



**Independent Grape Growers
Paso Robles Area**

Volume 13, Issue 6 President-Ken Bray Editor-Sharen Rund Bloechl Bloechl November/December 2015

Rio Seco Vineyard & Winery

October 17, 2015
Written by Steve Felten

Longtime Central Coast residents Tom & Carole Hinkle were pioneers in the Paso Robles wine industry, planting in 1996 when there were fewer than twenty wineries in the region, and opening their tasting room in 2000. Tom Hinkle had a storied career as a minor league baseball player, coach at Cal Poly and MLB scout until he retired in 2007. Carole was a local schoolteacher who held down the fort while Tom was on the road 180 days each year, and still manages the estate with the help of her daughters Cait and Emily.



The 65-acre property off of Union Road, east of town has 30 acres of wine grapes including Cab Sauv, Cab Franc, Merlot, Syrah, Zinfandel Petite Sirah, Viognier and Roussanne, along with 10 acres of olives. In addition to winemaking and olive oil production, the Hinkles stay busy managing the four-unit guesthouse, which opened six years ago, participating in Harvest Host for RVers, and hosting Friday Fun Night in the summer, with live music and barbecue, consistently attracting up to 200 people.



Cait and husband Jacob work with experienced winemakers who are friends of the family, and describe the winemaking style as minimalist, utilizing natural-yeast fermentation with long barrel aging of exclusively estate-grown fruit. The wines, both single varietals and blends, have received numerous awards and accolades, the result of personal attention and dedication in the vineyard and cellar. Emily manages the Olive orchard, and her daughter Quinnie is already helping out doing punch downs in the cellar!

Rio Seco sells 90% of their wine through the tasting room and wine club, with a few local retailers carrying their product. Wine club members and frequent visitors are enthusiastic supporters, and anyone can earn complimentary nights in the guesthouse with wine purchases. The Hinkles are truly living Tom's dream!



BOARD OF DIRECTORS 2014

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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!

Dec 5	Christmas Social 6-9 pm	San Miguel Parish Hall
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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:

> November 19 JLoehr



November 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16  VINEYARD TEAM <small>Promoting Sustainable Winegrowing</small>	17	18	19 Seminar	20	21
22	23	24	25	26 Thanksgiving	27	28
29	30					

December 2015

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

President's Message



Dear fellow growers, associates and friends of IGGPRA

For many of us the 2015 vintage is now in the tank. I mean "in the tank" literally and figuratively. The consensus of many vineyard owners is that yields are off by 30% or more over 2014 and while one of the many causes can be laid at the feet of unusual early weather patterns, one cannot diminish the impact of the pervasive drought on the Central Coast and elsewhere in California. The understanding of the phenomena that created this yield problem, explained in detail at IGGPRA's September 30 Seminar, is important in helping us guide activities in preparation for the 2016 vintage. In the face of these weather related causes one may feel helpless. But, before we dismiss any actions designed to mitigate the impact of 2015 on future vintages, don't be too quick to surrender. Stay tuned.

Our September Seminar was a huge success and we thank our presenters, attendees and Vinya Robles Winery for providing their auditorium. Over 100 people attended for the largest turnout in recent memory. Certainly the subject matter was an important draw as 4 attendees signed up for 2016 membership in IGGPRA. We welcome them to our community of growers, wineries and associates and promise to continue the same level of involving and timely seminars throughout 2016.

Once again at this time of year I use this soapbox to announce and plead for members to take part in our upcoming elections for Directors of the Association. In November and December we will be canvassing membership for nominees to run for the Board of Directors. For the 2016/2017 service year 5 Directorships will be contested. Several current Directors have decided not to return so we are appealing to all to get involved with your Association. If you don't feel like taking the responsibility of being a Director, there are several other activities within IGGPRA that could use your talents. So, sign up folks. Get involved. Contact Angela Mitchell or any current Board member and let them know how you can help.

Speaking of help, we could have used several more float riders for our Pioneer Day Parade entry. What a fantastic presentation. Imagine what it would have been like riding in the float to the admiration of the thousands that stood on the street waving and cheering at our entry. Thanks to organizer Michelle Hido, float builders and our specialty dance troupe for putting on a great show.

Finally, I want to welcome you all to our Christmas/Holiday Social. It will be held on December 5 at the San Miguel Mission Parrish Hall and will be catered, once again, by the fabulous Cahoots. Watch for the announcement.

Happy holidays,

Ken Bray, IGGPRA President

September's Seminar Info

October 6, 2015

Written by Michelle Hido

Thank you everyone who joined us at September's Seminar- we had a great turn out and learned a lot from our 4 speakers. Thank you also to Vina Robles for letting us hold the seminar at their winery.

For those who couldn't make it we are happy to share with you the presentation slides from the NRCS and Dr. Lowell Zelinski.



Topics & Speakers:

Preparing for all the Rain – The ABC's of Erosion Control in Vineyards

Dale Gropp, Civil Engineering Technician AND Margy Lindquist, District Conservationist

National Resource Conservation Service Spokespersons [NRCS presentation](#)



Margy Lindquist from NRCS brought examples of native grasses that can help with erosion control.

What Went Wrong in 2015 – Why Most Yields Were So Poor

Dr. Lowell Zelinski, Former Instructor of Grapevine Physiology, Cal Poly SLO, Owner of Precision Ag Consulting



2015 – What went wrong

An Update and Predictions About the Godzilla El Nino

John Lindsey, Local PG&E Meteorologist

Hope you can join us in November for our next seminar.



Social Chair-

What a fantastic night. Rio Seco winery a delightful place to have a BBQ dinner—Thank you Carol and family. Many kudos to all who helped put it on!

Looking forward to seeing everyone at our Christmas Social December 5th in the San Miguel Parish Center - Cahoots is catering for us. See you all there



December Social
Date: Dec. 5, 2015
Time: 6 to 10 pm
Place: San Miguel Parish Center

Live Music: TBA

Cahoots Catering will be preparing the following meal.

Passed Appetizers:

Grilled Rosemary Shrimp, Brie-Pear-Almond Beggars Pockets , Wild Mushroom Strudel

Holiday Green Salad with dried cranberries, walnuts, blue cheese and pomegranate vinaigrette

Assorted fresh rolls & Butter

Entrees: Prime Rib with horseradish and au jus
AND

Chicken Breast Provencal

Seasonal Vegetables and Scalloped Potatoes

Chocolate Ecstasy



Cost: \$50 per person.

Bring 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 **Winery Outreach Committee**

- Steve Felten (Chairman) Joe Irick & Serena Friedman

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

I attended a kick-off meeting for the Cuesta College Agriculture Business Advisory Committee. Cuesta is now offering an Ag Business ADT (Associate Degree for Transfer) that guarantees students who complete the program admission to a CSU or UC college with an Ag Business major.

We are seeking input from the community on how to expand courses to ensure that students have the skill sets and preparation to succeed in the agriculture industry. Committee members include myself, representatives from Farm Credit, Farm Supply, and a number of Cal Poly and Cuesta staff.



There are five current department courses:

Senate Votes to Nullify WOTUS Rule

Saturday, November 7th

Written by [Angela Mitchell](#)

November 4, the U.S. Senate passed S.J. Resolution 22 by a vote of 53-44. The joint resolution provides for congressional disapproval under Chapter 8 of Title 5, United States Code, of the rule submitted by the Army Corps of Engineers and the Environmental Protection Agency (EPA) relating to the definition of "waters of the United States" under the Clean Water Act. Senate Majority Leader Mitch McConnell brought up S.J. Res 22 for a vote the day after the Senate's failed vote to invoke cloture (limit debate) on S. 1140; 60 votes is needed to invoke cloture, but the vote on S. 1140 failed 57-41. With the passage of S.J. Res 22 in the Senate and a comparable bill, H.R. 1732 in the House of Representatives, there is hope that House and Senate leaders can include a provision in a year-end omnibus spending bill to rescind the WOTUS rule and force the US EPA and Army Corps of Engineers to rewrite the rule. The Obama administration strongly supports the WOTUS rule. In contrast, Senator Majority Leader Mitch McConnell released the following statement this morning:



"The Administration's so-called 'Waters of the U.S.' regulation would grant federal bureaucrats dominion over nearly every piece of land that has ever touched a pothole, ditch or puddle at some point. It would force the Americans who live there to ask federal bureaucrats for permission to do just about anything with their own property. "We're not talking about just a few acres falling under bureaucratic control here and there. According to an analysis by the American Farm Bureau, we're talking about centralized federal control extending to nearly 92 percent of Wisconsin, 95 percent of California, 98 percent of New York, 99 percent of Pennsylvania and, if you can believe this, 100 percent of Virginia.

"This isn't some clean-water regulation, it's an unprecedented federal power grab that clumsily, and poorly, pretends to masquerade as one."

As SLO County harvests conclude, wineries confirm low yields, predict high-quality wines

Winemakers expect a high-quality vintage, with concentrated flavors
Drought, changing weather conditions contributed to early harvest along the Central Coast

By Danielle Ames

Now that the grape harvest is over for most area wineries, many vintners are confirming lower yields, but expect they'll lead to high-quality wines. The low yields are a significant contrast after two consecutive years of above average crop in 2013 and 2014.

"The lower yields have a tendency to concentrate flavors," said **Heather Muran**, executive director of the [San Luis Obispo Wine Country Association](#). "Most members reported tonnage down per acre, with fewer berries per cluster in most vineyards." Muran added that most members finished harvest in mid- to late October, although some in the Paso Robles area are still finishing, said **Christopher Taranto**, communications director for the [Paso Robles Wine Country Alliance](#). Harvest in the Paso Robles area typically ends around the first or second week of November.

Muran attributed the low yields to several factors, including drought and changing weather conditions.

Daniel J. Daou, winemaker and co-proprietor of [DAOU Vineyards & Winery](#) in Paso Robles, described the year's harvest as having significant challenges but a large potential for high-quality wine if vintners are able to overcome the difficulties.

Daou said his winery experienced a drastic reduction in yields — in some cases down 50 to 80 percent.

The harvest's challenges included a large amount of shatter — when flowering doesn't mature into a fruit set — which significantly reduced yields, and berries developing at different rates, Daou said.

He added that DAOU Vineyards & Winery experienced high levels of acids and low alcohol levels.

He expects the quality of wine from this year's harvest to rival DAOU's 2014 vintage, which he calls its best.

[Castoro Cellars](#), with vineyards in San Miguel and Templeton, called it the "smallest harvest, in terms of yields, that we have ever seen. Vineyards that typically give 4 tons per acre have given 1 or less in many cases. ... It is even smaller than the harvest of 2011 that was seriously impacted by frost," the winery noted in a news release. It reported that the fruit harvested was of great quality and color, describing the harvest as small but intense.

Syrah and cabernet sauvignon were particularly challenging varieties with a decline of yields, according to a harvest report by [Solterra Strategies](#).

"The 2015 harvest was early and light," said **Brian Talley**, owner of [Talley Vineyards](#) in Arroyo Grande. But, he added, "I'm impressed with the concentration and balance of the wines."

Joe Ibrahim, head winemaker at [Edna Valley Vineyard](#) in San Luis Obispo, said, "The first (September heat) spell ripened our pinot noir quickly and led us to harvest earlier than usual, resulting in wines with vibrant color, great flavor concentration and a bright acidity."



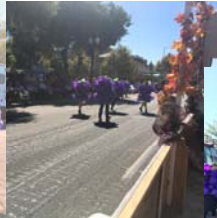
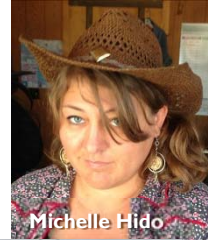
Danielle Ames: [805-781-7902](tel:805-781-7902) Read more here: <http://www.sanluisobispo.com/news/business/article43942788.html#storylink=cpy>

Michelle Hido—Special Events Chair

Have you heard?

Pioneer Days Parade

We built the float, blew up purple balloons and had a ball!



Coming Soon

January 2016

Farm/Vine Swap Meet

IGGPRA's Farm/Wine swap meet in July went well and we look forward to hosting another one in January. People came out to find all kinds of equipment and implements. Items too large to bring out where posted on a board by the sign up table, and by the end of the event only 2 items where left unsold. We really appreciate Tractor Supply letting us use their parking lot for the event and it was great seeing IGGPRA members. As you clean out your barns and properties this winter, keep January's Farm/Wine Swap Meet in mind.

MEMBERSHIP MESSAGE

We have started work on the 2016 IGGPRA directory! We're making several improvements to make this an even better tool and resource.

Please check your current information, both in the book and online to help us ensure that we have the current and correct listing for you.

How would you like to have a picture of your vineyard on the cover of IGGPRA's 2016 Directory. Between now and February 1, 2016, we will be accepting photographs of a members vineyard for the Directory cover. Vineyard name and date will appear on the "Table of Contents" page. So snap a photo of your vineyard featuring an activity pruning, thinning, netting, spraying, harvesting or a time of year or whatever. Be creative. Send your photos to Sharen at usaindustries@pacbell.net

Your
Picture



IGGPRA NEEDS YOU!

2016-2017 Open Board and Committee Positions

The current Board of Directors would like to announce that there will be openings for the IGGPRA Board of Directors and several open committee positions will be available for the 2016-2017 year. If you are interested in participating or would like more information about what the responsibilities are please contact communications@arandcompany.com. Members are encouraged to get involved. IGGPRA needs your participation and talents to remain a vital organization.

November Seminar

Safe use of Weevil-Cide, Measuring Next Years Fruitfulness and an Update on Laws and Regulations

Topics & Speakers:

2:00 – 2:15 Vineyard Product Label Update – Chris Jennings UPI (0.5 hrs requested)

2:15 – 3:00 Law and Regulations Regarding the Use of Aluminum Phosphide - Chris Jennings UPI (0.75 L&R requested)

3:00 – 3:30 Primary Bud Necrosis, Causes and Control – Rob Weaver, Bio Ag Services (0.5 Other)

3:30 – 4:15 Laws and Regulations Update, Laura Hebert, SLO Ag Commissioners Office (0.75 hours L&R Requested)

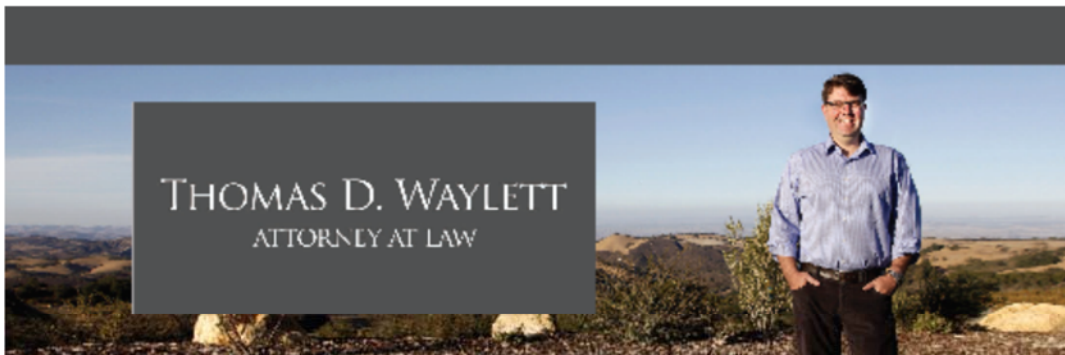
Location: J Lohr Wine Center,
169 Airport Drive, Paso Robles, CA.

Date: November 19, 2015

Time: 2:00 PM – 4:15 PM

Free for IGGPRA Members, \$20 for Non-Members –
Space is limited. RSVP for “Seminar” at 805-461-1391 or

doris@kobravineyard.com



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CONTACT TOM TODAY TO FIND OUT MORE. HIS PASO ROBLES PRACTICE HAS A ESTABLISHED TRACK RECORD IN SAN LUIS OBISPO COUNTY AND WITH MATTERS THROUGHOUT THE ENTIRE STATE OF CALIFORNIA.

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ATTORNEY AT LAW
1229 VINE STREET
PASO ROBLES, CA 93446**

**PH (805) 238-9444
FX (805) 238-9444
WWW.WAYLETTLAW.COM
CALBRE LIC# 019345**

Merchant Associate Report

Hello everyone

IGGPRA continues to get new businesses wanting to join our organization as Associate Members. This is good news as it gives our growers more opportunities to get the goods and services they need, with only one place to search.

To give our Associate Members more visibility to the organization, we are now allowing all Gold Members to place ads on our Facebook page and will soon provide a dedicated Associate Page in the newsletter for these Gold Members to provide more information about their businesses.

2016 Directory preparation is just around the corner. The 2014 and 2015 Directories were met with great applause and we plan to make the 2016 edition even better. We thank the Associate Members who placed ads in the Directories, which helped defray some of the costs of publishing this best-of-California IGGPRA Member Directory !!! This year, we are going to give those Associates who advertised last year, a first opportunity to renew their ads, before we open the opportunity to the rest of the Associate Members. Ad prices and other details will be sent out this month on a special letter.

Thanks again Associates !!



Best Regards

Joe Irick

IGGPRA Board Member, Associate Member Chair

408 981 7099

Welcome
New Members:

Grower

Gold

Thomas D. Waylett
Attorney at Law
1229 Vine Street
Paso Robles, CA 93446
805-238-9444
tom@waylettlaw.com
www.waylettlaw.com

Silver

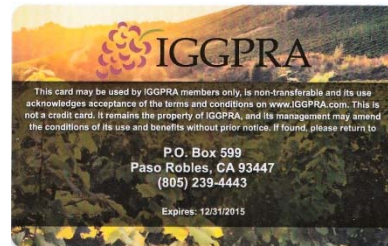
Friend

Art Dawson
4195 Chino Hills PKWY #34D
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909-957-0507
Art.dawson@verizon.net

IGGPRA NEEDS YOU!

2016-2017 Open Board and Committee Positions

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Limiting toll of trunk diseases calls for timely pruning and protection

Greg Northcutt

Wed, 2015-10-07 10:36

In just about every case, infection with fungi that cause yield-robbing trunk diseases is more a matter of *when* rather than *if* in California vineyards.

These diseases include Esca, Botryosphaeria dieback (also known as Bot canker, the most common and widespread trunk disease in California and one of the most aggressive trunk pathogens), Eutypa dieback and Phomopsis dieback. Although caused by different types of fungi, these diseases share several common symptoms – dead spurs, stunted shoots and zones of rotten wood inside the trunk, called cankers. In fact, usually, more than one of these pathogens can be found in a vineyard.

“Trunk diseases are the major cause of decline in production of older vineyards, and all of them have some level of infection,” says Larry Bettiga, University of California Cooperative Extension farm advisor for Monterey, San Benito and Santa Cruz Counties.

Infection can occur in vineyards of all ages. However, because it can take a number of years before the cankers grow large enough to restrict the flow of water and nutrients, symptoms may not be noticeable until vines are five to seven years or older. Trunk diseases tend to be more prevalent in some areas than others, notes Bettiga, who once worked in the San Joaquin Valley. “Botryosphaeria dieback is found more often in drier, hotter regions, such as the southern San Joaquin Valley. Farther north, especially in the North Coast area, we see a lot more Eutypa than the other dieback diseases. Sometimes, apoplexy, a severe Esca symptom that can cause the sudden dieback of entire shoots, appears in the San Joaquin Valley. But, I’ve rarely seen it in the Central Coast.”

The structures that produce spores overwinter in the diseased woody parts of vines. These spores, which move with water splash or air currents, are released by rain in the fall, winter and spring. Moved by water splash or air currents, they enter the vine through pruning wounds, which may remain susceptible to infection for several weeks after pruning. Once in the wound, the pathogen establishes a permanent, localized wood infection and cannot be eradicated with fungicides.

Grapes Updates

Trusted farming industry news for [grape growers in the western United States](#): commodity information, growing analysis, news, and grape production trends “We recommend taking steps to prevent trunk diseases when vineyards are very young,” Bettiga says. “Prune late in the dormant season, preferably February or later.” The idea is to avoid leaving the vine vulnerable to high spore loads released from the first fall rains, he notes. Also, pruning wounds made then take longer to heal than those made in late dormancy when warmer temperatures encourage more vine growth and faster healing.

Keep in mind that wounds from pruning cuts made to canes or larger cuts made to re-position/re-orient spurs also provide an opening for fungi to enter the vine. Bettiga advises continuing these pruning practices even in diseased mature vineyards. Because wood cankers are very localized, the more wounds you protect, the fewer new cankers that develop each year. That, in turn, means fewer dead spurs, arms or canes over time.

Treat wounds with a protectant, such as a registered fungicide or an organic sealant material. Because a vineyard may be infected with more than one type of trunk disease, Bettiga recommends combining fungicide products with different modes of action for a broader spectrum of control.

(continued page 25)

CROP INSURANCE BASICS – HOW IT WORKS

CROP INSURANCE IS A USDA SUBSIDIZED PROGRAM THAT IS SOLD AND SERVICED THROUGH APPROVED PRIVATE INSURANCE COMPANIES AND THEIR APPOINTED AGENTS. ALL PROCEDURES AND RATES ARE DETERMINED BY THE USDA'S RISK MANAGEMENT AGENCY (RMA). ALL COMPANIES MUST USE THE SAME RATES AND FOLLOW THE SAME PROCEDURE.



Causes of Loss: Damage to your crop from adverse weather conditions (frost, heat, excessive wind, hail, etc), insects, disease and wildlife are all covered causes of loss.

Coverage: Coverage is calculated using your average yield and the percentage of that average you choose to cover and the USDA established price for that crop. (If you have a valid contract for pricing you can use that price up to 200% of the established price.)

The most basic coverage is Catastrophic (CAT) which covers losses in excess of 50% of your yield at 55% of the USDA price. You are charged an administrative fee of \$300 per varietal, 100% of the premium is subsidized by USDA.



Increased levels of coverage are available up to 75% of your average (85% on wine grapes) and the grower pays a portion of the premium and a \$30 per crop administrative fee. These levels of coverage can be subsidized up to 55% or more depending on the level chosen.

Average yields are based on a 4 to 10 year actual production average. Growers are required to retain production records for these years and they must be third party verifiable (i.e. weight tickets).

Annual reporting:

Production reports showing the total marketable production for your crop, i.e. bushels of barley; tons of wine grapes; pounds of avocados for each crop year. This information is used to calculate your average production which in turn is used to calculate your coverage. The annual production reporting deadline is March 15th.

(continued page 21)

Crop Insurance Basics (continued from page 20)

Acreage reports showing the total number of acres planted to the insured crop, including acres that may not be currently eligible due to age or production minimum requirements, i.e. wine grapes must be 4th leaf AND producing 2 tons/acre. The annual acreage reporting deadline is May 15th.

Normally both the production and acreage are completed at the same time if all of the required information is available. Our packets normally go out by the first of January. Any changes to current coverage must be completed prior to January 31st. New applicants must apply by January 31st as well.

Important Dates:

JANUARY 31ST – SALES CLOSING DATE (last day to apply or make changes)

MARCH 15TH – PRODUCTION REPORTING DEADLINE

MAY 15TH – ACREAGE REPORTING DEADLINE (Also the last day to submit contracts for pricing)

AUGUST 15TH – PREMIUM BILLING DATE

SEPTEMBER 30TH – PREMIUM DUE DATE

NOVEMBER 10TH – END OF INSURANCE (Last day to file a claim)

Please note that crop insurance premiums are not due until September of the current insured year (i.e. premiums for 2015 crop insurance policies were not due until September 30th, 2015.)



Ted Hamm Insurance

1503 Park St
Paso Robles, CA 93446

Phone **805-238-1818**

Fax **805-238-5234**

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.**



Take an Active part in YOUR Group!

Board Elections coming up! Our members must elect 5 new Board members for the new year from an excellent slate of nominees. We need top-notch people to continue our work on your behalf. Please consider running for the IGGPRA Board. In 2016 5 seats on the Board of Directors, 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. Please contact any Board member if you feel inclined to take a more active role in your association.

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 |
|  | • District 3 Adam Hill | ahill@co.slo.ca.us
805-791-5450
F: 805-781-1350 |
|  | • District 4 Lynn Compton | lcompton@co.slo.ca.us
805-781-5450
F: 805-781-1350 |
|  | • District 5 Debbie Arnold | darnold@co.slo.ca.us
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WANT & Biz ADS

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805-466-9872 or 805-296-0428

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Cristy Christie - Black Diamond VermiCompost

Worms, Disease Suppression and the Science Behind It.

While Darwin's publication "***The Formation of Vegetable Mould through the Action of Worms, with Observations on their Habits***" in 1881 is the first in-depth look at worms (as far as I know), their structure and behavior and the unique qualities of their castings (worm poop) have become a focus of scientific study in recent years.

An interesting study comes out of Cornell University, where a group of dedicated microbiologists have been looking for the "how" certain things happen when vermicompost is added to soil. Specifically, here is what they want to know: How does worm composted dairy manure protect plants from disease? This is most intriguing to me because the worm food used at Black Diamond VermiCompost **IS** dairy cow manure!



So, here's the study in simple, easy-to-understand language:

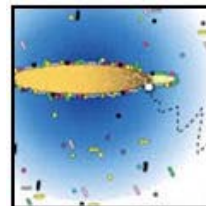
Vermicomposting or worm composting transforms manure into an amendment for crop production that can prevent diseases caused by seed infecting pathogens like Pythium. The goal of the scientists is to understand **how** vermicomposts protect plants from diseases. They are attempting to answer this question by studying **how** the development of the pathogen is disrupted. In other words, why don't the bad guys make the kill? How does the seed win the battle?

Pathogen defined is "A bacterium, virus, or other microorganism that can cause disease," commonly called a "germ." Sporangia are pathogen structures, required for plant infection. The sporangia produce another structure, call vesicles. The vesicles make zoospores, the bad guys...spores that infect and kill things, like seeds. When zoospores are released into the soil, they swim and head toward the seed. How do they know where the seeds are? That explanation can get really crazy and complicated; let's just say the zoospores detect the presence of the plant using chemical cues released from the seeds. Once the zoospores reach the seed, they germinate, penetrate and kill the seed. We might think of this like a computer virus...the hacker (sporangia) writes the code (vesicle) to create the virus (zoospores). The virus is released to the internet, hits your email address book and infects your computer, and bad things happen.

Now, let's put the same sporangia in soil that is amended with vermicompost. The sporangia seem to be unaffected, meaning they produce the same vesicles, but this time...in the presence of vermicompost, fewer vesicles form! But wait, the vesicles that DO form produce few to no healthy zoospores (the seed killers). Those zoospores that do get released are unable to locate the seed! Why? Because vermicompost microbes alter the chemical cues, making them unattractive to zoospores. The end result is that zoospores never reach the seed and infection is prevented! Sort of like how the anti-virus program works on your computer!

Microbes surround and protect the seed, altering chemical signals

Knowing that microbiologists are continually learning the how's and why's is important to many in the plant and soil world. I keep an ever-growing stack of information and list of links on hand...yours for the asking. If you yearn to learn more



(continued page 25)

Worms, Disease Suppression and the Science Behind It. (continued from page 24)

of what the scientific community has studied and documented on *The Effects of Vermicompost on Plant Growth, Suppression of Plant Parasitic Nematodes and Arthropod Pests with Vermicompost Teas*, and several others, they can be found at www.blackdiamondvermicompost.com or call me at 805.674.0194.

We offer a premium vermicompost product and are the **local** source on the Central Coast. You are always welcome to come visit and learn more about our production methods. If you're interested in viewing the microbiology with me during the weekly microscope session, be sure you bring that up when you call 674-0194. You'll see something like this beneficial nematode:

Building healthy soil is not difficult, but does require basic understanding of desired results and quality amendments. Healthy soil means healthy plants and healthy food, whether it's broccoli, peaches or grapes for your award winning wines. Being sustainable and growing with Nature is no longer a trend, it's a growing paradigm shift.



Limiting toll of trunk diseases calls for timely pruning and protection

(continued from page 19)

Also, don't delay treatment. "As soon as you finish pruning a block, treat it that same day," he says.

Once a vine becomes infected with a trunk disease, the only way to control the disease is to cut out infected parts of the vine and re-train it.

"If you catch the disease early enough before it progresses too far down the trunk, you can cut off infected parts of the cordon or prune infected wood from the trunk until you get to clean wood," he says. "Then, re-train new cordons or trunks as needed to maintain production."

Also, be sure to remove diseased, woody debris from the vineyard and destroy it.

More information on controlling trunk diseases is available online at

www.ipm.ucdavis.edu.

Submitted by:
Lowell Zelinski, Ph.D.
Precision Ag Consulting



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

At October's Social, Rene'e Rahilly brought her Baked Bread Dip—it arrived warm and was devoured by all!

So many people asked for the recipe that she sent it in

BAKED BREAD DIP

8 oz cream cheese
8 oz sour cream
16 oz shredded cheddar
4 oz green chiles, diced
Green onions to taste
1 cup cooked chopped ham
½ cup cooked chopped bacon

Mix accordingly, can mix and store in fridge until ready to bake.
Round loaf or oblong of crusty bread, hollowed out.
Spoon mixture into hollowed bread and bake at 350 degrees, uncovered, for 1 hour.
Yes, 1 hour

Serve with chips or bread cubes or whatever suits.
Enjoy and hope it turns out well.
Rene'e



Rerun:

Spiced Peaches

Ingredients:

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

Directons:

Drain the syrup from the peaches into a medium sized saucepan.
Add the brown sugar, vinegar, cloves, nutmeg and cinnamon sticks to the syrup; bring to a boil.
Reduce heat to a simmer and cook for 5 minutes.
Meanwhile, carefully place the peach halves into a covered storage bowl or large mouthed jar.
Pour the hot syrup over the top.
Cover and refrigerate for a full 24 hours at least; longer is even better, up to a week.
Transfer the peaches and syrup to a serving dish.
Note: I've started using peach slices because some people don't want the whole half

Enjoy!





% Sharen Rund Bloechl
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