

News & Updates!

December 2017

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The BC Grapegrowers' Association
wishes you a very happy holiday
season and a prosperous 2018!



**ENJOY THE BENEFITS OF
MEMBERSHIP**



Renew or initiate your
membership before the
January rush! If you renew
now, your membership will be
valid until the end of 31
December 2018.

Use the form at the end of the
newsletter, or go online at
[www.grapegrowers.bc.ca/renew-
membership](http://www.grapegrowers.bc.ca/renew-membership)

CONTACT US!

PO Box 42, Grand Forks, BC, V0H 1H0
Toll Free: 1-877-762-4652
E-mail: bcga@grapegrowers.bc.ca
Website: www.grapegrowers.bc.ca



BCGA

2018 Pruning Workshop

Where: Inniskillin Vineyard
4586 Mariposa Road (Rd 11)
Oliver, BC

Date: Wednesday, 10 January 2018

Price: \$15/current members
\$30/non-members

This cost includes morning coffee, instruction, lunch from Bogners, and practical vineyard instruction

Registration is required, as there are only spots for 40 attendees – get your name in early!

TO REGISTER, TELL US:

- The name of your vineyard, winery, or organization
- The names of those attending
- How you will be paying (cheque, cash, PayPal)

E-mail: bcga@grapegrowers.bc.ca

Phone: 1-877-762-4652

Online: www.grapegrowers.bc.ca

Be sure to dress for the weather!



**BRITISH COLUMBIA
GRAPEGROWERS'
ASSOCIATION**

WORKSHOP AGENDA

09:30 Registration

10:00 Welcome and Introductions

- Presentation by Ralph Suremann
- Guest speaker Carol Reid from AgSafe will give a presentation on ergonomics and safety in pruning

10:15 Part 1 – Pruning 101 presentation by Ralph Suremann, questions and answers

11:30 – 12:30 Lunch Break and time to visit our exhibitors and network

12:30 Part 2 – instruction, questions, and answers with Graham O'Rourke & Ralph Suremann, including practical vineyard demonstrations



FREE SUSTAINABILITY ASSESSMENT WORKSHOPS

Better Understand and Improve the Sustainability of Your Vineyard or Winery

These hands-on workshops will help you assess the sustainability of your vineyard or winery with SWBC's user-friendly online tool. You can use the assessment results to identify opportunities for enhancing practices, reducing costs, and improving wine and grape quality.

**You can choose one
of the following
workshops to attend:**

Thursday, January 11, 9:00 a.m. - 12:00 p.m.
Room PC 219, Okanagan College, Penticton

Monday, January 15, 9:00 a.m. - 12:00 p.m.
Room PEC 15, Okanagan College, Penticton

Tuesday, January 16, 9:00 a.m. - 12:00 p.m.
Okanagan Computer Lab
203 - 3500 Carrington Road, West Kelowna

Who Should Attend

Vineyard and winery owners, managers and employees, whether you have done a previous self-assessment or are new to the program.

Registration

To attend the **Penticton** workshop on January 11 or January 15, please register here:

<https://sustainabilityworkshopokanagancollege.eventbrite.ca>

To attend the **West Kelowna** workshop on January 16, please register here:

<https://sustainabilityworkshopokanagancomputerlab.eventbrite.ca>

Or contact Kellie Garcia at: info@sustainablewinegrowingbc.ca or 236-420-2764.

Don't miss the opportunity to be part of an outstanding program that will help you cut costs, lessen your environmental impact, and proudly showcase your sustainability efforts.

FUNDING PROVIDED BY:



Canada



SUSTAINABLEWINEGROWINGBC.CA



River Centre – Davenport, Iowa – 20-22 June 2018

This year, the Viniculture Expo features cold climate grape growing and winemaking technique specific to mid-western US and Canadian area wineries and vineyards

Registration opens 15 December 2017
Visit their website at <http://thegrapevineexpo.com/>



Viticulture Courses start in January!

Part-time Viticulture Technician courses will be offered at Okanagan College's Penticton campus 03 Jan 2018 – 26 April 2018

- VITT 150 – Vineyard Health & Nutrition
- VITT 160 – Irrigation & Trellis Systems
- VITT 170 – Vineyard Operations

Course information can be found at <http://okanagan.bc.ca/vittech> or contact Gail Wolski by phone at (250) 492-4305 ext. 3237 or by e-mail at gwolski@okanagan.bc.ca

Remembering...



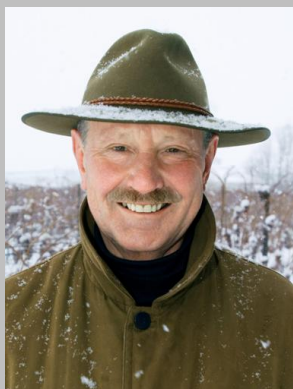
Barry Turner 1951 – 2017

It is with great sadness that we the family of Barry Mackay Turner announce his peaceful passing at the age of 65 on Tuesday, October 31, 2017. He fought a brave battle of cancer. Barry was born on November 27, 1951 in Salmon Arm, BC.

Barry was raised in Sunnybrae, Tappen, BC. In his Grade 8 school year he met the love of his life, Nancy. They wed on November 18, 1972.

Barry was a very successful business man in a number of occupations. Whatever he set his mind to was a success. He was a "Git R Done" kind of guy.

He loved spending time with his family and friends and left an impression on everyone he met. Predeceased by his parents Mac & Hazel Turner. Barry is survived by his wife Nancy, three daughters, Heidi (Cole), Terri (Ken), Kristie (Ryan), and seven grandchildren, Kelson (Toni), Stephanie, Blake, Savannah, Devon, Joel and Emma. Thank you to his medical team.



Karl J Keiser 1941 – 2017

The Brock University community is mourning the death of a national figure and long-time associate who helped forge Brock's leading role in grape and wine research, while also turning Niagara into a world-renowned wine region. Kaiser's impact on the Niagara and Canadian wine industry is unmatched, and it was through his guidance and drive that Brock created the Cool Climate Oenology and Viticulture Institute (CCOVI) and the Oenology and Viticulture (OEVI) undergraduate program in the 1990s.

Born in Austria in 1941, Kaiser immigrated to Canada in 1969 with his wife Silvia. After graduating from Brock's chemistry program in 1974, Kaiser was experimenting with winemaking, which led to a connection with Donald Ziraldo, a greenhouse owner who was providing Kaiser with grapes for his hobby. Receiving the first Ontario winery licence since 1920, Kaiser and Ziraldo launched Inniskillin Winery in 1975, and began making wines that would ultimately put Canada on the world map for the industry. The difference between what Inniskillin was making and what was being produced in Ontario was the use of Vitis vinifera wine grapes rather than lower quality juice grapes.

The winemaker was given the Order of Ontario in 1993, was awarded an honorary doctorate from Brock in 1994, and was the recipient of Brock's Distinguished Alumni Award in 2005 and the Faculty of Math and Science Distinguished Alumni Award in 2009. Kaiser was also honoured with Her Majesty Queen Elizabeth II's 50th Anniversary Golden Jubilee Award and the Ontario Wine Society Lifetime Achievement Award in 2005.



Harry Bray 1936 – 2017

The Starling Control Committee was saddened to hear of the death of Harry Bray... one of the founding trappers of the program. A celebration of life will be held at 2:00pm on Saturday, 16 December 2017 at the Inkameep Community Hall, 101 Sandpoint Drive, Oliver, BC.



Update on Temporary Foreign Worker Housing

The BC Agriculture Council (BCAC) would like to share the attached update on the Temporary Foreign Worker housing inspection processes. Due to the poor results from the mid-season inspections conducted last summer, governments (Canada/BC/Mexico) are focused on making improvements to the housing inspection process. BCAC is working with them on this process and supports ensuring safe housing for workers. They are also trying to minimize the impact of changes on employers providing appropriate housing. More changes are likely once the 2018 contracts are negotiated.

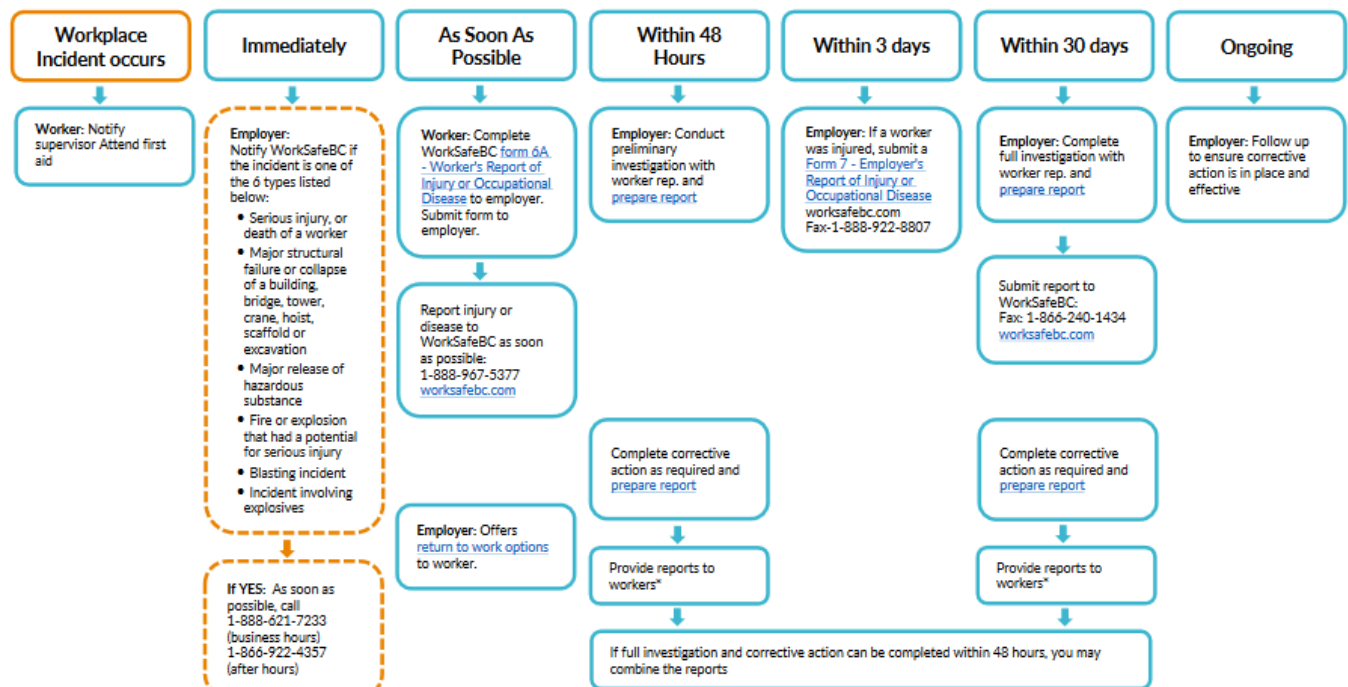
DOWNLOAD THE UPDATE HERE

(https://gallery.mailchimp.com/5506e0896ddccbaae2c685e2a/files/d844f592-2e53-4ee4-81db-da39d6e73a59/Memo_to_SAWP_Employers_Nov_2017.pdf)



In case of an accident at work, AgSafe has created a useful flow chart to ensure that you know what your responsibilities are and how to respond.

What to do Following a Workplace Incident



Resources available at: WorkSafeBC.com

*Reports must be shared with the Safety Committee, Worker Safety Representative, or posted in the workplace



www.AgSafeBC.ca

AgriSafe Culture



You are invited to the...

19th Annual Growers Supply Horticultural show

"Growing Together"

When:

Friday February 9th, 2018

8:30am-3:30pm

~

Where:

Oliver Community Center

6359 Park Dr. Oliver BC

<http://www.oliverrecreation.ca/community-hall/>

~

Questions:

please contact:

Christine Bruneau at

(250)-328-5393 or

[christine.bruneau@](mailto:christine.bruneau@growerssupplybc.com)

growerssupplybc.com



Time to gather to LEARN about exciting new products and technologies, STAY up to date on pest and disease development and IPM practices, WANDER around the tradeshow area as well as CONNECT with people in your industry.

The focus of the conference will be on our valued grape growers.

Our special speaking guest this year will be Wendy McFadden-Smith, a renowned grape IPM specialist from Ontario. We are very pleased to have her come to the Okanagan to share some of her research findings with us!

Please contact Lisa or Kamal by email or phone at 250-498-6406/ lisa.talbot@growerssupplybc.com and sign up before February 02nd, 2018 to be eligible for a special "early bird" draw!

Cost: Free

Includes: Continental breakfast, a delicious lunch and PAC points.

Many door prizes will also be up for grabs.

We hope to see you there!

Growers Supply Company Ltd is committed to providing a community of service and respect for our customers, employees, and suppliers.



Main Hall-AM

PAC points available

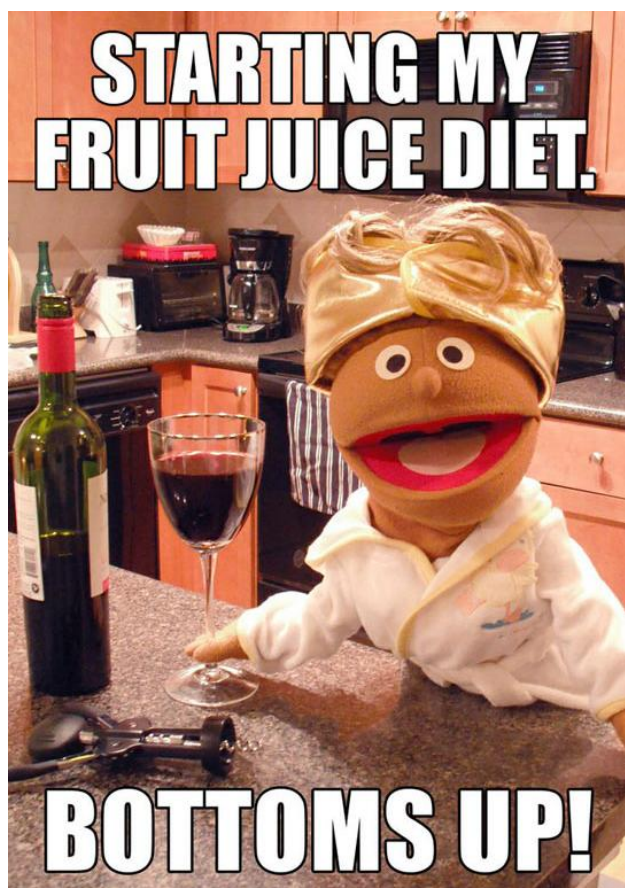
Time	Topics	Speaker
8:00 -8:25	Continental breakfast Sponsored by:	
8:25- 8:30	Opening remarks	Brad Fossett, Pesticide Specialist, Growers Supply
8:30-8:50	Update on new pesticide registration and emerging pests	Susanna Acheampong Ph.D., Entomologist, BC Ministry of Agriculture
8:50-9:20	Controlling grape leaf hoppers in a sustainable agriculture perspective	Tom Lowery Ph.D., Research Scientist, AAFC
9:20-10:05	Interpreting soil and tissue analysis reports	Mehdi Sharifi, Ph.D., Research Scientist, AAFC
10:05-10:20	Coffee and refreshments: Coffee sponsored by	
10:20-10:45	Agricultural land leases and contract implications	Geoff McIntyre, MNP Accounting
10:45-11:15	Sprayer and nozzle technologies	Dennis Munckhof, Munckhof manufacturing.
11:15-12:00	New products update	Various company representatives

Crown Gall on Grapevine: Management strategies based on current understanding of pathogen biology

Dr. Thomas J. Burr, Professor, College of Agriculture and Life Sciences, Cornell University
06 October 2017

Tom's research on grape crown gall is aimed at furthering and transferring knowledge that will assist the grape industry in managing the disease. His lab developed a very sensitive method for detecting the grape crown gall pathogen, *Agrobacterium vitis*, which has led to greatly elucidating its presence in association with grapes and a better understanding of its biology in vineyards. They determined that the bacterium is randomly distributed systemically in dormant grape canes and can also be detected in dormant buds as well as on surfaces of leaves and shoots during the growing season. Therefore, the pathogen can survive internally as well as externally. They were also able to determine that wild grapevines in NY as well as in CA often carry the crown gall pathogen. They are currently finishing a project to determine if "clean" vines can be produced through tissue culture propagation.

Another component of Tom's work involves the development of a biological control for the disease. This has involved studying a strain of *A. vitis*, F2/5, that does not cause crown gall but is able to inhibit crown gall infections specifically on grape wounds. The mechanism of inhibition is still unknown; however, they have determined that it is not caused by antibiosis. Pathogenic strains of *A. vitis* are not killed by F2/5 but are prevented from causing infection specifically on grapevines. F2/5, like other strains of *A. vitis*, causes a necrosis of grape tissue and therefore they have worked to develop a derivative strain that does not cause grape necrosis but still is inhibitory to crown gall. Currently they are working towards developing a commercial product utilizing this F2/5 derivative. Watch the presentation online at https://media.oregonstate.edu/media/t/0_v56pbiaq



Great idea... when travelling, use children's arm floats to protect wine bottles in your luggage!

2017 - 2018 Winter Grape Bud Hardiness Okanagan Valley BC

Variety	Location	sample day	Avg LTE/vine (Nov 7,8)	Avg LTE/vine (Nov 21,22)	Avg LTE/vine (Dec 5,6)	Avg LTE/vine (Dec 19,20)	Avg LTE/vine (Jan 2,3)	Avg LTE/vine (Jan 16,17)	Avg LTE/vine (Jan 30,31)	Avg LTE/vine (Feb 13,14)	Avg LTE/vine (Feb 27,28)	Avg LTE/vine (Mar 13,14)	Avg LTE/vine (Mar 27,28)	Avg LTE/vine (Apr 3,4)
Cabernet Franc	Oliver east	Tues	-20.9	-20.6	-23.4									
Cabernet Franc	Black Sage	Tues	-21.1	-20.5	-23.4									
Cabernet Franc	Black Sage	Wed	-20.1	-19.4	-22.3									
Cabernet Franc	Osoyoos, southeast	Wed	-19.9	-21.7	-22.6									
Cabernet Franc	Osoyoos, north	Wed	-19.7	-21.1	-21.6									
Cabernet Sauvignon	Osoyoos northeast	Tues	-19.8	-20.5	-22.6									
Cabernet Sauvignon	Osoyoos northeast	Tues	-17.7	-18.8	-21.1									
Cabernet Sauvignon	Black Sage	Tues	-19.3	-19.1	-21.5									
Cabernet Sauvignon	Osoyoos, southeast	Wed	-20.0	-20.3	-21.5									
Chardonnay	OK Falls, east	Tues	-21.5	-22.0	-24.0									
Chardonnay	Oliver east	Tues	-22.2	-22.3	-24.3									
Chardonnay	Black Sage	Tues	-21.9	-22.0	-23.9									
Chardonnay	Naramata bench	Tues	-22.1	-22.1	-23.3									
Chardonnay	Osoyoos, southeast	Wed	-22.1	-22.8	-24.3									
Chardonnay	Oliver, south	Wed	-21.9	-21.9	-23.0									
Gewurztraminer	OK Falls, west	Tues	-19.7	-20.5	-22.9									
Gewurztraminer	Oliver east	Tues	-19.7	-20.4	-23.1									
Gewurztraminer	Kelowna	Tues	-18.8	-19.1	-21.1									
Malbec	Osoyoos, north	Wed	-21.3	-20.0	-21.3									
Merlot	Osoyoos northeast	Tues	-19.8	-20.3	-22.4									
Merlot	Black Sage	Tues	-20.3	-20.9	-22.1									
Merlot	Osoyoos northeast	Wed	-21.1	-22.2	-23.9									
Merlot	Osoyoos northeast	Wed	-20.3	-21.4	-22.8									
Merlot	Osoyoos northeast	Wed	-21.1	-21.5	-22.5									
Merlot	Osoyoos northeast	Wed	-20.6	-21.1	-23.1									
Merlot	Oliver east	Wed	-20.8	-20.5	-22.6									
Merlot	Oliver, west	Wed	-19.5	-19.4	-19.3									
Merlot	Osoyoos west	Wed	-20.5	-21.9	-22.3									
Merlot	Osoyoos, southeast	Wed	-19.2	-20.8	-22.0									
Merlot	Black Sage	Wed	-20.0	-18.2	-22.5									
Merlot	Black Sage	Wed	-20.8	-21.4	-22.7									
Pinot blanc	Oliver east	Tues	-21.1	-21.8	-23.4									
Pinot blanc	Black Sage	Tues	-21.6	-21.6	-23.5									
Pinot gris	OK Falls, east	Tues	-22.7	-22.3	-23.7									
Pinot gris	Oliver east	Tues	-21.3	-22.2	-23.2									
Pinot gris	Black Sage	Tues	-22.3	-22.3	-23.5									
Pinot gris	Naramata bench	Tues	-20.7	-20.1	-22.9									
Pinot gris	Oliver east	Wed	-22.3	-23.2	-24.7									
Pinot noir	Osoyoos northeast	Tues	-22.1	-22.6	-23.7									
Pinot noir	Kelowna	Tues	-20.4	-21.3	-22.3									
Pinot noir	Naramata bench	Tues	-21.0	-20.2	-21.6									
Pinot noir	Black Sage	Wed	-22.0	-21.7	-23.5									
Riesling	Oliver east	Tues	-20.7	-21.4	-23.2									
Riesling	Black Sage	Tues	-23.2	-21.5	-24.5									
Riesling	West Kelowna	Tues	-20.3	-20.3	-22.6									
Riesling	Naramata bench	Tues	-20.9	-21.3	-22.9									
Riesling	Black Sage	Tues	-21.2	-21.9	-23.5									
Sauv blanc	Black Sage	Tues	-20.7	-20.1	-21.7									
Sauv blanc	Black Sage	Tues	-19.1	-20.7	-21.5									
Sauv blanc	Black Sage	Tues	-20.6	-20.7	-23.3									
Sauv blanc	Black Sage	Wed	-19.0	-19.7	-22.1									
Sauvignon blanc	Oliver east	Tues	-20.5	-20.6	-22.5									
Sauvignon blanc	Oliver east	Tues	-20.9	-21.0	-23.4									
Sauvignon blanc	Osoyoos northeast	Wed	-18.8	-20.0	-22.0									
Sauvignon blanc	Osoyoos northeast	Wed	-19.4	-20.8	-21.7									
Sauvignon blanc	Osoyoos northeast	Wed	-19.5	-20.6	-22.6									
Sauvignon blanc	Oliver east	Wed	-20.8	-21.9	-23.9									
Sauvignon blanc	Oliver east	Wed	-21.1	-21.0	-22.4									
Shiraz	Osoyoos northeast	Tues	-17.7	-18.0	-20.6									
Shiraz	Osoyoos northeast	Tues	-18.4	-18.7	-20.2									
Shiraz	Black Sage	Tues	-19.6	-19.5	-21.6									
Shiraz	Osoyoos, southeast	Wed	-21.3	-20.9	-21.9									
Shiraz	Osoyoos, southeast	Wed	-17.8	-18.1	-21.2									
Shiraz	Osoyoos, southeast	Wed	-18.3	-18.7	-22.1									
Viognier	Osoyoos west	Wed	-21.3	-21.9	-24.4									

Avg LTE/site is the mean temperature for bud death from 3 vines at selected sites in the Okanagan Valley
 LTE - Lethal Temperature Exotherm (°C)

Carl Bogdanoff - Summerland RDC Wine Grape Research



**BRITISH COLUMBIA
GRAPEGROWERS'
ASSOCIATION**

PO Box 42, Grand Forks, British Columbia, V0H 1H0
Toll Free: 1-877-762-4652
bcga@grapegrowers.bc.ca www.grapegrowers.bc.ca

ANNUAL MEMBERSHIP APPLICATION

Pursuant to the bylaws of the British Columbia Grapegrowers' Association (see www.grapegrowers.bc.ca):

I/We do hereby apply for membership with the **British Columbia Grapegrowers' Association**.

Primary Contact:

Name of Vineyard or
Company:

Mailing Address:

Vineyard Address:

Primary Telephone:

Alternate Phone:

Facsimile:

Mobile Phone:

Primary E-mail:

2nd E-mail:

Website:

Number of

Planted Acres:

The members of the British Columbia Grapegrowers' Association include Full Members and Associate Members (as defined below) who shall have the rights and obligations attached to each class of membership.

*A person who is a grapegrower is entitled to be a **Full Member**. "Grapegrower" means a person, partnership of persons, corporation or joint venture that grows grapes on a commercial basis, either for that party's or parties' own use in processing of wine or for sale to third parties.*

*Any person who is not a grapegrower, but who has a vested interest in the British Columbia grape and wine industry by reason of that person's involvement in and with that industry may apply to become an **Associate Member**.*

I agree to uphold the constitution and comply with the bylaws of the Association. _____
(initial here)

I am applying for (check one): _____ Full Membership _____ Associate Membership

Check one of the following payment options:

_____ I enclose the annual membership fee of \$150.00 with a cheque made to BC Grapegrowers' Association

_____ I have made my payment online (www.grapegrowers.bc.ca) with the PayPal/Credit Card option

Dated: _____

Signed: _____

Print Name: _____

If the applicant is an incorporated company, a co-operative, or partnership, an authorised signing official should sign this form.

Please mail the application and annual fee to **PO Box 42, Grand Forks, BC, V0H 1H0**
(cheque made out to the BC Grapegrowers' Association)