



**Uncorked**  
Florida Wine & Grape Growers Association Newsletter  
summer 2017

## Message from the President

**Greetings members of the Florida Wine & Grape Growers Association!**

Time seems to fly by these days – it is hard to believe our last newsletter was posted almost 18 months ago. Our goal is to produce a newsletter at least twice each year. Your suggestions for content are much appreciated.

The FWGGA has a new mailing address and phone number, and we have hired a professional team to process phone calls, postal mail and email to better serve our members. And we are now on Facebook! Check it out.

Our website continues to evolve and improve. We have a new Classified Ad page where members can post items to buy or sell, or advertise services and events. This feature is free to all members. Also, we are pleased that more and more people are going online to renew memberships and register for the conference. I hope you will check our website soon at FWGGA.org and be sure to provide us with feedback so we can ensure the website remains valuable to you.

We are grateful to have a great group of individuals who volunteer their time as FWGGA officers and directors. We work well together, and are focused on expanding the organization and enhancing what we have to offer our members. We are working on three

main challenges this year: 1) Expanding our membership by reaching back to rekindle relationships with former members, as well as target new members and associate businesses. 2) Increasing our budget in order to produce a high quality annual conference in 2018 that will be educational, informative and fun. 3) Exploring options for the future management and promotion of the Florida State Fair wine and juice competition.

Finally, I invite you to get involved with the FWGGA and help us continue to develop the organization into an important resource for everyone interested in growing grapes and making wine.

Best Regards,

*J.R. Newbold*

FWGGA President

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### New FWGGA Contact Info

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## winery SPOTLIGHT:

ISLAND  
GROVE  
WINE COMPANY

Island Grove Wine Company was created in 2010, by a company with the blues - Lots of them. Island Grove Ag Products has been a leader in the southern highbush blueberry industry in the Southeastern United States since the 1990's. We are located just southeast of Gainesville, Florida, in a tiny town called Island Grove on Hwy 301.

As the production levels of fresh fruit increased, there was extra fruit remaining at the end of each season that was great quality, but economically not viable to be hand picked and prepared for packaging and shipping to grocery stores. The window for harvest Florida blueberries changes each year, with the main factors being the weather, foreign crops being imported into our domestic window, and domestic crops in other states beginning their harvests. Florida blueberries are primarily picked from March thru May, and when the commercial season is over, there could be fruit left in the fields. For Island Grove, this was an opportunity to utilize the whole crop, and make a value added line of items.

Our wine maker, Chase Marden, joined our team with 17 years of fruit wine production experience and we started turning our extra blues into delicious award winning wines. We strive for high quality fruit as well as in our wines. Over the last 7 years, we have created over 16

different wines, using blueberries as well as all kinds of other fruits.

Our wines are sold all across Florida, with distribution to other states in the works. We love to have people visit the winery and the Tasting House, where we share our story and wines with them.

This year we are happy to announce our newest location in Kissimmee, Florida will be opening. Slated to open late summer, this location called Island Grove Wine Company at Formosa Gardens will really highlight Florida Agritourism, Island Grove Wines as well as wines and beers of the world. The site is about a mile from Disney's Animal Kingdom off of Hwy 192 near the new Jimmy Buffett's Maragritavillage in Kissimmee. This spot is an amazing venue for events and will showcase all kinds of innovative horticultural

practices on the 8 acres including all kinds of fruit varieties like blueberries, peaches, carambolas, native grapes, and about 30 other varieties of fruit trees.

We look forward to seeing you at the new location - or stop in anytime at the original Island Grove site. Cheers!

*Sarah Aschliman*

Sarah Aschliman,  
GM, Island Grove Wine Company



Sunshine State Berry Sangria by Island Grove



New Kissimmee location off of Hwy 192 to open in late summer 2017.



**Location:** Kissimmee Location  
Island Grove Wine Company at  
Formosa Gardens  
3011 Formosa Garden Blvd,  
Kissimmee, Florida 34747  
**Phone:** 407-507-9888  
[www.formosawinery.com](http://www.formosawinery.com)



**Location:** Main Winery Location  
24703 SE 193rd Ave, Hawthorne, FL 32640  
**Phone:** 352-481-9463 **Open:** M-F 10-4  
[www.islandgrovewinecompany.com](http://www.islandgrovewinecompany.com)

**Location:** Tasting House Location  
21848 S CR 325, Hawthorne, FL 32640  
**Phone:** 352-481-1012 **Open:** M-F 10-5, Sat 10-6, Sun 11-4  
[www.islandgrovetastinghouse.com](http://www.islandgrovetastinghouse.com)



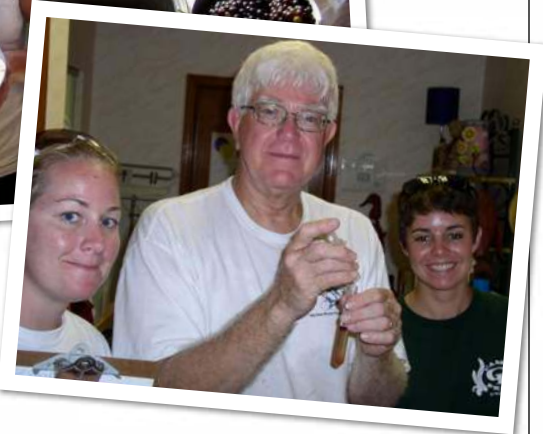
## hobbyist SPOTLIGHT: Chuck Hollweg

My adventure in grape growing and wine making began with the first kit wine I made. Friends invited my wife Teresa and I to join them one evening as they started a kit wine. Intrigued, we jumped right in and started our first batch that night.

The first few years I made several kit wines becoming familiar with the equipment involved, fermentation and the wine making process. During that time we also began exploring the possibility of putting a vineyard in our family wheat farm in SE Washington State. We made several trips out there, visiting wineries, vineyards, and meetings with great folks at Washington State Viticulture and Walla Walla Community College, doing enough research to realize long distance grape growing was not a possibility. That decision made, I focused on our home in New Port Richey and cleared one acre to put in a vineyard. I also began taking on-line courses in viticulture, vineyard management through canopy management and enology through intermediate at Chemeketa Community College in Oregon and through the VESTA program at Missouri State University.

I put in my first rows of vines, planting Carlos, Nobles, and Delicious and three years later made my first batch of wine from the grapes I grew, really exciting. I currently crush our muscadines in early September and vinifera we purchase from Pardo Wine Grapes in early October. I joined the FGGA, became an active member, served as treasurer and member of the board of directors for four years. The members of the FGGA became not only friends but my mentors and teachers. People like Terry & Janis McKnight at Strong Tower Winery & Vineyard, Bob and Steve Paulish, Donnie Nettles, JR Newbold, to name a few, patiently coached me

through many grape growing and wine making challenges. The University of Florida Viticulture and FAMU Viticulture folks also have been great in their help. Another resource that has proved to be very helpful is the group of winemakers and grape growers that I volunteer with at the Florida State Fair Wine Competition, Jeanne Burgess and Mary Studt have been super. The many classes at the FGGA conferences I attended added considerably to my knowledge and network.



At the FGGA Conference in 2007 I learned of the wine competition at the Florida State Fair. I couldn't wait, I entered my first wine in the competition in 2008, no medals but the following year I won my first Bronze medal. Wow, I thought I had hit the jackpot! Since that very exciting time I have not missed a Florida State Fair Hobbyist Competition and also enter wines in the Festaltaliana Hobbyist Wine Competition in Ybor City. I have enjoyed several success at both competitions and continue to learn and be challenged to get better as I compete against some excellent hobbyist wine makers and good friends.

I finally retired from my day job, and my network of grape growing and wine making friends, research, continuing education, vineyard management and wine making have rolled back the years.

Each day is a new, wonderful experience in grape growing and wine making that may bring a new challenge, a bit of knowledge, a rewarding conversation with a friend, or simply enjoying watching our vines grow through their seasonal cycle, all provide a unique excitement and purpose to my life. Now, I think it is time to have a glass of wine, cheers!

*Chuck Hollweg*

Chuck Hollweg  
Hollweg Farm Cellars  
New Port Richey, FL



## FWGGA Officers

### **President**

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### **Director of Communications**

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Term Expiration: January 2018

## 2017 Annual Conference

by Sue Elliott, Secretary & Conference Chairperson

The 2017 FWGGA Conference was held at the Crystal Cove Resort in Palatka January 13-14<sup>th</sup>. We did not run split sessions this year as our topics were of general interest to all. This format seemed to work very well. The session topics were centered on Marketing Wines, Fruit Wines, and Alternative Products for Muscadine Grapes. There were several exhibitors this year and they were well received by the attendees.

Plans are underway for the 2018 Conference which will be held January 12-13<sup>th</sup> at the Crystal Cove Resort. Because we are operating on a minimal budget for the conference, we applied for a VAC grant to fund our conference in the future. The date for the decision on the grants comes quite late in the spring, and locations for the venue for next year were very limited, so we decided to return to the Crystal Cove one more time. They are very willing to work with us and their rates are very affordable for our attendees.

We are considering some new changes in our format. There have been many requests for more "How To" sessions for the hobbyists so we are working to establish some Boot Camp sessions on Friday morning on the basic subjects of vineyard production and basic winemaking. These sessions would be open to anyone attending the conference, and the general conference sessions would begin as usual on Friday afternoon and run through Saturday. More exhibitors are being invited to participate and we are hoping to book some excellent speakers as well.

Members will be notified as conference details are confirmed. There is even thought of having a social activity on Thursday night as an informal start to the conference. Stay tuned for more.

## FWGGA 2017 Membership Drive

The FWGGA Board of Directors noted that, following the January 2017 Conference, our total membership was 51 and only 35 of those were renewals while 16 represented new memberships. The Board then planned and initiated a membership drive.

We reached out to all our previous members, going back to 2006, and invited them back into our organization to help us in representing our industry. We also obtained a list of all the Wineries licensed in Florida and sent invitations to all who were not current FWGGA members. Then, using the list of hobbyist entries in the recent FWGGA sponsored wine competition, we contacted all who were not current members and issued them invitations. Additionally, we will also be contacting related industry suppliers to issue them invitations.

To date, the results of that membership drive has increased our current membership to **103**, a **100%** increase and we expect that may increase over the next 20 to 30 days.

January 12th-13th  
2018





## 2017 Florida State Fair Wine Competition

By Robert Paulish  
Blue Heron Vineyards

This year marks the 29<sup>th</sup> Annual Florida State Fair International Wine Competition. Wines and juices from around the country and the world are evaluated by professional judges. These judges are academics, wine connoisseurs, sommeliers, distributors, wine writers, sellers, and marketers. A blind-tasting of the wines is carried out by these highly experienced internationally acclaimed wine experts.

A panel of judges evaluate wines looking at color, aroma, taste, balance between acid and sugar and other characteristics and just like the Olympics are given Gold, Silver or Bronze medals. When all the judges in a panel give a wine, a gold rating, the wine will receive a Double Gold designation.

Double Gold designated wines then are evaluated by all the judges in the competition to determine Best of Show Red, White, Sparkling, Dessert, Juice and Fruit. This is the highest award given a wine.

In addition to the professional judges, we have a group of volunteers that handle the tasks of sorting out all the wine bottles we receive, identifying the wines with a number that will be used in

the blind judging. The number shows the class the wine is in, followed by a sequential number in that class. The volunteers then pour the wines, present them to the judges who proceed to score the wines. In addition, there are a myriad number of tasks required to complete this process.

The following commercial wines were judged as Best of Show:

Best of Show Sparkling Wine: **Barefoot Bubbly Pinot Grigio**, NV California.

Best of Show Red Wine: **The Naked Grape Harvest Red Blend** NV California.

Best of Show Fruit: Tie between **Presque Isle Wine Cellars True Blue** NV Pennsylvania and **Barefoot Bubbly Peach** NV California.

Best of Show Blush/Rose: **Barefoot Cellars White Zinfandel** NV California.

77 Commercial wineries submitted 408 entries for judging and 37 hobbyists entered 142 wines. The number of entries increased by 9.6% compared to the 2016 Competition.

This is the first year over year increase since 2008 which was the beginning of the economic downturn.

The following Hobbyists were medal winners at this year's Competition:

A & A Lakeside Winery Alan Frankenberg	3
A & G Wines/Roer/Pela/Lombardo	3
Bradley Bunn	1
Brian Pisowicz	1
Calvin Davis	5
Charlotte and Paul Bulgajewski	1
Chris & Heather Rogers	2
Christopher Gugel	3
Dallas Domaine Limited / Dallas Baker	5
Dillon Vineyards and Winery / Eric Dillon	3
Dolphin Circle Vineyard/David Trehane	1
F.O.O.L.S Wine Club/Kevin Marrone	3
Florida Sky Wines / Mark and Sue Stephens	7
Hollweg Farm Cellars	2
K R Lombardia	1
Kavouras Vineyard - Lou Kavouras	1
Live Oak Estates / Donnie & Betty Nettles	14
Michael and JoAnn Mancuso	3
Morgan Horse Wine/Tim Smith	3
Moya Winery	12
NasheSelo/KrasimirKrstev	2
Red Hills Winery / Nedra & Bill Outlaw	2
Robert Black	3
Saam Family Winery / Thomas J Saam	3
Scott A MacLaughlin	1
Scott Barone	2
Shaw Vineyard / Lenny and Mary Shaw	3
Suliks Cellars - NEB Group	2
Twenty One Barrels Wine Co/ Shawn Pierce	2
Upperco Brooks	2
Viera Winery/Cheryl M Frazier	6
Vollick Vineyards /Russell & Sherri Vollick	4
Washington Trails Wines / James Stickner	5
Wesley Bellinger	2
Yellow Lab Vineyard Billy Carl	3



### In the Hobbyist Category:

Best of Show Red went to **Donnie & Betty Nettles** for Southern Home

Best of Show White was Muscat by **Chuck Hollweg**

Best of Show Dessert went to **Joe Moya** for his Syrah Port.

## On the Wine from FAMU Center for Viticulture & Small Research



#PURPLERIGN: Save the date for our 2017 Grape Harvest Festival on September 9, 2017.

### New Faculty:

The Center welcomes the new breeder Dr. Islam El-Sharkawy. He holds a Ph.D. degree in Cellular Biology and Molecular Vegetation from University of Toulouse (INP-ENSAT), France and M.S. and B.S. degrees in Horticulture (Pomology Science) from University of Alexandria, Egypt. Dr. El-Sharkawy is bringing professional experience in tree-fruit genetics, biology, physiology and postharvest. He has successfully worked in France, Canada and US on diverse research topics dealing with tree architecture, rootstock/scion interaction, flowering pattern, fruit development, fruit quality traits, postharvest physiology & technology, plant growth regulators and biotic/abiotic stresses with wide range of horticultural crops (e.g. peaches, plums, apples, pears, grapes, melon, tomato and strawberry), which is attested by his numerous peer reviewed publications.

### Latest Research & Innovation:

- Eleven advanced breeding lines including two seedless bunch grape hybrids, three seedless and three seeded muscadine for fresh consumption, and two bunch and one muscadine for wine-making were aggressively tested in the University's experimental vineyard at the Center for Viticulture and Small Fruit Research and commercial vineyards in FL and neighboring states.
- Two new muscadine varieties (1 wine grape variety and 1 fresh fruit extremely large berry and uniform dense purple color) are in process for patent submission.



Fig 1. The clusters, shoot tips, and mature leaves of Floriana and Grand/Onix in ripening.

- 6 new variety and breeding lines are to undergo disease elimination and to be included in the "Clean Vine Foundation Block" by nursery request.
- A rapid highly specific early monitoring program for *Eutypa* dieback in muscadine grapes using molecular diagnostics has been developed and will be deployed based on the outcome of the state wide growers survey.
- Established 8 new cell lines from "Cynthana" native grape variety for purpose of the molecular farming research.
- Completed protocols and scale up in bioreactor of the muscadine grape cell lines.
- The new wine analytical lab has been set up and is ready to serve the vinification and bio-processing research activities and the industry needs with basic analyses aligned to the OIV standards.
- Two additional multi-purpose labs are under development in the newly designed "Viticulture Field/Head House Facilities Project: Postharvest Evaluation and Plant Pathology.
- Microscopy Core Facility and the Center's scanning electron microscope was operational and before the beginning of the 2015 school year.
- New area of research related to enology, grape allergenicity and food safety continue to gear toward some interesting results/outcomes and is already used as a training ground for 2 graduate student experiential learning.

### Latest Research Publications:

#### a. Book chapters

Georgiev, V., Ananga, A., & Tsoлова, V., 2016: Dietary Supplements/Nutraceuticals Made from Grapes and Wines. In *Wine Safety, Consumer Preference, and Human Health* (pp. 201-227). Springer International Publishing.

#### b. Peer reviewed research articles

Oglesby L, Ananga A, Obuya J, Ochieng J, Ceber E, Tsoлова V., 2016: Anthocyanin Accumulation in Muscadine Berry Skins Is Influenced by the Expression of the MYB Transcription Factors, *MybA1*, and *MYBCS1*. Klimis-Zacas D, ed. *Antioxidants*. 5(4):35. doi:10.3390/antiox5040035.

Kambiranda, D., Sheikh, M.B., Singh, R.K., He, H., Calvin, K., Mercer, R. 2016. In Depth Proteome Analysis of Ripening Muscadine Grape Berry cv. Carlos Reveals Proteins Associated with Flavor and Aroma Compounds. *Journal of Proteome Research*, 15:2910-2923.

## Bottles - Shapes & Usage

The wine bottle comes in many sizes, shapes and colors with some having a standard or typical usage, but not necessarily mandatory. The United States adopted the metric standards for bottle size in 1979 and the 750 ml bottle was set as the standard wine bottle. A 750 ml bottle equals 25.4 ounces versus the American fifth, which



equals 25.6 ounces (4/5 of a quart). Other sizes were set at 50 ml, 100 ml, 187 ml, 375 ml, 500 ml, 1 liter, 1.5 liters and 3 liters and larger as long as the capacity was in even-liter sizes.

The French bottle terms are used in most wine circles and, interestingly, some of the bottle sizes were based on names of biblical kings, which re-connects us to historical wine culture and one of the oldest documents, the Bible.

Following are common bottle names and their capacities:

**Split** – 187 ml or 1/4 of a standard bottle

**Half Bottle** – 375 ml or 1/2 of a standard bottle  
500 ml (adopted from the USA)

**Magnum** – 1.5 liters or 2 (750 ml) standard bottles

**Double Magnum** – 3 liters or 4 standard bottles

**Jeroboam** – 4.5 liters or 6 standard bottles. If used for Champagne – 3 liters or 4 standard bottles

**Rehoboam** – Champagne bottles 4.5 liters or 6 standard bottles

**Methuselah** – Champagne or sparkling 6 liters or 8 standard bottles in Burgundy-shaped bottle

**Imperial** – 6 liters or 8 standard bottles

**Salmanazar** – 9 liters or 12 standard bottles

**Balthazar** – 12 liters or 16 standard bottles

**Nebuchadnezzar** – 15 liters or 20 standard bottles

Following are descriptions of the most commonly used bottles and the wines that are typically bottled in them:

**Bordeaux and/or Claret bottles:** high-shouldered, straight sided, and are used for standard Bordeaux style wines. Dark Bordeaux bottles are used for Red Bordeaux, Cabernet Sauvignon, Merlot, Zinfandel and Chianti. Clear Bordeaux style bottles are used for White Bordeaux, Sauvignon Blanc, Semmillon.

**Burgundy bottles:** sloped shouldered and are used for Chardonnay, Pinot Noir and Syrah

**Stretch Hock / Flute / Rhine bottles:** tall, slender and sloped-shouldered and used for Riesling, Gewürztraminer and some Rose' wines. These wines tend to be sweeter.

**Champagne bottles:** sloped-shouldered and made of heavier glass to withstand the pressure of sparkling wines.

**Box Wine:** usually 3 liters or a double-magnum size

**A commonly asked question:** *What is the indentation called on the bottom of the bottle and what is it for?*

It is called a punt and glassblowers would push the seam of the blown bottle up to make sure the bottle would stand upright without having sharp points. It is also thought the punt added strength to the bottle structure.

■ **Written by: Donnie & Betty Nettles**

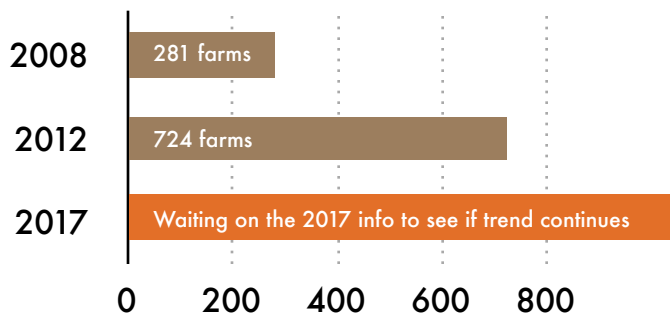
# Agritourism Updates: Ag Census; Law Revisions and Upcoming Workshops

by Mary Beth Henry, UF/IFAS Extension Agent II, Small Farms and Pesticide Training, Polk County



## Agritourism is increasing in Florida

Did you know the number of Florida farms offering recreational experiences increased dramatically from 2008-2012? According to USDA Census of Agriculture statistics, that number jumped from 281 in 2008 to 724 farms in 2012. Will this trend continue? The 2017 Agcensus should help to shed light on that. The census is conducted every five years and takes a year or so to compile before new reports are issued. If you are involved in agritourism make sure you are counted! See more about that here <http://polksmallfarms.blogspot.com/2017/04/be-counted-in-2017-census-of-agriculture.html>



## Recent Changes in Florida Law Support Agritourism

Anyone involved in agriculture knows that active farming operations can pose safety risks, especially to those unfamiliar with the farm environment. For many years those interested in hosting the public on their farms were put off from moving forward by the liability concerns. In 2013, Florida Statue 570.96 established liability protections in order to promote the development of agritourism as a secondary income stream.

In short, if the farm notifies agritourism participants that there are inherent risks to participating in the agritourism activity by posting a sign at the entrance and activity site, as well as including warning language in any contracts, then the farm liability is limited in the event of damage, injury or death due to the inherent risks of the activity. See the specific language of the warning sign, taken directly from the Statute below.

“(2) The sign and contract required under subsection (1) must contain the following notice of inherent risk:

### WARNING

“Under Florida law, an agritourism operator is not liable for injury or death of, or damage or loss to, a participant in an agritourism activity conducted at this agritourism location if such injury, death, damage, or loss results from the inherent risks of the agritourism activity. Inherent risks of agritourism activities include, among others, risks of injury inherent to land, equipment, and animals, as well as the potential for you to act in a negligent manner that may contribute to your injury, death, damage, or loss. You are assuming the risk of participating in this agritourism activity.”

## Protect Your Assets

The law does not protect agritourism operators in the event of gross neglect or disregard for safety or in the case of intentional injury. It’s important to note here that the law is not meant to replace liability insurance and has not yet been tested in Florida. Discussions with those involved in developing the specific language of the law have brought forward the idea that ultimately, in the case of a court battle, a jury may be the deciding factor as to the interpretation of gross negligence or wanton disregard for safety. Hosting the public still involves the responsibility of forethought regarding potential safety hazards and basic measures to protect people who may be unaware of these hazards.

## Defining Agritourism

The 2013 agritourism law contained language to limit the authority of local governments to regulate agritourism activities and was revised in 2016 to further define agritourism and address questions regarding these regulatory limitations. Many of the questions were centered on the use of farms for hosting events not clearly related to agriculture, such as weddings. See the refined definition of agritourism, which includes civic and cultural ceremonies, below.

“570.86 Definitions. — as used in ss. 570.85-570.89, the term: (1) “Agritourism activity” means any agricultural related activity consistent with a bona fide farm, livestock operation, or ranch or in a working forest which allows members of the general public, for



recreational, entertainment, or educational purposes, to view or enjoy activities, including farming, ranching, historical, cultural, civic, ceremonial, training and exhibition, or harvest-your-own activities and attractions. An agritourism activity does not include the construction of new or additional structures or facilities intended primarily to house, shelter, transport, or otherwise accommodate members of the general public. An activity is an agritourism activity regardless of whether the participant paid to participate in the activity.”

### Limited Local Regulation

The interest generated by the 2013 law increased the interaction between local governments and agritourism operators and it soon became clear that while the law clearly restricted local governments from passing new regulations to limit agritourism, the authority for enforcement of existing regulations was not so clear. Local governments were also concerned that the language did not leave open the option to become involved even in the worst case scenarios.

Revisions to the law in 2016 helped to further define the intent of the law and added restrictions to local governments to enforce existing regulations, in addition to the language preventing them from adopting new regulations that may restrict agritourism. The concerns of local governments were also addressed however, in that the new language preserves their right to become involved in the case of “significant off-site impacts” and emergencies.

### Land Classification Matters

New farmers may be unfamiliar with the impact of their land classification and protections under the new agritourism law are just one example of why it matters. “Bona fide” agricultural operations are able to have their land classified as agricultural with their local property appraiser which has several benefits, including a significant reduction in property tax rates.

In order to be considered “bona fide” agriculture the farm must be able to demonstrate the commercial nature of the activity with records such as expense and sales receipts. The thresholds for what is considered commercial vary by county and enterprise, but maybe the most important idea to reference here is that the property appraiser has a responsibility to only grant Ag classification to truly commercial enterprises.

The farm may not yet be earning a profit, but must be able to demonstrate the expectation of profit and recognized production methods in densities high enough to merit the exemption.

In short, the property appraiser straddles protecting the integrity of “bona fide” agriculture and recognizing the efforts of new operations and the expanding diversity of agriculture. Hobby farms lacking a business plan to achieve profit are unlikely to qualify, however hobbyist looking to transition to generating significant farm income may benefit from investigating the Ag classification process and requirements. Contact your local property appraiser to discuss your options and note due dates important in the process.

### Land Classification and Agritourism

Liability protections afforded in the law revisions are designed to support alternative revenue streams for “bona fide” agricultural operations. Protections from regulatory authority of local governments are provided for operations on Ag classified lands only.

### Where to go From Here?

UF/IFAS Extension has received an FDACS Specialty Crop Block Grant to research agritourism preferences and provide workshops for farm operations. The workshops will be held June 15-16 in Stuart and September 26-27 in Bartow. Learn more about how to expand your ideas and connect with others interested in developing the industry!

See registration and program details as they develop through the UF/IFAS Small Farms and Alternative Enterprises website calendar of events here [http://smallfarms.ifas.ufl.edu/events\\_calendar.html](http://smallfarms.ifas.ufl.edu/events_calendar.html).

Learn more about Ag classification in F.S. 193.461 here. [http://www.leg.state.fl.us/Statutes/index.cfm?App\\_mode=Display\\_Statute&Search\\_String=&URL=0100-0199/0193/Sections/0193.461.html](http://www.leg.state.fl.us/Statutes/index.cfm?App_mode=Display_Statute&Search_String=&URL=0100-0199/0193/Sections/0193.461.html)

Read the 2016 edition of the agritourism law here. [http://www.leg.state.fl.us/statutes/index.cfm?App\\_mode=Display\\_Statute&URL=0500-0599/0570/0570.html](http://www.leg.state.fl.us/statutes/index.cfm?App_mode=Display_Statute&URL=0500-0599/0570/0570.html)

## Certified Florida Farm Wineries



Under the Florida Farm Winery Program, which is administered by the Florida Department of Agriculture and Consumer Services (FDACS), a Florida winery may qualify as a tourist attraction only if it is registered with and certified in writing by FDACS as a Florida Farm Winery. This certification status must be re-examined by FDACS on a yearly basis.

To qualify as a Florida Farm Winery, the winery must:

- Produce and sell less than 250,000 gallons of wine annually, of which 60 percent of the wine is made from Florida agricultural products.
- Maintain an operating vineyard with a minimum of five acres of owned or managed land in Florida which produces commodities used in the production of wine.
- Be open to the public for tours, tastings, and sales at least 30 hours each week.
- Apply annually to FDACS for recognition as a Florida Farm Winery.
- Pay an annual application and registration fee of \$100.

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