



## Independent Grape Growers Paso Robles Area

Volume 13, Issue 5 President-Ken Bray Editor-Sharen Rund Bloechl Bloechl September/October 2015

### GLUNZ FAMILY WINERY

New to Paso Robles, the Glunz family has been in the wine business for over 120 years. Founded in 1888, Louis Glunz bottled and delivered beer in Chicago, surviving Prohibition by making their first "sacramental" wine. The Cross Logo on their sign on Highway 46 East, where they took over the old Chumeia facility, harkens to those days. The 20-acre property has 10 acres planted to Zinfandel, Cabernet Sauvignon and Petite Verdot, and their first harvest (2013) was custom produced while they were awaiting their TTB bond.



The 2014 harvest was crafted at their winery, and they just recently received their permit to build a tasting room in the garden area. Currently, visitors can taste the 2013 wines inside the winery, where they have their hands full making the wine and even bottling for their nationwide Port and Angelica program on a line they moved out from Chicago.



Third generation Joseph Glunz and his lovely wife Helen, who live on the property when not in Chicago, have ten children who are all involved in various aspects of the business, including a large Illinois distributorship and their own wine program. Glunz was the first in California to produce wine in kegs back in 1976, at the Sierra Wine Company's valley facilities.

Joseph requires that each of their children work five years in the industry before they can join the family business. Matt and Steve Glunz, fourth generation family now run the Paso Robles winery, and had previously worked in Oregon, Sonoma and Napa, but were so impressed with the Paso Robles area, particularly the Cabs, that they made the decision to relocate here.

Matt and his wife Julie have recently welcomed their fourth son into the world, and Steve and Sarah have a son and a daughter. Their nephew Liam is taking attending Cal Poly and will represent the fifth generation Glunz to join the family dynasty!



## BOARD OF DIRECTORS 2014

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805-459-6075 bray@kobravineyard.com

**Lowell Zelinski—Vice President & Seminars**  
805-434-3331 lowell@precisionaginc.com

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805-712-1082 winesage@feltencellars.com

**Bob Fonarow—Treasurer**  
805-227-4424 bobfonarow@att.net

**Serena Friedman—Winery Outreach**  
818-266-9977 Foursistersranch@gmail.com

**Social—Rotating**

**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

**Angela Mitchell—Reciprocal Membership Coordinator**  
805-239-8555 angela@mitchella.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**

## 2015 IGGPRA CALENDAR

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

Oct 24	Social 4-7 pm	Rio Seco
Dec 5	Christmas Social 6-9 pm	San Miguel Parish Hall

### 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:**

> September 30 TBD  
> November TBD



Pump Efficiency & Pancakes Workshop 9-11 a.m. 9/12



Savor, 9/26-27

Pioneer Days, 10/5-10



Colony Days, 10/12-18



**VINEYARD TEAM**  
Promoting Sustainable Winegrowing

Ag expo, 11/16-17

## September 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	23	24	25	26 
27 	28	29	30 Seminar			

## October 2015

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

### *President's Message*



Dear fellow growers, associates and friends of IGGPRA

Once again we are heading for the home stretch. Harvest will be upon us shortly. In fact, several of you have already begun. Early indications bear out the challenging nature of the 2015 vintage with some estimates as much as 30% below 2014 on many varietals. Not much left to do now except plan for the forecasted "El Nino" and hope that the reality is at least half of expected. In the meantime give your winemaker a hug. They seem to be able to pull off miracles and I'm sure they will do it again in 2015.

For all those that attended our August Social at the Loading Chute in Creston, thanks for coming and trusting that we could pull off such an exciting fun-filled event. Our hosts of the August Social, Becky and Lowell Zelinski, put on a party with great music, good food, games and a pie contest that featured the baking prowess of our members. People had so much fun that they didn't want to leave and that hasn't happened in some time. In fact, I received more unsolicited favorable comments on the August Hoe Down than any social in recent memory (ever?). The music was provided by *The Morgan Canyon Band* and donated by WiVi Central Coast, the *The Loading Chute's* food was donated by DiBuduo & Defendis Insurance and the pies were all from our members. Connie Price, Melinda Reed and Terry Irick took 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> in the fruit pie competition and Bryan Winchester and Jim Jannsen took 1<sup>st</sup> and 3<sup>rd</sup> (yep men) while Connie Price and Mary Ellen Felten took 2<sup>nd</sup> and 4<sup>th</sup> with cream pies. Congratulations to all who entered pies in the contest and to the judges. It is noteworthy that of the 15 pies submitted not one piece was left at the end of the evening.

Over the next two months we have some exciting activities planned.

- during September 9-14 IGGPRA will be the sole exhibiter in the Paso Robles Chamber of Commerce window,
- IGGPRA will again be represented in the Pioneer Day Parade on October 10,
- IGGPRA will support member wineries by pouring at Sunset Savor the Central Coast event in Santa Margarita on September 26 & 27,
- Our next Seminar will be September 30 and feature dealing with current drought problems and harvest,
- And, the October Social will be the 24th at Rio Seco Vineyard and Winery.

Why not plan to attend several of these events. Your help for the Pioneer Day Parade and the October Social would be greatly appreciated.

Hope you have a great harvest.

*Ken Bray*, IGGPRA President

## WHAT WENT WRONG

For most of us – whether you know it or not yet – this year's grapes yields will be less than stellar. My early indications are yields being between 50 and 0% of normal. Yes I said zero. I manage a block of Sauvignon Blanc which usually produces 20 to 30 tons – this year it was 13. I've heard of a block that usually produces between 25 and 40 tons of Syrah being harvested and delivering less than 2 tons.

I know of a Cabernet Sauvignon block where the insurance adjuster said we don't even need to harvest it – 100% loss. What do we tell the winery?

The big question is WHY. I think there are many reasons. Not the least of which is 4 years of below average rainfall and salt accumulation in the root zone. I don't think any amount of drip watering can flush out.

The salts are sodium, chloride, and boron. They all reduce the vigor and fruiting potential of vines. I'm not sure that "reasonable" increases in irrigation will change things. We just need rain!

Different rootstocks are beneficial but can't really change that now. If you have 5BB, 5C or 101-14 you are probably having problems. 1103p and 110r or other vigor inducing rootstocks are better.

I have also seen problems where the trellis system is inappropriate for the vigor level such as a quadrilateral cordon with only 12 inches of shoot growth.

I believe that there is another cause of low yields this year. It is a bit technical but hopefully it will all make sense.

Grape flowers are hermaphroditic – that is they contain both female and male parts. They are also known as perfect flowers

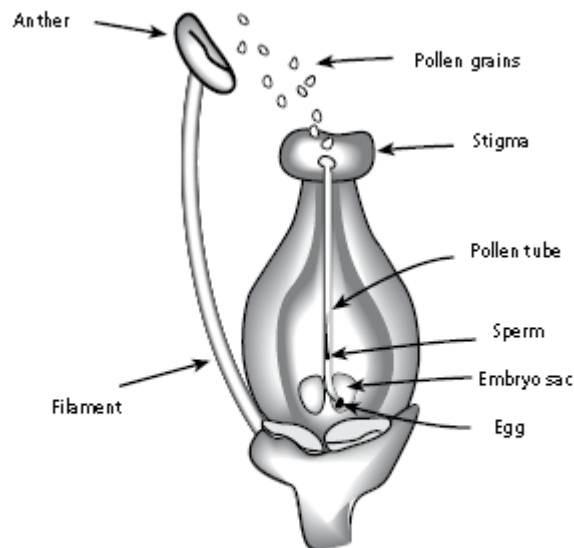


Figure 5.4 An idealized view of pollination and fertilization of the grape flower

. (continued page 12)

### *Social Chair-*

What a fantastic night. Lowell and Becky deserve many kudos for making the evening truly memorable. For those of you that helped particularly Steve and his wife, my wife, Angela and Renee, Lou Collins-THANKS. For those of you that did not make the party you missed clearly the best Social IGGPRA in years and this is not only my assessment but those of our attending members.







**October Social  
Harvest Barbeque**

**Date : Saturday, October 24, 2015**

**Time: 4 to 7 pm**

**Place: Rio Seco Winery**

**IGGPRA provides Ribs & Chicken**

**Members bring by last name:**

**A - D : Side Dish**

**E - L : Dessert**

**M - R: Appetizer**

**S - Z: Salad**

**Bring table set-ups, chairs, wine glasses and wine to share. Members and one guest free, additional guests \$5 each. Members of the public \$10 each.**

Call Doris Bray at (805) 461-1391 or email Doris at [doris@kobravineyard.com](mailto: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](mailto:winesage@feltencellars.com)

Winery Outreach:

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Olive Festival! It was a HOT day but we had ICE COLD white wine at the IGGPRA booth! — at [Paso Robles](#)

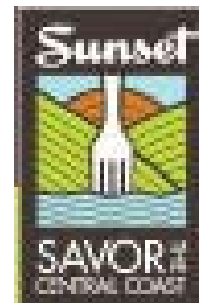
[Park](#)



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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.

The following will have their wines represented at Savor the Central Coast on the IGGPRA table, but are not necessarily attending:

Barr Estate Winery  
Estrella Creek Vineyards  
Felten Cellars  
Four Sisters Winery  
Frolicking Frog Cellars  
Glunz Family Winery  
Hidden Oak Winery  
Laraneta Winery  
Pear Valley Winery  
Poza Valley Vineyard  
Rio Seco Winery  
San Marcos Creek Vineyard  
Tackitt Family Vineyards



For more information on the event, check out:

[www.savorcentralcoast.com](http://www.savorcentralcoast.com)



These three hotels in San Luis Obispo are actively seeking wineries to participate in wine receptions:

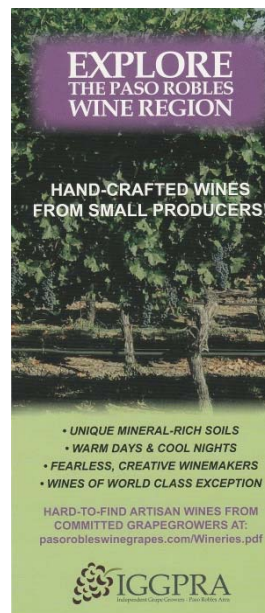
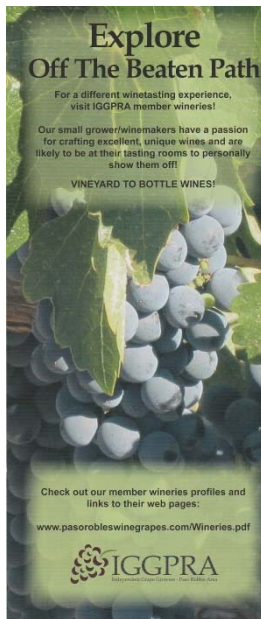
Petite Soleil call Dianne 549-0321 for tasting appointment. Daily receptions 5-6:30, attendance not required, prefers unusual varietals.

Courtyard Marriott email Stefanie [stefanie.canter@marriott.com](mailto:stefanie.canter@marriott.com)

Embassy Suites: email Frank [frank.ozazio@hilton.com](mailto:frank.ozazio@hilton.com) daily receptions 5:30-7:30 wholesale in \$8-10 range

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Congratulations to all our members who entered the Central Coast wine Competition—the complete list of awards is at: <https://centralcoastwinecompetition.files.wordpress.com/2015/06/basic-results3.pdf>



## Michelle Hido—Special Events Chair

Have you heard?



**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



Michelle Hido

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 were 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.



"Joe Irick used the bed of his truck to display his items, which made set up and break down a snap."



We'll be decorating the **Paso Robles Chamber Window** for 2 weeks, 9/14-28—check it out!

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



2014 IGGPRA float at the Pioneer Day Parade

## Merchant Associate Report

### IGGPRA Sept/Oct Associate Members Report

Hello All

Today, we have over 60 Associate Members, most of them with businesses that can benefit the grower membership. We appreciate their memberships and participation in many of the IGGPRA events and are now an integral part of the organization.

How have Associate Members benefited IGGPRA in 2015?

1. Sponsorship of refreshments at Seminars and their informative presentations has help improve the quality and attendance at Seminars
2. The "best Social in years", on August 22 at the Loading Chute, was sponsored (food and band) by Associate Members, DiBuduo & Defendis Insurance and WiVi Central Coast. AR&Co was also there to take pictures of a great evening

*The Results:*

- *Great tri-tip meal with all the fixins' Compliments of DiBuduo & Defendis Insurance.*
- *Live music hosted by WiVi Central Coast Wine Industry Conference & Tradeshow.*
- *A dance floor, if you so wish to dance.*
- *Great venue-the historic Loading Chute in Creston.*
- *Excellent acoustics for announcements using a professional sound system.*
- *You bring nothing except wine to share and drink or your favorite beverage.*
- *The Loading Chute provides set ups, glassware, wait staff AND clean up.*
- *A Pie Contest! BRING YOUR FAVORITE PIE FOR DESSERT.*

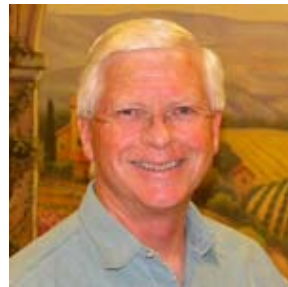
In addition, we have also offered Associate Members to write a short article about topics of importance to our growing cycle and post it on the page for this report. More education benefits for our members.

Thank You Associate Members !!

Looking forward to hear from you.

Best Regards

Joe Irick  
IGGPRA Board Member, Associate Member  
Chair  
[408 981 7099](tel:4089817099)



(continued page 13)

**Lowell's Corner Again** (continued from page 12)

The second reason for poor pollination in May of 2015 was due to retention of calyptra (flower caps) during bloom.

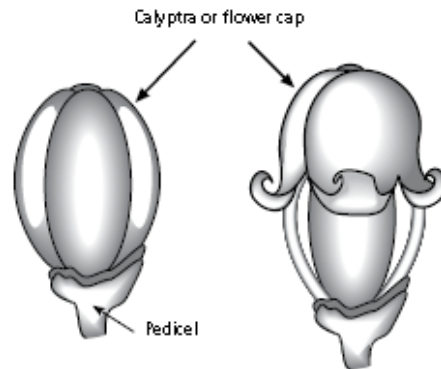


Figure 5.3 A grape flower shedding its calyptra (flower cap) during anthesis

Calyptra are essentially the petals of grape flowers and there are five petals per flower. Initially all the petals are fused together and as bloom progresses each petal separates from the others through the formation of an abscission zone between the petals. The formation of the abscission zone is a “growth” process and if the flower cap dies before the development of independent petals the cap gets stuck and this also leads to poor pollination. The main reason this year for the lack of a complete abscission layer development was again the cool temperatures in May



I believe that for the reason above and maybe others there was an incredibly poor pollination of grape flowers last May, and its effects are just beginning to be experienced now.

As I write this – we have not even started harvest of Bordeaux varieties such as Cabernet Sauvignon and it is very clear that these varieties have suffered to an even greater extent than the varieties that have been harvested so far.

Obviously this year's central coast crop is going to be small and the saying goes – as we go through harvest “small crops get smaller”.

This month's seminar (Sept. 30<sup>th</sup>) will go deeper into this issue.

Lowell Zelinski, PhD  
Precision Ag Consulting





**Welcome**

**New Members:**

**Growers**

**McCueVineyard**

**Mark McCue**

77655 Reinert Rd  
San Miguel, CA 93451  
707-322-5229  
cueball@mcn.prg

**Zin-Oak Vineyards**

**David & Joan Leader**

2350 Orchard Rd  
Templeton, CA 93465  
805-441-308  
dleader4@gotmail.com

**Phil and Susan Tubbs**

**Evening Star Vineyard**

7010 Wilderness Lane  
Paso Robles, Ca 93446  
ptubbs@eveningstarvineyard.com

**Lonesome Oak**

**John Obermeyer**

4770 Oak Flat Rd  
Paso Robles, CA 93446  
949-231-0802  
john.obermeyer@gail.com

**Old Casteel**

**Mark Wyatt**

**Molly Henderson**

888 Jensen Rd  
Paso robles, CA 93446  
805-238-7776  
oldcasteelvineyard@gmail.com  
www.facebook.com/oldcasteelvineyards

**Oliver/Forth Vineyard**

**Jerry Oliver**

**Don Forth**

255 Pleasant Drive Ln  
Arroyo Grande, CA 93420  
559-489-9359  
oliver\_enterprises@hotmail.com

**Associates**

**Gold**

**Rabobank**

915 Highland Dr, Ste 350  
Roseville, CA 5678

**Silver**

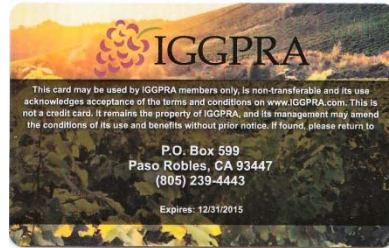
**Allied Grape Growers**

**Nat DiBudup**

7030 NFruit Av, Ste 115  
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www.alliedgrapegrowers.org

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### **If you use a Farm Labor Contractor: You Need to Protect Yourself**

Local vineyard owners have been using farm labor contractors (FLCs) for decades for seasonal workers. FLCs are attractive because, they provide workers for pruning, maintenance, and harvesting needs. In California, FLCs including Vineyard Management Services that supplies labor must be licensed by the Labor Commissioner. Labor Code § 1683. Owners should verify that the FLC is registered with the Department of Industrial Relations at <http://www.dir.ca.gov/databases/dlse/lr/farmlic.html>.

However, entering into relationships with FLCs can leave vineyard owners exposed to lawsuits based on the FLC's failure to adhere to California's employment laws. Specifically, the Migrant and Seasonal Agricultural Worker Protection Act, California Wage Order 14, and the California Labor Code. Vineyard owners should require the FLC to provide you with copies of the laborers' wage and time records with each invoice or billing statement.

Vineyard owners that use FLCs, should consider relinquishing as much control as possible over the supplied workers and be very careful when negotiating wages. FLCs should supply all of the equipment necessary to complete the job; restrooms, shade, water, hoes, pruners, small picking bins, knives, etc., not doing so may leave the vineyard owner liable as a "joint employer."

Other information to ask your FLC for:

- Certificate of Workman's Compensation Insurance
- Health, Safety and Injury Prevention Plan including the Heat Illness Prevention Plan – more information at <https://www.osha.gov/SLTC/heatillness/index.html>

Angela Mitchell  
Reciprocal Membership Coordinator



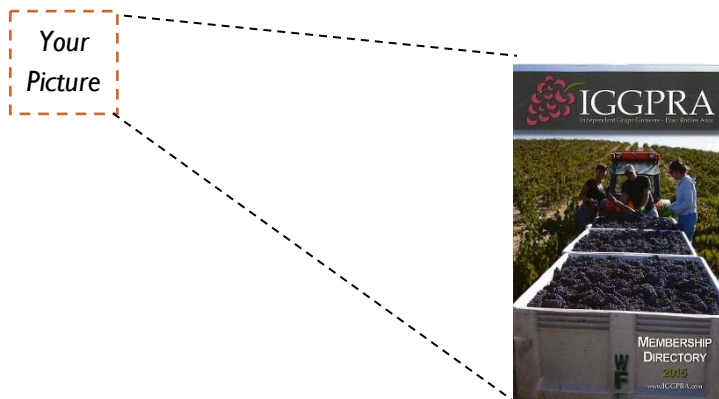
*Have a great day!*

## 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](mailto:usaindustries@pacbell.net)



### **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](mailto:bray@kobravineyard.com) or calling (805) 459-6075.**








### July 2015 Seminar Report

Thank you to everyone who attended our July Seminar.  
We are Looking forward to seeing everyone at our October Social at Rio Seco Winery!! Look for more information on the September 30 Seminar in your mailbox or check online!

### 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  | <a href="mailto:fmecham@co.slo.ca.us">fmecham@co.slo.ca.us</a><br>805-781-5450<br>F: 805-781-1350   |
|  | • District 2 Bruce Gibson  | <a href="mailto:bgibson@co.slo.ca.us">bgibson@co.slo.ca.us</a><br>805-781-5450<br>F: 805-781-1350   |
|  | • District 3 Adam Hill     | <a href="mailto:ahill@co.slo.ca.us">ahill@co.slo.ca.us</a><br>805-791-5450<br>F: 805-781-1350       |
|  | • District 4 Lynn Compton  | <a href="mailto:lcompton@co.slo.ca.us">lcompton@co.slo.ca.us</a><br>805-781-5450<br>F: 805-781-1350 |
|  | • District 5 Debbie Arnold | <a href="mailto:darnold@co.slo.ca.us">darnold@co.slo.ca.us</a><br>805-781-5450<br>F: 805-781-1350   |



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**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  
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cious apples, pears and pomegranates—for  
more information call Vic at 805-467-9732

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chimenea, fire pits and camping. Contact  
[Christina@thielst.com](mailto:Christina@thielst.com) or 805 845-2450  
Oak maybe available in the Fall.

## DO YOU WANT TO HELP SAVE YOUR TREES?

It's obvious our trees are stressed and suffering. Become proactive and it's likely you can steer clear of being forced into a reactive mode. What do I mean by this? Proactive by definition: "taking the initiative by acting rather than reacting to events". So get ahead of the problem that could occur rather than reacting to consequences that might otherwise be avoided. Like broken tree limbs (which can cause *more* negative consequences!) or falling trees which can be difficult to remove.

In some cases, it's already too late. We are watching our majestic old oak trees (and other much younger species too!) buckling and breaking under the pressure of drought. For most trees though, it's not too late! Take immediate action, vertical mulch and water. But very little water is needed, so please read on.

This time of year, trees are getting ready for winter. In order for them to store energy for next spring, and lessen erosion factors, they can really use healthy soil in which to do that.

Like us, all plant life requires food, water and air to be healthy. Throughout this drought moisture has been sucked out of the clay like soil so prominent in our zone. This also removes air from root zones and the soil becomes more and more compacted. Without water and air, the little organic matter that might remain cannot sustain either...microbes in organic matter are alive, so they need water and air too.

Do the following now and save your trees!



Using a steel rod, or some instrument with a pointed end, tap the rod into the ground approx. 3 - 4 feet away from the tree trunk base -- 12 inches deep. Make several small holes grouped close together in several places around the base of the tree.

Pour Black Diamond VermiCompost into each hole, then fill with water. You will need less than one bag of vermicompost and 3 to 4 gallons of water.

Black Diamond VermiCompost is produced by worms. The method we use results in a product that contains, and is verified by lab testing, an appreciative amount of living biology, which is essential to build healthy soil, break up hard clay type soils and has the capacity to absorb and retain water. It contains good amounts of Nitrate (NO<sub>3</sub>-N) and low amounts of Ammonia (NH<sub>4</sub>-N). Nutrients (NPK) and Soluble Available Nutrients is very high on the scale...it is immediate and usable plant food. Other nutrients include Phosphorus, Potassium, Magnesium, Boron, Calcium and more. It's pH is neutral, it has a very stable respiration rate, and low ash content, all qualities of high grade compost. But the vast amount of biological activity in this compost is what really enhances performance! Here is a partial list of micro-organisms you will find when you look at it under a microscope and what they do in, and for the soil and plants:

### **Bacteria:**

- keep nutrients near root zones
- improves water flow by binding soil particles together
- compete with disease-causing microbes
- filter and degrade pollutants as water flows through soil
- give soil "earthy" smell

### **Fungi. They are slow to grow and require undisturbed conditions to function properly and play a very important role to:**

- break down complex carbons
- hold nutrients for later use
- change soil structure by forming aggregates
- Mycorrhizae fungi improve plant growth
- some fungi types set traps for bad organisms and have them for lunch
- other fungi decompose some pollutants and compete with plant pathogens

(continued on page 21)

DO YOU WANT TO HELP SAVE YOUR TREES? (continued from page 20)

**Protozoa - these include Flagellates, Amoebae and Ciliates. They work together to:**

- release nutrients
- increase decomposition rates in organic matter
- provide food for other soil food web members
- feed on pathogens

**Beneficial nematodes:**

- regulate populations of other soil organisms
- mineralize nutrients into plant available forms
- consume disease-causing organisms

To learn more, a well-written, short and easy to understand reference book is *Soil Biology Primer* published by the Soil and Water Conservation Society.

Without all the members of the Soil Food Web present, plants and trees simply don't have all that Nature has to offer, and their health, if not their very existence, can be compromised.

Once you have taken this action to add organic matter, healthy soil biology and immediately available nutrients to your tree's root zone (of course you can, and *should* give this treatment to ALL your shrubs...roses, hedges, fruit trees, etc.), and some water, let this go to work in the soil for a few days. Then water those compost-filled holes again and keep the microbes happy and alive. Once they are saturated, the qualities of worm castings are invaluable and too numerous to list here. We all know how good worm castings are anyway! Castings are sticky and covered with a mucous type material. This helps hold water and over time, together with the other biological activity, a natural action occurs...hard pack clay will actually begin binding together and aggregates will form. Larger particles will now create air spaces for roots to breathe, expand and travel, water channels are formed, moving more microbes and nutrients around in the soil...and so the Soil Food Web builds on itself and the fostering of healthy soil restoration begins.

If you simply don't have time to get the job done, we can offer you deep root compost tea treatment. The tools we use fracture the soil and instill compost tea in 4 directions with each penetration. This application is very effective, efficient and makes extra good use of water, because it is full of microbiology from the brewing process. (If you didn't read the article on compost tea previously submitted to this newsletter, you can find it on [www.blackdiamondvermicompost.com](http://www.blackdiamondvermicompost.com)) If you have been to the worm farm, then you have seen what changes we have made in some of our oaks and how full and dense the canopies are. Call and we'll give you a quote. You are invited anytime to visit the Black Diamond VermiCompost facility. We are proud to offer this high quality "probiotics for soil" product to our community. We believe Nature will take care of us and all that we grow, if given the opportunity. Cristy Christie - 674-0194.



## 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

### Cucumber Tomato Avocado Salad

#### Ingredients

- 1 lb Roma tomatoes
- 1 English cucumber
- ½ medium red onion, sliced
- 2 avocados, diced
- 2 Tbsp extra virgin olive oil or sunflower oil
- Juice of 1 medium lemon (about 2 Tbsp)
- ¼ cup (1/2 bunch) cilantro, chopped
- 1 tsp sea salt or ¾ tsp table salt
- ⅛ tsp black pepper

#### Instructions

Place chopped tomatoes, sliced cucumber, sliced red onion, diced avocado, and chopped cilantro into a large salad bowl. Drizzle with 2 Tbsp olive oil and 2 Tbsp lemon juice. Toss gently to combine. Just before serving, toss with sea salt and pepper.



### Summer VegetableTian

#### Ingredients

- 1 Tbsp olive oil
- 1 medium yellow onion
- 1 tsp minced garlic
- 1 medium zucchini
- 1 medium yellow squash
- 1 medium potato
- 1 medium tomato
- 1 tsp dried thyme
- to taste salt & pepper
- 1 cup shredded Italian cheese

#### Instructions

Preheat the oven to 400 degrees. Finely dice the onion and mince the garlic. Saute both in a skillet with olive oil until softened (about five minutes).

While the onion and garlic are sauteing, thinly slice the rest of the vegetables.

Spray the inside of an 8x8 square or round baking dish with non-stick spray. Spread the softened onion and garlic in the bottom of the dish. Place the thinly sliced vegetables in the baking dish vertically, in an alternating pattern. Sprinkle generously with salt, pepper, and thyme.

Cover the dish with foil and bake for 30 minutes.

Remove the foil, top with cheese and bake for another 15-20 minutes or until the cheese is golden brown.



### Nacho Loaded Potato Skins

#### Ingredients

- 6 small to medium russet potatoes
- Extra virgin olive oil for rubbing
- 3-4 tablespoons melted butter for brushing
- Sea salt and freshly ground black pepper
- 4 ounces shredded cheddar cheese
- Nacho toppings: Sour cream, guacamole, salsa, green onions, fresh cilantro, etc.

#### Instructions

- 1.Preheat the oven to 425 degrees.
- 2.Thoroughly scrub the potatoes, pat them dry, and rub them all over with olive oil. Bake them for 40-60 minutes or until tender when squeezed.
- 3.Cut the potatoes in half lengthwise and scoop out the pulp, leaving about a 1/4-inch thick rim of potato around the shells. (Keep the pulp for another use, such as mashed potatoes).
- 4.Brush the outside and inside of each shell with some butter and then sprinkle with some salt and freshly ground black pepper.
- 5.Place the potato shells, skin side up, on a baking sheet or the rack of a broiler pan. Set the oven to broil, place the pan 3-4 inches from the heat, and broil the potatoes for about 3 minutes.
- 6.Remove the potatoes from the oven, place them skin side down on the pan and sprinkle with cheese. Return them to the oven and broil for another 2 minutes.
- 7.Arrange the potato skins on heated serving dish and top with the nacho toppings of your choice.



Enjoy!





% Sharen Rund Bloechl  
PO BOX 2288  
Atascadero, CA 93423



[www.pasorobleswinegrapes.com](http://www.pasorobleswinegrapes.com)  
[www.iggprra.com](http://www.iggprra.com)