
NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

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President's Message-Summer 2010



Dear NM Vine and Wine Society Members,

We have just concluded the NM State Fair Judging and the medal winners are included in this issue of the Grapevine. We had 195 entries including a large variety of wines from sparkling wines to Cabernet Sauvignon to Prickly Pear judged by 22 judges and 25 Gold Medals, 35 Silver medals and 32 Bronze Medals were awarded. The Middle Rio Grande Chapter had 17 members volunteer to help with the "backroom" or logistical support with opening, pouring and serving and we thank them and the judges very much. Next year's judging is scheduled to be held the third Saturday in June.

Elections for three Director positions on the Board of Directors will be held in September with the three top vote getters taking office at the October meeting. Candidates for the three positions are Bill Buss, Jeremiah Baumgartel, Al Knight, Les Olsen and Bill Stone. We will try to have short bio sketches sent to the membership later this summer. As has been the practice the past two years, we will conduct a computer vote with the ballots to be sent to your e-mail address on file. The few members who do not use computers will receive special paper ballots.

Meanwhile, those of us with vineyards are tending to irrigation and weed and pest control and hoping that we don't get hail or really strong winds. The cellar rats are testing and tasting and perhaps bottling to get space for this summer's crop. And don't forget to have a glass of wine and contemplate a sunset or a Rainbow Trout or whatever else strikes your fancy.

Best Regards.

Carl Popp



Extension Plant Sciences Bernd Maier, Current Viticulture Activities at New Mexico State University

The Viticulture Program at New Mexico State University has been busy with multiple viticulture and enology projects this summer. The Viticulture Program has just completed planting a small vineyard on the Fabian Garcia Farm, west of the NMSU main campus in Las Cruces, NM. The vineyard can be seen from the interstate. Within the vineyard, there are numerous varieties of both red and white wine grapes. The outer most rows are different varieties with four plants of each variety. One border row is comprised of red and the other of white varieties. The red grape row includes: Shiraz, Mouvedre, Merlot, Grenache, Carmenere, Zinfandel, Sangiovese, Pinot Meunier, Barbera, and Nebbiolo. On the other end, the white row includes: Sauvignon Blanc, Himrod, Muscato Grillo, Orange Muscat, Muscat Ottonel, Green Hungarian, Xarello, Pinot Gris, chardonnay, and Riesling. These rows were designed to be a demonstration/teaching-touring plot that will also provide preliminary information on varieties that thrive in this area. The center of the vineyard will be dedicated to research as each variety spans two rows. The data gathered from this portion of the vineyard will be the foundation of grape driven research at the university. These varieties are: Negro Amaro, Cabernet Sauvignon, Montepulciano, Durif, Gewürztraminer, Picpoul Blanc. This planting will eventually serve other disciplines throughout the college as well. The size of the vineyard, along with the diversity of varieties makes it a perfect teaching tool as well as a research generating project for the university.

Naturally, upon completion of a vineyard the grapes juices will need a place to be vinified. Therefore the Viticulture Program is building a small experimental winery, also located on the Fabian Garcia Farm. Throughout the fall of 2010 winemaking workshops will be conducted at the experimental winery.

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Extension Plant Sciences Bernd Maier, Current Viticulture Activities at New Mexico State University -Cont.

The Viticulture Program has also been working on an ongoing study for the past three years in partnership with 26 other states. The study includes varieties of both red and white wine grapes. The purpose of the study is to evaluate different varieties in different locations around the country to see how they fair in various elevations, climates, soils, etc. in comparison to the reference varieties: Merlot and Cabernet Sauvignon. This study has at least one trial location in each of the participating states. Some states have multiple locations, and the study encompasses a wide range of varieties. The study was planted the same way at each location: four plants with six replications, equaling 24 plants of each trial variety in a plot. The New Mexico location is in Deming and includes nine white varieties: Picpoul Blanc, Verdejo, Verdelho, Furmint, Gruner Veltliner, Greco Di Tufo, Marsanne, Fiano, and Rousanne, and nine red varieties: Barbera, Cabernet Sauvignon, Merlot, Touriga, Tinto Cao, Negro Amaro, Pinot Meunier, Montepulciano, and Teroldego. This study is part of the North Eastern 1020 USDA Regional Working Group and will provide evidence of grape varieties that perform well in areas versus varieties that do not, in relation to Merlot and Cabernet Sauvignon, the two reference varieties.



Viticulture Program students placing grow tubes on freshly planted vines.



Bird Netting: Is It the Best Defense?

Around the world, increasing numbers of growers are netting their vineyards, many after having tried other methods with poor results.

by Melinda Warner

Kites, canons, predatory birds and Mylar tape all have one thing in common: they are used by



growers in an often futile

attempt to scare away birds. However, the birds only get used to them in time. Experts agree the only sure and humane method is exclusion. This is where bird netting comes in. "As far as I'm concerned bird netting is the only thing that works," said **Glen McGourty, University of California** winegrowing advisor in Mendocino and Lake counties. "These bird-scaring devices just annoy your neighbors."

Around the world, increasing numbers of vineyard growers are netting their vineyards. Twenty years ago a typical California trellis system consisted of sprawling canopies that hid the fruit; nowadays, the popular vertical shoot position is a bonanza for both the wine industry and birds. These trellis systems may translate to positive benefits in terms of airflow and filtered light penetration, but also make the fruit more visible and attractive to foraging birds.

Higher populations of birds will generally be found in (1) urban areas where birds thrive on garbage or other food, (2) nearby forests and woodlands that provide habitat for birds, or (3) animal production sites, such as farms and dairies

"The biggest problem at Cal Poly is from our school's dairy operations," said **Keith Patterson**, professor of viticulture at **California State University Cal-Poly San Luis Obispo**.

"The sky is just black with flocks of birds 50,000 strong, and they can pick my little vineyard clean in a couple of days."

It's hard to project with certainty who is going to have a bird problem, Patterson says. Besides proximity to urban areas and animal operations, there are other signs of bird habitation and congregation. If Patterson finds himself parked in front of a vineyard that is surrounded by oak trees or with lots of power lines overhead or near wooded areas, this often means birds are nearby. -Continued

Bird Netting: Is It the Best Defense?-Cont.

Larry Smyth, owner of **Carriage Vineyards**, south of Paso Robles, says his location near a wooded area is definitely a high bird area. He says netting is the only thing that works for him; his 27 acres calls for 22 miles of net.

In Sonoma County, **Rhonda Smith**, viticulture UC farm advisor for the **University of California Cooperative Extension** sees the need for netting as an individual determination, noting that the shiny Mylar tape and kites may be somewhat effective in low-pressure situations. In general, she mostly finds growers netting in small vineyards abutting trees and wooded areas. "In the vast majority of areas, you don't usually need bird protection if you have large, open, flat areas, such as in Dry Creek or Alexander Valley," she said. However, some large valleys may be along the migratory path of bird flocks looking for food for their journey.

Steve Tillmann, who directs field research and development for Minnesota-based **Plantra, Inc.**, makers of Bare Hand™ Bird Nets, says there are numerous growers who net large vineyards. He said there are several operations in the North Coast area alone netting thousands of acres; one grower in Santa Barbara County has 600 acres of netted vineyard.

Bunch Rot Avoidance

The types of problems caused by birds are two-fold. In some areas, without netting there would be no crop to speak of. Gregarious birds that fly in large flocks can strip a small vineyard in a day. Tillmann says it's not just about the missing berries, which alone can cause significant economic loss; protecting grape flavor and the impact on wine quality, he says, is really the bigger issue. The focus used to be on the grapes the birds took, but today, in the face of growing market pressure to deliver quality, more attention is being paid to the damage the birds leave behind.

Historically growers have looked at bird netting to protect the crop from being physically taken away. However, many bird species such as starlings and finches (or linnets) are too small to actually take the whole grape, so they just peck at the fruit. Their sharp feet pierce the berries. This sets up a whole process of fungal infections, degradations, rot and off-flavors in the wine, and fruit flies attracted to that oozing juice spread the bacteria around to other berries. Yellow jackets, which are hazardous to the pickers, also may be attracted.

Once the crop is harvested, undesirable fruit is mixed with intact fruit, and the bacteria is spread. From this standpoint, netting is absolutely worth the cost, Patterson says.

-Continued-

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Bird Netting: Is It the Best Defense?-Cont.

"It doesn't take many of those grapes to ruin a whole lot," he said. "Basically you are just inoculating the entire bin with bad grapes. Wineries will look for that; and if they see a whole lot of damage, they could reject the lot."

According to Patterson, a consistent flavor that customers can count on may be absent in the face of Volatile Acidity issues. It is hard enough to produce a similar wine from a particular vineyard's varietal without adding an off-flavor.

Keith Striegler, director of the new **Continental Climate Viticulture and Enology Center at University of Missouri** in Columbia, agrees that the bigger issue from bird feeding is the bunch rot.

"Bird netting has become the standard cultural practice for us in Missouri, especially for high-value grapes," he said. "A lot of growers are doing it more and more; maybe not every vineyard but I certainly do it for my research plots."

As more and more growers go to mechanical harvesting, removing "bad" grapes is nearly impossible. Even with hand-picking, sending crews into vineyards to drop the bad grapes is a very expensive operation; workers paid by harvest weight would be loath to drop crop. The best solution is to stop rot before it happens and not put quality wine at risk.

Small investment for big relief

Some people complain about the price of netting, but Tillmann says prices are exaggerated. The cost can be amortized and depreciated over the lifespan of the netting and can work out to less than \$300 per acre per season for single-row applications. This estimate includes purchase of netting, application and removal labor and use of a tractor. Not included is the cost of specialized apparatus to apply the netting. A simple netting applicator, supported by a three-point hitch, can be purchased for as low as \$1,000 or less.

In the Central Coast region of California where growers are getting \$1,000 to \$1,500 and more a ton for quality wine grapes, it certainly pencils out, especially in a situation with bird pressures. In other areas, particularly in the bird-prone North Coast, where growers get upwards of \$3,000 per ton or more, one doesn't even need the pencil to immediately find the worth.



New Mexico State Fair Judges and Support Staff



Barb Lehmann and Barbara Popp Enter Judges Scores into the Computer



Dan Turner, Jean Killer, Bill Stone and Jim Hammond Judge Wine



Jack Kerr, Dick Lehmann and Henry Street Judge Wines



Ian Norrish, Fred Phillips and Franklin Simon Judge Wines



Barbara Jaramillo and Mary Ramsey Prepare Wines for Judging

New Mexico State Fair Judging Results-2010

<u>Varietal</u>	<u>Winery name, city</u>	<u>Vintage or NV</u>	
	Gold Medals		
Merlot	Tierra Encantada Vineyards & Winery Albuquerque, NM	2006	Best of Show and New Mexico Vine and Wine Society Premier Award
Refosco	Amaro Winery Las Cruces, NM	2007	
Malbec	Casa Abril Vineyards & Winery Algodones, NM	2009	
Port Style-Animante	Casa Rondena Winery Los Ranchos, NM	2006	
Sherry-Elegante	Dos Viejos Tularosa, NM	NV	
Gruet Sauvage/Blanc de Blancs	Gruet Winery Albuquerque, NM	NV	Best of Show
Gruet Extra Dry/Blanc de Blancs	Gruet Winery Albuquerque, NM	NV	
Gruet Gilbert Grand Reserve/tete de Cuvee	Gruet Winery Albuquerque, NM	2001	
Gruet Sparkling Rose	Gruet Winery Albuquerque, NM	2001	
Pinot Noir	Gruet Winery Albuquerque, NM	2007	
Heart of the Desert Syrah-Dry	Heart of the Desert Alamogordo, NM	2008	Best of Show
Chardonnay	La Chiripada Winery Dixon, NM	2009	Best of Show
Conquistador	Luna Rossa Winery Deming, NM	NV	
Montepulciano	Luna Rossa Winery Deming, NM	2007	

Nini	Luna Rossa Winery Deming, NM	2005	
Nini	Luna Rossa Winery Deming, NM	2004	
Primo	Luna Rossa Winery Deming, NM	NV	Best of Show
Refosco	Luna Rossa Winery Deming, NM	2007	
Carnivale-Sweet White Vinifera	Matheson Winery Rio Rancho, NM	2009	
Chamisa Gold	Ponderosa Valley Winery Ponderosa, NM	NV	
Blue Teal Riesling-Sweet White Vinifera	Southwest Wines Deming, NM	2009	Best of Show
Blue Teal Shiraz-Sweet Red Vinifera	Southwest Wines Deming, NM	2008	Best of Show
DH Lescombes Brut	Southwest Wines Deming, NM	NV	
DH Lescombes Cabernet Sauvignon	Southwest Wines Deming, NM	2007	Best of Show
DH Lescombes Limited Release Merlot	Southwest Wines Deming, NM	2005	
	<u>Silver Medals</u>		
Cabernet Sauvignon	Amaro Winery Las Cruces, NM	2007	
Cabernet Sauvignon	Amaro Winery Las Cruces, NM	2008	
Chenin Blanc	Amaro Winery Las Cruces, NM	2009	
Dolcetto	Amaro Winery Las Cruces, NM	2009	
Cherry Wine	Arena Blanca Winery Alamagordo, NM	NV	

Cabernet Sauvignon	Casa Rondena Winery Los Ranchos, NM	2005	
Clarion	Casa Rondena Winery Los Ranchos, NM	2007	
Rose-Merlot	Casa Rondena Winery Los Ranchos, NM	2009	Best of Show
Viognier	Casa Rondena Winery Los Ranchos, NM	2009	
Cabernet Sauvignon	Corrales Winery Corrales, NM	2007	
Muscat Canelli-White Dessert Wine	Corrales Winery Corrales, NM	NV	
Chardonnay	Gruet Winery Albuquerque, NM	2007	
Sparkling: Demi Sec	Gruet Winery Albuquerque, NM	NV	
Cabernet Sauvignon	Heart of the Desert Alamogordo, NM	2007	
Cabernet Sauvignon	Holley Vineyard Rio Rancho, NM	2005	
Rubi Red Blend	Howe Cellars Los Lunas, NM	NV	
Dolcetto	La Chiripada Winery Dixon NM	2008	
Primavera-White Vinifera	La Chiripada Winery Dixon NM	2009	Best of Show
Embudo Blanco Apple	La Chiripada Winery Dixon, NM	NV	
Vino de Oro Muscat-White Dessert	La Chiripada Winery Dixon, NM	2009	Best of Show
Golden Muscat	La Esperanza Vineyard, San Lorenzo, NM	2009	
Chenin Blanc	Luna Rossa Winery Deming, NM	2007	
Gewurztraminer	Luna Rossa Winery Deming, NM	2008	

Malvasia Bianca	Luna Rossa Winery Deming, NM	2007	
Reserve Nebbiolo	Luna Rossa Winery Deming, NM	2006	
Dry Riesling	Ponderosa Valley Winery Ponderosa, NM	2009	
Jemez Blush	Ponderosa Valley Winery Ponderosa, NM	2009	
La Novia	Ponderosa Valley Winery Ponderosa, NM	NV	
Late Harvest Riesling	Ponderosa Valley Winery Ponderosa, NM	2009	
Merlot	Ponderosa Valley Winery Ponderosa, NM	2005	
New Mexico Riesling	Ponderosa Valley Winery Ponderosa, NM	2009	
Redondo Red	Ponderosa Valley Winery Ponderosa, NM	NV	
Tempranillo	Ponderosa Valley Winery Ponderosa, NM	2008	Best of Show
Merlot	Southwest Wines Deming, NM	2007	
Merlot	Southwest Wines Deming, NM	2007	
Petite Sirah	Southwest Wines Deming, NM	2008	
<u>Bronze Medals</u>			
Chardonnay	Acequia Vineyards & Winery Corrales, NM	2009	
Cooper's Hawk Rose	Acequia Vineyards & Winery Corrales, NM	2009	
Chenin Blanc	Amaro Winery Las Cruces, NM	2009	

El Rojo	Camino Real Winery Los Lunas, NM	2009	
Cabernet Franc	Casa Rondena Winery Los Ranchos, NM	2006	
Cabernet Franc	Casa Rondena Winery Los Ranchos, NM	2004	
Cabernet Sauvignon	Casa Rondena Winery Los Ranchos, NM	2007	
Serenade	Casa Rondena Winery Los Ranchos, NM	2009	
Apple-Bees New Mexico Cyser Mead	Clemmons Cellars Santa Fe, NM	NV	
Cabernet Franc	Corrales Winery Corrales, NM	2005	
Merlot	Dos Viejos Tularosa, NM	2007	
Valiente Sangiovese	Dos Viejos Tularosa, NM	NV	
Tempranillo	Els Ranxos Bledsoe Rd NW	2008	
Gewurztraminer	Gorman/Bencuento Las Cruces, NM	2008	
Pistachio Rose	Heart of the Desert Alamogordo, NM	2009	
Late Harvest Riesling	La Chiripada Winery Dixon NM	2009	
Cabernet Sauvignon	La Chiripada Winery Dixon, NM	2006	
Cabernet Sauvignon	Luna Rossa Winery Deming, NM	2006	
Merlot	Luna Rossa Winery Deming, NM	2006	
Primo Dulce	Luna Rossa Winery Deming, NM	NV	

Tempranillo	Luna Rossa Winery Deming, NM	2007	
White Zinfandel	Luna Rossa Winery Deming, NM	2008	
Chardonnay	Matheson Winery Rio Rancho, NM	2009	
Cabernet Sauvignon	Ponderosa Valley Winery Ponderosa, NM	2008	
Jemez Red	Ponderosa Valley Winery Ponderosa, NM	NV	
Merlot	Ponderosa Valley Winery Ponderosa, NM	2008	
Viognier	Ponderosa Valley Winery Ponderosa, NM	2008	
Lemonade	Sangre Joven Homemade Wine Las Vegas, NM	2006	
Prickly Pear	Sangre Joven Homemade Wine Las Vegas, NM	2008	
DH Lescombes Syrah	Southwest Wines Deming, NM	2008	
St. Clair Mimbres Red	Southwest Wines Deming, NM	NV	
St. Clair Riesling	Southwest Wines Deming, NM	NV	
Zinfandel	Southwest Wines Deming, NM	2008	



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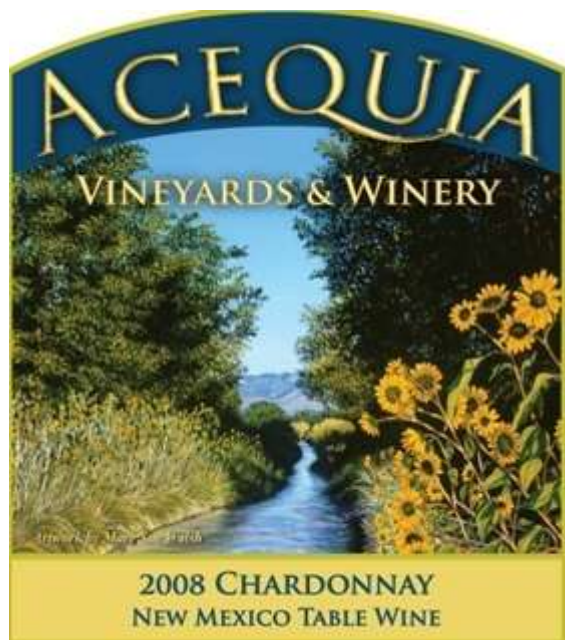
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New Kid on the Block:

Al Knight has opened a winery in Corrales, NM



Opening on May 1st, Acequia Vineyards & Winery became the fourth and newest winery in the Corrales area. After 22 months, working through a bad economy, Al & Mel Knight finally got it open. Our current offering is a wonderful Coopers Hawk Rose made from a single French varietal, a cold fermented, non malo, non oaked Chardonnay, a semi sweet Riesling, and A sweet Muscat. In August, we will bottle our famous Vidal, and our Osprey, a Vidal Riesling blend. We are located at 240 Reclining Acres Rd. in Corrales NM. Our hours, for now, are 12 to 5 Sat. and Sun. We are also promoting the Corrales/Rio Rancho Wine Loop. Now you can visit four premium wineries, Corrales Winery, Acequia, Matheson, and Milagro within 5 minutes of each other in one afternoon and still have time for a nice dinner in Rio Rancho or Corrales. So, come out and make a day of it.



Mel & Al Knight proudly serving their nectar



COOKING WITH WINE

Pizza On The Grill



Ingredients

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water
- 1 pinch white sugar

- 2 teaspoons kosher salt
- 1 tablespoon olive oil
- 3 1/3 cups all-purpose flour
- 2 cloves garlic, minced
- 1/2 cup olive oil
- 1 teaspoon minced garlic
- 1/4 cup tomato sauce
- 1 cup chopped tomatoes
- 1/4 cup sliced black olives
- 1/4 cup roasted red peppers
- 2 cups shredded mozzarella cheese
- 4 tablespoons chopped fresh basil

Directions

1. In a bowl, dissolve yeast in warm water, and mix in sugar. Proof for ten minutes, or until frothy. Mix in the salt, olive oil, and flour until dough pulls away from the sides of the bowl. Turn onto a lightly floured surface. Knead until smooth, about 8 minutes. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled, about 1 hour. Punch down, and knead in garlic and basil. Set aside to rise for 1 more hour, or until doubled again.

2. Preheat grill for high heat. Heat olive oil with garlic for 30 seconds in the microwave. Set aside. Punch down dough, and divide in half. Form each half into an oblong shape 3/8 to 1/2 inch thick.
3. Brush grill grate with garlic flavored olive oil. Carefully place one piece of dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas. Working quickly, brush oil over crust, and then brush with 2 tablespoons tomato sauce. Arrange 1/2 cup chopped tomatoes, 1/8 cup sliced black olives, and 1/8 cup roasted red peppers over crust. Sprinkle with 1 cup cheese and 2 tablespoons basil. Close the lid, and cook until the cheese melts. Remove from grill, and set aside to cool for a few minutes while you prepare the second pizza

Wine Pairings:

Favorite Red Wines of Piedmont: Barolo and Barbaresco (made from Nebbiolo grapes); Gattinara; Barbera and Dolcetto.

Favorite White Wines of Piedmont: Moscato, Gavi

Desserts:

Butter Pecan Ice Cream



Ingredients

- 1/3 cup chopped pecans
- 1 tablespoon butter
- 1 cup brown sugar
- 2 eggs, beaten
- 1 1/2 cups half-and-half cream

Directions

1. In a small skillet over medium heat, saute pecans in butter until lightly browned, stirring frequently. Set aside.
2. In a medium saucepan over low heat, stir together brown sugar, eggs and half and half until smooth. Bring to a simmer, stirring occasionally, and cook 2 minutes more. Remove from heat and stir in

- 1/2 cup heavy cream
- 1 teaspoon vanilla extract



-Cheers!!!