

WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

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PAW Twilight Meeting

Shade Mountain Vineyard in Middleburg (Snyder County) will host a vineyard twilight meeting on Tuesday from 4:30 to 7 p.m. The winery address is 16140 Rt 104, north of Middleburg. Tel: 570-837-3644. Bill Zimmerman will give a tour of the 60 acres of vineyard, planted from 1993 to the present with native, hybrid and vinifera varieties. All of the vinifera and hybrids are on VSP, the natives are on high wire systems. It will be a very casual meeting and a good opportunity to see one of PA's biggest and best vineyards. Besides making their own wines, SMV sells grapes to many wineries around the state. It's a great opportunity to see and learn. If you have questions, please call the winery or e-mail Bill at billyz17@hotmail.com.

ASEV-ES in Ontario

If one were to judge by the size, dimension, audacity of design and amount of money spent on wineries, then Ontario is clearly the wine industry leader in Eastern N. America. It is amazing to witness the scope of investment in the wine industry happening in this amazing region. And it is paying dividends in the wines, which seem to get better with each subsequent visit. They have all the parts aligned to build a great region - provincial government support, research and vocational resources at multiple institutions and a private sector that is driven to make high quality wines.

ASEV Eastern dropped into this environment to check out the vines and wines and offer up some great research and, in between, enjoy great food and wines and northern hospitality. Our own Denise Gardner from Berks County, a Penn State grad and currently studying enology with Bruce Zoecklein at VA Tech had the best score among ASEV ES scholarship winners and also won the award for best enology presentation. In all, 8 scholarships were awarded to graduate students from the US and Canada. Most of these same students gave excellent presentations on their research. In addition, invited guests on the first day covered a variety of viticulture and enology topics. The second day featured a symposium on aromatic white varieties and we enjoyed talks from three European guests, two from Germany and one from France. The fourth day featured the Riesling Experience, a celebration of this signature white grape for Ontario.

The faculty and staff at the Cool Climate Oenology and Viticulture Institute at Brock University did a great job of hosting the event. Next year's conference will be held in Wooster, Ohio in July.

Attached is a summary of my notes from two lectures given by Olivier Humbrecht from

Domaine Zind-Humbrecht, producer of great white wines from Alsace. See attachment Domaine Zind.

ASEV-ES: <http://www.nysaes.cornell.edu/fst/asev/index.php>

Riesling Experience: <http://www.rieslingexperience.com/>

Richard Smart Workshop

It's coming up fast and registration has been sent by mail and e-mail. If you plan to come, please register as soon as possible. The program is set and is attached to this message (see Smart Program 08).

The date is Tuesday, August 12 from 9 a.m. to 4 p.m. starting at Waltz Vineyard in Manheim, PA and finishing at the Lancaster Farm and Home Center. It should be a great chance to get a refresher in critical vineyard practices and pick up some new ideas as well.

The program includes a Pennsylvania wine tasting, lunch, breaks and handouts. Please sign up for the post-workshop dinner with Dr. Smart at Gibraltar and bring wines to share.

Registration and information are available on The Wine Grape web site at <http://winegrape.ag.psu.edu/#> or call my office at 717.394.6851.