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Volume 15 Issue 4 President- Lowell Zelinski Editor-Sharen Rund Bloechl July-August 2017

**IGGPRA Announces Part Five of
Eight-Part "Practical Grape Growing" Seminar Series - Join us!**

We are pleased to host a series of eight seminars in 2017 for grape growers in and around San Luis Obispo County. The fifth of these seminars will be held on July 19th.

Each seminar will provide attendees with practical tips and industry knowledge from local experts. All grape growers are invited and encouraged to attend.



"Practical Grape Growing" is a seminar series offered by IGGPRA in 2017 that provides attendees with practical tips and industry knowledge from local experts. All grape growers are invited and encouraged to attend. Registration is free for IGGPRA members and costs \$20 per seminar for non-members.

Held at the J. Lohr Wine Center in Paso Robles from 1 p.m. to 4 p.m., this seminar will cover the following topics:

Planned topics are:

- Lisa Bodrogi- Cuvee Connections- adding truffles to your grape growing portfolio
- TBD speaker – Studies and Options for Bird Pest Control
- US Dept. of Labor – update on grower/labor contractor liabilities- Filiberto Quintero
- Daphne Amory- viticulture expert – Biological aspects of vineyard soil and how it affects growth, pests, disease and yield
- Extended Question and Answer Session regarding topics of seasonal concern- Moderated by Dr. Lowell Zelinski, President of IGGPRA

No CEU credits for this seminar

IGGPRA serves its members by providing farming resources, continued education, hands-on training seminars and networking opportunities.

RSVP here or call **(805) 591-4204**

Time and Location

Wednesday, July 19, 2017 - 1pm to 4pm

J. Lohr Paso Robles Event Center

6169 Airport Road, Paso Robles, CA 93446

This seminar in the series is FREE for all members.

\$20 for non-members

Space is limited.

Learn more about the seminar series and IGGPRA by visiting iggpra.com.

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805-674-1373 sauretvines@gmail.com

2017 IGGPRA CALENDAR

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

- July 19—JLohr 1-4pm
- August – Mixer – Harvest Hoe Down—Loading Chute—6pm
- September 20—JLohr 1-4pm
- October – Seminar—Location TBD
- November Seminar—Location TBD
- December – Holiday Mixer- Member Update—Croad Vineyards & Winery 6 pm

New IGGPRA Phone number

805-591-4204

New IGGPRA Phone number

Mid-State Fair July 19-30
Mission Square Wine Events:

- Cork Dorks Daily at 5 pm
- Central Coast Wine Competition Winners
- Central Coast Home Winemakers Winners
- Gold Medal Wine Lounge
- Entertainment



IGGPRA pouring at Atascadero Lake

July 2017

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 Seminar & Mid-State Fair	20 Cattle-menr & Farmers Day	21 Wine Industry Awards	22
23	24	25	26	27	28	29
30	31					

August 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	Harvest HoeDown
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	31		

The Year So Far



How are the 2017 temperatures shaping up? I will discuss the situation based on the temperature chart below and highlight some of the important situations that occurred. The colored bars that run horizontally on the graph represent various things. The red bar the top indicates temperature between 100 and 110 degrees, the green bar indicates optimum temperatures for the growth of powdery mildew (70 to 85 degrees), the light blue bar indicates temperatures between 50 and 32 degrees, this is important because it is generally believed that grapes don't grow when the temperature is below 50. Finally, the darker blue bar represents temperatures below 32 degree or freezing.

In general, not too bad – there are some issues, but so far, we are doing ok.

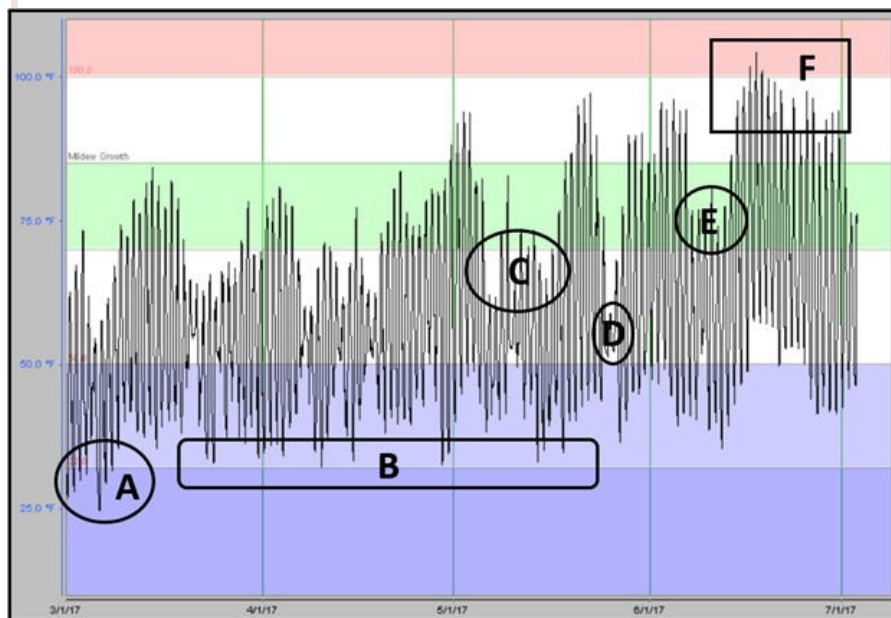


Figure 1 – Air temperatures at a cool location on 46W for March 1, 2017 through July 2, 2017

Winter/Spring frost or cold temps – not an issue most everywhere. We got cold in the winter but for “cold injury” to occur we need to get into the low teens. Didn't happen this year. So it shouldn't be a problem, you would see dead vines with split trunks, but I haven't seen it this year.

Continued on page 5

If you look at area “A” on the temperature chart you can see how the low temps in early March got below freezing – even as low as 25 degrees. This would surely have caused damage except that bud break had not occurred by then, so almost all blocks escaped any damage. It was cold but not so cold that “winter” injury occurred.

Area “B” on the chart shows the low temps between bud break and the middle of May. We had about 2 months of worrying about potential frost. We had plenty night/mornings where we got down to low 30's but not long enough or cold enough to cause damage. There were plenty of worrisome night – when my frost alarms were going off – but fans and/or actually minimum temperatures, lead to conditions where frost was not an issue. I'm not saying that in isolated conditions, frost damage didn't occur, but it for sure, wasn't wide spread.

Area “C” on the chart coincides with early to mid-bloom for most varieties in the Paso area. 2015 taught us the cool to cold temperatures can be devastating to pollination and fertilization. During that time, I was very worried that conditions might be like 2015. Fortunately, this time frame was early bloom for most varieties and the temperatures following “C” were fine for pollination.

I did have a bit of a scare in early June when evaluating vineyards for shatter, which is essential lack of pollination, and it seemed fairly high. Then I got a phone call from a colleague, out of the blue, and he asked if I was seeing higher than normal shatter levels. I remember saying that, “if you had asked me yesterday, I would have said no, but today not so sure”. I commented that it was primarily in Bordeaux varieties like Merlot, but Merlot is usually higher than most. As I sit here in early July, I'd say I'm not too worried about shatter in 2017. Things were starting to look bad but that seemed to stop and the clusters look good now.

Area “D” on the chart shows a couple of days of cool temperatures and very little difference between the daily high and low temperatures. This is a common occurrence on days it rains, and indeed, we got some rain on those days. Not much but still odd to get rain that late in the season. It may have started Powdery Mildew outbreaks in some vineyard, as I am seeing plenty of it around now!

Area “E” indicate a time with mild temperatures (perfect for mildew). When leaves develop under those mild conditions the strength of the xylem elements (the tubes that carry water to the leaves) is low. This is because they have not experienced any high tension due to hot temperatures and high evaporative demand. This is ok if subsequent temperatures remain mild or even slowly increase but this was not the case.

Area “F” shows that maximum temperatures in mid to late June were commonly in the high 90's and occasionally over 100. The sudden onset of the high temperatures created a tension in the xylem that the xylem walls were not able to withstand. The xylem collapsed and many leaves turned yellow and/or red. Initially this appears worrisome but since we, for the most part, have excellent canopies this year, the loss of a few leaves is not going to be critical. And it may actually help with mildew control by reducing the humidity in the fruit zone.

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IGGPRA had three tables to pour member wines at the **Atascadero Lake Wine Festival**, June 24. We talked to quite a few people at the information booth and there was a steady stream of people wine tasting. Here are three pictures that the Chamber took. I was told that the Festival pre-sold 3,000 tickets and there was also walk-up tickets being sold.



Membership May-June Newsletter

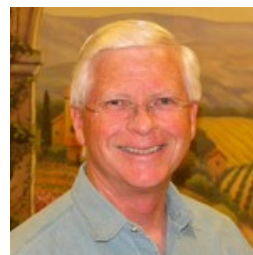
Hello IGGPRA Members

We will continue to bring experts on topics that affect our ability to successfully grow grapes. If any of you would like to see additional presentations, please let us know.

See you on July 19

Joe Irick

Seminars, Membership Chairman



UPCOMING SEMINARS

July 19, JLohr

1-4PM

Dust Control Options and Products for dust born pests

[UC Davis speaker](#) – Studies and Options for Bird Pest Control

Vineyard identification of Red Blotch and Leaf Roll virus after veraison

Handling Unfair Business Practices (CDFA)- Laurene Chiesa- Supervisor special Investigations, Market Enforcement Branch

Q&A Session (Open Discussion)

September 20, JLohr

1-4PM

Small Scale Wine Making for the Grower (Len Gelfand)

What You Should Include in a Small Winery Business Plan

Preparing for Harvest: Grape Test Before You Harvest, tracking data, weather issues

October –

Putting the The Vineyard to Sleep and winter nutrition

Additional topics, based on growing conditions, weather and Industry related issues

November

Rain Forecast for 2016/2017 Season (John Lindsey, PG&E)

Herbicide Options for the Dormant Months

Why Should I do Vineyard Record Keeping

Irrigation planning during winter months

Other topics – Throughout the year, we will present speakers and topics relevant to current events, growing conditions and Industry findings. For each of the Seminars, we will request CEU credits.

Best Regards

Joe Irick, Membership Chair



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Are all worm castings created equal?

**Submitted by Cristy Christie
Black Diamond VermiCompost**

Yes, and no. Worms transform whatever they consume to a very different material. However, the food they start with plays an important role in the value and quality of the final product. At Black Diamond VermiCompost, dairy manure is "hot" composted prior to feeding to the worms. This stage kills pathogens and weed seeds and is closely monitored and adjusted to maintain optimum temperatures. The worms are fed this pre-treated food and thrive on the bacteria, fungi and other decomposers that are generated through the composting process. A few weeks later, vermicompost is harvested. The final product, Black Diamond VermiCompost, is a very mature and stable material, promoting soil health and vibrant, strong, productive plants and trees. It will not burn and is safe for the most sensitive plants. Lab results are impressive. The worms are doing their job! We do our part to keep them well fed, warm and moist in an environment as close to nature as possible.





CELEBRATE THE COMING OF HARVEST IN THE PASO ROBLES WINE COUNTRY

at the Third Annual Harvest Hoedown August 5, 2017

Wine grape harvest is just around the corner in the Paso Robles wine country. Traditionally, farmers held celebrations at the onset of harvest to help usher in a bountiful season. The Independent Grape Growers of the Paso Robles Area (IGGPRA) is bringing this time-honored tradition back with its 3rd Annual Harvest at The Loading Chute barn in Creston, California on August 5, 2017, from 6 pm – 10 pm.

The Harvest Hoedown is a good ol' fashioned harvest celebration where many old customs are brought back to life. The event was developed to let local growers kick off a little steam and to help promote the burgeoning wine region.

"The Harvest Hoedown is an opportunity for wine lovers and other guests to mix and mingle with local growers," said IGGPRA president, Lowell Zelinski. "One of the missions of our organization is to promote local wine grape production and help educate the wine loving community about what we do. Events like this are rare opportunities for consumers to meet growers and see another side of the industry."

There will be a wood-pit barbecue, barn dance and a pie baking contest that all guests are welcome to enter. Guests can also take part in a Wine Walk, which is a spin-off of cake walks that were held in yesteryears. Everyone can participate in the Wine Walk and have a chance to win wine or other prizes.

To help set the scene, the event is held in the historic barn at The Loading Chute in Creston, California. The small country town with a population of 94 people is set in the Paso Robles wine region. It was founded in 1884 on the Rancho Huehuero Mexican land grant, and now has its own defined AVA (American Viticulture Area) called the Creston District AVA. It has been home to celebrities such as Alex Trebek, Carrie Fisher and L. Ron Hubbard. The Loading Chute restaurant, where the event is being held, is a local, iconic favorite.

This year, guests can kick up their heels to the sounds of local favorites The Shawn Clark Family Band. They'll be playing old and new country favorites. The barbecue includes tri-tip and chicken with all the fixin's.

After dinner, guests can sample an array of pies entered in the pie baking contest. There are two categories: fruit and cream pies, and anyone can enter. The winners will be determined by popular vote. Complete details on entering the contest are on the website and you may enter when you purchase your tickets. Seating is limited and guests must be over the age of 21. **Discounted early admission is \$25/pp and \$15/pp for IGGPRA members through July 26, 2017.** After that regular admission is \$40/pp and \$25/pp for IGGPRA members.

Tickets are available online at www.IGGPRA.com.

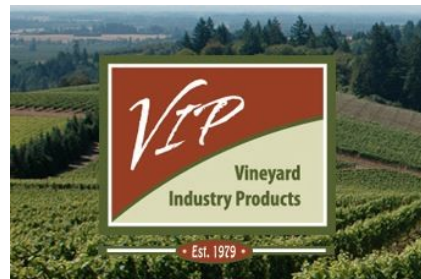
For more information or to register by phone, please call (805) 591-4204.



*Pictures from 2016
Harvest Hoedown*



Brought to you in part by the following sponsors:



Truffles are Coming!

By: Lisa Bodrogi of **Cuvée** Connections, Inc.
Published: May 31, 2017

The prospect of a mushrooming truffle industry emerging in California is exciting! Truffles are fruiting bodies of a fungi that grows underneath the surface in and on the roots of specific trees. The Périgord Black Truffle (*Tuber melanosporum*), is considered the finest of edible fungi and have a place in gastronomy along side saffron, caviar, and foie gras.

The French revere the Truffle as one of its traditional and most prestigious culinary delicacies. Truffles, harvested in Winter for freshness, are a focal point of holiday feasts. Their distinctive aroma and pungent characteristic is unsurpassed, only lasting 3-4 weeks before the allure of the truffle is all but gone.

Truffles are not new to civilized societies. Indications of truffle consumption dates back as early as 450 AD, where it appeared at tables of gastronomic renown. The truffles exotic nature, and perhaps the aphrodisiac quality, made it a luxury product and a sign of wealth in European Courts. A phylloxera outbreak during the middle of the 19th Century destroyed whole regions of vineyards making way for truffle production and consumption which peaked to 2,000 tons by the end of the 19th Century.

The World Wars took a toll on truffle production as rural farmers fled the countryside to take on more urgent work resulting in a great drop in supply. The lowest point of production was reached in the 1960s. The steady decline in production over the last 100 years, led to France's Ministry of Agriculture to invest in a huge amount of research and development, to avoid the consequent threat of extinction. As a result, plantation farming has been developed, involving the careful preparation of soils, infection of roots on tree seedlings with truffle spores, ongoing field management, and the use of irrigation.

For this reason, other countries have started developing a truffle industry including Australia/New Zealand, Morocco, South America, and England. Over the past 15+ years truffles have been produced in Tennessee, North Carolina, and Virginia and have made their way to the west coast in Washington, Oregon and, now, California.

Truffle farming is fitting for the next generation of farmers. Truffle growing naturally implements sustainable farming practices; exemplifies resource optimization; sourcing locally grown, farm to table; and upholds the natural food, know-where-your-food-comes-from, movement. Using specialized farming techniques such as micro-sprinklers and dogs for harvesting, no other crop can match the low input costs with expected returns on investment.

Every farmer knows diversification is the key ingredient for a successful farming enterprise. A simple trip around the Central Coast clearly represents this understanding. Considering wine is in its fifth decade on the Central Coast, many farmers and entrepreneurs may be asking the question, what is next? It is human nature to continue to pursue greatness with new opportunities. And that is exactly what truffles provide: **A Great New Opportunity.**

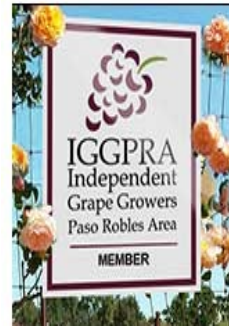
If you would like more information on truffle growing or are interested in planting trees inoculated with *Tuber Melanosporum* (the fungal spore that develops Périgord Black Truffles) please contact one of our newest members, Lisa Bodrogi, Land Use Planning and Permitting Consultant of Cuvée Connections, at: 805-937-8474 or li-sa@cuvée.me or www.cuveeconnections.net



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 Ken Bray by emailing bray@kobravineyard.com or calling (805) 459-6075.**



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Upcoming 2017 Mixers



Holiday Member Mixer

November 30, 2017

6:00 p.m.

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A man, Joe Irick, is standing in a vineyard, smiling. He is wearing a dark blue polo shirt, white shorts, and a dark blue baseball cap with "ICGPA" on it. The background shows rows of grapevines and some houses in the distance under a clear sky.

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Joe Irick,
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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
It's that time of
year! Summer's
here! Let's have
us some corn on
the cob!



Boiled: Cook the corn in a large saucepan of boiling sugared [1 tsp sugar] water until crisp-tender, about 5 minutes. Using tongs, transfer the corn to a platter.

Grilled1: Lay the ears directly on the grill over very hot coals. Grill turning to brown them evenly, for 5 to 7 minutes. Season them to taste with butter, olive oil and salt. Prepare a charcoal grill with a single layer of hot coals.

Grilled2: Peel back the husk from the corn and remove the silk. Brush the kernels with the melted butter and replace the husk to cover the ear of corn.

Grill the corn for a total of 20 minutes, turning it every 5 minutes. Remove the ear from the grill and carefully peel back the husk. Sprinkle the kernels with salt and serve.

Oven Roasted: Preheat oven to 350 degrees F. Place corn husks directly on the oven rack and roast for 30 minutes or until corn is soft. Peel down the husks and use as a handle when eating.

Foil Packets

- 6 ears corn, shucked
- 6 tablespoons unsalted butter, cut into pats
- 1 tablespoon garlic salt
- 1 tablespoon seafood seasoning, such as Old Bay
- 1/2 cup grated Parmesan

Tear off two squares of aluminum foil large enough to fold over 3 ears of corn. Place 3 ears of corn in the center of each foil square. Divide the butter, garlic salt and seafood seasoning between squares. Fold up the foil into packets and seal well.

Place the packets on the grill and cook for 15 minutes, flipping halfway through.

Remove the packets from the grill, open carefully, and sprinkle the corn with the Parmesan. Seasoning your corn beyond salt & butter:

Parmesan Spread:

- 1/2 cup olive oil
- 2 garlic cloves, chopped

- 1/2 cup freshly grated Parmesan
- 2 tablespoons chopped fresh Italian parsley leaves
- 1/2 teaspoon salt
- 6 ears yellow corn, husked, halved cross-wise

Garlic Butter & Cotija Cheese: Heat the oil in a heavy small skillet over medium heat. Add the garlic and saute until tender and fragrant, about 1 minute. Remove the skillet from the heat and cool. Set aside 2 tablespoons of the Parmesan cheese and stir the rest into the garlic mixture, along with the parsley and salt. Brush the cheese mixture over the hot corn and serve. Sprinkle the remaining 2 tablespoons of cheese on top of the corn.

- 8 ears corn
- Garlic butter, recipe follows
- 1/2 cup grated cotija cheese
- 4 fresh limes, quartered

Garlic Butter:

- 2 sticks butter, slightly softened
 - 8 cloves garlic, peeled and coarsely chopped
 - 1/4 habanero pepper, seeded
 - 1/4 bunch fresh chives
 - Salt and freshly ground black pepper
- Combine butter, garlic, habanero, and chives in a food processor and process until smooth. Season with salt and pepper. Unwrap corn and brush with the garlic butter. Sprinkle with the cotija cheese and squeeze with lime. Sprinkle with chopped chives, to garnish.

Cilantro Pesto:

- 1 bunch cilantro, leaves washed and drained
 - 3/4 cup canola oil
 - 1/4 cup Roasted Green Pumpkin seeds,
 - 1/2 cup grated Cotija cheese (or feta or Parmesan)
 - 2 cloves garlic, chopped, optional
- In a food processor add the cilantro, canola oil, pumpkin seeds, Cotija cheese, and garlic. Puree until smooth but not liquid. Taste for seasoning.

*Got a recipe? **Send it to Sharen!***



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