



uncorked

Florida Wine & Grape Growers Association Newsletter

Summer 2019

Greetings fellow growers, winemakers and wine lovers!

As we move to the midpoint of the year, there is a wide variety of activity in our fields and wineries. No matter your fruit of choice, the first half of the year is a busy time. Blueberry harvests are already completed. In our vineyards; pruning, irrigation and trellis updates are behind us with early fertilizer and spray schedules underway. In our wineries, the never-ending activities roll along with wine being finished and bottled, sales being made, and space cleared for the upcoming harvest. We look forward to favorable weather and wish everyone an abundant 2019 production season.

While we are all busy with the activities that make Florida's viticulture industry the growing force that it is, your FWGGA leadership is hard at work with the goal of providing you information and services that will make you more efficient, innovative and profitable.

By all accounts, the 2019 FWGGA Annual Conference was a resounding success! We've received very positive feedback on the location and are happy to announce that we will be in Deland, once again, for the 2020 conference. My thanks to Sue Elliott and her conference committee for their efforts providing pertinent content and an exciting atmosphere.

I'd like to express my thanks to Lou Kavouras for her outstanding leadership related to the 2019 FSF International Wine Competition. Lou's passion, skill and countless hours of hard work, coupled with continued support from Bonniejean and Bob Paulish and the dedicated team of volunteers, pulled off yet another successful event. Please keep in mind that we are still in search of an entity (or person) to assume the long-term management of this important event.

I'm pleased to announce that we have two members, Sarah Aschliman and Elizabeth Munion, who have "answered the call" and become involved with your board on various projects. Their enthusiasm and skill sets are pushing us to new heights. I would encourage you all to consider volunteering your time, ideas and talents to our cause. We are better together!!

With warm regards,

J. R. Newbold III

FWGGA President

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- FAMU Grape Harvest Festival

FWGGA Officers

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Become a Florida Farm Winery!

Certified Florida Farm Wineries qualify as a tourist attraction. By becoming a Certified Florida Farm Winery, you are also eligible to receive reimbursement for harvest festivals and promotional costs. For more information please contact Florida Department of Agriculture and Consumer Services Viticulture Liaison, Emily Hetherington at Emily.Hetherington@freshfromflorida.com or (850) 617-7291.

FWGGA Lifetime Honorary Membership

We are pleased to announce Dr. Robert Bates, Professor Emeritus at UF Gainesville, has been awarded a FWGGA Lifetime Membership. He received his BS in Food Technology from MIT in 1959, his MS in Food Science from U of Hawaii in 1963, and his PhD in Food Science from MIT in 1966. During his more than 35 years at UF, Dr. Bates authored or co-authored more than 100 publications. He is known throughout the US for his extension programs in tropical fruit, grape, and vegetable processing; winemaking; new product development; and food safety and sanitation. This award recognizes Dr. Bates' many years of dedicated service to our industry and his exemplary and selfless leadership. Thank you, and congratulations Dr. Bates!

FWGGA Membership Update

Historically, FWGGA membership is a Zero-Sum endeavor. We start out each year, prior to our yearly conference, with few, if any, renewals or new memberships. As our conference registrations pour in, renewals are usually included with them. Many renew at the conference and post-conference renewals (and new memberships) continue to trickle in over the following months.

In the 10-year span prior to 2017, our total membership has varied from a low of 17 to a high of 55, with an average of 32. At the beginning of 2017, our membership stood at 49. The FWGGA Board then initiated a Membership Drive which ended 2017 with a membership of 109. Following the 2018 conference, our membership grew from a post-conference of 62 to a total of 95 by the end of 2018. We began 2019 with a post-conference total of 64 to a current number of 96.

The FWGGA has had two VAC Grant Proposals approved by the VAC. One grant was to enhance our industry knowledge at our conferences with Muscadine relevant and specific presentations. The second grant was to stimulate industry relevant student research projects and to present their results at our conferences. Both grants produce direct and indirect positive results for our industry and membership and both grants were approved based on a “matching funds” provision - meaning that FWGGA membership fees provides the necessary funds to match the amount of funds provided by the VAC grants.

Your Board has persevered to keep membership fees reasonable and affordable. It would help keep time and costs down if you could renew your memberships early in the year.

Submitted by:

Max Elliott, Director of Member Services

2020 FWGGA Conference Highlights

- New discounted prices for early registration
- Late fee after December 30th deadline
- Larger space in Dreka Theater – added commercial session
- Breakfast included on Saturday morning
- New speaker from Cornell University
- Several hands-on sessions
- Added a second wine tasting party for Saturday
- Sunday morning champagne brunch option

New this year - A round table “meet & greet” between the commercial wineries. We want to take this time to introduce ourselves to each other and discuss the new program from Fresh from Florida for Certified Florida Farm Wineries. We have not had this opportunity to engage with each other in many years without the hobbyists and it will be nice to be able to regroup and reconnect. Emily Hetherington from Fresh from Florida will be joining us to discuss the advertising program and answer any questions that we might have, we can discuss challenges we face together, and offer insight to each other on how to promote the group as a whole through some modern advertising outreaches. We look forward to seeing you at this casual gathering.

Submitted by:

Sarah Aschliman, Island Grove Wine Company

**Turn the page to see a preview of
the 2020 Conference Agenda**

Save the dates! January 16-19, 2020

FWGGA Annual Conference - January 16-19, 2020 DeLand, FL

Courtyard by Marriott, Downtown DeLand

Thursday, January 16, 2020 - Pre- Conference

Arrive early to participate in all the fine activities available both in Downtown DeLand and in the surrounding West Volusia area. (Promotional materials & maps will be provided) Downtown PUB CRAWL & Social time

Friday, January 17, 2020

REGISTRATION 8:00 am – 12:30 pm

➡ **COMMERCIAL CORNER - 8:30 - 11:30** - in DeLand at the Dreka Theater meeting space

BOOT CAMP - 8:30 - 11:00 am – at Elliott Vineyards in Pierson, FL

12:15 - 1:15 pm - GENERAL MEETING and Welcome –

State of the FWGGA - Election of Officers - Board Meeting

Greetings by FL. Commissioner of Agriculture – Nikki Fried (Invited)

1:15 - 2:00 pm - Anatomy of a GRAPE - Dwayne Bershaw, PhD. Cornell University

2:00 - 2:45 pm - UCF Tourism Project (new) Robin Back

2:45 - 3:15 pm - Mini-BREAK - Visit the EXHIBITS

3:15 - 3:45 pm - Wine America and How to Judge Wine - Jim Trezsie

3:45 - 5:00 pm - WINE COMPONENTS - hands on - wine with samples. Betty Nettles

➡ **5:00-5:45 PM – EXHIBITS**

6:00 - 9:00 pm - MEET AND GREET (Wine Tasting) Food provided by “The TABLE”

9:00 pm until? - night-owls visit the downtown venues available or retire to your hotel.

Saturday, January 18, 2020

➡ **7:30 - 9:00 am - CONTINENTAL BREAKFAST & EXHIBITS & REGISTRATION**

9:00 - 9:45 am - CONSIDERATIONS FOR WINERIES, SUGAR ADDITIONS DURING WINEMAKING AND NEW PRODUCT DEVELOPMENT – George Cowie, Chautauqua Vineyards

9:45 - 10:45 am - RELATIONSHIP OF pH and ACID - Frank Humphries FAMU

10:45 - 11:15 am - Mini-BREAK – Visit the EXHIBITS

11:15 am – 12:00 pm – SENSORY TESTING OF WINE: Theory & Applications- Charlie Sims UF

12:00 - 12:45 pm - VOLATILE ACIDITY - Dwayne Bershaw, Ph.D., Cornell University

12:45 - 4:30 pm - LUNCH & WORKING SESSIONS

- ➡
 - University Updates (15 minutes of fame per student research project)
Students available at their displays while we have lunch so all can meet them
 - UCF Tourism Project –
- ➡
 - Using Social Media: How to session- Lisa Munion & Sarah Aschilman (45 minutes)
 - Website update – Kris Chislett
 - VAC News & Update (30 minutes)
 - FDACS updates – Emily (20 minutes)

ADJOURN to The Courtyard by Marriott for a final Wine Tasting Party.

➡ **6pm – 9? Special Wine Tasting Party**

Invitation to a night out with those staying over another night.

Sunday, January 19, 2020

➡ **8:30 – Champagne Brunch – at the Marriott**

FAREWELLS and ANNOUNCEMENTS

➡ = NEW this year



**FWGGA 2020 ANNUAL CONFERENCE
JANUARY 16-19, 2020**

REGISTRATION FORM

VENUE: DeLand, Florida

**Hotel: Courtyard by Marriott, DeLand
308 N. Woodland Blvd. DeLand, FL 32720
ROOM RATE: \$139.00 plus tax (Ask for FWGGA rate)**

PLEASE CIRCLE choices and complete all information on Page 2.

<u>FULL 2020 Conference Fees</u> (does <u>not</u> include membership dues or Boot Camp):				NOTE:
<u>Early Bird BEFORE Oct. 15</u>	<u>BEFORE Nov. 15th</u>	<u>Nov. 15th-Dec. 30</u>	<u>AFTER Dec. 30 and at the door</u>	
• 2019 FWGGA Member	\$75.00	\$85.00	\$100.00	a \$50 late fee will be added to ALL registrations
Member – guest	\$65.00	\$75.00	\$ 90.00	
• Non-FWGGA Member	\$90.00	\$100.00	\$115.00	
• Current Student (with ID)	\$ 40.00	\$ 50.00	\$60.00	

<u>FRIDAY ONLY</u>	<u>(No dinner included):</u>	<u>*(Dinner included)</u>
• 2019 FWGGA Member	\$ 45.00	\$ 68.00
• Member – guest	\$ 40.00	\$ 63.00
• Non-FWGGA Member	\$ 50.00	\$ 73.00
• Current Student (with ID)	\$ 35.00	\$ 55.00

*(No sit-down dinner this year Carving stations & mingling with vendors & wineries)

FRIDAY DINNER ONLY: \$25.00

SATURDAY CONFERENCE ONLY (includes lunch):

• 2019 FWGGA Member	\$ 65.00
• Member – guest	\$ 60.00
• Non-FWGGA Member	\$ 70.00
• Current Student (with ID)	\$ 55.00

Ala Carte

BOOT CAMP - \$30.00 per person – includes all materials plus box lunch (30 participants only)

Continue on the back

NAME _____

MAILING ADDRESS _____

CITY/STATE/ZIPCODE _____

PHONE NUMBER _____ EMAIL ADDRESS: _____

Names of guests _____

_____ I will be participating in the Friday Morning Boot Camp Sessions (\$30)

The following are complimentary (included in registration) but Prior RSVP REQUIRED

_____ I will be participating in the Friday Morning COMMERCIAL Sessions
_____ I will be participating in the Saturday morning breakfast
_____ I will be participating in the Saturday evening Wine Tasting Party
_____ I will be attending the Sunday morning Brunch

TOTAL AMOUNT paid _____ by: Check _____ Cash _____

SEND TO: FWGGA, PO BOX 840256, St. Augustine, FL 32080

Payable to FWGGA

Prime Candidates of the 2018 Muscadine Breeding Season

Zhongbo Ren, Islam El-Shrakawy and Violeta Tsoleva

Center for Viticulture and Small Fruit Research, Florida A&M University, Tallahassee, FL

Muscadine Wine Production Advance Selections:

- **O19-19-1 (Fry open pollination)**



The selection is suitable for red wine production. O19-19-1 bears hermaphroditic (perfect, self-fertile) flowers. Similar to Noble cultivar, flower clusters typically grow at the 2nd and 3rd nodes (2.6 ± 0.55). Despite that both Noble and O19-19-1 selection exhibit similar bud fertility estimated by $15.4\% \pm 0.28$, O19-19-1 displayed considerably higher fertility coefficient ($\sim 39\%$) than that of Noble cultivar ($\sim 22.7\%$), due to increased number of clusters per vine.

Like Noble, it has a mid-season harvest date (2nd week of August). Relative to Noble, it produces significantly bigger (~ 2.4 -times) semi-compact clusters with an average weight of $140.9\text{g} \pm 2.2$; however, in both genotypes the berries represent $\sim 96\%$ of the cluster weight. The large O19-19-1 clusters is mainly due to increased number of berries/cluster (2.3-times) with an average of 40.6 ± 2.5 berries/cluster and bigger berry size (1.4-times) with an average weight of $4.4\text{g} \pm 0.3$. The berries are black in color with anthocyanin level of $10.2\text{mg} \pm 0.1$ cyanidin 6-*O* glucoside. The berries of both genotypes showed similar brightness levels (L^* value estimated by 22.5 ± 0.2) and red color purity (the Chroma value was 1.6 and 1.5 for Noble and O19-19-1, respectively); however, Noble cultivar exhibits more blue color (the Hue value was -9.6 and 14.7 for Noble and O19-19-1, respectively). The berries are seeded (3.8 seeds/berry ± 0.2) and they represent 7.3% of berry weight. The 50-berries characteristics are significantly higher than in Noble, including berries weight (1.4-times), pomace weight represented by seeds, skin and flesh (2-times), and juice volume (1.6-times).



O19-19-1

Parents (♀ x ♂)

Fry (female) x Open

- Wine grape.
- Perfect flower.

The vine produces about 144 clusters with average yield of $18.2\text{kg} \pm 0.3/\text{vine}$ (2.8-times more the Noble). The berries has TSS of 13.7 °Brix, acid levels of 2.97 ± 0.28 g tartaric acid/L, TA ratio of 4.61 and pH of 3.83.

- **A27-10-10**
(O21-2-4 open pollination)



The selection is suitable for white wine production. A27-10-10 bears hermaphroditic (perfect, self-fertile) flowers. Similar to Carlos cultivar, flower clusters typically grow at the 2nd and 3rd nodes (2.8 ± 0.8). Despite that Carlos produces significantly higher number of fruiting buds/vine and consequently higher bud fertility ($\sim 16.7\%$ for Carlos vs $\sim 11.9\%$ for A27-10-10 selection), A27-10-10 exhibited considerably higher fertility coefficient ($\sim 21.5\%$) than that of Carlos cultivar ($\sim 17.2\%$), due to increased number of clusters per vine. The berries reach maturity one week later than Carlos cultivar (3rd week of August). Relative to Carlos, it produces significantly bigger (~ 3 -times) semi-compact clusters with an average weight of $133.5g \pm 4.5$; however, in both

genotypes the berries represent $\sim 97\%$ of the cluster weight. The large A27-10-10 clusters is mainly due to increased number of berries/cluster (2.2-times) with an average of 19.8 ± 1.6 berries/cluster and bigger berry size (1.8-times) with an average weight of $8.8g \pm 0.3$. The berries are bronze in color with A27-10-10 exhibiting higher brightness levels (L^* value estimated by 38 ± 2.5 and 43.1 ± 0.5 for Carlos and A27-10-10, respectively), and less Chroma value (estimated by ~ 15.3 and ~ 13.7) and Hue value (estimated by ~ 0.58 and ~ 0.07) for Carlos and A27-10-10, respectively. The higher Chroma and Hue values in Carlos cultivar were mainly due to the presence of slight red pigment in the berry color background. The berries are seeded (4 seeds/berry) and they represent 3% of berry weight. The 50-berries characteristics are significantly higher than in Carlos, including berries weight (1.8-times), pomace weight represented by seeds, skin and flesh (1.6-times), and juice volume (3.7-times). The vine produces about 56 clusters with average yield of $7.5kg \pm 0.3$ /vine (4.7-times more the Carlos). The berries have TSS of 13.03° Brix, acid levels of 4.75 ± 0.18 g tartaric acid/L, TA ratio of 2.74 and pH of 3.41.



A27-10-10

Parents (♀ x ♂)

O21-2-4 (female) x Open

- Wine grape.
- Perfect flower.

Withering of Southern Grapes for Premium Dessert Style Wines

Frank Humphries, Matteo Voltarelli and Violeta Tsolova

Center for Viticulture & Small Fruit Research, Florida A& M University, Tallahassee, FL.



Some of the most popular wines crafted at the Center for Viticulture and Small Fruit Research are the decadent dessert style wines labeled “Sunny White” and “Sunny Red.” Visitors and guests that value sweet wines adore them and those that prefer dry wines can’t help but admit the rich, “hyper-oxidative style is explosively delicious.” Dessert style wines are not only higher in natural sugar as expected, but also have unique character and mouthfeel which are a result of their complex processing.

Withering refers to the process of drying grapes but not to the point of extensive dehydration such as raisins. This technique can be used to enhance the quality of grapes prior to winemaking. It has many advantages such as increasing acidity and sugar concentration. It also increases viscosity which imparts the feeling of a light syrup; characteristic of a classic high-quality dessert wine. **As a bonus, our research suggests that there are higher levels of healthy compounds (total phenolics, flavonoids, anthocyanins, and antioxidant capacity) contained in these wines compared to**

traditional style wines made with the same varieties. With limited equipment, this style can also be achieved by commercial and home winemakers alike.

Dryers can come in many forms but solar dryers (dryers which utilize the energy of the sun) are without a doubt the most economical since the sun provides a plethora of free heat and energy in sunny regions such as Florida. It is the sunshine state after all. At the center, we utilize one of our greenhouses as a solar dryer. The sun heats up the inside of the greenhouse to over 120° degrees Fahrenheit. Berries are spread out on sheets of paper laying on metal mesh racks. Our greenhouses also have curtains below the roof which provide some protection from direct sunlight which can be harmful to the grapes themselves.

Immediately after harvesting and weighing, the berries should be transferred to the drying area. By weighing before and after withering it is possible to calculate the amount of water loss. Keep in mind that after withering, there will be less juice and wine produced compared to non-dehydrated grapes. In other

words, it can take twice as much grape to produce the same volume of juice and wine, so more grapes are required. For reference, we harvested approximately 100 kg (220 lbs) of Carlos with approximately 14° brix which turned into 62 kg (136.5 lbs) after 5 days (38% water loss). This yielded around 6 gallons of juice with approximately 23° brix. The rate of withering depends on the specific conditions of the dryer (temperature, humidity, air flow) and may take some trial and error to determine the optimal amount of time required for desired water loss. After drying is complete, standard crushing and pressing operations can be used to obtain the juice. Be advised, if the grapes are withered too much it will be extremely difficult to press the juice out of the berries.

The greenhouse is the best option because it is a highly controlled environment but there are other forms of solar dryers that can be used. The simplest method of drying grapes is open sun drying. Open sun drying is just as the name implies; drying in the open sun without any protection from the environment. This is a simple method that has been used since 1390 B.C. however, it can lead to many problems generated from the environment including microbial contamination, dust, insects, and rain so it is not advisable in a humid climate like Florida. A better version

of open sun drying is called covered open sun drying. Simply adding a plastic cover which can shield the grapes from contaminants. Another form of a solar dryer is known as a natural rack sun dryer. It has a roof, but the sides are open for limited sunlight in the morning and evenings and allows natural air circulation to facilitate drying.

Withering grapes for wine production can seem like a lot of extra effort and energy which may cause higher costs for large scale wineries but if higher quality wines is an objective of the winemaker then it is a market opportunity worth exploring. It is a simple process that can be done with only a few extra steps. The wine resulting from this process is higher quality which justifies a higher price. Also, higher natural sugar concentrations in the juice results in higher potential alcohol without the cost of adding sucrose.

With all of the benefits from making wine with withered grapes we hope that you give this method a try. Start small and scale up as you get more comfortable to avoid losses. As long as, you are able limit contamination during the drying period and remove the berries from the dryer before they become raisins, then you should have no problem transforming the juice into some delicious dessert style wine of your own.

Please save the date of August 24, 2019

**Come and sample our experimental wines at the
2019 Grape Harvest Festival**

(www.famu.edu/GHF)

See event flier attached.

UF/IFAS EXTENSION PRESENTS

GRAPE FIELD DAY

Tuesday
July 16, 2019
9:30AM-3:30PM

UF IFAS Extension
UNIVERSITY of FLORIDA

**NO
REGISTRATION
FEE**

PLEASE RSVP BY JULY 9
grapefieldday2019uf-ifas.eventbrite.com
or to Staci Sanders (352) 591-2678

Frank Stronach Conference Center

UF/IFAS Plant Science
Research and Education Unit
2556 West Highway 318
Citra, FL 32113



Questions?

Contact Juanita Popenoe,
Multi-County Commercial
Fruit Production Agent,
UF/IFAS Extension
Lake County at
jpopenoe@ufl.edu or
352-343-4101 ext. 2727

AGENDA

9:30-10AM	Registration and Welcome Mr. J. R. Newbold, Drs. Sarkhosh, Peterson, Popenoe and PSREU team
10-10:20AM	Enhancement of Nutrient uptake in Vineyard Using soil Amendments Dr. Ali Sarkhosh, UF/IFAS Horticultural Sciences Department
10:20-10:45AM	Disease Management in Muscadines and Pierce's Disease Resistant Hybrids Dr. Phillip Brannen, UGA/Department of Plant Pathology
10:45-11:10AM	Breeding Muscadine Grape for Fresh Market Dr. Patrick Conner, UGA/Department of Horticulture
11:10-11:35AM	Vineyard Trellising - Thoughts & Digressions Mr. Ron Guzzetta, Vineyard Manager at Lakeridge Winery & Vineyards Clermont, FL
11:35AM-12PM	Pruning of Muscadine Grape Dr. Violeta Tsolova, FAMU/Center for Viticulture and Small Fruit Research
12-1PM	Lunch
1-1:30PM	Breeding Muscadine for Health Beneficial Dr. Islam Elsharkawy, FAMU/Center for Viticulture and Small Fruit Research
1:30-2PM	Practical Pest Management for Muscadine Grapes Dr. Oscar Liburd, UF/IFAS Entomology and Nematology Department
2-2:30PM	Muscadine Grape Sparkling Wine Dr. Andrew MacIntosh, UF/IFAS Food Science and Human Nutrition Department
2:30-3:30PM	Field Plot Tour Drs. Popenoe, Sarkhosh, Gabriel, and Liburd

FUN | FAMILY | FOOD | FITNESS

#FAMUgrapefest

FLORIDA A&M UNIVERSITY

GRAPE HARVEST FESTIVAL

2019



August 24, 2019

FAMU CENTER FOR VITICULTURE AND SMALL FRUIT RESEARCH
6361 MAHAN DRIVE • TALLAHASSEE, FL 32308
8 A.M. - 4 P.M.

WWW.FAMU.EDU/GHF