

Web Site www.iggpra.com



Volume 15 Issue 3 President- Lowell Zelinski Editor-Sharen Rund Bloechl May-June 2017

**IGGPRA Announces Part Three 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 second of these seminars will be held on May 17th.

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 La Quinta Inn in Paso Robles from 1 p.m. to 4 p.m., this seminar will cover the following topics:

- **Labor Contractor Liability**

Speaker: Philipda Modrakee, Wage and Hour Investigator, US Dept of Labor

- **Ag Order 3.0**

Speaker: Chris Rose, Director, Irrigated Lands Regulatory Program, Regional Water Quality Control Board (RWQCB)

- **Bloom Time Tissue Analysis for Vineyard Fertility Management**

Speaker: Carter Pierce, General Manager, JM Lord, Inc

- **Issues and Options for Vertebrate Pest Control**

Speaker: Dale Everson, Farm Supply

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, May 17, 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.

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

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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!

- May 17—La Quinta Hotel 1-4pm
- June 21—La Quinta Hotel 1-4pm
- July 19—JLohr 1-4pm
- August – Mixer – Harvest Hoe Down—Location TBD
- September 20—JLohr 1-4pm
- 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



May 2017

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

June 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 Dad	19	20	21	22	23	24 Atas- cadero
25	26	27	28	29	30	

LOTS OF THINGS



This is a different kind of report. It will include a brief review of many different topics, such as early season in Paso, Grapes for Sale, Water Update, New Pesticide Regulations.

Early Season – 2017

So how does this year look so far? I think pretty good. We have gotten 110% of normal rainfall this last winter which has been extremely beneficial in leaching salts and replenishing the soil moisture in the vineyard. This has lead to a couple of things: 1st due to increased soil moisture and relatively cool weather, first irrigation have been delayed, or should have been. This is a good thing as it will reduce pumping and, if done, may speed up a slightly delayed season. It has though increased the weed/cover crop maintenance issues. This basically mean at least one, probably two additional mowing were necessary. This is compared to the last few years of “DROUGHT” - not compared to “NORMAL” years. Typically we don't get by with just one mowing.

Grapes for Sale

Earlier this year, getting a contract from a winery to buy your grapes was pretty easy. In the last couple of weeks that seems to have changed. You can check out the IGGPRA grapes for sale section of the website. The number of listing has increased – which to me indicates lower winery interest in grapes. It tells me that most of us need to increase our marketing efforts.

Water Regulations

There are at least two major things happening in the world of water regulations now. First, the Regional Water Quality Control Board is now requiring well water sampling two times in the next year. There are many specific requirements, that are to extensive to cover here. If you should have received information from the Board – but if you haven't you can contact my company (Precision Ag Consulting -239-1270) and we can help.

Secondly, the state passed a new law months ago, called the Sustainable Groundwater Management Act (SGMA) that will change many things about water use in the Paso groundwater basin (basically if you are east of 101, or in the northern part of the county near San Miguel, and not near Templeton or Atascadero) you will be affected by this new state law. The law requires that the basin be managed “sustainably” – which means there is no longer term “degradation” of the water in basin. Degradation can be a reduction in water level and/or reduction in water quality. This management is going to require reporting of water use (meters) and pumping controls (reduction in water use). It is not especially clear who will “manage” the basin for “US”. If you joined a water district they “might” represent you – otherwise it will be the county Board of Supervisors, unless you happen to be within the city of Paso, or in a Community Service District (CSD) or some other kind of governmentally controlled area. Keep attention to this column for updates.

Continued on page 5

Pesticide Regulations

There are dozens of new regulations related to pesticide use adopted on or about January 1st, 2017. IGGPRA had a seminar covering these new regulations on March 22 of this year. If you are IGGPRA member you can view the presentation at any time by logging into your account and checking near the bottom left of the member area for Seminar Presentations.

Here is a brief summary of the changes, they actual regulations are much more detailed

New Worker Protection Standards (WPS)

- Application Exclusion Zone
- Enclosed Cab Changes (Dermal Protection Only)
- Worker Housing Area

Notice of Application

- Need to provide more information to workers (Start time)

Notice of Completion

- Growers need to keep records of start and end times.

Pesticide Handlers and early entry workers need to be at least 18

Posting of safety information

- A8 – at central location
- A9 – at worksite and decontamination sites

Application Specific Information (ASI)

- Must have written copies of Safety Data Sheets (SDS) as well as start and end times at central location

Must keep ASI and SDS for two years

Pesticide Safety Training Records for Handlers

- Locations must be distraction free
- Trainer must be present
- Other information required.

Field Workers Training

- Must be trained annually – used to once every 5 years

Emergency Medical Care

- Expands this requirement

Application Exclusion Zone – how far non-handlers must be from application

- 100 feet for fine droplets applications (air-blast sprayers)
- 25 feet for medium to course droplet size

Decontamination water amounts

- 1 gallon per field worker and 3 gallons per handler

Eye Wash Quantities

- 6 gallons at Decontamination Site and 1 pint in tractor or sprayer

Enclosed Cab and Dust/Mist masks

- If in enclosed cab – can take of mask if cab filtering system is working to manufacturers specifications

Early entry workers

- Need to provide additional information

More regulations coming in January 2018 – Great ☺

Membership May-June Newsletter

Hello IGGPRA Members

Two of the key objectives of this year's Seminar Schedule is to make sure we help our Growers stay in tune with the dramatic changes coming in Water Management and Pest Control. Failure to follow the rules that are being "bestowed" on us, can cost considerable \$\$\$ in fines. And wine grape growing is expensive enough without adding fines to our costs.



At the May 17 Seminar, we will focus on a number of important topics:

- * US Dept of Labor will review grower/labor contractor liability
- * Chris Rose will make sure we understand our water test requirements.
- * Carter Pierce to discuss petiole and blade analysis — with the rain this year, your results could change
- * Dale Everson will show how to deal with vertebrate pests — and remind us of the label changes

1 hour of CEU credit for the May Seminar

In June, we are going to get our Ag Commissioner back for more details on laws and Regs, Emily Hutchins from USDA will present update on TAP assistance program and Steve Scheuber will discuss nursery vine availability, Protocol 2010. Eurofins will also bring more Red Blotch analysis kits.

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 May 17

Joe Irick

Seminars, Membership Chairman



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UPCOMING SEMINARS

May 17 ---- LaQuinta Hotel I-4PM

Note: 1 CEU hour approved. This is an important session for all growers.

Philipda Modrakee- Wage and Hour Investigator- US Dept. of Labor—Laws and Regs—important information for grower/labor contractor liability.
Chris Rose – Director Irrigated Lands Reg. Program—Ag Order 3.0 --- will review water test requirements for reporting by end of June.
Carter Pierce—General Manager – JM Lord Inc—Post Bloom -Use of petiole and blade analysis for vineyard fertility management
Dale Everson – Farm Supply --Vertebrate Pest Control – issues and options

June 21 --- LaQuinta Hotel I-4PM

[Special Speaker—Emily Hutchins](#) --USDA Vine Assistance Program for vineyards with Red Blotch
[Euro Fins Testing Analysis for Red Blotch](#)
[Steve Shubert](#) – Duarte Nursery – status of new vines, certifications, Protocol 2010
Pre-veraison nutrition actions,
Marketing your grapes, if you don't have a contract

July 19, JLoehr I-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, JLoehr I-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

Hidden Power

Cycle Clinic



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WPS



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12:00pm - 3:00pm

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**Are you using compost made from Biosolids? Submitted by Cristy Christie,
Black Diamond VermiCompost**

Compost is rightly touted as the perfect soil amendment and a great way to recycle yard and garden waste. But not all compost is created equal. In fact, many commercial composting operations include "biosolids" or sewage sludge in their inputs and these can be downright dangerous.

You know what biosolids are, right? Solids made from bio materials, just as the term suggests. One can't help but think of Shakespeare, "What's in a name? That which we call a rose by any other name would smell as sweet." Except biosolids don't smell so sweet.



Truth is, "biosolids" is a marketing term, a nickname for sewage sludge. It's the stuff that remains after everything is flushed down the sewers — human and animal feces, industrial chemicals, medical waste, oil products, pesticides, home cleaners...whatever is left over after the water is removed. The EPA says it's okay to call biosolids "compost". REALLY? Yes, really.

So what's wrong with using "compost" made from sewage in your garden? After all, it's been treated and tested right? Guess again. Allowing sewage to "cure" for a period of time does not remove its toxins. Heavy metals, including lead and mercury, as well as such industrial compounds as flame retardants persist, even concentrate, during the cure. Compost may be heat-treated to kill some pathogens. But heat treating doesn't kill them all. And how do you know the compost was treated in the first place?

Sludge, the kind that ends up in a number of brands of commercial and municipal compost, the kind spread on farm crops, is the end product of sewage treatment, the process by which everything flushed, poured and dumped into the sewage system by home dwellers, businesses and industry. It's separated into liquids and solids. The goal is to treat the liquid so that it is "clean" water ready for reintroduction into the environment. All the bad stuff, the toxins, pathogens, chemicals, heavy metals, pharmaceuticals and poisons, settle out with the sludge, the solid part. So what should we do with all that sludge? Using it to make compost, selling it to gardeners and spreading it on agricultural land — despite all the contaminants—is the cynical and dangerous answer.

When you're ready to buy bulk compost from your local landscape products company, ask for a Soil Report. If you're not sure how to read this document, give me a call. We'll interpret it together. Do some research on the bagged products you want to purchase; most of them have been sterilized and even though they are labeled organic, the vital micro-organisms have been cooked out, so what's the point? Many of them contain biosolids, and, again, by law the term "compost" is legal, but it is likely not YOUR definition of "compost."

Black Diamond VermiCompost is here to help you figure it all out. Of course we love to hear the stories of how well our product works, but more importantly, we want you to be informed and understand what makes soil "good", what makes plants grow strong, and what YOU can do at home, on the farm or in the vineyard, to achieve the results you work so hard for. We've got some great articles at www.blackdiamondvermicompost.com.

And if we don't have the answer to some of your questions, we have plenty of resources and know where to get them.



Chili Cookoff - 2017

60 people attended the Cook-Off and enjoyed not only the beautiful venue and great weather, but judged the chilis and the wines, then enjoyed Stein's great BBQ Chicken menu along with Nancy's salad, smoky gouda macaroni & cheese, parmesan garlic bread and Nancy's brownies.

There were a total of 4 chilis. 2 classic and 2 creative. Janice Tollefson won first place for EMANON (nname backwards) chili and Maxine Perkins for her "R" Chili in the classic division. (note that she won first place last year for the same chili recipe).

In the creative division: Sharen Bloechl won 1st place for her Pollo Verde and De and Judy Jones won 2nd place for their cowboy chili.

In the wine tasting: there were 4 whites and 8 reds. Chris Williams won 1st place for the Kula Grenache Blanc 2016 and Wally and Joyce Murray won 1st place in the red division for their Bon Niche blend of Syrah, Petit Verdot and Mouvedre, 2011.

A special Thank You to Rich and Tracy Secchi-aro for letting us use their beautiful Terra Mia Vineyards, and Brian and Nancy Stein - Stein's Catering – for the fabulous BBQ.

Thanks to the volunteers: Maxine Perkins, Jennie Williams, Ken Brown, Tom and Aeri Taylor.

Next event is the Harvest Hoedown on August 5 at the Loading Chute.





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New Study: Wine is Good for Your Brain

Produced by [VinePair Staff](#) / [@VinePair](#)
Updated on 2017-05-04.

It's no secret that moderate wine consumption is beneficial to your health. It prevents against [heart disease](#), Parkinson's, and [Alzheimer's](#). But there's even more good news. Madrid-based Institute of Food Science Research has just found another benefit to drinking wine.

According to [Science Daily](#), Dr. Esteban-Fernández and her team at the Madrid based institute are studying the molecular mechanisms behind the health benefits of wine consumption. Rather than looking at the wine itself, the researchers have been studying the remaining compounds left in the body after wine has passed through it. The study involved choosing metabolites based on excretion of regular wine consumers and adding them to "human cells under stress conditions that normally lead to neuronal cell dysfunction and death." The result? The metabolites were actually aiding the cells from dying, thanks to their specific composition and breakdown within the intestines.

By passing through the stomach, low to red wine consumption can delay the onset of Alzheimer's and Parkinson's. The study has recently been [published](#) in *Frontiers in Nutrition*.

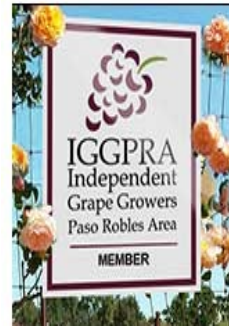
As if we really needed another excuse to maintain our nightly glass of red habit.

Published: May 4, 2017

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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OC Fair Homewine Competition

Ladies and Gentlemen - It's that time again, where we are collecting bottles from Home Winemakers in California, for the OC Fair's Homewine Competition (formerly the Orange County Fair's Homewine Competition).

You can enter your wines at HomeWineCompetition.com, and send them in through the various collection points throughout the state.

See the information below, and GOOD LUCK! You may contact me if you have questions.

Kevin Donnelly

kevindonnelly@ocws.org

714-457-7229

The OC Fair & Event Center (OCFEC) and the Orange County Wine Society, Inc. (OCWS), are proud to co-sponsor the 41st Annual Home Wine Competition on June 10, 2017. We are excited to invite you to be part of our prestigious event.

The OCFEC Home Wine Competition has grown and prospered to become **one of the largest and most comprehensive judging of California home wines in the state**. Wines from amateur winemakers in California are judged including still, fortified, sparkling, dessert, and other fruit or "country" wines.

In 2016, 97 judges evaluated 39 varietals and styles of wine. 676 different wines were judged and more than 514 awards were given to home winemakers throughout California.

REQUIREMENTS / RULES

Entries must be made by amateur winemakers in California. Wines may be made from fresh or frozen grapes, wine kits, or other fruits.

Wines must be received between April 14 and May 22, 2017

Please submit **one 750ml bottle** of each wine entered, **or two 375ml bottles** for dessert wines. Wines must be entered on-line at www.HomeWineCompetition.com where **full instructions and shipping information** can also be found.

WINE LABEL COMPETITION

For an additional \$4.00, all winemakers who enter the Home Wine Competition may submit their labels to our Wine Label Competition. This allows the OCWS volunteers and wine competition judges to give recognition and opinions on the effectiveness of your labels.

A First, Second, and Third place award is given in each of 11 categories. The label receiving the most votes OVERALL is named **BEST OF SHOW**. The award winning labels are displayed by the OCWS in The Wine Courtyard during the OC Fair. Please provide 1 copy of each label you wish to submit with your bottles when shipped. Keep in mind that actual labels submitted always compete better than photo copies.

DEADLINES

Online Entries must first be submitted by May 22nd.

All wines must be received between April 14 to May 22nd.

CONTACT US

Orange County Wine Society

P.O. Box 11059

Costa Mesa, CA 92627

Phone (714) 708-1636

Fax (714) 546-5002

HomeWineCompetition@ocws.org



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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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Vice President,
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Email: elissa@vydconcepts.com

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Cholame Vineyard located in San Miguel has available this year: 2 tons of Grenache @ \$1545 / ton 1.5 tons of Petite Sirah @ \$1545 / ton 2 tons of Syrah @ \$1545 / ton 1 ton of Tempranillo @ \$1560 / ton 2.5 tons of Zinfandel @ \$1500 / ton
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Email: info@cholamevineyard.com

- - -

Hansen Vineyards 2017 Tannat Grapes For Sale Approximately two acres of eight year old vines. Approximately five tons total @ \$2000.00 per ton
Phone: (805) 610-5854

- - -

Equipment

Morgantini Vineyard

For Sale. Vineyard seeder, 6'. Good condition. \$4000. Enviromist weed sprayer for vineyard. Good condition. \$4500. contact Richard at 831-320-3294.

Phone: (831) 320-3294

Email: r-j@mvines.net

- - -

Equipment

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Email: kelnikvineyards@aol.com

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ATTORNEY AT LAW
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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!!

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Let's Cook

Award Winning Classic Chili— Janice Tollefson

1 TB Olive Oil
1/2 Small Onion - Chopped
2 LB Ground Beef (or Turkey)
1 Clove Garlic – Crushed
1 14 ½ oz Can Diced or Stewed Tomatoes
1 15 oz Can Tomato Sauce
1 ½ C Water
1 Pkg of Chili Spice Mix, Cayenne & Salt To Taste from Carroll Shelby's Chili Package (Add Mesa Flour a little at a time only if it needs thickening)
1 15 oz Can Pinto Beans and/or 1 15 oz Can Kidney Beans (Rinsed & Drained)
Saute onion in olive oil in large skillet for a few minutes until soft, but not browned.
Add meat, sprinkle with crushed garlic, fresh ground salt & pepper to taste and brown.
Drain off fat.
Add rest of ingredients (except beans).
Simmer 1 hour or more.
Add beans last 15 minutes of cooking time and add Mesa flour if necessary.
Top with grated cheese and chopped onions.



Award Winning Creative Pollo Verde—Sharen Bloechl **Ingredients**

1 Red Onion, chopped
1 Head Garlic – Smashed & Chopped
4 TB Bacon Juice/Grease
2 LB Chicken Breast, cut into 1-

inch cubes
1 tsp Whole Cumin
1 tsp Sugar (to cut acidity)
1 TB Olive oil
1 pound tomatillos, husked, rinsed, and chopped
4 Jalapenos, stemmed, seeded and sliced
1 can Chicken Stock
1 cup chopped fresh cilantro leaves
Salt
Pepper

Directions

Preheat the oven to 400 degrees F.
In a large bowl, toss the tomatillos and jalapenos with 1 tablespoon of the olive oil and spread on a baking sheet. Roast until soft and starting to brown, about 20 to 30 minutes, stirring twice during roasting.
Meanwhile, in a large Dutch oven over medium-high heat, add the bacon juice and heat. Add the onion and garlic and cook till translucent. Add the chicken, in batches, until well-browned. When browned, add all of the chicken back to the pan and cover with chicken stock. Add the roasted vegetables, cover and reduce heat - continue cooking
While chicken is cooking, finely chop the cilantro and add to the chicken.
Season, to taste, with salt and pepper.
Serve with warm flour tortillas.
Note: My verde was a little hot, so I added 1 can drained peas to cut the heat.



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



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