

Independent Grape Growers Paso Robles Area

Volume 8, Issue 6

President-Richard Sauret

Editor-Allene F. Elder

January/February 2011



February Annual Meeting & Social
Sat, Feb. 19, 2011

Old San Miguel Parish Center,
795 Monterey Rd., San Miguel, CA
(behind the Old Mission San Miguel),
6pm to 10pm

Menu~ Italian food
IGGPRA provides
Appetizers & Salad
Members bring by last name
A to E: Dessert
F to Z: Your favorite Italian dish

RSVP Elizabeth Torp 226-8293
By Wednesday February 16, 2011
or go to our web site
www.pasorobleswinegrapes.com
and click on the link.

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BOARD OF DIRECTORS 2010

PRESIDENT – Richard Sauret

(805) 467-3998

e-mail: sauretvin@gmail.com

VICE PRESIDENT – Dale Evenson

Cell (805) 712-2589

SECRETARY – Mike Collins (805) 462-0171

e-mail :Foxrunpr@yahoo.com

TREASURER – Milt Laird

(805) 237-9202 e-mail: miltls@aol.com

VENDOR/SUPPLIER RELATIONS:

Dale Evenson

SEMINARS

Clarence Elder (805) 237-1894 e-mail: chiefelder6500@yahoo.com

Lowell Zelinski (805) 434-3331

BOARD MEMBERS:

Allene Elder, Margaret Burrell-Hall,

Tom Hinkle, Lowell Zelinski

COMMITTEE CHAIRS:

Social – Elizabeth Torp (805) 226-8293

Historian – Suzie Evenson (805) 467-3772

MARKETING & PUBLICITY– AR& CO, INC.

Angel Robinson

Membership

Herman Salazar (805) 467-3280

Newsletter

Allene Elder (805) 237-1894 Email: chiefelder6500@yahoo.com

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author, IGGPRA Editor, or IGGPRA; but rather as a source of information!

January 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
	17	18	19	20	21	22
	24	25	26	27	28	29
30	31					

Dr Martin L. King Day (Jan 17)

SACRAMENTO GRAPE SYMPOSIUM (Jan 30-31)

Pruning seminar (Jan 22)

February 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
Valentine's Day (Feb 14)	21	22	23	24	25	26
27	28					

ANNUAL MEETING (Feb 19)

Our Social Chair-Elizabeth Torp

64 people braved a rainy night and had a ball at the Christmas Social at Falcon Nest Winery. Chef Franco and his crew prepared a fabulous meal. Our servers from the Culinary Academy were a delight. The raffle and silent auction brought in over \$1000.00 for our pruning team. It was a hit, if I do say so myself.

I am looking forward to our February Social, Saturday Feb. 19, 2011. We will be at the beautiful, new San Miguel Parish Center. This hall seats 185 people in comfort. I am drooling over the big commercial kitchen with a big warming oven to keep our dishes hot until serving time. It is the answer to my dreams. I expect to see you all there.

2011 IGGPRA CALENDAR

All dates/seminars are subject to change.

Suggestions for seminars are welcome. Contact ANY board member to offer your suggestions!

HAPPY NEW YEAR 2011

Jan 22	2011	seminar	tbd
		Why we prune	
Feb 19		ANNUAL MEETING & Social	6pm-10pm
		SAN MIGUEL PARISH CENTER	
Feb		seminar	tbd
		Rules & regs	
Mar		seminar	tbd
		Frost protection strategies	
Apr 16		Social	6pm-10pm
		SAN MIGUEL PARISH CENTER	
May		seminar	tbd
June		Social	tbd
July		seminar	tbd
Aug		Social	tbd
Sept		seminar	tbd
Oct		Social	tbd
Nov		seminar	tbd
Dec		Christmas Party	6pm-10pm

GET WELL WISHES

for the Following Members:

- ☆ We wish a quick recovery to our dear friend, Mike Collins. Mike suffered a stroke two weeks ago.
- ☆ Carlene Laird recovering from a leg injury.
- ☆ Get Well wishes continue to be extended to Tom Hinkle ~ Recovering from surgery & undergoing chemotherapy.
- ☆ Suzanne Kroener ~ Recovering from Pneumonia & Valley Fever.

IN MEMORY OF

DR. THOMAS P. MORGAN JR.

We were saddened to hear of Dr. Thomas P. Morgan Jr. passing away Monday December 13, 2010, at his home in Idaho. Dr. Morgan formerly owned Casa de Caballos vineyard & winery. He belonged to IGGPRA for many years.

He retired from practicing medicine & moved with his wife Shelia, to Idaho in 2009. He came to Templeton in 1975 to start his practice & became one of the founding doctors and board members of Twin Cities Hospital.



Why not buy a sign? It really looks good on your property! A small donation of \$25 YOU will be able to display it on your fence or business. Farm Supply has offered to keep some signs for your convenience so that you can go pick one or two up after you make your purchase. Please ask for Dale Evenson.

IGGPRA'S NEW WEBSITE ADDRESS IS:

www.pasorobleswinegrapes.com

Please call AR & Company PR & Marketing at 805-239-4443. if you have questions.

Welcome New Members

GROWER(S) none

Delta Liquid Energy

STUDENT(S) none

ASSOCIATES:

Bill Platz

NAME CHANGE & ADDRESS

Edward Jones Investments

PO Box 3068 PR 93447

CHANGE(S):

Kevin Klipfel

PH 805-712-5237

Vineyard Industry Products

209 Oak Hill Rd Ste 112

FRIEND (S):

PO Box 128 Healdsburg 95448

Pr 93446 PH 805-238-0965

Jennifer R. Lewis & Ron Spicer

MJ Fronty Vineyards

kevinklipfel@edwardjones.com

14199 Morro Rd. Atascadero 93442

Meredith Voboril

PH 805-460-0222

PO Box 368, 1075 10th St

froghollowjenny@gmail.com

San Miguel 93451

DECEMBER 2010 CHRISTMAS PARTY

Thank you to the donors that provided items at our Christmas Party Auction and Raffle. We raised \$1,560 to help offset the Paso Robles High School Pruning Team's expenses.

The Donors Are:

- ☆ Dwain Morton – Dow Agro Sciences
- ☆ Vineyard Industry Products-Aaron Sherer
- ☆ Bahcol/Snap-on-Tools-Graham Tomkins
- ☆ Elizabeth & Mitch Torp-TGP West
- ☆ Maria & Stu Goldman-Frolicking Frog Winery
- ☆ Don Carlson
- ☆ Milt & Carlene Laird-Kokopelli Vineyards
- ☆ Gabriella Owens
- ☆ Coastal Tractor-Ron Lazzroni



PAM JANES-AUCTION & RAFFLE



L to R Richard Sauret, Pam Janes,
Robert Hall & Mike Collins

(Continued on page 10)

PRESIDENT'S MESSAGE

The New Year is in and much of what you saw in 2010 you will see in 2011. Now is the time to reach an agreement with your grape buyer and get it signed within a reasonable length of time and not wait until just before harvest, then they come and offer a token fee for what you have worked hard for let alone the money spent. In the long run this is not healthy for the wine industry. You need to stay in touch with IGGPRA newsletters, web sites and seminars to get some of the information you need that can help you be successful.



There may be some growers that may have to do some subsidizing to maintain what they have built in the past, but if you are going to stay competitive and produce quality fruit it will be necessary. The past year not being a normal year left some issues that will need to be dealt with in a timely matter.

Weather conditions late 2010 created powdery mildew in most vineyards and must be dealt with and timing is very important. The spores that wintered over on the vines are just waiting for green tissue. You have many tools to work with. If you are going to use lime sulfur use before green tissue appears.

Vineyards are not something you can put on hold and come back later and continue with what your original intentions were. Once they begin to slide backwards depending on how long, they will be difficult to turn around if not impossible, besides the reputation of your fruit in the meantime.

Sincerely I want to thank those who want to be on the IGGPRA board of directors and I think the qualifications of all justifies them being board members.

The board members that are leaving have served many years and hours to make the IGGPRA what it is today. I wish there was more I could do than just say Thank You, but I am sure that all of the membership will agree.

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(Continued from page 5)

President's Message *cont.*

The auction at our Christmas social was a huge success. I want to thank all the donors and all the bidders that were having a great time bidding against each other for the items. All the proceeds from this event went to our local vineyard pruning teams of which I hope will keep the Paso Robles appellation on the map for many years to come.

Our organization really needs members to come forward as volunteers to do some things to keep us going forward, and I know there is a lot of talent out there that could give a little of their back ground to make us all better at what we are, and it is not only about growing grapes but staying in touch with your buyer, with each other and how we can grow a better grape and protect our natural resources. The start of 2011 in a wet pattern, there is absolutely no reason why with proper vineyard management any grower would irrigate their vineyard before late spring depending on your location. This would be water conservation and improved quality. Water conservation should always be upper most in mind, because we have two years in a row of above rainfall to date, don't let mother nature pull the wool over your eyes.

We have two board members, Mike Collins and Tom Hinkle with some health issues and I hope they have a rapid recovery, we miss them as they have been very productive board members.

I wish all a Happy New Year.

Richard Sauret

	Pruning Seminar	
	Saturday, January 22, 2011 at 9:00 am	
Rain	St. Hilaire Vineyard	
Cancels	John & Laurel Anderson	
this Event	1950 El Pomar Dr, Templeton	Refreshments are always served!
	Head Pruning Young Zinfandel Vines & Trellis Pruning	
	DPR hrs been applied for	
	RSVP-Clarence Elder 805-237-1894 by January 20, 2011	
	<u>Please Bring a Folding CHAIR!</u>	

VOTE FOR YOUR NEW 2011 IGGPRA BOARD MEMBERS

We have a special year for voting in new IGGPRA Board Members. Mike Collins, Secretary of the board, who usually handles the ballots became ill and has not been able to finish the job.

In past years (and this year) he compiled all the bios of the candidates and printed the ballots and mailed them out to all of you members. This, members, is a very big job with a lot of responsibility and must be handled carefully so that no one will think that there was any type of wrong doing on the part of the people involved with this process. Some years he has asked for the names and addresses to be printed out for him on labels but that is just about all he asked for!

Clarence Elder asked our Vice President, Dale Evenson, to finish the job which he did. Dale had the ballots printed that you see in this newsletter today. You will have to go to the IGGPRA **web site to read each of our candidate's bios. This will not be hard just click on the link provided.**

We have six (6) candidates in the running and ALL OF THEM ARE more than qualified to be **good board members. Each person's lives touch the experience of wine grape growing in one way or the other and they care deeply in producing the very best quality wine grapes in the Paso Robles Area. Is that not IGGPRA's goal?**

Good Luck to Each Candidate and to Each Member of IGGPRA—VOTE for the Candidate that **you feel will represent the high standard's the IGGPRA board has set for this organization.**

Sincerely,

Allene Elder, Editor & Outgoing Board Member

OUR SINCERE CONDOLENCES ARE
OFFERED TO THE PEOPLE THAT LOST
THEIR LIVES IN THE TRAGIC EVENTS
THAT OCURRED IN ARIZONA

Prayers are offered to the families
who are suffering such sad losses.
There really are no words one can say
to ease the hurt these families are
feeling except God be with you all.

WANT & Biz ADS

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OXYGEN BOTTLES, HELMET
\$2000
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super cab which includes air
and stereo; quick disconnect
loader with both a 6' bucket &
a fork lift. Units can be inter-
changed in seconds. Also
included is a 6' box scraper.
Cost new was nearly \$50,000.
Unit as a total of 1000 hours
and was originally purchased
in 2005. \$28,000.00
Kubota RTV 900 with 804
hours \$6,000.00
Polaris ATV \$3,200.00
Harvest bins (20 @ \$150
each) \$3,000.00
Enviromist Spray Sys-
tem \$2,000.00
24' flat bed trailer, goose
neck \$4,500.00
Hardi 150 gallon
venturisprayer \$3,500.00
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so it can be towed behind a
quad, tractor or
other utility vehi-
cle. \$1,500.00
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has 70 gallon
diesel fuel tank in bed and is
set up with goose neck trailer
hitch system. Total 72,000
miles. \$23,500.00 Misc
equipment:
Weed eaters (3) \$250 for all
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bins. \$750.00 5'6" disk, 3
point hitch \$500.00 6'
Gearmore Flail
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CONTACT RICH ELLIS ~
805-748-5966

Grow Your Business with the Help of Facebook

Free, easy-to-use service helps connect growers with buyers

In the present-day business world, an online presence is essential to success. While much money, time and resources can be spent on website development, a quicker and more manageable way to jump into the online market is through the free social media network of Facebook (www.Facebook.com). There are several benefits to creating a Facebook account for your business:



Free, Easy, Online Face-Time

Facebook can function like a website for businesses that do not have the time or resources for a website. The templated layout makes it easy to set up for those less familiar with using the internet, and since

everyone's Facebook page looks relatively the same, it puts you on an even playing field with competitors. A Facebook page essentially offers all of the modern-day relevance of a website, without the cost, while also allowing the personal interaction with customers that can not be found using a website.

A Website Freshener

For those who do already have a website, Facebook offers a practical method of staying fresh and **in the top of your customers' minds.** Since you can easily post comments and information about your business, industry or personal life, Facebook provides a simple method of keeping clients and fans updated of day-to-day events and news, when website updates are too impractical.

A Window to Your Vineyard

The free, easy Facebook accounts allow you to post photos of grapes, vineyards, and juice to provide potential customers a sneak peak of your offerings. These posts take moments to upload, but can go a long way in developing relationships and exposure online.

Making Connections

Another advantage of a Facebook account is that it provides a live link that can be placed on the **IGGPRA website's member page.** This way, when clients scroll down the member page and are interested to learn more about your company or products, they can easily click on the link that takes them to your Facebook page. That link is a signal to customers that your growing business is active, valid and open for business. A live link is a modern equivalent to a bright neon sign. Without one, you can appear outdated, difficult to reach, or can even be perceived as undesirable to work with.

To get started, visit www.Facebook.com and follow the easy "sign up" instructions; all you need is an email address. If you already have a Facebook page specifically for your business, email the page name or link to Angela@arandcompany.com; this link will be added to your member listing on the IGGPRA website.

Still Skeptical?

Getting started with Facebook can be daunting to those unaccustomed to relying on online tools. With a little guidance, however, it is an easy, intuitive system to use to boost your modern-day relevance and accessibility. Call Angela Robinson today to sign up for a **free "Get Started with Facebook" class** at (805)239-4443.

AR & Co. PR & Marketing
612 12th Street, Suite 205
Phone: 805.239.4443

(Continued from page 4)

Christmas Party cont.

- ☆ Marilyn & Barry Kinman-Bearcave Cellars
- ☆ Roberta Weideman-Bella Collina Vineyard
- ☆ Jackie & Bob Fonarow
- ☆ Hank & Sandy Donatoni-Donatoni Winery
- ☆ Ken & Doris Bray

Thanks to all the bidders for the silent auction and all of you that bought raffle tickets!

Happy New Year, Pamela Janes

People in the pictures:

Robert Hall &

Margaret Burell Hall

Mike & Lou Collins

Pam Janes & Richard Sauret

Dale Evenson



TIME TO RENEW YOUR MEMBERSHIP

This is a reminder if you have not sent in your renewal form please do.

You are important to this organization.



Wine & Dine

Worthy of a Special Occasion Lasagna with Sausage Ragù

Redux from **Sunset**

Time: 2 hours. Yield: Serves 6 to 8

Ingredients

About 2 tbsp. olive oil, divided

1/2 cup chopped onion

1/2 cup chopped celery

1/2 cup chopped carrot

1 pound turkey Italian sausage, casings removed

1 teaspoon salt, divided

1 cup low-fat (1%) milk

1/2 cup dry white wine, such as Chardonnay

1 can (28 oz.) whole tomatoes, including juices, finely chopped or crushed with your hands

1 cup tomato juice

1/2 teaspoon freshly ground black pepper, divided

2 1/2 cups low-fat (1%) cottage cheese

1 large egg

1/2 cup freshly grated parmesan cheese, divided

1/4 teaspoon freshly grated nutmeg

12 ounces lasagna noodles

Preparation

1. In a large, heavy saucepan, heat 1 tbsp. oil over medium heat. Add onion; sauté until golden, 5 minutes. Stir in celery and carrot; cook 5 more minutes. Add sausage and 1/2 tsp. salt, breaking up meat with a spoon, and cook until it loses its raw color.

2. Add milk and cook over medium heat, stirring, until completely evaporated, 10 to 12 minutes. (The mixture will appear quite curdled at this point.) Add wine and cook until reduced by half, about 3 minutes. Add

tomatoes and juice, bring to a boil, lower heat, and gently simmer, uncovered. Cook ragù until liquid reduces by a third, about 30 minutes. Season with 1/4 tsp. pepper and remaining 1/2 tsp. salt.

3. In a food processor, whirl cottage cheese, egg, 1/4 cup parmesan, remaining 1/4 tsp. pepper, and the nutmeg until smooth.

4. Preheat oven to 375°. Cook lasagna noodles according to package directions; don't overcook. Drain noodles and lay flat on kitchen towels without overlapping. Oil a 9-by-13-in. baking dish and spread with about 1/2 cup ragù. Add a single layer of noodles (for most brands this is 3 sheets per layer). Spread with a third of ragù, then top with another layer of noodles, half the cheese mixture, and another layer of noodles. Repeat layering, giving you 2 alternating layers of sauce and cheese. Cover with remaining third of ragù and sprinkle evenly with remaining parmesan.

5. Cover lasagna with oiled foil and bake until hot, 30 minutes. Let stand 15 minutes before serving

Stacked Red Chili

Enchiladas from **Sunset**

"Every Friday night we had stacked cheese enchiladas made with red chili sauce and blue corn tortillas," says Sam Baca, who is now community liaison for Cornerstones Community Partnerships, a Santa Fe group that helps restore small-town historic churches. "I remember the exact taste, but I can't duplicate it. I even have the same pan my mother used to make those enchiladas. Maybe it's the chili - we liked our chili fairly hot. People would dry red chilies, grind them, and come around door-to-door with three, four, five kinds in the back of a pickup. To this day, those enchiladas are my favorite food."



Yield: Makes 1 servings

Ingredients

3 blue or yellow corn tortillas (6 in. wide)

1 cup chopped onion

2 tablespoons ground New Mexico chilies (also called chili powder)

2 teaspoons all-purpose flour

3/4 cup vegetable or chicken broth

Salt

1/2 cup shredded reduced-fat (made with 2% milk) cheddar cheese

Nonfat or low-fat sour cream (optional)

1 can (8 oz.) pinto or black beans, heated

1 cup shredded lettuce

2 tablespoons diced tomato

Preparation

1. In a 10- to 12-inch nonstick frying pan over high heat, cook tortillas, in a single layer, until soft and lightly toasted, turning once, about 3 minutes per batch. Set aside as toasted.

2. Reduce heat to medium. Add onion and stir until limp, about 5 minutes; remove from pan.

3. Mix ground chilies and flour in pan and stir over low heat until chilies smell lightly toasted, about 2 minutes.

4. Whisk in broth until smooth. Stir over high heat until sauce boils, about 2 minutes. Add salt to taste.

5. Dip 1 tortilla in chili sauce, coating both sides, then set on a microwave-safe plate. Top tortilla with half the onion and a third of the cheese. Repeat layers, using all tortillas and onion. Pour remaining chili sauce (it thickens as it cools) over this stacked enchilada, then sprinkle with remaining cheese.

6. Heat enchilada in a microwave oven at full power (100%) until hot in center, 1 1/2 to 2 minutes.

7. Top with sour cream and accompany with beans, lettuce, and tomato.



Bon Appetite'

IGGPRA NEWSLETTER

PO BOX 253
Creston, CA 93432



God Bless America

GROWERS HELPING GROWERS

