

Starting a profitable Muscadine Vineyard & Winery Lessons learned during the start-up of WoodMill Winery (2006)

2019 Southeast Regional Fruit & Vegetable Conference

Savannah Muscadine Session January 12th, 2019

Author / Presented By: Larry G. Cagle, Jr. WoodMill Winery

What is a Winery?

- It's a Farm!
 - It's not romantic
 - It's not a walk in the clouds
 - It's not a hobby (hobbies are convenient)
 - It's hard work and it's rewarding work
 - It's a Business !!!
- Definition of a Farmer?
 - Someone that works so hard they don't know they are broke!

Outline

- Vineyard Design and Site Selection
 - Varieties, Trellis, Layout, Planting, Pruning, etc.
- Winery Design and Event planning
 - Tasting Room, Bottling, Storage, Event Locations, etc.
- Retail Wine Sales On-site and Off-site
 - Tasting Room Sales, Off-Site Sales, Off-Site Locations, etc.
- Wholesale Opportunities
 - Self Distribution, Labor, Equipment
- On-Site Event Center
 - Agritoursium, Weddings, Music Events, etc.
- Marketing Opportunities
 - Current and Future Market Needs
 - The Unexpected

Vineyard Design & Site Selection



Grape Variety Selection

European Grape (Vinifera)

- Not suited for this Climate (see spray program)
- Limited Fruit Production (6-12 lbs/vine)
- 700 vines/acre (3-4 tons/acre)
- Limited Wine Market in the Southeastern Unites States
- Fresh Fruit Market (None)

Native Grape (Muscadine)

- Suited for this Climate (minimal spray program)
- Strong Fruit Production (40-80 lbs/ vine)
- 250 vines/acre (6 tons/acre)
- Unlimited Wine Market in the Southeastern Unites States
- Fresh Fruit Market (Growing)

Vineyard Sight Selection

- Good Air Drainage
 - Reduces potential freeze damage
- Good Air Movement
 - Improves pollination & fruit health
- Good Water Drainage and/or Run Off
 - Wet feet kills vines, especially in clay soils
- Site Location
 - Vines need sunlight (limit tree interference)
 - Vineyard with slope is desirable

Soil Preparation

- Clay based Soils Require:
 - Sub-soil prep (~30" deep or through hardpan)
 - Auger prep for each vine (through hardpan)
 - Soil prep (augment with creek sand)
 - Vineyard soil testing and management
 - Adjust soil to a ph level of 6 -to- 6-1/2
 - Maintain nitrogen, potash, phosphorous levels
 - Plant ground cover between rows

Vineyard Design

- Vineyard Design (Single Trellis)
 - Establishing row direction
 - limit erosion at all cost
 - north-to-south when possible
 - Determining row spacing (10-14 feet)
 - allow for access (Picking, Lime truck)
 - Determining vine spacing (12-20 feet)
 - verity specific based on fruit volume
 - consider root-to-canopy area ratio
 - Post on 12-20 foot centers with anchors on each end
 - mobile home anchors
 - electric motor driver

Trellis Design

- Advantages of Single Trellis Vineyards
 - Open access to fruit during harvest
 - Makes summer pruning easer
 - Easer to control weeds under vines
 - Allows automated harvest options
 - Maximizes vines per acre
 - Promotes good air movement
 - Maximizes sunlight
 - Increases root-to-canopy area ratio

Maintain Vineyard



Vineyard Irrigation

- Advantages of Drip Irrigation
 - Low start-up cost
 - Low water volume requirements
 - 1" feed line and 3/4" overhead line
 - Low water pressure requirements
 - 1 to 1-1/2 hp pump
 - Low cost automated system
 - Lawn system
 - Flexible volume control capabilities
 - Water volume deference based on vineyard slope

Irrigation Control Box

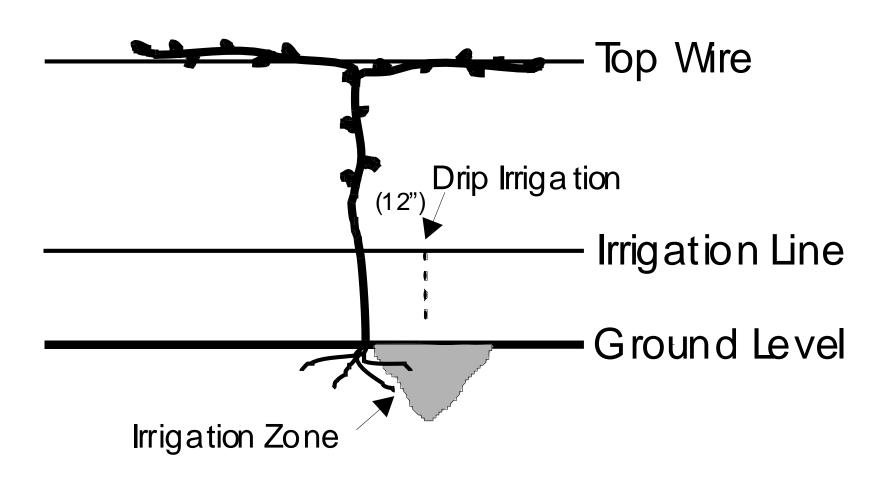
(supported with 2hp - 19gpm pump)



Drip Irrigation



First Year in Ground



Vineyard Maintenance

Develop Spray Programs

- Pesticide Japanese Beetles, June Bugs, Bees, Butterflies
- Fungicide Black Rot, Powdery Mildew, other species dependent
- Herbicide Ground Cover Control

Develop Mowing & Ground Cover Program

- Mow vineyard every two weeks
- Maintain ground cover

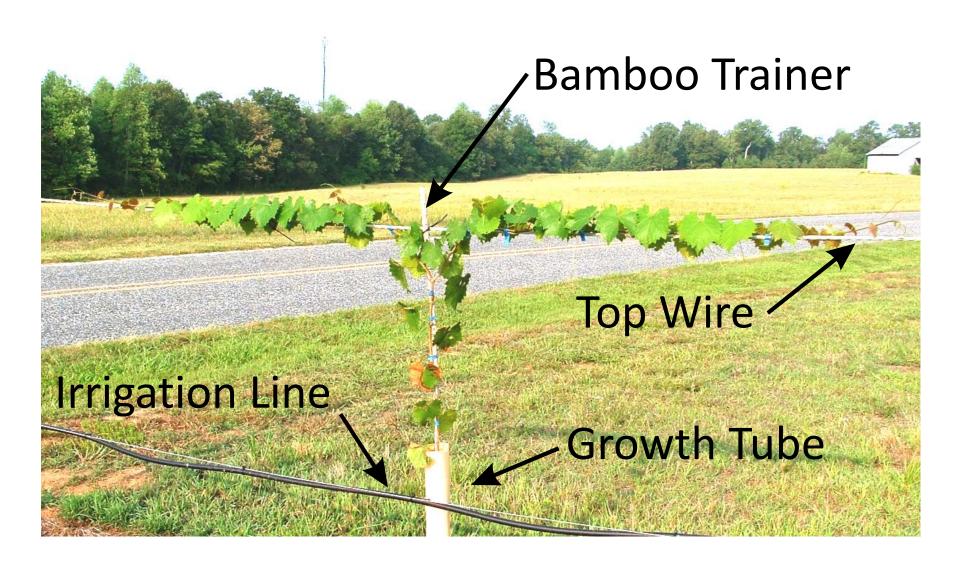
Develop Vine Management Program

- 1 year old vines Fertilize every 4 weeks prune/train every week
- 2 year and older vines Fertilize every 6 weeks prune/train twice/year

Develop Varmint Prevention

Deer, Raccoons, Opossum, Birds, People

Single Trellis Vine Training



Training Vines

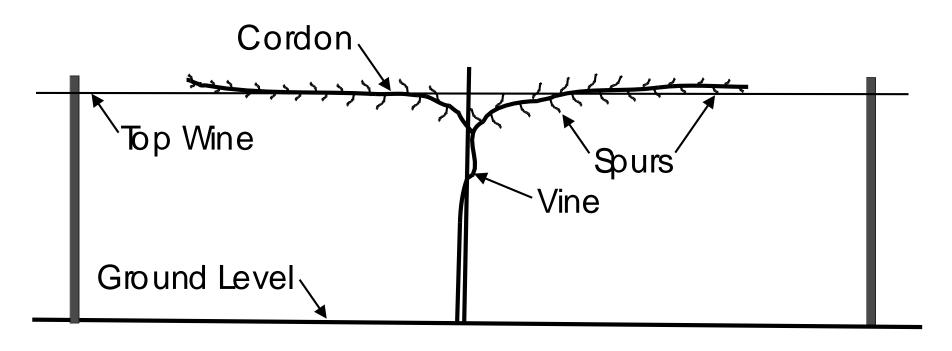
Bamboo Trainer

- Promotes straight vine growth:
 - Provides support for heavy fruit weight
 - Reduces risk of snatching vine during vineyard maintenance
 - Shortens distance between fruit and roots
- Round smooth surface ideal for tying vines
 - Max Tappner tape and staple system

Growth Tubes

- Promotes vigorous vine growth
- Protects young vines from Herbicides
- Provides good environment for wasp & nest!!

Training First Year Vines



One year growth

Summer Pruning



Summer Re-planting

(Shade Tent with Drip Irrigation)



Weather Concerns



Vineyard Freeze Protection

Young Vines

- Use growth tubes
- Hill dirt/sand around base of growth tube

Mature Vines

- Apply white latex paint on trunk to help prevent vine splitting
- Hill sand around base of vine after paint

Entire Vineyard

- Mow Grass close allow soil to gather warmth
- Remove undergrowth from under vines
- Create air drainage path for vineyard at low point

Sand Heaped Around Vine



Latex Paint on Vines



Creating Air Drainage



Harvest Options

- Manual Labor
 - Advantages
 - High Fruit Quality
 - High crop usability 90% usable
 - Disadvantages
 - Slow Harvest (five weeks)
 - High Labor Cost
- Automated Harvest
 - Advantages
 - Fast Harvest (single day)
 - Disadvantages
 - Limited Fruit Quality
 - Decreased crop usability 70% usable

Current and Future Market Needs

- Current Markets
 - Fresh Fruit Market
 - Wine Grape Market
 - Value Added Products
- Future Markets
 - Pharmaceutical Market (Resveratrol)
 - Health Products Market (Resveratrol)

Total Investment in Vineyard

- Tractor, Mower, Rake & other equipment
- Pesticide / Fungicide Sprayer & Herbicide Sprayer
- Land, Soil Prep, Fertilize, Chemicals & Cover Crop
- Vines, Trellis, Irrigation, Training Vines, Maintaining Vines
- Initial and ongoing Labor

As much as \$20K/acre for 5 acres ???

Winery Overview

Winery Structure

Wine Production, On-Site Events, Rentals, Support Wholesale

Cost Saving Ideas

- Bottling Labels, Bottles, Bottling Line
- Retail Area Flexible Wine Tasting & Events Area
- Wine Vats & Tanks Storage and Blending Containers
- Production Equipment Crusher, Press, Must Pump, etc....
- Production Equipment Filters, Pumps, Bottling Line, etc....
- Promotion Web-site, Facebook, Flyers, Business Cards, etc....
- Wholesale Distributer or Self-Distribution

Winery with Events Structures

(Weddings & On-Site Events)



Tasting / Reception Room

(Removable Tasting Bar & Furniture)

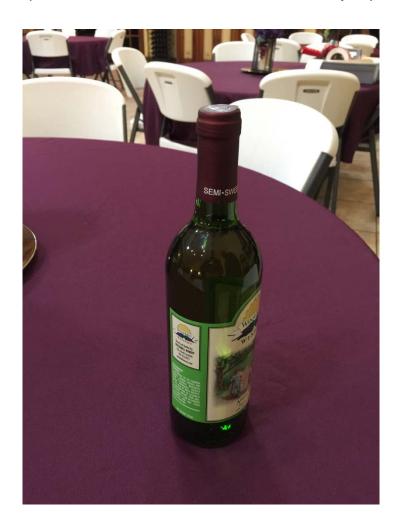


Bottling

- Use Bottling to Retain Employees
 - Bottling provides indoor work during bad weather
- Controlling Storage Cost
 - Storing Wine in Vats is cheaper than in bottles
- Use volume buying to reduce bottle cost
 - Use the same bottle for all verities of wine
- Use volume buying to reduce label cost
 - Use single sided label with cut design

Single-sided Label Design

(all labels same size & shape)



One Standard Bottle for all Wines

(all bottles same size & color)



Wine Storage

- Stainless Steel Vats vs Food Grade Plastic
 - High acid levels in Muscadine wine ted to wear down stainless steel grain structure causing a steely finish to wines.
 - Plastic provides 10 times the storage capacity for the same investment cost as stainless.
 - Plastic provides a rare win win scenario
 - Better product for less money!

Blending & Storage Tanks



Pressure Washer

2000 psi (250 degree)



Operator Operated!



Simple Crusher & Bladder Press

(to date – equipment produced over 900,000 bottles of wine)



Variable Speed Wine Pump

(110v reversible)



40 Plate Filter with Divider

(two stage filter)



Simple Bottling Line



Point of Sale Wine Rack



Wholesale / Retail Delivery Van

(E-3500 12 passenger)



Acknowledgments

Greg Ison

- Ison's Nursery, Brooks, Georgia
- Book "All About Muscadines"
- Phone 800-733-0324
- Web-site <u>www.isons.com</u>

Ervin Lineberger

Kildeer Farms, Kings Mtn, NC

WoodMill Winery

- Location Vale, North Carolina
- Phone 704-276-9911
- Web-site www.woodmillwinery.com
 - See web-site for map and driving directions
- E-mail lcagle@woodmillwinery.com