a delinquent extraction surcharge, as specified.

21) Allow, in addition to any other authority, the District to order an extraction surcharge or late penalty to be a personal obligation of the operator or an assessment against the property on which the extraction facility is located, and provide that the assessment shall constitute a lien upon the property, as specified.

I have highlighted the most fundamentally changing portions of the proposed law. Text in parentheses is mine.

You can see that these changes are pretty fundamental.

As this article is getting long, I am going to end it here and will continue it in the next Lowell's Corner (where we will discuss the other two bills)

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## Scholarship presentation at August Social

The Independent Grape Growers of the Paso Robles Area (IGGPRA), an association dedicated to the advancement of superior wine grape growing, one of two local scholarship to Linda Jaimez to help her pursue degrees in viticulture-related fields.

Linda Jaimez, a Paso Robles native and current fourth year viticulture major at Fresno State University, is studying to become a vineyard manager and hopes to return to the Paso Robles community to work in the industry after graduation.

"Our 2014 scholarship award winners embody the goals and ideals of IGGPRA," says Bob Fonarow, the association's scholarship committee chairman. "Our body of 200 plus IGGPRA members have made these scholarships possible. On behalf of all of our members and the Board of Directors, we wish these viticulture students the very best of good luck."

The association initiated its viticulture scholarship program in 2012. Scholarships are awarded based on academic excellence and financial need. Students interested in applying for scholarships may contact IGGPRA Scholarship Committee Chair Bob Fonarow at (805) 857-4400 for an application. —Scott Brennan



## Taylor Lindquist is 2014 Miss California Mid-State Fair

One of last year's Scholarship winners, **Taylor Mae Lindquist**, a graduate of Templeton High School and currently a student at Cal Poly SLO. Her hobbies include showing livestock, milking goats, cheese making, exercising, teaching others about agriculture, playing the flute, reading, hiking, cooking, sewing and welding. She is involved with the American Dairy Goats Association, SLO County Farm Bureau, CMSF Junior Fair Board, and Templeton FFA. Her achievements include the Cal Poly Dean's List, State FFA scholarship, American Dairy Goat Association Scholarship, *Independent Grape Grower Scholarship*, Templeton FFA Scholarship and Booker Brothers Scholarship. Her platform is titled FFA? Get Agucated! Taylor plans are to educate the community on what FFA is all about. With help from FFA advisors she would like to showcase FFA at local farmers markets and have an educational booth at the Fair. "FFA is a major part of my life," Taylor said, "and I want to spread information about the program and get more people involved." —Scott Brennan









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