



North Carolina  
Muscadine Grape Association

**34<sup>th</sup> Annual Meeting  
Trade Show  
and  
Vineyard/Winery Tour**

**Annual Meeting and Trade Show**  
*Thursday, August 2, 2007*  
NCSU University Club – Raleigh, NC

**Vineyard/Winery Tour**  
*Friday, August 3, 2007*  
**“Aftermath of the 2007 Easter Freeze”**  
Departs from Duplin Cooperative  
Extension Office, Kenansville, NC



Sponsored by the USDA Risk Management Agency

NC Muscadine Grape Association  
21904 Riverton Rd  
Wagram, NC 28396



**Thank you to the following people  
who helped with this program:**

Connie Fisk, Horticulture, NCSU  
Bill Cline, Plant Pathology, NCSU  
Whit Jones, Duplin CES, NCSU  
Barclay Poling, Horticulture, NCSU  
Ron Taylor, LuMil Winery  
Patrick & Jonathan Fussell, Duplin Winery  
Debbie Hamrick, Farm Bureau  
Margo Knight Metzger, NC W&G Council

DETACH AND RETURN WITH PAYMENT  
**Annual Meeting & Vineyard/Winery Tour Registration**

Name: \_\_\_\_\_ Business Name: \_\_\_\_\_  
 Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
 Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Email: \_\_\_\_\_ Website: \_\_\_\_\_

	Member	Non-Member
<input type="checkbox"/> Annual Meeting Only (Thursday) .....	\$25	\$50
<input type="checkbox"/> Vineyard/Winery Tour Only (Friday) .....	\$40	\$75
<input type="checkbox"/> 2-Day Annual Meeting & Tour (Thursday & Friday) .....	\$60	\$100
<input type="checkbox"/> NCMGA Membership Dues (2007-2008) .....	\$75	\$
<input type="checkbox"/> Cooperative Extension Agents Sponsored by NCMGA & NCWGC .....	\$0	\$
<b>TOTAL AMOUNT ENCLOSED \$</b>	_____	_____

Copy this form for multiple registrations

**Deadline for Registration is July 27, 2007**

Send Registration Form  
with Checks Made  
Payable to:  
**NC Muscadine Grape  
Association**  
21904 Riverton Rd  
Wagram, NC 28396  
For more information:  
[www.ncmuscadine.org](http://www.ncmuscadine.org)

**ANNUAL MEETING AND TRADE SHOW**  
**Thursday August 2, 2007**  
**NCSU University Club**  
**4200 Hillsborough St., Raleigh, NC**

**8:00 – 8:30 a.m. Coffee and Registration**  
**Poster Session of Current Wine & Grape Research**

**8:30 – 8:45 a.m. Welcome and Introductions**  
*Tina Smith, NCMGA President*

**8:45 – 9:05 a.m. Introduction to Available Fresh Market Muscadine Varieties and What to Look for in a Fresh Variety**  
*Dr. Gerard Krewer, Dept. of Horticulture, University of Georgia*

**9:10 – 10:00 a.m. ABCs of Muscadine Vineyard Establishment**  
**(concurrent sessions for growers in the east/sand and growers in the west/clay)**  
*East: Whit Jones, Duplin Cooperative Extension and Donald Hawkins, vineyard contractor and grower*      *West: Larry Cagle, Woodmill Winery and Ervin Lineberger, Kildeer Farms*

Interested in growing muscadines? Already a grower, but interested in hearing tips and techniques to minimize risk and encourage success? Come learn the basics of vineyard establishment with specific recommendations for your growing conditions, whether you're in eastern or western North Carolina. You'll learn about site selection and land prep, trellis design and construction, planting, and care of new vines in this informative section.

**10:00 – 10:15 a.m. Break – Visit with Exhibitors**

**10:15 – 11:15 a.m. Pest Management in Muscadine Vineyards (\*\*1.0 Pesticide Credit Available\*\*)**  
*Dr. Gerard Krewer, Dept. of Horticulture, University of Georgia*

Georgia is currently the leader in fresh market muscadine acreage and Dr. Krewer will share with us the extra challenges associated with fresh muscadine production. You will also learn the basics of managing the risks associated with weeds, insects and diseases in your muscadine vineyard. Learn which pesticides are recommended for muscadine vineyards in the SE and which horticultural practices may be useful to improve vine health and grape quality.

**11:15 – 12:00 p.m. Good Agricultural Practices and Fresh Muscadine Safety**  
*Dr. Trevor Phister, Dept. of Food Science, NCSU*

Learn to identify the food safety risks associated with fresh fruit production, including background information on common foodborne illnesses associated with produce consumption. Learn how to evaluate your vineyard operation for harvest sanitation, worker hygiene, wild animals, water use, biosecurity, and crisis management. Hear how to implement good agricultural practices in your vineyard and about the recordkeeping required for third party audit or quality assurance certification.

**12:00 – 1:30 p.m. Lunch & Wine Tasting of North Carolina Muscadine Wines**

**Concurrent Sessions**

**1:30 – 2:30 p.m. Organic Grape Production**  
**Influence of Organic Manures and Mulch on Muscadine Production and Quality**  
*Dr. Frank Matta, Dept. of Plant & Soil Science*  
*Mississippi State University*

Muscadines are the easiest grape to grow organically in NC but little research has been done here on organic soil amendments and fertilizers. Attend this interesting session to learn what research in MS has shown about the effect of organic manures and mulch on soil and water quality, and the effects on yield and quality of the fruit.

**2:30 – 3:30 p.m. Muscadine Quality and Safety As Affected by Organic Production Practices**  
*Dr. Juan L. Silva, Dept. of Food Science, Nutrition, and Health Promotion, Mississippi State University*

Have you ever wondered about the effects of organic production on fruit quality and safety? Dr. Silva will answer your questions by discussing some of the post-harvest characteristics of muscadines as affected by organic production practices, including chemical, microbiological, sensory analyses and related parameters.

**Wine Production**  
**Introduction to the WISELAB**

*Dr. Grant Holder, Dept. of Chemistry*  
*Appalachian State University*

Dr. Holder will bring the WISELAB mobile unit from ASU for your viewing. The mobile lab was created for the state's wine industry to have a place to analyze grapes and wine. Dr. Holder will explain how the lab operates, how to take samples for future reference, etc. and will demonstrate a few of the many tests available.

**Winery Sanitation and HACCP Planning**

*Dr. Trevor Phister, Dept. of Food Science, NCSU*

HACCP is a means of assuring quality, through identification and monitoring of critical control points from vine to glass. Learn to identify and monitor the risks of production using chemical, physical, microbiological, and sensory analyses and why having a HACCP plan is a good idea, even for the small winery.

**3:30 – 3:45 p.m. Break – Visit with Exhibitors**

**3:45 – 4:05 p.m. Managing Risk in Vineyards with Crop Insurance**  
*Joe Grindstaff, Insurance Claims Specialist*

Come learn more about your insurance options as a muscadine grower, and what to do in the event of a loss, such as what we're seeing following the 2007 Easter Freeze.

**4:05 – 4:25 p.m. Non-Insured Crop Disaster Assistance**  
*Marsha Bisette, Program Specialist, Farm Services Agency*

Come learn more about the Farm Services Agency and their disaster assistance programs, including steps you must take in order to qualify for disaster assistance.

**4:25 – 4:45 p.m. Update on NCDA's Muscadine Marketing Activities**  
*John Snipes, Marketing Specialist, NCDA&CS*

Come hear what the marketing specialists at NCDA&CS have planned for promoting fresh muscadines this season.

**4:45 – 5:00 p.m. Overview of Today's Information**  
*Tina Smith, President NCMGA*

**Own a business? Interested in exhibiting at the NCMGA Annual Meeting? Visit [www.ncmuscadine.org](http://www.ncmuscadine.org) for information on booth space or email Brad Hill ([hillvineyard@yahoo.com](mailto:hillvineyard@yahoo.com)) for more information.**

**BUS TOUR: "Aftermath of the 2007 Easter Freeze"**  
**Friday August 3, 2007**

**Tour begins and ends at: Duplin Cooperative Extension Office**  
**165 Agriculture Drive, Kenansville, NC**  
*(see directions at bottom of page)*

8:00 – 8:30 a.m. Coffee and Registration

9:20 a.m. Duplin Winery's Cape Fear Vineyard, Rose Hill  
**Effect of pruning severity and hand vs. mechanical pruning on the extent of freeze damage in Carlos muscadines in 2007**  
*Dr. Barclay Poling, Horticultural Science, NCSU*

8:30 – 9:00 a.m. **Overview of the 2007 Easter Freeze**  
*Connie Fisk, Extension Associate for muscadine grapes, NCSU*

9:05 a.m. **Bus Departs Cooperative Extension Office**

10:15 a.m. Maxwell Creek Vineyard, Magnolia  
**Pruning young freeze-damaged vines for long-term vineyard health**  
*Whit Jones, Duplin County Cooperative Extension*

**On the tour we will see the future site of James Sprunt Community College's Demonstration and Education Vineyard and we will have the opportunity to discuss the potential for frost protection with overhead irrigation and see examples of its use in blueberries.**

11:00 a.m. Wine Tasting and Video of Duplin's Muscadine Heritage, Duplin Winery, Rose Hill

1:00 p.m. Lunch and Tour LuMil Vineyards and Winery, Dublin  
**Disease identification and management (\*\*1.0 Pesticide Credit Available\*\*)**  
*Bill Cline, Plant Pathology, NCSU*  
 This hands-on session will feature examples of muscadine disease symptoms and the fungicides, cultural practices and organic methods used to control them. Growers are welcome to bring plant samples for diagnosis.

3:15 p.m. Walter McDuffie's Vineyard, Elizabethtown  
**Muscadine Grapes – Nutritional Abundance**  
*Dr. Eric Rentz, Chief Research Scientist, Mountain Sweet Minerals*  
 The muscadine grape is abundant from the epigenome to the genome. Each area has its own set of gifts for humanity: the skin, the pulp and the seeds. Come hear more about Dr. Rentz's research at the site of one of his trials in Bladen County.

5:00 p.m. Return to Duplin Cooperative Extension Office

**Directions to the NCSU University Club, 4200 Hillsborough St, Raleigh:**  
**Take your best route to Raleigh. From I-40 take Exit 293 (I-440, inner beltline). Take Exit 3, Hillsborough St. Merge onto Hillsborough St traveling west. Take the first right (after the I-440 on-ramps) into the University Club parking lot.**

**Directions to the Duplin Cooperative Extension Office, 165 Agriculture Dr, Kenansville:**  
**From I-40 take Exit 373. At stop sign, take a left onto Highway 903. At stoplight, take a left onto Highway 11. (Follow the signs to James Sprunt Community College.) At stoplight take a left, and then an immediate right into the Cooperative Extension parking lot.**