

Chet MacKenzie:Rutland County, VT
David Popp:Middleburg Heights, OH
Jim granzotto:Holland, MI
Jeff Pankow:Woodstock, IL
Tyler Stallman:Signing in from Ames, Iowa
Dave Greenlee:Garretson, SD
Jon Dale:Bayfield, WI
mark newman 99 bottles Hayfield Iowa
Marvin Seppanen:Marv Seppanen, Winona MN
Jerrold Robaidek:Sampson, Wisconsin
Leslie Curry:Amboy Minnesota
benjamin fellows:erving, ma go pats!!!!
Mike Henderson:Joining from Mt Pleasant, Iowa.
Dennis Aker:Sioux Falls SD
Gene Hilgenkamp:Gene Hilgenkamp Omaha/NE
jay halvorson:Marquette, Iowa
John Barber:John Barber Elkhart, Iowa
art steinka:rapid City mich
Bernard Cahlander:Grand Isle, Vermont
Darrell Morse:Breezy Hills Winery, Minden, Iowa
Larry Brogan:Pearson, WI
John Sinnott:Old Town Vineyard and Winery, Ida Grove Iowa
phil burns:Phil Burns Rhinelander, Wisconsin
Kim Orth:Baxter's Vineyards, Nauvoo, Illinois
Kevin Fifo:Hearingf you load and clear from Covered Bridges Winery in Winterset, Iowa
Christine Makrs:Christine Makris & Doug Pierce from Brick Cape Vineyard in Reading, VT
Natalie Peck:Plattsburgh, New York
Brush Creek Winery:Keith Weuste Brush Creek Winery Bellevue, IA
Bart holmquist:Bart Holmquist Eagle, ne
Lois Sterling:Harrison Hollow Vineyards is good to go
benjamin fellows:Ervings, Massachusetts
nathan schaefer>Hello from Easley Winery in Indianapolis, IN
john miranowski:Working now. Prairie Vineyards, Ames, IA
Dave Greenlee:I signed in before, but now we have two more wineries here, namely White Headed Robin, Viborg, SD and Broken Plow Winery in Oldham, SD
(Tim asked everyone how warm/cold the winter weather has been)
Dave Greenlee:We've been down to zero, but only once
George Willy:8 below, East Burke Vt. Yes
David Popp:mild, 20's for lows along south shore of Lake Erie
benjamin fellows:we had 21" snow halloween, nothing since....last saturday was 60 degrees...
Chet MacKenzie:-5 but a vary mild snowless winter in VT
Bernard Cahlander:Fairly mild -1F lowest but generally in 20-30 not to concerned
Marvin Seppanen:52 today in Winona Mn no snow low so far ~10+
Jeff Pankow:A mild winter for us here in Norhern IL. Lowest twmp so far is 23 degrees. So far vines are still dorment.
Gene Hilgenkamp:58 today in Omaha. lowest so far mid twenties
Chuck Blethen:Chuck Blethen, Jewel of the Blue Ridge VIneyard - it was down to 8 here last week
Darrell Morse:It's been warm in southwest Iowa about 60 today. Our low was in the single digits

Jerrold Robaidek:3F (25 mile NNW of Green Bay, WI)

Mike Henderson:55F in SE Iowa

Jim Granzotto Holland, MI:Lake Mich Shore: 15F - 48+ Forecast for Wednesday

Chuck Blethen:Chuck Blethen - 25 miles northwest of Asheville NC in the mountains

Christine Makrs:33.3 degrees in Reading, VT at 1411 ft above sea level

thomas Jeffries:Madison Wisconsin

Andy Weber:Temple Vineyard Eston NY

phil burns:12 below in Wis. 35 today

Bart holmquist:Tee shirt weather in LINCOLN, NE

Leslie Curry:currently 41.3 in southern Minnesota

Justin:i am new to grape growing and wondering how the warm weather so far will effect first year grapes?

Mark DeRouchey:Mark DeRouchey , Watertown, SD

thomas Jeffries:It got up to 54 today in Madison - unheard of

Lois Sterling:Warm in viroqua, WI this winter. Teens are the lowest, so far, on my weather station.

art steinka:43 today in nw mich

Greg Krieger:Greg Krieger: Galesburg, ND (E Central)

Bruce Mullen:Burlington CT , .25 acres to various varieties

Bruce Mullen:will this program be recorded and available for future review?

Chrislyn Particka:yes, Bruce. We are recording right now and the webinar will be available on the Northern Grapes Blog website. I'll send a URL out to all registrants in a day or so.

Bruce Mullen:Are there common wines availble that could be used as a sort of measureent standard to observe the taste perception of different concentration of these acids?

Bruce Mullen:or shuld I go wild and set up a bar and have fun with my pH paper? :)

Chris Gerling:Bruce, I think you would have to measure them and then taste. But it's a great idea to measure commercial wines you buy at the store.

thomas Jeffries:If you purcase an inexpensive wine - then add some tartaric acid to it you can taste the difference between the control and the higher acid wine

Anna Katharine:You could also add different acids and see how the taste and perception of acidity change.

Chris Gerling:Thomas, spikes are also a great idea. Bench trials with standard solutions you make up could be really interesting. Anna Katharine's idea would be good with your wines and/ or others.

Chris Gerling:Trying wines at a steady acid level with different sweetness is also fun.

Bruce Mullen:what is de-acidify and how is that done?? OK, I'll wait til later when they get into it

Chris Gerling:Bruce, that's coming.

Bruce Mullen:got it!! thanks

Darrell Morse:We had grapes come in with pH in high 3's to low 4's last fall but felt we needed to acidify to protect the wine - wheres the cut off

Chris Gerling:Darrell, Murli will discuss this in the coming section, but it sounds like you did the right thing. Once we are above 3.5, especially well above there, we are concerned about microbial stability.

Chris Gerling:We can also discuss this a little more in the first Q&A session.

Andy Weber:what is the indicator for the pink?

Bruce Mullen:phenophthalein

Chris Gerling:Nice Bruce!

Bruce Mullen::)

Colleen Gerke 2:will the powerpoint be available afterwards?

Chrislyn Particka:Yes, there will be a PDF in the final "layout" that you can download.

Colleen Gerke 2:Great - thanks!

Bruce Mullen:again what is the TA?

Chris Gerling:Titratable acidity

Bruce Mullen:thanks

Natalie Peck:do potassium levels lower or raise the pH level?

Chuck Blethen:Does anyone have experience with muscadine wines? They seem to routinely have high pH here in the mountains.

Chris Gerling:More potassium will lead to higher pH, all things considered.

Darrell Morse:After acidifying to mid 3's, we then had the tart taste in our red wine

Jefferson County NY Grape Assoc.:does the timing of K applications make a difference?

Natalie Peck:is there an easy way to measure potassium levels in the juice?

Chris Gerling:Darrell, there is always a trade-off there. That's the catch.

Darrell Morse:style of this red was to be dry

Kevin Fifo:How do determine if you have high Potassium fruit / wine and how do you manage it to get the wine into balance?

art steinka:does potassium meta affect wine differently than sodium meta

Tim Martinson 2:Jefferson co: K fertilization has a longer term effect, and won't necessarily immediately bump up K in your wine. Good timing for K application is in the fall or early spring. But if you apply it (say) in July, it doesn't mean that the vines will take it up immediately.

Chris Gerling:You'll want to go as low as you feel there is still balance. Keep in mind that a little sugar in a high acid environment will not be perceived as being as sweet.

Chris Gerling:Art, potassium metabisulfite is not adding meaningful amounts of potassium to have a pH effect.

art steinka:ty

Chris Gerling:Kevin, without a way to measure potassium, what you might notice is high TA and high pH. Adding acid to lower pH will not have a big effect. There are methods for dealing with this directly (ion exchange), but most small and even midsize wineries don't have this available. Practically, you can add a lot of tartaric acid and then take some out later if you need to,

Chrislyn Particka:Chuck, we aren't deliberately ignoring your comment/question about muscadines. They are a bit outside of the scope of this project, since they aren't cold-climate grapes. :) And our enologists don't have a lot of experience with them.

Jeff Pankow:Isn't MLF also adversely affected by low pH levels? At what pH level is this not a concern?

thomas Jeffries:Genetically engineered yeasts will carry out a malolactic fermentation without the complications of using lactic acid bacteria

Kevin Fifo:Thx, Chris. That's where I'm at now.

Chris Gerling:Jeff, that very question will be answered in a slide or two.

Jeff Pankow:Ok

Chris Gerling:Thomas, yes there are a few labs that have worked on those yeast, most recently in Canada.

Brush Creek Winery:What's the normal time for MLF when introduced at the end of yeast fermentation?

thomas Jeffries:I just sent an article about the MLO1 engineered strain - have not been able to get it here in the US

Kevin Fifo:Is there a limit on total SO2 for MLF?

benjamin fellows:if you need to keep ph above 3.2, is mlf viable with swenson grapes that are typically below that for a ph?

Andy Weber:DAP?

Anna Katharine:Brush Creek- it depends bacterial strain and on how well you can control other parameters like temperature.

Chris Gerling:Brush Creek, depending on conditions it can be a few days to a few weeks. If it lasts longer than 2 1/2 weeks or so, there's probably some kind of inhibiting factor. It still may go, however.

Anna Katharine:DAP, Andy?

Bart holmquist:Do you recommendt MLF on white wines?

Chuck Blethen:Then I have something VERY new for your guys. We have discovered the only cold-hardy muscadines growing here in the mountins. We are propagating them in our greenhouse for planting vineyard with them in the mountains... they are COLD-HARDY!

Anna Katharine:Depends on the wine style.

Brush Creek Winery:Thanks

Chris Gerling:Andy, DAP is di-ammonium phosphate, an inorganic nitrogen source.

Anna Katharine:Chuck, I'm intrigued, and we may need to get you in touch with our grape genomics colleagues.

Chris Gerling:Benjamin, we'll save that for the Q&A session

Chuck Blethen:well it turned all of the heads in our NC viticulture world 3 years ago when we found them!

Anna Katharine:Have you been in communication with Peter Cousins about the cold-hardy muscadines?

Chuck Blethen:no

Chris Gerling:Thomas, here is an option besides the GMO yeasts.

Jerrold Robaidek:Does 71b covert malic to Lactic? Or something else?

Chris Gerling:Malic to ethanol.

Andy Weber:thanks

thomas Jeffries:Thanks, Chris

mark newman:what is the name of the yeast he is talking about now?

Chris Gerling:ProMalic

Dorothy O'Brien:71b supposedly converts malic acid to alcohol

thomas Jeffries:I doubt that it conferts malic to ethanol - not really possible biochemically

thomas Jeffries: *converts

Chuck Blethen:Anna, I have some growing for the last 2 years at 4300 feet...

Chris Gerling:There are probably a lot of intermediaries, reaction products and the "real" conversion is to other compounds, but we observe that the ethanol raises by around 0.1%.

art steinka:will potassium Bicarbonate chg the flavor?

Chris Gerling:Art, there can be a perceived effect, especially with a large addition.

Chris Gerling:Bench trials are always the best way to check beforehand.

Chris Gerling:People often find that working with the juice has less effect. Of course, you never get to taste with wine without the chemical change, so how do we know?

Tim Martinson 2:In general if you start out with really high acidity is it better to try to treat the juice before fermentation?

Tim Martinson 2:Rather than afterward

Chris Gerling:Tim, we'll put that in the Q&A

Tim Martinson 2:OK

Andy Weber:how many data points for the double salt trials?

Chris Gerling:Andy, I think these were model solutions performed in triplicate.

Anna Katharine:Andy, I've put the slide back up if you want to see how often we sampled. They were triplicate reactions.

Darrell Morse:Should acid reduction be made before putting wine in barrels for aging

Chris Gerling:Darrell, I think earlier is better than later. The exception would be if you've done a trial and are on the fence about doing it or not. Then you might want to give them some time.. We can put this to the presenters as well.

Jeff Pankow:Is potassium bicarbonate is the best choice for pre-fermentation deacidification?

Chris Gerling:Jeff, I would say it

Chris Gerling:is the best one to have on hand for all types.

Jeff Pankow:Thanks

Chris Gerling:Unless you want to try the "double salt"

Darrell Morse:dry red wine

john kinnaird:is there a particular soil condition that helps reduce the acidity of grapes

Chris Gerling:John, I think there could possibly be effects, but it's much more about climate and the season.

Bart holmquist:Should MLF typically be done with white wines

Chris Gerling:And of course variety, as Tim said.

john kinnaird:How about the cornell hybrids. Are there any of them that are particularly acid friendly

Anna Katharine:John, the cornell hybrids tend to be lower than the riparia-based hybrids, but aren't as cold hardy.

Chris Gerling:Bart, it's a style thing. Some strains have more flavor impact than others, and some types of wine are more suited.

nathan schaefer:when is the next webinar?

Chrislyn Particka:February 14 is the next webinar.

Chrislyn Particka:There is some info about it on the Northern Grapes Blog. Registration is not open yet.

Chrislyn Particka:<http://blogs.cornell.edu/northerngrapeswebinars/>

Chrislyn Particka:The link I just posted is to the Northern Grapes Webinar Blog site. Bookmark it, as that's where info about upcoming webinars will be posted as well as recordings of previous webinars.

Chris Gerling:The cold climate varieites are aromatic, and we don't tend to think of aromatic wines as being ideal candidates for MLF, but that doesn't mean there aren't ways it can work.