



Volume 13, Issue 1 President-Ken Bray Editor-Sharen Rund Bloechl

Lowell's Corner December 2014

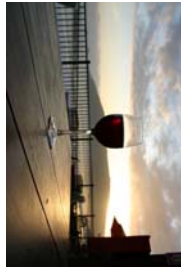
One issue I have not covered is the use of hydrologic models to characterize the basin and when calibrated, to model and predict the effects of water extraction patterns in to the future. Groundwater models have been around for many years and in 2005 Fugro (An international geotechnical consulting firm) published results from a model that evaluated the basin water balance between 1981 and 1997. This worked identified various subareas with the basin and developed the first estimate of "safe yield" of the basin set at 97,700 acre-feet per year. As is true for any scientific/geologic investigations there were many assumption and use of information which isn't as accurate as would have been desired. Probably most importantly is the major source of extraction of water from the basin was due to agricultural pumping and there was no direct measurement of it. The amount had to be inferred/estimated based on acres of various commodities with no information on the location of the various pumping sites.

The map displays the Paso Robles Groundwater Basin Boundary (Fugro, 2002) and the Paso Robles Watershed Boundary. The basin boundary is shown as a green line, and the watershed boundary is shown as a blue line. The map includes various geographical features such as rivers, streams, and cities. The basin boundary is located within the watershed boundary. The map also shows the coastline of California and the Pacific Ocean.



% Sharen Rund Bloechl
PO BOX 2288
Atascadero, CA 93423

**% Sharen Rund Bloechi
PO BOX 2288
Atascadero, CA 93423**



**GROWERS HELPING
GROWERS**
www.pasorobleswinegrapes.com

BOARD OF DIRECTORS 2014

Ken Bray—President

805-459-6075 bray@kobravineyard.com

Lowell Zelinski—Vice President & Seminars

805-434-3331 lowell@precisionaginc.com

Glen Bills—Membership

805-237-9993 gbills48@gmail.com

Steve Felten - Winery Outreach Chair

805-712-1082 winesage@feltencellars.com

Bob Fonarow—Treasurer & Scholarship

805-227-4424 bobfonarow@att.net

Serena Friedman—Winery Outreach

818-266-9977 Foursistersranch@gmail.com

Linda Galano—Social

408-718-4503 lmgalano@yahoo.com

Michelle Hido—Special Events

310-795-7263 michellehido@gmail.com

Joe Irick—Associate Membership & Winery Outreach

805-237-2309 joe.irick@yahoo.com

Lara Liu—Secretary & Seminars

805-400-8099 larawilsonliu@gmail.com

Sharen Rund Bloechl—Newsletter

805-462-3489 usaindustries@pacbell.net

Mike Collins—Historian

805-462-0171

MARKETING – AR & CO, LLC.

Angela Robinson 805-239-4443

Website Angela Robinson

Web Master – AR & Co. PR & Marketing
angela@arandcompany.com

President Emeritus – Richard Sauret

805-467-3998 sauretvines@gmail.com

2015 IGGPRA CALENDAR

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

Feb 21	Social	San Miguel
	6-9 pm	Parish Hall
Apr 18	Social	San Miguel
	6-9 pm	Parish Hall
June	Social	
Aug	Social	
Oct	Social	
Dec	Christmas Social	San Miguel Parish Hall
	6-9 pm	

Planned Seminars for 2015:

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

Here is a listing of the proposed seminar topics and months for 2015. Once the locations and dates are confirmed we will let you know.

Look for more exciting Seminars in the months to come:

- > January 10, Pruning Cordon & Head Trained Vines
- > March TBD
- > May TBD
- > July TBD
- > September TBD
- > November TBD



February 15, 2015



Let's Cook continued!

Suggested dipping sauces:

Basil Pesto, Horseradish-Sour Cream, Dill-Sour Cream, Chile-Peanut Sauce, Ketchup-Horseradish

With fondue forks or heat-proof chopsticks, cook the meat until medium-rare, about 2 minutes, and cook the shrimp until it turns pink, 1 to 2 minutes. Dip into the sauces.

Note: If you prefer, use a good broth instead of the oil—that way you can add pasta like fettuccini or linguine to the broth, add any leftover veggies and enjoy a bowl soup soup

Chocolate Fondue Ingredients

- Angel food cake, cut into cubes
- Use the following fruits or whatever you have
- 2 kiwis, peeled, halved lengthwise and cut crosswise into 1/4-inch-thick slices
- 1 banana, cut into 1/4-inch-thick slices
- 1 apple, sliced lengthwise, about 1/4 inch thick
- pear, sliced lengthwise, about 1/4 inch thick
- 1 pkg fresh strawberries
- 1 cup evaporated skim milk
- 1 pkg semisweet baking chips

Directions

Skewer cake, kiwi, banana and pear onto wooden picks. Arrange on outer edge of serving plate. Cover with plastic wrap; refrigerate while making fondue.

Combine milk and chocolate in small nonstick saucepan. Place over medium heat, stirring often, for 3 to 4 minutes or until chocolate is bubbly.

Continue to heat 3 to 4 minutes longer, until chocolate is melted, mixture smooth and thick. Stir in mint extract. Pour into small dipping cup. Place in center of fruit plate. Serve while chocolate is hot.



Enjoy!

Let's Cook!

Happy New Year! There's usually a number of parties people are attending this time of year from business, to home, to . . . Most of them are especially fun combining fun, friends & food. One of my favorites is a fondue party – it can be paired with any wine from Champagne to your favorite red and ports.

Cheese Fondue Ingredients

1/2 lb. imported Swiss cheese, shredded
1/2 lb. Gruyere cheese, shredded
2 TBs cornstarch
1 garlic clove, peeled
1 c dry white wine
1 TB lemon juice
1/2 tsp dry mustard
Pinch nutmeg
Assorted dippers



Directions

In a small bowl, coat the cheeses with cornstarch and set aside. Rub the inside of the ceramic fondue pot with the garlic, then discard.

Over medium heat, add the wine and lemon juice and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue. Once smooth, stir in mustard and nutmeg.

Arrange an assortment of bite-sized dipping foods on a lazy Susan around fondue pot. Serve with chunks of French and pumpernickel breads. Some other suggestions are Granny Smith apples and blanched vegetables such as broccoli, cauliflower, carrots and asparagus, button mushroom, pretzel sticks. Spear with fondue forks or wooden skewers, dip, swirl and enjoy!

I like to have 'dipping' bowls of chopped chives, crumbled bacon to roll the coated bread in

Note: While Swiss and Gruyere are more traditional, these can be substituted with Monterey Jack, Muenster, Brie – your choice

Beef and/or Shrimp Fondue

Ingredients


1 lb. filet mignon or other beef steak, such as sirloin or tenderloin, cut into 1-inch pieces
Canola or peanut oil for the fondue pot
1 lb. medium raw shrimp, peeled and deveined

Directions


To prepare the marinade: In a small bowl, stir together the lemon juice, olive oil, garlic, green onion, and herbs. Put the beef into a resealable bag, pour in the marinade, and marinate, sealed, in the refrigerator for 1 to 2 hours. Bring to room temperature before cooking.

Fill a metal fondue pot one-third full with oil and heat the oil to 375°F, or until a cube of bread browns in 30 seconds. Drain the meat, pat dry; and set out with the shrimp and 2 to 4 dipping dishes of sauces.

January 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			Happy New Year	1	2	3
4	5	6	7	8	9	10 Seminar
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

February 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
	16	17	18	19	20	21 Social
22	23	24	25	26	27	28

President's Message



Dear Fellow Growers, Associates and Friends of IGGPRA,

As I sit here attempting to compose a goodwill message for the year end, the rain is pelting the windows and I can't help but feel relieved that perhaps the concerns we have had regarding whether Mother Nature would heed our calls or turn her back on us again in 2015, may be resolved in our favor. I know it's early, but we can continue to hope for the best.

The best so far this Christmas season was our holiday Social. A good crowd winned, dined and danced at San Miguel Parish hall. We regaled, once again, to the outstanding catering of Cahoots with "melt in your mouth" roasted prime rib with all the "fixins" and were serenaded with the tunes from "Highway 41" all choreographed by Linda Galano. And, as a special plus, Michelle Hido presented a table of Silent Auction items donated by members to fund IGGPRA's scholarship activities. We thank both the donors and those that bid on the items. It was a memorable evening.

Well the year will soon be over and it's time once again for our annual plea for members to get involved with IGGPRA. In 2015 4 seats on the Board of Directors, including mine, are up for election. We would like members to volunteer for the Board and stand for election. The Board meets on the first Tuesday of the month and most all members have committee responsibilities in addition. If you have interest in running e-mail the Nominating Committee Chair, Lowell Zelinski at lowell@precisionagconsulting.com or call any current Board member.

We are also looking for members that would like to take an important and visible role as committee chairs. Key positions such as Membership Chair and Social Chair are open. We need your help in finding member volunteers to fill these positions so that we can continue to provide the kinds of service, activities and events that you deserve as members of IGGPRA while holding the line on membership fees. In addition, we are looking for volunteers to work along with committee chairs as we upgrade our Seminar and Winery Outreach activities. Please contact any Board member if you feel inclined to take a more active role in your association.

Finally, on behalf of the Board of Directors, I want to thank you for your support in 2014. As a result of your support, we have embarked on several new and, we think, rewarding programs that will add value to your membership in IGGPRA and maintain our status as the largest grower oriented organization on the Central Coast.

I wish you, your family and friends the very best for the Christmas season and the New Year.

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.

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

Paso Robles Groundwater Model Update (continued from front cover)

The new model (<http://www.slocountywater.org/site/Water%20Resources/Water%20Forum/Computer%20Modeling/pdf/Draft%20Executive%20Summary.pdf>) is now more or less complete and has improved the previous model by incorporating runoff from watersheds that do not overly (but flow into) the basin and an improved estimate of water balance based on the geographic distribution of water extraction facilities (pumps). Additionally the model was improved by using CIMIS (www.cimis.water.ca.gov) weather information for estimating evapotranspiration and an improvement in the “time step” of the model from semi-annually to monthly. It also extended the historical database through 2011.

One of the first findings of the new model is that the “safe yield” of the basin has been reduced from 97,700 ac-ft./yr. to 89,700 ac-ft./yr. This is almost certainly a step in the right direction but I personally feel that the safe yield is actually less than the new number.

The model was also used to predict the response of groundwater levels and storage to two future scenarios – both rather simplistic – but it is a start. The first scenario looked at what would happen to water levels if there was no increase in water extraction for the next 29 years. The second scenario was the same as the first except water extraction was set to increase by 1% per year for the next 29 years.

Under scenario 1 – water removal would exceed replacement by 5,590 af-ft/yr. and under scenario 2 water removal exceeds replacement by 20,900 ac-ft./yr. Under both scenarios serious further declines in water level occur, especially in the Estrella Sub-Area. There are areas of water level decline that are most likely incorrect (portions of the Bradley and South Gabilan Sub-Areas) but it is disturbing to see the extent of further water level decline especially in the 1% growth scenario.

One consideration about models such as this one – is that they are – by necessity a simplification of the actual basin hydrologic response. It is therefore only an estimate and it makes many assumptions, such as the rainfall in the next 29 years will be the same as it was in the previous 29 years and that contribution of surface water deliveries (Nacimiento Water Project) will remain constant at the 2011 deliver levels.

It is important that we have this new predictive tool and I recommend that you continue to remain informed about the model as it will surely drive regulations for the basin in the future.

Lowell Zelinski, Ph.D.
Precision Ag Consulting




Our Social Chair-Linda Galano


The Christmas party was a hit, a total of 73 members and guests were present. The food by Cahoots was outstanding and plentiful. The highlight of the evening was the silent auction, orchestrated by Michelle Hido and the music for the evening provided by Highway forty one


We'll be back here on February 21 with our Italian themed evening social. See you then








Innovation...It's Our Foundation for Growth.



GREENHOUSE GROWN VINES



GRAFTING



FIRST STAGE NURSERY WADING THE GRAFT UNIONS


RECENTLY GRADED VINES BEFORE BUNDLING


GREENHOUSE VINES



HOT WATER DIPPING


CALLUSED CUTTINGS READY FOR PLANTING


FIELD GROWN DORMANTS

Every new season of growth at Vintage Nurseries is backed by years of research and innovation. In fact, big ideas and advanced, new processes guide our respected operation, from our recently expanded mist propagation system, to our greatly enhanced lighthouse capacity, pest and pathogen treatment program, new mother blocks and other special services. The more we innovate, the more we cultivate lasting customer relationships at Vintage, where you can always expect the cleanest, most trusted material in the industry. Grow your opportunities with Vintage Nurseries, and let personal service, attention to quality and leading-edge innovation guide the way.

<u>WASCO</u> 661-758-4777	<u>PASO ROBLES</u> 805-237-8914	<u>MODESTO</u> 209-523-8036	<u>SANTA ROSA</u> 707-542-5510
------------------------------	------------------------------------	--------------------------------	-----------------------------------

www.VintageNurseries.com | 800-499-9019
Find us on Facebook


Serving the Wine, Table Grape and Raisin Industries

NEW LIGHT AND FAST FELCO 801.

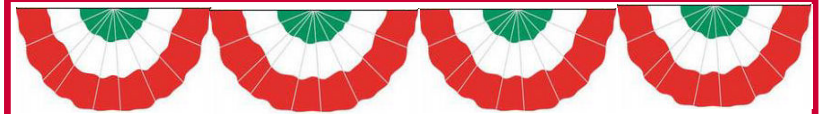
Enjoy new levels of comfort and performance.



- Lightest handpiece on the market
- Faster, cleaner cuts
- Easy maintenance schedule
- Ultra-light backpack
- New trigger action for more control
- Left-handed model available
- Swiss made by Felco

www.felco801.com

FELCO
SWISS + MADE



December Social It's Italian Night for the February Social

Date: Saturday, February 21, 2015

Time: 6 to 9 pm

Place: San Miguel Parish Center, San Miguel

IGGPRA provides Appetizers and Salad

Members bring by last name

A-D: Dessert

E-Z: Your Favorite Italian Dish

Bring table set-ups, wine glasses and wine to share.

Call Doris Bray at (805) 461-1391 or email Doris at doris@kobravineyard.com or **RSVP** on IGGPRA's handy [online RSVP form](#).



*The auction raised \$1300.
for our Scholarship Fund*

Merchant Associate Report
January/February 2015

Since we started the *Merchant Associate Program* two years ago, it has grown to 72 members and become an integral part of our Organization. IGGPRA Associates are some of the most respected merchants and grower support groups on the Central Coast and we encourage our membership to continue to give them your first consideration.

But did you know that IGGPRA is one of the very few grower organizations in California that has an Associate or Sponsor program that does NOT cost as much as \$5000/year. We also give our Associates to access to media tools (E-blasts, Directory, recognition at socials, etc.) that we have not seen in **any** other grower groups.



NEW ASSOCIATE and SPONSOR opportunities for 2015

IGGPRA is going to add more seminars for 2015 and bring in recognized experts from the Industry and Academia to speak on subjects of importance to our grower membership. We are also going to make the other 400+ growers in SLO county aware of these seminars so they can come and see the value of belonging to IGGPRA (non member cost \$20).

Who benefits?

- * IGGPRA – we will surely add to our grower membership
- * Central Coast non-member growers
- * IGGPRA Associates and new Sponsors

NEW

1. IGGPRA will open the opportunity for a special sponsorship level. We will initiate the Sponsorship program to only 5 companies in 2015, at a very low cost of \$1500 --- details available for those interest parties.
2. Associates will be offered the opportunity to sponsor lunches at seminars, with a large placard recognizing their contribution. Great way to expand your exposure, at minimal cost.

For those Associate Members who want to upgrade their relationship to Sponsor level, please contact Joe Irick at 408 981 7099

Best Regards,

Joe Irick

Board Member, Associate Member Coordinator

January Seminar
Pruning Cordon and Head Trained Vines

Sponsored Lunch
January 12, 2015 | 12pm—3pm
Four Sisters Vineyard (Formerly Silverhorse Winery)
2995 Pleasant Rd., San Miguel, CA 93451

Topics & Speakers

Dr. Lowell Zelinski, Precision Agriculture & IGGPRA Board Member: *Why We Prune*
Dan Rodrigues, CalPoly Instr & Owner Vinequest: *Pruning Cordon Trained Vines*
Richard Sautet, Sauret Vineyards & IGGPRA President Emeritus: *Pruning Head Trained Vines*

Free for IGGPRA Members, \$20 fee for Non-Members

Space is limited.

RSVP for Seminar at 805-461-1391 or doris@kobravineyard.com



The Central Coast Wine Industry Conference & Tradeshow (WiVi) is the

only comprehensive wine and viticulture symposium and trade show on the Central Coast. The two-day event includes two days of sessions and a one-day tradeshow that will bring winemakers, wine grape growers and winery owners and managers together to experience an unprecedented collection of trade show booths, educational seminars, product demonstrations and networking opportunities.

The sessions have a regional focus and will address topics on viticulture, wine making and DTC/winery marketing addressed by today's top industry leaders.

The WiVi tradeshow will feature nearly 170 companies showcasing hundreds of new products and innovative ideas, making WiVi the largest wine industry tradeshow on the Central Coast. Attendees will have an opportunity to learn about the latest tools, techniques and technologies at the sessions and from product demonstrations on the tradeshow floor.

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

The Winery Outreach Committee

- Steve Felten (Chairman) Joe Irick & Serena Friedman

We are ready to publish the Member Winery Web Page and are just waiting for input from a few participating wineries. The committee has begun work on our next project, a brochure for hotels, restaurants, chambers of commerce, etc. focusing on getting the growing Paso Robles tourist traffic out to our tasting rooms. Other ideas being discussed are an IGG Wine Club and an exclusive winetasting event. The committee now consists of three Board Members who are juggling multiple projects, so we encourage any interested grower or associate members to join, particularly if you have knowledge of Event Coordination or Internet Technology. Contact Steve Felten for details. 805-712-1082 winesage@feltencellars.com



List Your Winery on IGGPRA.com! Increase Your Online Visibility with Just 3 Simple Steps

The Independent Grape Growers of the Paso Robles Area (IGGPRA) is pleased to announce a brand new marketing opportunity for Paso Robles wineries - a featured Winery Profile page and link to your website from www.IGGPRA.com!

Don't miss this opportunity to list your winery on our high-traffic website, increasing your Search Engine Optimization (SEO) and **online visibility to 1,500+ unique visitors per month.**

Just 3 Easy Steps - and your winery will be listed!

STEP 1

PAY \$25 for your online Winery Profile by [CLICKING HERE](#).

***NOTE:** For your convenience, you do not need a PayPal account/login to pay online. However, if you are using a credit card that is already connected to an existing PayPal account - you must log in to use that credit card to avoid an error. If an error appears, please use a different credit card or login to your existing PayPal account.

If you require an invoice or prefer to pay by check, email [Steve Felten, \[winesage@feltencellars.com\]\(mailto:winesage@feltencellars.com\)](mailto:Steve.Felten@winesage@feltencellars.com)

STEP 2

SUBMIT your Winery Profile information by [CLICKING HERE](#) - this will take 10 minutes or less.

STEP 3

WAIT 2 weeks or less for your Winery Profile to go live on www.IGGPRA.com!

**Welcomes
New Members:**

Growers

Associates

Gold

Silver

Update:

SLO County Worm Farm is now:

Black Diamond VermiCompost

Cristy Christie

5325 Broken Spur Pl
Paso Robles, CA 93446

805-674-0194

www.blackdiamondvermicompost.com

www.slocountyworms.com

cristy@blackdiamondvermicompost.com

Bronze

Marshall Dennis

P.O. Box 834

Paso Robles CA 93447

805-467-3563 and 805-712-6777

mgdennis2@earthlink.net

Vineyard Name: Chadmark Farms

Vineyard Location: 27 Wellsona Rd.

Friends

Leo Kenned

7075 High Meadow Way

Paso Robles, CA 93446

805-226-0697

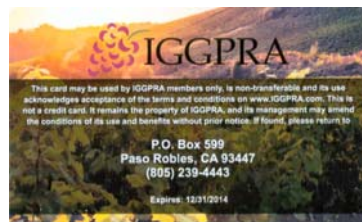
kennedyrjr@gmail.com

Vineyard Name: Running Iron Ranch

Vineyard Location: Lake Nacimiento

**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.**



• Organic for life • Since 1992 •

MANZANTA MANOR ORGANICS

2 HORSE DESSERT WINE
An unforgettable luscious experience.

DRY FARMED WALNUTS
Rich tasting with a mild, buttery flavor.

- Dark Chocolate Walnuts •
- Organic Walnut Oil •

Visit our farmstand at the corner of Adelaida and Hidden Mountain Rd. in Paso Robles.
Open from dawn to dusk.

www.MMORGANICS.com



The board of the Paso Robles Housing Authority has new affordable housing for farmworkers. They are making an effort to get the word out to the grape growers to let the workers know.



PASO ROBLES HOUSING AUTHORITY

To provide quality, affordable housing, that promotes quality of life through a healthy community.

BRAND NEW AFFORDABLE HOUSING UNITS

AVAILABLE NOW FOR QUALIFIED FARMWORKERS



Oak Park 1

There are currently 2 & 3 bedroom units available

specifically for farmworker tenants

Located at 29th & Park St. - Paso Robles CA

***A Qualified Farmworker:**

- Works in the farm industry as defined by USDA.
- Only the farmworker has to be a US citizen or legally admitted for permanent residence.

Applications may be picked up at Paso Robles Housing Authority office at 3201 Pine St., on-line at pasoroblesha.org or call for additional information.

805-238-4015



Take a Leadership Role with IGGPRA

Run for the 2015-2016 Board of Directors

The IGGPRA Board of Directors Elections will be held during the February 2015 Social. At the December Social, we will ask for nominations to fill **4 seats on the Board for a 2-year term beginning February 2015.**

We will also ask for volunteers to fill vitally important committee positions.

We need members to step up into a leadership role as a Director, committee chair or committee member to serve the association, and help fulfill our mission of "Growers helping Growers."

Apply for Board or Committee today.

Contact one of the below Nominating Committee Members no later than

MONDAY, DECEMBER 15TH:

Mike Collins, 805-462-0171, foxrunpr@yahoo.com

Lowell Zelinski, 805-434-3331, precisionagconsulting.com

Joe Irick, 805-237-2309, joeirick@yahoo.com

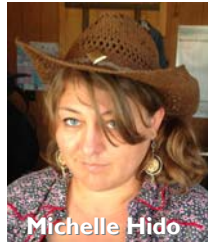


Glen Bills
Membership Chair
805.237.9993
Gbills48@gmail.com



Michelle Hido—Special Events Chair

While most vines and vineyards are dormant, four grapes came out with IGGPRA's float for the 2014 Paso Robles Holiday Light Parade. IGGPRA's float carried Father Winter and Mother Nature through downtown Paso Robles. The float was tractor pulled, filled with festive riders and kids of all ages. IGGPRA's float won 3rd place.



Thank you to everyone who participated, helped decorate the float and blow up balloons for the grapes.



WANT 5 BIZ ADS

YOU NEED NUTS? NEW CROP. ALMONDS, WALNUTS & PISTACHIOS.

CALL RICHARD SAURET
805-674-1373

JOHN VINEYARD APPLICATIONS!

LICENSED & INSURED QUALIFIED
APPLICATOR #AA03773 & QL31754
CALL FOR A FREE VINEYARD
EVALUATION
REFERENCES AVAILABLE. WILL JOHN
CELL 459-0970—FAX 237-2758
WILL@JOHNVINEYARDSAPPLICATIONS.
COM

FARM SUPPLY CO!
SHOP AT FARM SUPPLY FOR ALL
YOUR FARMING NEEDS!
CONTACT DALE EVENSON
IN THE PASO ROBLES STORE
238-1177

MODEL 200 GAS
TRANSFER PUMP
CALL RICHARD SAURET
805-467-3998 OR 805-674-1373.

Got bins? Bin rental and transportation for
harvest and barrels. Mowing services also
available. Call Geoff for details 805.400.5645

G.R. BARR, INC
PO BOX 1391
PASO ROBLES, CA 93447
(P/F) 805.400.5645

GRAPES: For sale
8-10 T Cabernet Sauvignon
2T Cabernet Franc
1 T Barbera
Call Vic 805-467-9732 for more details

KINMAN & CURRY
560 10th St Ste 101
Paso Robles, CA
805-238-1405
fax 805-238-4326

Band for Hire.

We play a wide variety of
classic songs. utube; Dad-
dy Don't You Walk so fast
Highway 41
805 466 9872 or

judyandersen41@gmail.com



RS TRUCKING

Transportation Services Available for Bins,
Barrels or Equipment. Fully Licensed and In-
sured. Services available locally or for out
of the area. Please Call or EMAIL Rich at
805-610-0413 r.shiffer98@gmail.com

NEEDED/WANTED:

USED DISC-5'-6' 3PT
CALL DAVE BRUCKER @ 805-712-8574

GOT MICE?

Have Barn or Winery Cats.
All are spayed or neutered and have all
shots.
Call Laura @ (805) 674-8664

**Lee & Associates Real
Estate Specialists**
Bob Fonarow
1625 Leah Way, Paso Robles
93446 805-227-4424

Want to run a vineyard?
CONTRACT/RUN VINEYARD
Vic Butera would like to find someone to take
over managing his vineyard [cabernet sauvi-
gnon] and his fruit trees [golden delicious ap-
ples, pears and pomegranates—for more infor-
mation call Vic at 805-467-9732

6' BOX SCRAPER
3 pt. NO HYDROLICS.
FOR DESCRIPTION
CALL D. REED 434-8778
dreed908@aol.com

Wanted to Purchase
One or two used tractor tires
Size 13.6 x 28 for a old Ford Tractor
Marshall Wilkinson 949 474-7004

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

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

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.

IGGPRA had a great time exhibiting at the Grape Expo November 2 I- thanks to all who stopped by our booth to inquire about our "Growers Helping Growers" organization.



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
F: 805-781-1350

(Acting Chair)

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



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

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



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

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



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



Compost tea is vital to healthy soil! It is also very beneficial to your soil and plants. Here's how it works: ***Tea feeds the soil which in turn, feeds the plants.*** Chemical fertilizers feed the plants but destroy a portion of the beneficial microbial organisms already in the soil with every application.

Good compost, compost tea and vermicompost add a plethora of soluble plant nutrients and growth compounds, a diverse microbial population, and organic matter that provide an ongoing supply of nutrients. The plant receives a consistent and reliable food source when bacteria and fungi feed on the organic matter. This below ground surface microbial activity releases some of the nutrients to the soil and retains others for their own energy and reproduction. When nematodes and protozoa in turn feed upon them, the nutrients stored in the bacterial and fungal cell walls are released to the soil in a highly soluble plant available form. When we feed organic matter to the soil, the soil feeds nutrients to the plant.

The nutrients stored in organic matter and the bodies of the microbial life are not lost through irrigation to contaminate ground water. Hair-thin fungal hyphae, or tentacles, wrap around soil and organic matter particles in their search for food, forming aggregates that create great soil texture. Both the fungi and the organic matter are held in the soil. Bacteria release a sticky mucous that enable them to cling to solid particles of mineral and organic matter, ensuring they too remain in the soil and, like the fungi, aid in the formation of aggregates.

Over time, air pockets are established and water retention is increased that further creates the ideal environment for beneficial microbes. As *Jeff Lowenfels* says in his book, it is the process of ***Teaming With Microbes***. Use them to your advantage to grow healthier, robust plants and vegetables, fight off predators and suppress disease. For gardeners who have little or no life in their soil, frequent applications and regular treatments will get that soil going. For those with moderate soil health, less tea is required.

High quality compost tea and extracts are a direct result of high quality compost. During the 24-hour brewing cycle required for aerated compost tea, the microbe population is removed from the compost that is suspended in water. The microbes are fed special foods and dramatically increase their population through the aeration process. The brewing equipment used and microbe food are important choices if compost tea benefits are to be maximized.

Black Diamond VermiCompost is an excellent source for quality compost tea and extract. Lab tests reveal it is "stable" and "very mature." Many labs measure maturity by testing "seed emergence" and "seedling vigor." 100% in both categories tell us that this vermicompost is high quality, mature, low salt content with humic acids for healthy plant growth. CO₂ is an additional stability indicator; Respirometry and Biologically Available C (carbon) numbers are right where we want them. With low Ammonia N and high Nitrate N, the compost itself, as well as tea made from it, is a good source of Nitrate in a stable and mature form. As the worm feedstock is properly thermally (hot) composted prior to feeding to the worms, it has tested free of pathogens. This is critical when selecting compost for making tea, especially if it is actively aerated. A "bloom" of E.coli or other toxic pathogen is clearly undesirable. Biological Analysis shows good levels of both bacteria and fungi and also provides a good inoculum of protozoa and beneficial nematodes. The natural and essential basis for healthy soil is this microbiology - invisible single-cell organisms, fungal strands, protozoa and beneficial nematodes...all working together synergistically to create a powerful growing medium for growing nutrient dense and full-of-flavor produce. On-site brewing, delivery and spray service is available. Call 805-674-0194. More information is available at www.blackdiamondvermicompost.com

- *Crisy Christie*



Renew Your IGGPRA Membership for 2015

It's that time of year and you should have received your membership renewal invoice in the mail by now.

Renew early so you don't miss your chance to be published in the 2015 Directory. Along with your invoice you should have received a customer information sheet. Please make sure all your information is correct. Send all corrections to AR& Co. Public Relations and Marketing, 612 12th Street, Suite 206, Paso Robles, CA 93446 or you can email them to communications@arandcompany.com.

Any changes that need to be reflected in the 2015 Member Directory need to be submitted by January 5, 2015.

Your IGGPRA Membership offers the connections and representation your vineyard or affiliated business needs to stand out in this highly competitive industry.

Your membership in 2014 has helped support:

- \$6,000 in local student scholarship awards
- Participation in industry trade shows (WiVi and the Central Coast Grape Expo) to help grow our organization and attract new members
- Development of relevant bi-monthly educational seminars on issues that are vital to our Grower and Associate members
- Ongoing event planning and promotion of our bi-monthly socials to encourage valuable networking among all of our members and guests
- New features and tools available to members on our website
- Expansion of IGGPRA's bi-monthly newsletter to cover more topics of interest
- The creation of an onsite webpage to support member wineries
- Develop and test an online forum where members can exchange information and get answers to questions on issues confronted in the vineyard
- The design and production of a new Professional Member Directory
- And, for the first time in an effort to build community awareness of IGGPRA and what it stands for, we entered a float in the 2014 Pioneer Day parade in addition to building a window display at the Paso Robles Chamber of Commerce
- We're proud of what we've been able to accomplish and we could not have done it without you!

For 2015, we are going to take another big step with our training seminars by:

- Increasing the number of seminars from 6 to 8
- Scheduling industry recognized experts and academia's from UCD, Fresno State, Washington and others to speak on major viticulture topics
- Increasing the size of our seminar venues and inviting all grape growers in the area to attend
- Allowing our Associate Members and Sponsors to demonstrate their capabilities at seminars

To Renew Your IGGPRA Membership for 2015, mail your check to:

IGGPRA
P.O. Box 599
Paso Robles, CA 93447



2015 IGGPRA BOARD OF DIRECTORS & COMMITTEE VOLUNTEER FORM

FOR THE 2015-2016 Board of Directors Open Positions

The Board of Directors announces that four terms for the IGGPRA Board of Directors and several open committee positions will be available for the 2015-2016 year. If you are interested in participating, please fill out this form and return it via e-mail to Lowell Zelinski lowell@precisionagconsulting.com or mail to IGGPRA, P. O. Box 599, Paso Robles, CA 93447 no later than JANUARY 31, 2015. Members are encouraged to get involved. IGGPRA needs your participation and talents to remain a vital organization.

POSITION OF INTEREST (Please check)

Board of Directors _____

Committee Volunteer _____

Name: _____

Address: _____

Membership Level and Vineyard name or Associate or Business Name: _____

Please give a brief description of yourself and why you are interested in serving as an IGGPRA Board Member or Committee Volunteer.

IGGPRA, P. O. Box 599, Paso Robles, CA 93447