



Harvest Hoe-Down

Dust off your boots and get ready to kick up your heels at the IGGPRA pre-harvest celebration. We'll be mixin' up some old-time traditions with some innovative new ones so please read all of the details so you don't miss out on any of the fun. It's sure to be a social you don't want to miss!

TRI-TIP BBQ - LIVE MUSIC PIE CONTEST & MORE!

Saturday, August 22
6:30 pm - 9:30 pm
at the historic Loading Chute in Creston

There will be a Tri-Tip barbecue with all of the fixin's compliments of DiBduo & Defendis Insurance

Live music hsted by the WiVi Central Coast Wine Industry Conference & Tradeshow. There may be more surprises too!

EASY AS PIE CONTEST - you don't have to bring anything to this social other than your appetite, your boogie-scottin' boots and your award-winning pie entry. Here's how it works: there are two categories: fruit pies and cream pies. There will be judges and prizes for the best pie in each category. You are welcome to bring a store-bought pie; however, we encourage EVERYONE (1 per couple unless you have two competitive bakers in the house) to bring a homemade pie. Only home-baked pies will be entered into the contest.

BOARD OF DIRECTORS 2014

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Mike Collins—Historian

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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

2015 IGGPRA CALENDAR

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

Aug 22	Social	Loading Chute 6:30-9:30pm Creston
Oct	Social	
Dec 5	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:

- > July 29, 2-4pm —Seven Sisters
- > September TBD
- > November TBD



Mid-State Fair 7/21-30

Cattlemen & Farmer's Day 7/23

July 2015

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

August 2015

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

President's Message



Dear fellow Growers, Associates and Friends of IGGPRA

Just when you think that the spring thrust of vine growth is over and you have thinned and suckered a little warm (hot) weather and you are right back redoing what you thought you had under control. Add to that uneven berry development brought on by the cool to hot to cool cycles are sure to make the 2015 vintage challenging for many of us. Certainly the drought conditions play a role and early estimates of yields are at or below 2014. It seems to me that the vines are asking for help so I suggest you get your petiole/leaf blade analysis as early as possible. Check out or list of Associate members to locate those that might help you deal effectively with your particular situation.

Our first outdoor social of the year was an outstanding success thanks to the hard work of Angela and Darrin Mitchell and their staff at Mitchella Vineyards and Winery. I would guess that several of you were scared off by the prediction of triple digit temps and if you were, you missed a tremendous feast at a beautiful winery. Eighty-four hearty souls did attend and were treated to ribs and chicken grilled on-site and member's creative side dishes. It was a celebration of "Father's Day" and the beginning of summer.

We began the evening with a brief remembrance of the passing of a long time IGGPRA member and supporter, Charlie Poalillo, our condolences to his family. A "Celebration of Life" potluck is to be held on August 1 at Templeton Park at 3:00.

In other announcements, IGGPRA is sponsoring a first ever B.E.S.T. (BUY, EXCHANGE, SELL, TRADE) event on Friday, July 10 from 8:00am to 2:00pm at the Tractor Supply parking lot. If you have a barn full of unused equipment, bring it. Seller spots can be reserved by calling or clicking the IGGPRA RSVP line.

IGGPRA has also been approached by Sunset's Savor the Central Coast to purchase a booth for tasting member wines at their Santa Margarita event, September 26 and 27. Representation at this large food and wine event would provide member wineries with a two day consumer sampling opportunity. The cost of the event would be shared by the participating wineries. Contact Steve Felten for information.

Our next social will be August 22. I hope to see you there.

Ken Bray, IGGPRA President

IGGPRA's Vineyard, Winery & Farm B.E.S.T.

(BUY ◻ EXCHANGE ◻ SELL ◻ TRADE)



BRING ANY ITEMS TO SELL OR TRADE

Vineyard & Farm Equipment:
ATVs, RTVs, Tractors, Implements,
Sprayers, Disc Harrows, Rippers,
Diggers, Drag Harrows, Machinery,
Tools, Bins, Barrels, Tanks, Racks, Crush
Equipment, Pumps, Bottling
Equipment, Sorting Tables, End Posts,
Labelers, T-Posts, Irrigation parts and
supplies, Harvest Equipment, Trellis
Wire, Netting, Hand Tools, Engines &
Parts ETC...

**If it has to do with farming or
wine BRING IT!**

FRIDAY July 10th

TRACTOR SUPPLY's parking lot

2800 Riverside Ave, Paso Robles, CA

Seller Set Up: 7:30am-8:00am Admission 8:00am-2:00pm

Seller spots available: 10'x20' space \$25.00

(IGGPRA members pay \$20.00)

Reserve your spot today: 805-461-1391



**IGGPRA- INDEPENDENT
GRAPE GROWERS PASO
ROBLES AREA**

www.pasorobleswinegrapes.com

Social Chair-

Saturday, June 20, nearly 100, IGGPRA members and guests enjoyed a down home All American BBQ of chicken and ribs, complete with tasty sides, appetizers, and desserts. What started out as a bit toasty, turned out to be a beautiful evening in Paso Robles at Mitchella Vineyard and Winery for the first summer social, there was plenty of great wine and good conversations.



Addressing Squirrel issues in the Vineyard

By Whitney Boatman, Farm Supply

Are squirrels infiltrating your vineyards? Left unchecked, they can create a multitude of problems, from digging holes to actually eating the ripe grapes in late summer.

Gas pellets require a special license, broadcast baits raise the risk of poisoning farm animals/pets. "The Squirrelinator" is a live repeating trap. This means that you are able to catch multiple squirrels at a time. Up to 25 a day!

Why use "The Squirrelinator"?

There are certain times of the year (Spring when the grass is green and Fall when squirrels are storing food for Winter) when using poison is not effective. The Squirrelinator uses grains (COB, oats) or seeds as bait to lure squirrels into the trap. The repeating system allows you to make a greater impact on population, keeping damage to your home, garden and property to a minimum.

How does it work?

Two doors on the trap allow squirrels to push their way into the trap and close behind them. This system allows more squirrels to enter the trap without releasing the ones already caught. The trap is actually more effective if you leave caught squirrels in the trap, rather than dispatching them immediately. Dispose of any caught squirrels at the end of each day.

Is it HOT outside? Squirrels need water too. Put a bowl of water in your trap instead of food. Sometimes it takes some experimentation to find out what works best for you.

Try changing locations. Sometimes moving the trap or even just turning it so it faces a different direction will help.

Tips and Tricks -- there are many ways to use the Squirrelinator, so ask your local Farm Supply for more ideas on how to use this system.



FARM SUPPLY COMPANY

Harvest is Coming

Visit Farm Supply for all of your vineyard needs!

Our selection of picking supplies include bins, knives, shears and lugs. We carry quality brands from Macro, Bacho and Corona. Ask about quantity price breaks on all of these items.

Macro Plastic Pallets™ Series
Manufactured with FDA-approved materials and certified safe for use with food products. Easy to clean, and the steel castings, keeping ability to comply with HACCP standards.

FDA Approved Materials

Macro Bin 005 60" x 48" x 32"
Macro Bin 206 60" x 48" x 32"

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Facebook.com/farmsupply | Twitter.com/FarmSupplyCo | www.farmsupplycompany.com

The Winery Outreach Committee

- Steve Felten (Chairman) Joe Irick & Serena Friedman

Contact Steve Felten for details. 805-712-1082 winesage@feltencellars.com
Winery Outreach:

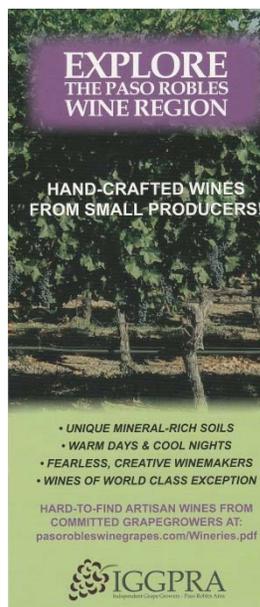
Did you taste the Central Coast Wine Competition winners at the fairgrounds last month? IGG member wineries did very well! We had a total of 13 Bronze, 17 Silver and 9 Gold medals, and the following were awarded Gold, Best of Class:

Pear Valley 2013 Temperanillo
Vintage Cowboy 2014 Grenache Blanc
Castoro 2012 Zinfandel
Le Vigne 2012 Tannat



We have the opportunity to showcase our wines at the prestigious Sunset - Savor the Central Coast winetasting at Santa Margarita Ranch the weekend of Sept. 27 & 28. We can share the costs of a table and help pour each others' wines! Contact Steve Felten (805-712-1082) for details by July 31.

Steve



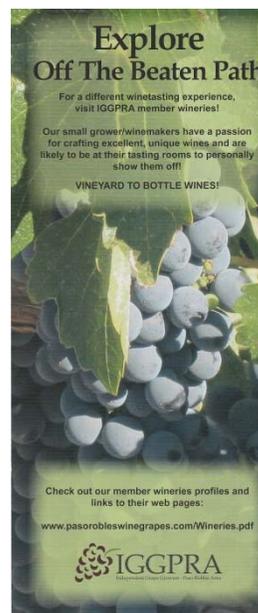
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pasorobleswinegrapes.com/Wineries.pdf

 **IGGPR**
International Grape Growers' Association



Explore
Off The Beaten Path

For a different winetasting experience,
visit IGGPR member wineries!

Our small grower/winemakers have a passion
for crafting excellent, unique wines and are
likely to be at their tasting rooms to personally
show them off!

VINEYARD TO BOTTLE WINES!

Check out our member wineries profiles and
links to their web pages:
www.pasorobleswinegrapes.com/Wineries.pdf

 **IGGPR**
International Grape Growers' Association

July seminar info:

**July 29, 2015 2-4 pm
Seven Sister Vineyard and Winery
2995 Pleasant Valley Road
San Miguel, CA**

Program:

- 1) Succession Planning
Land is Legacy Program of the Nationwide Insurance Co.
Michael B. Kirkpatrick, CLU®, ChFC

"As a farmer or rancher, you've devoted your life to the land and built a legacy you can pass along to your family. Nationwide shares your passion. We planted our roots in 1926 as the Farm Bureau Mutual Insurance Company to provide lower auto insurance rates to Ohio farmers. Since then, we've grown into one of the largest mutual companies in the world. Nationwide Agribusiness is the leading insurer of farms and ranches in the US, and we sponsor numerous co-ops and farm bureaus. Our history is based in agriculture and today 10 of the 16 members of our board of directors are farmers. We understand your unique needs so we created the **Land As Your Legacy** program, designed to help you develop an estate transition plan using the guidance of a trusted advisor. A Land As Your Legacy advisor will focus on what's most important— your family, your legacy. So, join us for a no-obligation seminar on Wednesday, July 29th to learn how you can take control of your legacy. We'll cover topics such as the benefits of having a transition plan, who needs one, and what you need to do to either update your plan, or get your plan in place. To learn more about the **Land As Your Legacy** program, please watch this brief video: <https://www.youtube.com/watch?v=29AA5ZqdjOc> "

- 2) Preparing For Harvest
Dale Everson, Past IGGPRA Vice=President

Refreshments will be served
Free for Members—\$20 Non-Members

Michelle Hido—Special Events Chair

Have you heard?

IGGPRA is putting on a swap meet!

I don't know about you guys, but I have some random equipment and tools around the vineyard that I don't use or need anymore. In talking to other members at seminars and socials, I'm not the only one. You may have unused posts, pipe and wire that you don't need, a disc too big for your rows, mower blades for a mower you don't have anymore, a crusher-destemmer that's too small for you now, netting that's only seen a single season, bottling equipment you don't need now that you use a service, a small tractor you don't need now that you bought a new/bigger one. All kinds of things that someone else might need.

I had thought of posting my stuff on Craigslist, but I don't want to deal with the phone calls from strangers trying lowball me on a price or asking for specs clearly stated in the posting. A yard/farm sale wouldn't really work on my small street either. So why not a swap meet for farm, vineyard and winery equipment? The idea grew into a plan and now IGGPRA is putting one on! IGGPRA's B.E.S.T. (Buy, Exchange, Sell and Trade) will be on Friday July 10th.

So, if you have anything lying around that you'd like to sell or swap bring it on down! Tractor Supply has graciously allowed us to use their parking lot- so come on by! If you have a large tractor or large item that can't make it into town, bring a picture of it and we'll pin it on the Large Equipment Board. Seller spots are available for \$20 to IGGPRA members and \$25 for non-members. There is no admittance fee. Pop-ups or shade umbrella's recommended.

Hope you can join us and make this a useful event for everyone.

We're making plans to be in the Pioneer Days Parade again this year and can use volunteers—let me know if you're interested



Merchant Associate Report

July/August2015

Hello Everyone

In the next few months, we may be making some changes to the formatting and content of the IGGPRA newsletter. It should be a welcome change to our readers and will contain more content relative to the needs of our member growers.

One change that we considering is to give an Associate Member (ex. Farm Supply) the opportunity to write a 1/2 page article on a topic of importance to the customers of that Associate. The article must be generic and not a sales pitch for product or services..... BUT, the Associate member can put their ad at the bottom half of the page, at NO cost. Since Farm Supply is a valuable partner to all of our growers, there are many articles you could write that relate to issues in the field. Here is one example that comes to mind that is relevant to vineyards and would inspire growers to find solutions to the problem at Farm Supply:

** Spring 2015 weather effects on varmint populations (ie. gophers, squirrels) and what to do about it.

This subject could easily be covered, in general, with a couple paragraphs. Then, at the lower half of the page is the Farm Supply ad.

Here are the rules for writing an article:

1. Topic relevant to wine grape growing — i.e. Industry changes, upcoming weather conditions, things to farm better, issues and what to do, etc
2. Article must be no longer than 1/2 to 2/3 of a page (2-3 paragraphs)
3. Associate Member to provide their ad with the article
4. The article and ad will be reviewed and approved by IGGPRA Associate Membership Chair (Joe Irick) before publishing

Since we only do 6 newsletter a year, the opportunity will be limited, so please let me know if you are interested. We would need your article by June 25 to get into our July-Aug newsletter.

Looking forward to hear from you.

Best Regards

Joe Irick

IGGPRA Board Member, Associate Member
Chair

408 981 7099

All for now

Joe Irick

Board Member, Associate Member Coordinator



Welcome
New Members:

Growers

Lonesome Oak Vineyard
John Obermeyer
4770 Oak Flat Rd
Paso Robles, CA 93446
949-231-0802
jjohn.obermeyer@gmail.com

Old Casteel Vineyard
Mark Wyatt
Molly Henderson
888 Jensen Rd
Paso Robles, CA 93446
805-238-7776
oldcasteelvineyard@gmail.com
Facebook.com/oldcasteelvineyards

Associates

Gold

Silver

Simplot Grower Solutions
Katerina Flores
Don Perry
746 Vertin Av
Salinas, CA 93901
831-424-0400
831-710-7958
Katerina.flores@simplot.com
www.simplot.com

ROBOBANK
915 highland Pointe Dr, Ste 350
Roseville, CA 95678

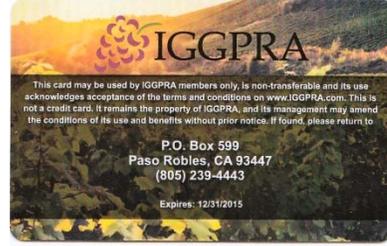
Bronze

Friends

MEMBERSHIP MESSAGE



We are pleased to announce the 2015 IGGPRA directory is on its way! We've made several improvements to this year's directory and know members will be able to use this tool as a valuable resource. Please be sure to check your listing and notify the Marketing Company M-Thu at (805) 239-4443 or email marketing@arandcompany.com with any updates or changes. Thank you to all our members who contributed ads and helped make this year's directory a success.



Your 2015 IGGPRA Membership Card is HERE!

Dear IGGPRA Member:

Since issuing our first Membership Cards in 2014, we have realized that a vast majority of our Grower and Friend Membership consists of more than one individual either spouses or business partners. Since these individuals may have the need for an additional Membership Card to identify the member as part of the IGGPRA team and to reinforce the Association's stance that a single membership covers 2 individuals, we are providing an additional Card.

If your membership consists of more than 2 individual owners, additional cards can be obtained by contacting our Marketing office at (805) 239-4443 M – Thu from 8:30a to 5:30p.

On behalf of IGGPRA's Board of Directors, we thank you for being part of the team.

Sincerely,
IGGPRA Board of Directors

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.**



June 2015 Seminar Report

The June IGGPRA seminar had two speakers, Dwain Morton from Dow AgroSciences and Judit Monis of Eurofins/STA Labs.

Dwain's presentation covered the importance of rotating Powdery Mildew fungicide control material. He presented an excellent chart showing the different control materials and which FRAQ group they are in. This is important because there are many different materials within the same FRAQ group and if used back to back resistance to Powdery Mildew may develop to chemicals within that group. This would mean that a large number of chemicals would simultaneously become ineffective.

Dwain also provided label updates on Dow materials. He lamented that even though Cal DPR assured them that a particular material would receive label approval in 2015 it didn't.

Judit Monis of STA Labs is a well known grapevine pathologist and her talk on grapevine diseases was particularly appropriate this year when, for some reasons, more disease symptoms are appearing. The most common ones I see are trunk and cordon diseases such as euytpa and bot-canker. She discussed possible modes of infection for these diseases and how to determine if they are present in your vineyard.

She also discussed the differences between leaf roll and red blotch virus disease. The bad news is they both are very common and delay maturity of grapes (increase in Brix in the fall). The good news is that red blotch does not appear to decrease yields of time, but this remains to be confirmed. It was also a concern on the method of transmission of red blotch maybe as simple as leaf hoppers.

The next seminar will be very different as it will cover succession planning for vineyards.

Lowell Zelinski





Bold Innovation Vintage Quality



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NEW SHADEHOUSE FACILITIES

Great ideas are only as good as their execution. And Vintage Nurseries Innovation has proven itself, over and over again. We listened to our growers who we consider our partners, and responded by doubling our mist propagation system, quadrupling our lighthouse capacity, and installing a new water reclamation system and higher volume shadehouse structure. As always, Vintage also continues to lead the way in technology that combats industry-wide pests and pathogens.

Our goal is to keep striving to provide optimum growing conditions and superior quality products for our growing partners. That comes through innovation, day after day. It's what we do best, and it's just the beginning for many more exciting innovations to come.

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Serving the Wine, Table Grape and Raisin Industries

Good-bye my Friend

On June 11 Charlie was tending to his vines in Joyce's section where her ashes are spread – wondering why he was taking such a long time, his family found him sleeping with a smile on his face. Looking closer they realized he had passed.



I've written a number of articles on Charlie, but when it comes down to it, there's nothing more I can say that hasn't said. Charlie and Joyce, moved to the Central Coast in 1973 and love d the area. "The old gag was, 'What part of Napa is Paso Robles?' No-body knew about Paso Robles," said Charlie Poalillo. They were involved in the area and helped kick off Wines and Steins in 1979, then went on to help establish the Atascadero wine Festival 20 years ago. As Poalillo explained, winemaking is a combination of art and science — the beauty of juicy grapes and aging, tasting and blending radiant liquids coupled with questions of chemistry and acidity. "Winemaking is not exactly rocket science, but there's a lot of practical applications that are necessary," he said. "You're going to hear this over and over again: The wine is made in the vineyard ... Soil and climate. That's 90 percent of it right there." It must be working for local home winemakers. "Our typical member is making commercial-quality wine," Poalillo said, adding that many members fare well at the California Mid-State Fair in Paso Robles. They were also instrumental in starting the Atascadero Wine Festival.



The Original "LOVERS", Joyce and Charlie Poalillo started Poalillo Vineyards Tasting Room and Winery and had almost a cult following with people often chanting "Charlie, Charlie we need more Charlie". We all have a great big hole in our heart with the loss of Charlie. He was a true friend, a mentor. Always there, always available and always cheery and funny.....he will be so missed by us all.



To Charlie & Joyce! It's been a fun ride knowing you, bottling wine, sharing food & wine and experiencing life!
Sharen Rund Bloechl

A memorial and celebration of life potluck will be held at the Templeton Community Park, August 1 at 3 p.m. Floral contributions can be made at Adelaide Floral in Templeton. For more information, please call Andy Poalillo at (805) 238-0600 or Poalillo Vineyards at (805) 238-0621.



WANT & Biz ADS

**BULK WINE
2012 MALBEC BULK WINE AVAILA-
BLE**

QTY AVAILABLE: 900 Gallons
\$20.00 / Gallon

**2012 PETIT VERDOT BULK WINE
AVAILABLE**

QTY AVAILABLE: approximately 180 Gal-
lons
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100% Varietal
100% 2012

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New Hungarian, French and American Bar-
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Please contact:

Joyce Murray 805-286-7798

Wally Murray 805-400-0451

joycemurray@bonniche.com

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out of the area. Please Call or EMAIL Rich at
805-610-0413 r.shiffer98@gmail.com

NEEDED/WANTED:

**Lee & Associates Real
Estate Specialists**

Bob Fonarow
1625 Leah Way, Paso Robles
93446 805-227-4424

**Want to run a vineyard?
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Vic Butera would like to find someone to
take over managing his vineyard [cabernet
sauvignon] and his fruit trees [golden deli-
cious apples, pears and pomegranates—for
more information call Vic at 805-467-9732

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, 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”

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.

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 homepage](#)

Let's Cook

Variations on a theme

Taco Pickles

2 bunches of radish
a handful of carrots
couple jalapeños (more or less depending on your love of heat!)
handful of chopped cilantro
salt to taste

1/2 cup of distilled white vinegar
1/4 cup apple cider vinegar
1/4 cup red wine vinegar
1/2 cup sugar

Cut up all your veggies into what ever shape you like. (I used my mandolin slicer and just made them into thin round pieces) Bring your sugar and vinegar to a slow boil and whisk until all the sugar is dissolved and then store in the fridge or freezer to bring it back to room temp. Once cool, add the liquid to your mix of veggies, jalapeño, cilantro and salt and combined. Store in a container in the fridge and eat your pickles over the next couple of weeks. Obviously great on tacos, but these would be equally awesome on salads or sandwiches or even a piece of grilled fish! Everyone loves this treat!



Roasted Veggies

With all your veggies coming in here's a quick way to roast them:

Cut or leave whole—peel beets trim & deseed peppers, slice tops off green onions, etc.

Place veggies in plastic bag, drizzle olive oil in, add black pepper & granulated garlic—shake together—pour onto cookie tray or your grill and bake 10 mins at 350 or until browned—on the grill, you'll have to turn them once. For more variety, add different season-

ings to the basic mix like chili powder, or curry powder, etc.

Just before serving pour some balsamic vinegar over or have a tasty dip



Pretzel Salad

2 cups pretzels, crushed
3/4 cup butter, melted
3 Tbsp white sugar
3 Tbsp brown sugar
1 cup sugar
8 ounces cream cheese
8 ounces Cool Whip
2 tsp vanilla
1/2 cup whipping cream
2 (3 ounce) packages strawberry Jell-O gelatin dessert
1 (16 ounce) sliced strawberries
1 1/2 cups boiling water

Directions:

Crust: Combine the first 4 ingredients. Press into 9" x 13" baking dish and bake at 350 for 10 minutes. Cool to room temperature.

Cream together cream cheese, vanilla, cream and 1 cup sugar.

Fold in Cool Whip. Spread over cooled pretzel crust.

Dissolve gelatin in boiling water. Stir in strawberries, Chill until partially set (about 1 hour) and spread over cream cheese layer.

Chill until set, about 2 hours, and serve.



Enjoy!



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