We are negotiating with Protected Harvest, producing sustainably grown wine grapes. The Lodi Rules Program can get their vineyards certified as sustainable winegrowers. Growers who chose to participate in the program can get their vineyards certified as producing sustainably grown wine grapes. We are negotiating with Protected Harvest, a non-profit organization that independently certifies that growers are using stringent environmental growing standards, to be the certifier for The Lodi Rules Program (www.protectedharvest.org).

There are several reasons why LWWC developed The Lodi Rules Program. First, the primary mission of LWWC has always been marketing Lodi as a producer of premium wine grapes and wine. The Lodi Rules is a tool that growers and wineries can use to brand Lodi as a region of family farmers growing wine grapes that make excellent wines and whom are responsible to the land, their workers and the community they farm in. Secondly, a third party sustainable farming certification program may add value to Lodi winegrowers and wine. Thirdly, other wine regions in California are considering the idea of developing sustainable winegrowing certification programs and for Lodi to maintain its leadership in the area of sustainability, it is important we keep on in front.

A sustainable winegrowing certification program is already in operation in Oregon called Oregon LIVE. In the fall of 2003 the committee recommended to explore the idea of creating a program that could be used to market the Lodi region as a producer of premium wine grapes and wine using sustainable farming practices. The committee reviewed agricultural programs from around the US and other parts of the world that had been created to achieve similar goals. The committee came to three conclusions; 1) A third party certification program provides the most credibility, 2) The farming standards developed should be based on the Lodi Winegrower’s Workbook because it is the most rigorous and comprehensive document of its kind, and 3) Wisconsin’s Healthy Grown® program certified by Protected Harvest provided the best model. The Healthy Grown® model requires that for a field to be certified the grower must achieve a minimum number of sustainable farming practices points and not exceed a maximum number of pesticide impact points calculated using Pesticide Environmental Assessment System (PEAS) that measures the environmental impact of all the pesticides used in a vineyard during the year. To qualify for certification a vineyard has to achieve a minimum number of sustainable farming practices points based on The Lodi Rules, and not exceed a maximum number of pesticide impact points calculated using PEAS. Certification is awarded to an individual vineyard on an annual basis.

In April of 2001 a committee of LWWC growers, PCAs, the UC Farm Advisor, and LWWC staff convened to explore the idea of creating a program that could be used to market the Lodi region as a producer of premium wine grapes and wine using sustainable farming practices. The committee reviewed agricultural programs from around the US and other parts of the world that had been created to achieve similar goals. The committee came to three conclusions; 1) A third party certification program provides the most credibility, 2) The farming standards developed should be based on the Lodi Winegrower’s Workbook because it is the most rigorous and comprehensive document of its kind, and 3) Wisconsin’s Healthy Grown® program certified by Protected Harvest provided the best model. The Healthy Grown® model requires that for a field to be certified the grower must achieve a minimum number of sustainable farming practices points and not exceed a maximum number of pesticide impact points resulting from the pesticides used in that field during the year. In the fall of 2003 the committee recommended to explore the idea of creating a program that could be used to market the Lodi region as a producer of premium wine grapes and wine using sustainable farming practices. The committee reviewed agricultural programs from around the US and other parts of the world that had been created to achieve similar goals. The committee came to three conclusions; 1) A third party certification program provides the most credibility, 2) The farming standards developed should be based on the Lodi Winegrower’s Workbook because it is the most rigorous and comprehensive document of its kind, and 3) Wisconsin’s Healthy Grown® program certified by Protected Harvest provided the best model. The Healthy Grown® model requires that for a field to be certified the grower must achieve a minimum number of sustainable farming practices points and not exceed a maximum number of pesticide impact points resulting from the pesticides used in that field during the year.

The Lodi Rules Program was unveiled to LWWC growers at a Breakfast Meeting on February 22. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program. Attendees were given the opportunity to ask questions of the experts on the Lodi Rules Program.
It has taken Joe Dexter and his wife Shirley nearly 50 years to discover Lodi, and when they finally did, they immediately fell in love with the area. Joe had been traveling the world for most of his career, and the internship that brought Joe to Lodi was a circuitous one beginning when he was born in 1947 in Germiston, South Africa, a small town near Johannesburg.

Joe’s childhood was spent much of his time moving from mine to mine all over the vast region. This constant migration would become a reoccurring theme for much of Joe’s continued adult life. However, when Joe was old enough, he enrolled in a combination high school/collage called the South African Technical College. As a young man, he soon became citizens. Once in New Zealand, Joe enrolled in the University of Canterbury and met his wife, Shirley. They toured and lived in Saudi Arabia, Bahrain, Cyprus and many other countries.

Joe’s father worked for a copper mining company that owned mines throughout Africa’s copper belt stretching from South Africa, through Zambia, Zimbabwe, and north through parts of central Africa. Joe spent much of his childhood moving from mine to mine all over the vast region. This constant migration would become a reoccurring theme for much of Joe’s continued adult life. However, when Joe was old enough, he enrolled in a combination high school/collage called the South African Technical College. As a young man, he soon became citizens. Once in New Zealand, Joe enrolled in the University of Canterbury and met his wife, Shirley.

In 1967, Joe joined the South African military, but soon realized that the structured lifestyle in uniform wasn’t for him, so six months after signing up, he took a leave of absence and never went back. This leave of absence, which he refers to as an extended vacation, led him on a journey through Europe and in 1970, he made his way to Australia, where he enrolled in flight school.

It wasn’t long before Joe saved up enough money to buy his first plane and soon after, he married Shirley, his long time girlfriend from South Africa. They were married on Black Roy Hill along south west coast of England, which is the very spot that the Mayflower departed for America nearly 400 years ago. Joe, too, dreamed of making it to America, but not to escape religious persecution like the Pilgrims. Rather, he wanted to go to school to become a commercial airline pilot.

So at the age of 23, he called a travel agency book to book a trip to America. There were no other options, but mistakenly called it an employment agency. While on the phone, the employment agent ironically asked Joe if he had any experience working with gas turbines. Since Joe had grown up on his father’s farm in South Africa and he was offered a job on the spot for more money on another plane that his family was about to sell, Joe accepted the job and took flight school.

Joe spent much of his life working himself and made extensive use of vineyard establishment publications available from University of California Cooperative Extension.

The vineyards are planted into very rocky, dry loam soil where water penetration is often slow to be problematic. To alleviate this problem, Joe deep ripped before planting, but has also to irrigate to a deep root of Anders Blande brome which he now uses to keep them in soil in the following year. Joe’s vineyard program for 2004 and uses this knowledge on the vineyard to the LWCW staff. He uses as much information as he can gather for making decisions when it comes to the management of the soil profile. In that case, we shouldn’t see any stress of the symptoms for two years ago when his irrigation. The water profile is well managed and it spells and whether a cover crop is present, there shouldn’t be many concern about the soil profile.

For example, last year with adequate but below normal rain pattern this year. Frost is one of more immediate concern are California, downy mildew needs very wet conditions to become a problem. Therefore, be on the lookout for any nitrogen fertilizers until after bloom, with some fuzzy gray mulk at that point. Scattered clusters that wither in part or entirely, is most likely early Botrytis. Usually the number of affected shoots is very minimal and only becomes a real problem in year such as 1995 and 1998. Syrah and Viognier seem to be very susceptible and clusters on Symphony have shown severe symptoms. Therefore, it is probably not the best crop to grow in Lodi. There may be some handouts. Let us know if you need copies. To summarize, there is not much concern about protecting shoots from disease infections. It can delay budbreak and avoid cold conditions for another 10 to 14 days; and 5) If you have an operation, which is under ‘protective cover’ you need to apply the water at least 24 to 36 hours ahead to allow some heat to buildup in the bags. Last year no rain after early February meant more concentrated irrigation. Not all shoots from anything other than powdery mildew and even then disease pressure was quite low. The decision was made to cut back on additional sprays.

There are many challenges ahead, but they are doable. The Lodi District and San Joaquin County are both very familiar to us and have very experienced and dedicated vineyard managers. There are many challenges ahead, but they are doable. The Lodi District and San Joaquin County are both very familiar to us and have very experienced and dedicated vineyard managers.
SPECIAL FIELD DAY ANNOUNCEMENT

Best Management Practices for Ag Water Quality
MARCH 23, 2005

Presented by the San Joaquin County Resource Conservation District and sponsored by the San Joaquin County and Delta Water Quality Coalition. Coalition members are strongly urged to attend. To be held March 23, 2005 from 8:00am to 12:30 followed by lunch. The event will be located at USDA Plant Material Center, 21001 N. Elliott Rd., LockeFord.

Presentations will be made on the following topics: Best management practices for Lodi vineyards, pesticide drift management, vegetating canal banks, drainages, sloughs, roadsides, and tail water ponds with native plants, grassed waterways as filter strips for sediment, pesticides and fertilizers, and technical and financial assistance for using best management practices in Lodi vineyards and orchards.

Session leaders include: Deputy San Joaquin County Ag Commissioner Gary Stockel, Mick Canaveri of UC Extension, Cliff Ohmart and Chris Storm of the Lodi-Woodbridge Winegrape Commission, Native Plant Specialist John Anderson, and Dave Dyer, Amy Rocha, and Terry Dean of the USDA NRCS.

2 PCA CONTINUING EDUCATION HOURS HAVE BEEN APPLIED FOR.

OTHER MEETINGS & EVENTS:

MARCH 16 & 17, 2005:
17th Annual Central Valley CVPE Plant Engineering and Facilities Maintenance Show.
Modesto Centre Plaza, Modesto.
Go to www.ProShows.com/cvpe for more information.

Introduction to Natural Resource Conservation Service’s Conservation Security Program (CSP) will be held on the following dates and times and locations:
March 29 at 5pm: Herald Fire Station
March 31 at 5pm: Cortland High Auditorium
March 24 2-4pm: Central Valley Waste Management Services, 1333 East Turner Rd., Lodi.

Contact the NRCS office in Stockton for more information at Ph. (209) 472 7127.

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RETURN SERVICE REQUESTED