



# I heard it through the grapevine...

## Crush is in Full Swing!!! —By Chik Brennehan

There has been much activity in the winery through the month of September, and with the start of fall session, it is getting even busier! So far, most of the new wines taste well. We've brought in some varieties, like grignolino, gamay noir that I really have no experi-



ence with, but we'll try, taste and make adjustments for next year. I look forward to sharing some of the better ones once they are finished. Between the pilot plant and the small scale fermentations, we have crushed over 31 tons of fruit! I guess it's not any big news that we will have to juggle research and teaching fermentations this year but with planning, it should be possible. Some projects are out



of the way, and as of this writing, we'll be pressing off part of another research project to make some more room. Thanks for the support, understanding and cooperation in working to try to make this a successful harvest.

## Safety News — By Lucy Joseph

### Safety Training Day

Our first annual departmental safety training took place on September 26<sup>th</sup>. The event was designed for incoming graduate students and new T.A.'s but this year we had a large number of staff and post-docs join us. We had as many as 40 people join us during the day. After registration and a quick lecture on emergency procedures we headed out to the vineyard for a tour and field safety lecture from Lewis Woody. We then returned to Wickson Hall for a tour and a session with Mike Ramsey on classroom safety. After lunch we were given a chemical lab safety and a

hazardous waste handling class by Debra Decker from EH&S. We finished off the training with a tour of the winery facilities and some safety instruction from Chik Brennehan. We ended the day with a little wine tasting to entice the attendees to stick around long enough to fill out a short evaluation. The comments were very positive and there were a lot of good suggestions for next time. Overall I think it went well for our first try but with our first session under our belt we will certainly do better next year.

### CUPA Inspections Early in 2007

We are scheduled for our next CUPA inspection in

January or February of next year. We will get a more precise date as the time approaches. Your annual chemical inventory will be due in December and the Safety Committee plans an inspection prior to the CUPA visits to be sure you are all prepared. CUPA stands for Certified Unified Program Agencies and is the county administered program that was set up to comply with state mandated hazardous materials management programs and is certified by Cal-EPA. The inspections usually center on hazardous waste management and labeling and training compliance.

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### Special points of interest:

- 10/13-College of Ag & Environmental Science Awards Distinction
- 10/19-21 California Wine Experience in San Francisco
- 10/27-28 Board of Visitors and Fellows Meeting

## Business Office

### ENTERTAINMENT MEALS

Effective: October 1, 2006

The maximum meal rates for entertainment and business meeting meals have

been increased in proportion to the M&IR rate for travel within CONUS.

The new rates are as follows:

Breakfast	\$26
Lunch	\$38
Dinner	\$64
Light refreshments	\$17

These amounts include tax, service, and delivery charges.

Entertainment Expenses of Spouse (or equivalent)

The entertainment expenses of spouse (or equivalent) of a guest or the official host is now allowed, provided that the presence of the spouse serves a bona fide business purpose and the exceptional approval is obtained.

Please attached exception memo with your dept. entertainment expense reimbursement.

<http://manuals.ucdavis.edu/ppm/330/330-80b.pdf>

### OPEN ENROLLMENT

NOTE: Open Enrollment for active employees and retirees in 2006 will be shorter than in past years, from November 1 - November 21 and will end at midnight on Tuesday, November 21, 2006.

### NEW EMPLOYEES

This year we have 2 new Peer Advisors, Alysha Stehly and Cathy Perata who will be working with Judy Blevins.

Jesse Plautz is working for Molly Dewey.

Lois Dowd is working in the Waterhouse lab for Mauri Anderson.

## Culture Collection News-By Lucy Joseph

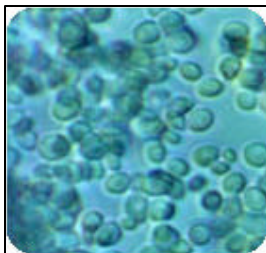
The culture collection database is back up on the department website. Jon Schadt has done a great job of making it easier to find the strains that you are looking for. It is available on the external site under the "Research" section or

<http://wineserver.ucdavis.edu/collection/index.php>.

A more complete version of what is available in the collection is located in the internal website under the heading "Culture Collection" or

<https://wineserver.ucdavis.edu/collection/index.php>.

I've already gotten my first outside request for strains based on the web site!



Safety training group ready to tour the vineyard and meet with Lewis Wood for the field safety lecture.

### October 2006 - Academic and Administrative Deadlines

Deadline	Action By	Information Requested	Requested From	Date of Request
6	Academic Departments & Faculty	Winter Quarter textbook adoption forms & school supply forms	UCD Bookstore	September 20
6	Deans	Final response to degree list for Summer	Registrar's Office	1st Week October
16	All campus units	Nominations for Directors on Cal Aggie Alumni Association Board	University/ Alumni Relations	September
16	Academic departments & faculty	Applications for University Outreach & International Programs seed grants	University Outreach & International Programs	1st Week September
27*	All campus units	Facilities inventory updates	Resource Mgmt & Planning—Capital Resource Management	2nd week September
27	All campus units	Nominations for Cal Aggie Athletic Hall of Fame & Special Recognition Award	Student Affairs - Athletics	September

# New York Winery Named Best in State—By Matt Milkovich Assistant Editor



Clockwise from left, co-owner Bill Tyree, vineyard manager Tom Stevenson, sales manager Scott Romond, co-owner Bud Koehler and winemaker Adam Suprenant celebrate the naming of Osprey's Dominion Vineyards as "Winery of the Year" during the 2005 New York Wine & Food Classic.

*Photo courtesy of Osprey's Dominion*

Osprey's Dominion Vineyards was named "Winery of the Year" during the 2005 New York Wine & Food Classic.

What does it take to be named the best winery in the state? Vineyard manager Tom Stevenson couldn't quite nail it down.

"It's hard to say why we win," he said. "I don't know if we'll repeat."

According to [www.newyorkwines.org](http://www.newyorkwines.org), Osprey's Dominion received an award for each wine it entered in the competition. Its Cabernet Franc was named best red. Its wines have won dozens of awards in other competitions.

So, that's how you become top winery – by having lots of good wine. But how do you make good wine? Stevenson had a little more to say about that.

Osprey's Dominion Vineyards is located in Peconic, N.Y., on Long Island's North Fork. It has three farms, with 75 acres of vinifera winegrapes between them. The winery – which sells about 12,000 cases a year – is on the biggest farm. Wine tourism is the core of the business, Stevenson said.

Bud Koehler and Bill Tyree own the

company. The lifelong friends were in the construction business before they decided to get into wine. They began as growers before they started the winery about 13 years ago. They retired from construction but are still involved in the wine business, Stevenson said.

Stevenson studied viticulture at the University of California, Davis. He said the company is committed to growing its own grapes and adapting them to specific wines.

"We're not a flashy winery," he said. "We focus more on production."

The vineyard manager likes to give his grapes plenty of hang time. He waits until they're fully ripe (sometimes until they start to raisin) before picking starts. About half of the grapes are machine picked. The rest are picked by hand, which gets expensive.

"All machine picked would be tough," he said. "Unless machines get great, I don't see us getting rid of hand labor."

There are 18 or 19 employees, half of whom work in the vineyards. Harvest usually starts in September and ends in November. The bulk of the grapes are picked in October. The grapes are processed at the winery, where the hand-picked whites are whole-cluster pressed and the reds are put through a crusher/de-stemmer, Stevenson said.

The market has shifted toward red wine, and the winery's new plantings have followed suit.

"We had too much white and not enough red," he said. "You have to know when you're overproducing a certain grape."

Diseases and insects always pose a challenge in Long Island's humid, maritime climate. Grapes there are subject to five major fungal pathogens: powdery mildew, downy mildew, black rot, botrytis and phomopsis. Major pests include potato leafhoppers, Japanese beetles, grape berry moths and

European red mites, he said.

The vineyards also face pressure from larger pests. The number of birds migrating along the Atlantic coast gets "insane," as does the damage they can cause. Everything has to be covered by nets, he said.

"We've been trying out different netting systems," he said. "We've been having success with white nets versus standard black nets. It seems to mess with the birds' perception."

Steady development pressure has been pushing deer into the vineyards, which wasn't a problem in the past. They use hot pepper repellent to scare the deer away and allow hunters on their property during hunting season, but they might be forced to put up fences.

Development pressure makes it difficult to preserve the agricultural character of the North Fork, but Osprey's Dominion and other local wineries are trying to do just that. Osprey's uses biodiesel fuel in its tractors and pickup trucks, which doesn't improve its wine, but does help the environment.

Doing business about two hours away from New York City has its advantages. Most of the winery's business comes from the city, in the form of shipments going or tourists visiting. New York recently loosened its shipping laws, allowing wineries to ship their products to other states. Osprey's will probably take advantage of that, but it also wants to keep its current customers coming back. A wine club, corporate gifts, live music and a family friendly atmosphere help build customer loyalty, he said.

For more information, visit [www.ospreysdominion.com](http://www.ospreysdominion.com).

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