

Web Site www.iggpra.com



Volume 15 Issue 2 President- Lowell Zelinski Editor-Sharen Rund Bloechl March-April 2017

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

We are please to host a series of eight seminars in 2017 for grape growers in and around San Luis Obispo County. The second of these seminars will be held on March 22nd.

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

The second seminar will include the following sessions:



- *Nutrition planning for Bud Break*
Speaker: Dr. Lowell Zelinski
- *Post-bud break fungicide actions April-June*
Speaker: Eric Browning, Buttonwillow
- *Cover crop management (mowing) for frost mitigation in March-April*
Speaker: Craig MacMillan, Vineyard Team
- *Laws and Regulation Changes*
Speaker: Laura Heber, Ag Commissioner
- *How to get a private applicator license*

Time and Location

Wednesday, March 22, 2017 - 1pm to 4pm
La Quinta Inn and Suites
2615 Buena Vista Drive in Paso Robles

**This seminar in the series is FREE for all members.
\$20 for non-members**
Space is limited.

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2017 IGGPRA CALENDAR

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

- **March—Seminar—Location TBD**
- **April-- Mixer— Theme & Location TBD**
- **May—Seminar—Location TBD**
- **June—Seminar—Location TBD**
- **July—Seminar—Location TBD**
- **August – Mixer – Harvest Hoe Down— Location TBD**
- **September - Seminar—Location TBD**
- **October – Seminar—Location TBD**
- **November Seminar—Location TBD**
- **December – Holiday Mixer- Member Update—Location TBD**

New IGGPRA Phone number

805-591-4204

New IGGPRA Phone number



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March 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	20	21	22	23	24	25
26	27 Seminar	28	29	30	31	

April 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	20	21	22
23	24	25	26	27	28	29 Chili Cookoff
30						

The new IGGPRA Website



The new website is working out great. I hope our members take advantage of it. It is a bit different than what you might be used to – but we are here to help. I, as president, and Angela Mitchell, our first webmaster are both here to help.

Many of you know, I am a vineyard manager and consultant that tries to help my clients with all aspects of wine grape growing in the Paso Robles Area. I recently posted **GRAPES FOR SALE** on the IGGPRA website and within 2 weeks had an offer to buy them. This is just one example of how the new IGGPRA website can work for you. To post your grapes for sale, you will need to log in to the member side of the website (only you as members can see this side) and go to the marketplace menu (left side) and post items you wish to sell. Currently there are **GRAPES FOR SALE** and **BULK WINE FOR SALE** and **CLASSIFIED ADS**.

I had grapes and 2 classified ads (5000 gallons water storage tank and 30 or so case of unused wine bottles available. All were spoken for within a month.

To keep buyers coming to the website we need continuous and update items for sale. The update version of the website will remain current because if you post an item for sale – that posting is deleted in 90 days, unless you renew it. This lets potential buyers know that any items here are current – and actively looking for buyers, rather than being this “static” posting for items that may or may not still exist. It is a current and accurate site – and based on my recent experience a very beneficial one.

New Board of Directors Members

I am excited to welcome Cristy Christie, Bill Livingston and Scott Mathews to the IGGPRA Board of Directors. Hopefully all of you will get to meet them over the next year and share your ideas about IGGPRA.

Member Survey

One of the things any good organization should do periodically is to survey their membership regarding the performance and direction of the organization. IGGPRA is planning that survey right now and expect to see it in April.

RAIN RAIN RAIN

With portions of the Western Paso closing in on 40 inches of rain and many of the rest of us closing in on 20 inches, what does all the rain mean viticulturally? First, if there is standing water in the vineyard and the vines are dormant, they will be ok. Standing water has little effect on the vines when they are dormant, but it can sure lead to other issues.

Continued on page 5

Some of the good issues are: 1) A recovery in ground well water levels. I have seen one well rise 30 feet since last July. 2) Leaching of salts and boron from the root zone. The lack of rain over the past five years has allowed the detrimental chemicals to accumulate in the and this has, in many cases caused both yields and quality to suffer. A little-known tidbit of information is that one inch of rainfall (or sprinkler water) will move about 10 inches down into the soil. The obviously depends on how much water was in the soil just before the rain, but as a generalization it is pretty close. There for with an average of 20 inches of rain – water should have gone down 200 inches or almost 17 feet. The water will take the salts with it and now for most of us – many of the salts are below the root-zone.

Some of the bad issues are: 1) Limited time to perform vineyard cultural practices such as pruning, pre-emergence herbicide applications and mowing. Mowing can be especially important for frost control as tall cover crops exacerbate the impact of cold injury to vines in the spring. 2) Additional mowing will be required due to high levels of moisture in the soil. 3) Difficulty in managing vigor in vigorous varieties and/or root stocks.

I will continue to keep you posted as the season develops.

Welcome New Members

Penoncello Vineyards

Joe Pononcello
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Templeton, CA 93465
562-964-0985
805-434-3228
pononcello@aol.com

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805-226-2242
805-674-7359
grinager.sue@gmail.com

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Templeton, CA 93465
949-338-4662
gcweb3@gmail.com

HAAR Family Vineyard

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Paso Robles, CA 93446
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Eurofins—Bio Diagnostics

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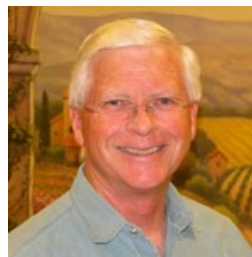
Membership March-April Newsletter

*Written by **Joe Irick***

Friday, March 10th

RED FLAGS

Not only is the IGGPRA Board committed to the grape growing education of our membership, we are also concerned about the risks you face from Mother Nature, grape vine diseases, pests, winery broken contracts and failure of labor contractors to meet health and safety rules for their workers. ALL of these risks can cost you \$\$\$, if you are not informed. In 2017, we are making every effort to bring the necessary speakers and information to our 8 Practical Grape Growing Seminars. Here are some of the plans we are working on and encourage you to not only attend the seminars, but also suggest to us topics that may not be included.



Topics:

Mother Nature — frost control, dust, weeds

Diseases — Red Blotch, Eutypa, — Labs, USDA \$

Pests — various speakers on bugs, vertebrates, birds

Winery payments – CDFA presentation in July for resolution of late payments

Labor Contractors health and safety violations — March seminar will address this, as well as other seminars later in the year

Keep your eyes open for these topics and others on our website. The grape growing business has become more complex and risky, but we are committed to keep you informed of what you can do.

Best Regards

Joe Irick, Membership Chair



Myco WHAT?

by Cristy Christie
Black Diamond VermiCompost



Mycorrhizae – an important component to healthy soil

“Mycor” – “rhiza” literally means “fungus” – “root” and defines the mutually beneficial relationship between the plant and root fungus. These specialized fungi colonize plant roots and extend far into the soil. Mycorrhizal fungal



filaments in the soil are truly extensions of root systems and are more effective in nutrient and water absorption than the roots themselves. More than 90 percent of plant species in natural areas form a symbiotic relationship with the beneficial mycorrhizal fungi.

Are They Important?

Mycorrhizal fungi increase the surface absorbing area of roots 100 to a 1,000 times, thereby greatly improving the ability of the plant to access soil resources. Several miles of fungal filaments can be present in less than a thimbleful of soil. Mycorrhizal fungi increase nutrient uptake not only by increasing the surface absorbing area of the roots, but also release powerful enzymes into the soil that dissolve hard-to-capture nutrients, such as organic nitrogen, phosphorus, iron and other “tightly bound” soil nutrients. This extraction process is particularly important in plant nutrition and explains why non-mycorrhizal plants require high levels of fertility to maintain their health. Mycorrhizal fungi form an intricate web that captures and assimilates nutrients, conserving the nutrient capital in soils.

Do We Need Them?

Undisturbed soils are full of beneficial soil organisms including mycorrhizal fungi. Research indicates, however, many common practices can degrade the mycorrhizae-forming potential of soil. Tillage, removal of topsoil, erosion, site preparation, compaction, fumigation, invasion of weeds and leaving soils fallow are some of the activities that can reduce or eliminate these beneficial soil fungi. Scientific studies indicate endo mycorrhizal fungal populations are slow to re-colonize, unless there is close access to natural areas that can act as a source of mycorrhizal spores to repopulate the affected area. Reintroducing mycorrhizal fungi in areas where they have been lost can dramatically improve plant performance with less water and fertilizer and at a reduced cost.



Types of mycorrhizae

Ectomycorrhizae

Over 90% of plants use mycorrhizae - either “ecto” or “endo”. Most plants use endomycorrhizae, and the few that use ectomycorrhizae include conifers and oaks. A few plant/plant groups that do not respond to endo or ectomycorrhizae are: the Brassica family - broccoli, kale, brussel sprouts, cauliflower; Ericaceae family - azalea, blueberries, cranberries, rhododendron; and others - beets, spinach and orchids.

Grape vines use endomycorrhizae and benefit greatly. Adding mycorrhizae to Black Diamond VermiCompost tea works as an efficient and effective delivery system. It should be added after the brewing cycle just prior to putting tea in the soil. A good article on The Role of Beneficial Fungi in Grapevine Nutrition from UC Davis can be found online.

Visit www.mycorrhizae.com for fascinating videos and scientific studies.

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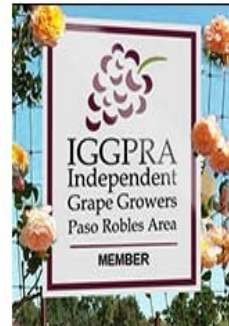


Visit us at **www.vinbiz.com**



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



San Luis Obispo County Supervisors

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Chili Cookoff - 2017

April 29, 2017

5 pm - 9 pm

Time to get the Chili going—is your Chili Recipe good? Then make some & bring it in for fun & prize! There'll be a wine competition again too!



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A photograph of Joe Irick, Vice President of Independent Grape Growers - Paso Robles Area, standing in a vineyard. 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,
Vice President,
Independent Grape Growers -
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Owner,
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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

Irish Stew With Lamb and Guinness **Ingredients**

3 lbs lamb shoulder with a little fat, cubed
1/2 cup flour
3 large russet potatoes, peeled and cubed
3 large carrots, peeled and sliced
6 stalks celery, cut into 1/2-inch slices
2 large yellow onions, cut into large dice
3 -4 garlic cloves, minced
1 bunch fresh rosemary
1 bunch fresh thyme
1 bunch fresh parsley
2 quarts lamb (enough to cover) or 2 quarts
beef stock (enough to cover)
12 ounces Guinness stout
1 cup pearl barley (optional)
2 teaspoons cornstarch
salt & freshly
ground black pep-
per, to taste

Directions

The barley is optional but it makes it even more traditional. Cook it in 3 cups of stock for 20 minutes then add it into the stew when you return the meat to the pot. Cut off some of the parsley leaves and chop enough to make 2 tablespoons; reserve. Cut off some parsley stems, and tie them into a bundle with a few sprigs of rosemary and thyme; reserve. Season the meat with salt and brown the meat in a little oil. Remove and reserve, and sprinkle with a little flour, shaking off excess. Add the onions, garlic, carrots and celery to the pan and sauté, tossing to coat with the fat. Add the Guinness and deglaze, scraping up any caramelized meat juices. Add the potatoes, return the meat to the pot (and the barley if you're using it). Add enough stock to barely cover, cook over medium heat until just boiling, then reduce heat to very low and simmer 2 - 3 hours, until the meat is tender, stirring occasionally. Check seasonings, add salt and pepper to taste, then remove from heat, stir in parsley and the cornstarch (mixed into 4 teaspoons water) and stir. Cook over low heat for a few more minutes to thicken. Serve with



plenty of Irish brown or white soda bread, tea and more Guinness if you like.

Boxty is essentially potato cakes using both grated and mashed potatoes. The word comes from the Irish bac-stai, for the traditional cooking of potatoes on the hob (bac) over an open fire (stai.) Margaret Johnson ("The New Irish Table") gives this recipe for a boxty from a restaurant in Killarney, County Kerry, using only grated potatoes.

Ingredients N

Yield 16 potato cakes

1 lb boiling potato, peeled
1 large onion, finely chopped
2 eggs, beaten
1/2 teaspoon salt
1/2 teaspoon fresh ground pepper
1/4 teaspoon nutmeg, freshly grated
2 tablespoons flour
2 -4 tablespoons unsalted butter

Directions

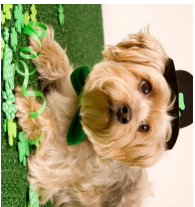
Line a large bowl with a piece of muslin or cheesecloth, or a clean linen towel. Using the large holes of a box grater, grate the potatoes into the bowl. Squeeze the cloth to extract as much of the starchy liquid as possible. Discard the starchy liquid, return the potatoes to the bowl, and stir in the onion, eggs, salt, pepper, and nutmeg. Add the flour and mix well. In a large skillet, melt 2 tablespoons of the butter over medium heat. Drop the potato mixture, 1 tablespoonful at a time, into the skillet; do not crowd the pan. Flatten each cake with a spatula and cook for 3 to 4 minutes on each side, or until lightly browned and crisp. Transfer the cakes to a baking sheet and keep warm in a 200-degree oven. Repeat until all the mixture is used, adding more butter as necessary. Serve immediately.



Have a recipe you want to share?
Send it to Sharen!



% Sharen Rund Bloechl
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New IGGPRA Phone number
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New IGGPRA Phone number

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