Dear Grower,

We will remember 2017 as a year when we got our vines safely through the winter, but not the Spring-freeze period. Some growers had modest-to-moderate Spring-freeze damage, but many growers were nailed hard. As if grape growing wasn’t challenging enough! This year’s field day offers topics on insect and disease control, trellis construction, vine management strategies, variety information, vineyard herbicide performance and a look into the future of vineyard management with drone technology. Yes, the tradeshow features equipment and services. We conclude with the Michigan wine showcase and steak cookout. Come, see your grape-growing neighbors and enjoy the tradition known as Viticulture Field Day and Steak Cookout!

9:00 a.m.  
Trade Show Opens

10:00-12:00  
Morning Vineyard Workshops

Workshop #1  
Yellow jackets and other nasty bugs at harvest time — Rufus Isaacs and Keith Mason

Workshop #2  
Interactions of vine spacing and rootstock on the performance of Concord grapevines — Pat Murad, Paolo Sabbatini, Jenny Schoonmaker and Tom Zabadal

Workshop #3  
Grape insect and disease identification — Brad Baughman and Annemiek Schilder

Workshop #4  
Options for building vineyard trellises — Dave Francis, Gaylord Brunke and Tom Zabadal

Workshop #5  
Balancing vine performance — Tom Zabadal, Jenny Schoonmaker, Dave Francis and Gaylord Brunke

12:00 noon  
Complimentary Lunch

1:15 p.m.  
Equipment Demonstrations

2:30 - 4:30 pm.  
Afternoon Vineyard Workshops

Workshop #6  
Monitoring and management of late-season downy and powdery mildew — Annemiek Schilder

Workshop #7  
The super hardy hybrids — Paolo Sabbatini, Pat Murad and Josh Vanderweide

Workshop #8  
The performance of pre-emergence herbicides in vineyards — Tom Zabadal and Jenny Schoonmaker

Workshop #9  
Vineyards — A sky view — David Harold, James Peters and Nathan Oman

Workshop #10  
Wine grape varieties and the influence of crop level on wine quality — Mike de Schaaf and Mike Moyer

4:45 p.m.  
Lake Michigan Shore Wine Showcase

5:15 p.m.  
Steak Cookout
Directions to SWMREC:

Travel on I-94 to Exit 30, which is Napier Avenue. Turn east on Napier Avenue and go 2 1/2 miles to Hillandale Road. Turn south (right) and travel to the entrance of SWMREC (about one-quarter mile on the east (left) side of Hillandale Road).

28th Annual MSU Viticulture Field Day
Wednesday, July 26, 2017
Registration Form

Names(s) to be used for name tags:

1. ____________________________ 2. ____________________________

3. ____________________________ 4. ____________________________

Contact address: ____________________________

Email (for registration confirmation) ____________________________ Phone: ______________

Early-Bird Rate (postmarked by July 14th)

Field Day Registration $35 /each x ______ person(s) ________ = $ ________

Normal Registration (postmarked after July 14th)

Field Day Registration $45 /each x ______ person(s) ________ = $ ________

Make checks payable to MICHIGAN STATE UNIVERSITY and mail registrations to:
(Sorry, we are not able to process credit card payments)

Viticulture Field Day at SWMREC
1791 Hillandale Road
Benton Harbor, MI 49022

Questions? Call Renee Tinkey at 269-944-1477 x 201