

Web Site www.iggpra.com



Volume 15 Issue 5 President- Lowell Zelinski Editor-Sharen Rund Bloechl September-October 2017

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

**Wednesday September 20, 2017
J. Lohr Vineyard & Winery – 6169 Airport Rd
1pm – 4pm**

- **UNFAIR BUSINESS PRACTICES** –How to identify and handle them Laurene Chiesa, Supervisor, California Department of Food & Agriculture, Special Investigations, Market Enforcement Branch
- **HARVEST PREP** – Berry sampling, tracking, weather and more Lowell J. Zelinski, Ph.D., Owner, Precision Ag Consulting
- **HARVEST METHODS** – Advances in mechanical harvest methods Lance Vandehoef, Sales Representative, Pellenc America

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, September 20, 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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2017 IGGPRA CALENDAR

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

- September 20—Seminar JLoehr 1-4pm
- October 19– Seminar Caastoro Cellars 2-5pm
- November 15 - Seminar— 1-5pm JLoehr 1-5pm
- November 30– Holiday Mixer- Member Update—Croad Vineyards & Winery 6 pm



New IGGPRA Phone number

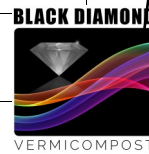
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New IGGPRA Phone number



September 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 Seminar	21	22	23 Worm Seminar
24	25	26	27	28	29	30



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



American Society of Enology and Viticulture

I am going to take a slightly different approach with the president's message and talk about the most prestigious grape scientific society in the world. It is called the American Society of Enology (wine making) and Viticulture (grape growing). It commonly goes by its initials "ASEV" like we do.

ASEV was formed in 1950 with a goal of sharing technical information between primarily wine makers. In fact, the original name of the society was the American Society of Enology leaving the growers out of the whole process until much later. To be fair, in 1950 it was formed by enology researchers from UC Davis and a number of California wine makers. Currently there are 2200 members with 100 Associate Members. They have two chapters, an Eastern US one and believe it or not and Japan Chapter.

ASEV publishes a journal called the American Journal of Enology and Viticulture (AJEV) and it online for members starting from 1950 with all the archives available. Many of the abstracts of the articles are available for free.

The journal also select the best enology and best viticulture article from each year and these, in their entirety are available on the ASEV website, www.asev.org.

Here the title of the best articles in both categories for the last 5 years:

Year	Viticulture	Enology
2017	Effect of Postharvest Defoliation on Carbon and Nitrogen Resources of High-Yielding Sauvignon blanc Grapevines	Effects of Vineyard and Winemaking Practices Impacting Berry Size on Evolution of Phenolics during Winemaking
2016	Characterization of Winery Wastewater for Reuse in California	Sulfur Dioxide and Glutathione Alter the Outcome of Microoxygenation
2015	Persistence of Elemental Sulfur Spray Residue on Grapes during Ripening and Vinification	In-Line Measurement of Color and Total Phenolics during Red Wine Fermentations Using a Light-Emitting Diode Sensor
2014	Postveraison Application of Antitranspirant Di- <i>l-p</i> -Menthene to Control Sugar Accumulation in Sangiovese Grapevines	Sensory Impact of Extended Maceration and Regulated Deficit Irrigation on Washington State Cabernet Sauvignon Wines
2013	Foliar Application of Abscissic Acid Increases Freezing Tolerance of Field-Grown <i>Vitis vinifera</i> Cabernet franc Grapevines	Profiling the Yeast Communities of Wine Fermentations Using Terminal Restriction Fragment Length Polymorphism Analysis

Continued on page 5

President' Message—Lowell Zellinski (continued from page 4)

As you can see, some are highly scientific but others are very relevant to our local grape growing practices. I especially liked the 2015 viticulture article relative to sulfur applications and the formation of hydrogen sulfide (rotten egg smell) in wine. (Very quick summary: white wine grapes, doesn't matter how close to harvest sulfur application was, red wine grapes – should give it about 2 months between harvest and last sulfur application).

ASEV has also just launched a new journal called “*Catalyst: Discovery into Practice*” which is going to be a more “applied” journal. With all new journal launches, it will take a while to see how it is received but I am very optimistic.

Here are a few of the papers from the most recent issue

Spur Pruning May Be a Viable Option for Oregon Pinot noir Producers despite Industry Fears of Lower Productivity

A Protocol to Map Vine Size in Commercial Single High-Wire Trellis Vineyards Using “Off-the-Shelf” Proximal Canopy Sensing Systems

Grapevine Rootstock Influence on Scion Development and Initiation of Senescence

Dual Fumigant and Herbicide Use Optimizes Replanting Preparation in a Virus and Nematode-Affected Vineyard

These articles are more practical, but you have to remember they must also meet the “test” of being scientific, not just opinions, so they are going to be somewhat technical.

ASEV also sponsors two major conferences each year: ASEV National Conference, which is usually held somewhere on the west coast, but occasionally held in the eastern US., and the Unified Wine and Grape Symposium (or better known as just the “Unified”). This conference is held every year in January in Sacramento. It is called the Unified because in 1995 two wine/grape organizations sponsored it: ASEV and California Association of Winegrape Growers (CAWG). I will write more about CAWG in an upcoming message.

ASEV also gives out a number of awards at their national meeting and has “distinguished” lectures from the best peoples in the enology and viticulture in the world. One of the award ASEV gives each year is the Extension Distinction Award and in 2017 the award went to Larry Bettiga, who is the viticulture farm advisor in Monterey County, just to the north of us. I hope to have him as a speaker in one of our seminars soon!

ASEV has many other programs and outreach programs (newsletter, et cetera) and if you find yourself with a “science” bent (like I do) I encourage you to check them out by visiting their website and IGGPRA



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	• District 5	Debbie Arnold	darnold@co.slo.ca.us
			805-781-5450 F: 805-781-1350

Vice President Sept-Oct Report

Wednesday, August 16th

Hello Everyone

Seminars:

So far this year, we have had 5 Seminars. Average attendance has been around 60 people and as high as 80+. This telling us that the topics and speakers are talking about things important to our growers and wineries. But we want to bring even more important topics to you, so don't hesitate to make suggestions for future seminars. The base information in each seminar is to stay in sync with the growing cycle, while also introducing topics of important and interest.

The September Seminar will be held at JLoehr and include such topics as preparing for harvest, handling unfair business practices (ie if a winery does not pay you), small scale wine making for the Grower and other topics

Membership

At virtually every seminar and mixer we get new members into IGGPRA. This is great news for the organization as it shows we are reaching people with vineyards that are either new at it or did not know about the benefits of joining. We also continue to get new Associate Members who want to provide our growers with goods and services to make their vineyards successful. Many of the Associates have utilized our eblast and advertising benefits to bring important information to you about their products/services— examples are Eurofins (Lab), Bird Gard (bird abatement), Black Diamond Vermicompost, and several others.

IGGPRA continues to evolve as an integral member of the Paso Robles area wine industry. We conduct most of the grower education seminars in the area, support the annual pruning competition and have reciprocal relationships with the Vineyard Team, Wine Alliance and Chambers of Commerce. We also are attending 2 Industry events each year (WiVi and Sustainable Ag/other) and plan to have a booth at the 2018 Winemakers Cookoff.

Under the direction of our Board, we continue to look for new ways to serve our Grower and Winery Members. We encourage any of you to visit one of our Board meetings, held first Thursday of the month at the Kennedy Club.

Best of Luck with your 2017 Harvest !!

Joe Irick



Upcoming Seminars

October 19, 2017

2pm - 5pm

Castoro Cellars

Planned Topics:

- Putting the The Vineyard to Sleep and winter activities
- Dean Harrell—Importance of adding organic nutrients after harvest
- Devin Best Exec. Director Resource Conservation district—new Govt grants for improving soil projects

November 15, 2017

1pm - 4pm

JLoehr

Planned Topics:

- Rain Forecast for 2016/2017 Season (John Lindsey, PG&E)
- Herbicide Options for the Dormant Months
- Why Should I do Vineyard Record Keeping

Some known, some unknown, some misunderstood facts about the humble, organized creatures we call worms.



Q: How do earthworms eat?

A: Worms do not have teeth. A

liplike extension over the mouth helps direct food into the mouth, where the muscular pharynx (throat) grabs it, coats it with saliva and pushes it down the esophagus into the crop, where it is stored before moving on to the gizzard. There it is crushed and ground apart before moving into the intestine, where it is broken down further by digestive enzymes. Some of the food is passed into the bloodstream for use by the earthworm, and the rest passes out the anus as castings (worm poop). More than you wanted to know?

Q: Do earthworms have eyes?

A: No. They have receptor cells in their skin that are sensitive to light and touch. They will move away from light because heat from the sun or a light source will dry out their skin and kill them.

Q: How do earthworms breathe?

A: Earthworms do not have lungs; instead, they breathe through their skin. Their skin needs to stay moist to allow the passage of dissolved oxygen into their bloodstream. Earthworm skin is coated with mucus, and they need to live in a moist environment.

Q: Should I buy red wigglers and put them in my garden?

A: I do not recommend putting red worms in your gardens. They are composting worms, and top dwellers. Your garden soil would likely be too hot, nutrient low and too dry. Instead, I recommend adding Black Diamond VermiCompost (worm castings) to your beds, orchards, all landscaping (including house plants) and mulching. This will help establish a beneficial microbe colony in your gardens, which will attract deep burrowing earthworms (unless you are gardening in raised, lined beds). While earthworms aerate soil and have other beneficial qualities when they are present, what our soil needs most is their manure, or castings.

Q: So what do castings do? (The word castings is often pronounced incorrectly as "casings")

A: Worm castings have several unique and very important qualities:

- convert nutrients (NPK & other essential micro and macro nutrients) into forms usable by plant roots
- enable and empower your plants own natural immune system to ward off pest attacks and root destroying micro-organisms
- improve production yield & increase your plant's vitality and strength
- promote true flavor of fruits and vegetables
- increase soil tilth and water holding capacity

Q: If a worm gets cut in half, will it grow 2 worms?

A: No, please do not cut an earthworm in half. They will die. Worms have 5 pairs of "hearts" and an intricate intestinal system. Only flatworms regenerate from cut pieces. Flatworms are predatory worms that can quickly destroy a beneficial earthworm population. Flatworms are not common in our locale, but PLEASE do not cut a flat headed worm into many pieces.

(Continued on page 9)

Worms (continued from page8)

Q: How fast do worms re-produce?

A: Earthworms are hermaphrodites. They exchange DNA with another earthworm and lay a cocoon. Each cocoon contains 1-7 baby worms which will "hatch" in about 30-70 days. (They will hatch when conditions are favorable.) Theoretically, worms could double or triple in population in a couple months, if all worms were at the mating age and all conditions were suitable. So this really isn't very realistic.

B:

Did you know...

Worms have 5 hearts

There are more than 4,000 species of earthworm

Bristles along the bottom of a worms' body, known as setae, help them travel



Darwin's 2nd book was on his study of earthworms "*The Formation of Vegetable Mould through the Action of Worms, with Observations on their Habits*" From this came his infamous quote:

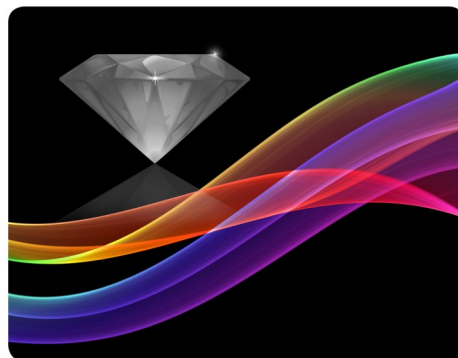
Without the work of this humble creature, who knows nothing of the benefits he confers upon mankind, agriculture, as we know it, would be very difficult, if not wholly impossible."

**Submitted by Cristy Christie
Black Diamond
VermiCompost**



Join us Sat., Sept. 23, 10 am to noon, for a special worm farm tour, garden demo & presentation with Dean Harrell: Winter Gardens & Cover Crops. See website for details. Space is limited. Registration required.

BLACK DIAMOND



VERMICOMPOST



**Thank you everyone who joined IGGPRA for the
2017 Harvest Hoedown August 29, 2017**

This year's Harvest Hoedown was a rockin' good time! Thanks to all the members and guests who joined in on the fun and festivities.

IGGPRA hopes you got to join us for the Harvest Hoedown, a great way to celebrate the coming Harvest amongst friends, neighbors and the grape growing community! As always the Loading Chute provided a great venue for the party and a nice break away from the summer heat.

The Baking Contest contestants brought a variety of delicious entries: cupcakes, fruit pies, tarts, cakes, a bread pudding and even a English Trifle!

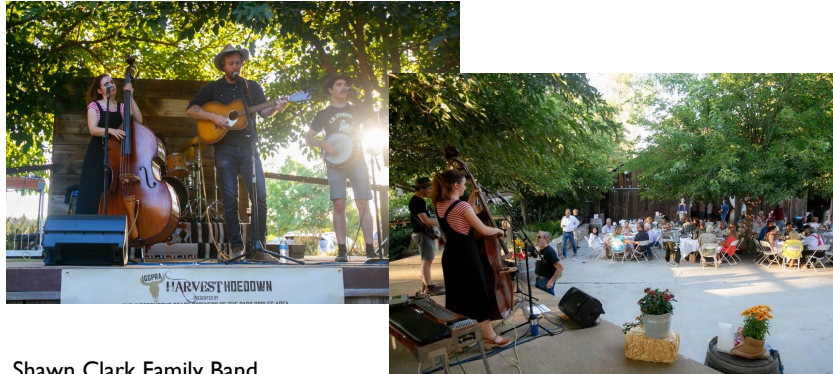


Winners of the Baking Contest. L-R: Becky Zelinski's Boubon Bread Pudding won the Dessert Division. Vicki Lee's Cupcakes won the Cake Division. Jim Janssen's Avocado Key Lime Pie won the Pie Division.



The Wine Walk was played to the music of The Shawn Clark Family Band, players who stopped dancing on the called number got to win prizes ranging from member donated wine baskets to associate donated prizes like a 'Squirrelinator', Worm, Castings, Trailer Hitch Pins etc.





Shawn Clark Family Band

A big THANK YOU to the Shawn Clark Family Band for the wonderful music, introducing us to your beautiful original music and playing some great sing-a-long country favorites!

As always the success of the event is thanks to our amazing volunteers and members. As a volunteer-run organization we could not continue without everyone's help and participation.

We hope everyone has a successful and safe harvest and we're looking forward to seeing everyone at the next member event- The Merry Mixer in November.



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.**

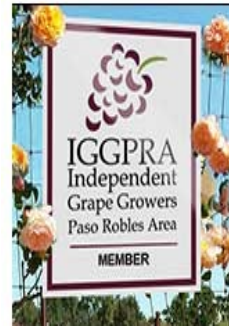
If you would like more information on truffle growing or are interested in planting trees inoculated with *Tuber Melanosporum* (the fungal spore that develops Périgord Black Truffles) please contact one of our newest members, Lisa Bodrogi, Land Use Planning and Permitting Consultant of Cuvée Connections, 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,
Vice President,
Independent Grape Growers -
Paso Robles Area
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

Believe it or not, its starting to cool off!! Which means all the fall vegetables will be coming in. It's this time of year when Roasted Vegetables start showing up at dinner time.

The most basic way to roast them is to clean them, cut into desired shapes then sprinkle with olive oil, granulated garlic (or whole garlic cloves) and black pepper, mix all ingredients well ensuring you coat all the pieces. Spread out on a baking sheet and bake for 30 min at 350.

Depending on what you're serving the veggies with, you can adjust the seasonings such as add some red pepper flakes to spice it up, or some curry, or... the variations are limited by what you can think up. Optionally, sprinkle with some grated Parmesan or Asiago.



Now is also the time to start thinking of main dishes incorporating these won-

derful vegetables such as pot roasts, stir-fry's and soups such as the Butternut Squash soup which appeared in an earlier newsletter.

One of my favorite pasta dishes is Gnocchi with Butternut Squash in Browned Butter

Ingredients

- 1 lb. potato gnocchi
- 1 TBS extra-virgin olive oil
- 2 c (1/2-inch) diced butternut squash
- 1/2 tsp kosher salt
- 2 TBS unsalted butter
- 3 garlic cloves peeled and sliced thin
- 15 sage leaves
- 1 medium shallot minced (about 3 TBS)
- 1/4 tsp black pepper
- 1/4 c shredded parmesan cheese

Directions

1. Cook the gnocchi according to the package directions. Reserve 1/2 cup gnocchi cooking water, and drain. Set aside.

2. Meanwhile, heat the oil in a 12-inch nonstick skillet over medium heat until hot.

Add the squash and salt and cook, stirring occasionally, until tender and browned, about 10 minutes. Increase the heat to medium-high, and add the butter, garlic, and sage and cook until the foaming subsides, 1 to 2 minutes.

Add the gnocchi, reserved cooking water, shallot, and pepper, and stir until thoroughly combined.

Transfer to large serving bowl. Sprinkle with the parmesan, and serve.



OR, you could mash up the veggies, or squash, add seasonings to make Raviolis—I'm lazy and use won-ton wrappers as follows:

- Working in batches, so the wrappers don't dry out, lay out 6 to 8 wonton wrappers. Place 1/2 tablespoon of mixture in the center of each. Moisten 2 connecting edges of the wonton wrapper with your finger dipped in water.
- Fold wrapper in half to form a triangle. Press edges together to seal. Repeat with remaining wonton wrappers and filling.
- Meanwhile, bring a large pot of salted water to a low boil.
- For the sauce:
- Melt butter in a large skillet over medium-high heat. Cook until it begins to brown and have a nutty aroma. Turn off heat and stir in, garlic and Italian seasoning.
- Working in batches, cook ravioli in boiling salted water until just tender, about 3 minutes. Using slotted spoon, transfer ravioli to hot butter sauce. Add parsley to pan. Use a spoon to coat ravioli with sauce. Transfer to plates and add salt.
- Serve immediately garnished with grated Parmesan.

These freeze well

Got a recipe? Send it to Sharen!



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