Both Calvin Pearson and Bob Hammon have extensive experience and expertise with western Colorado agriculture and the surrounding region. Both Pearson and Hammon have been employed with Colorado State University for more than 25 years each. Although Joe Brummer is located in Fort Collins he has considerable western Colorado expertise. He was at the Mountain Meadow Research Center at Gunnison from 1994 until 2003 when it officially closed. He was then transferred to the Rogers Mesa Research Center at Hotchkiss from 2003 until 2006 when he moved to the Ft. Collins campus.

Melissa Franklin who works for Bob Hammon was responsible for formatting the articles, the layout of the publication, and editing of the photos. Her work was invaluable in creating an attractive publication and in achieving a timely publishing of the Production Manual.

The Intermountain Grass and Legume Forage Production Manual is 195 pages and is divided into three sections. Section 1 targets irrigated pasture/mountain meadows, Section 2 is devoted to alfalfa, and Section 3 focuses on the organic production of alfalfa and grass. Sixteen authors contributed their individual expertise on a wide range of relevant topics addressed in the 19 chapters contained in the Production Manual.

To purchase a copy of the Intermountain Grass and Legume Forage Production Manual contact Bob Hammon at the Tri-River County Extension office at 970-244-1834, or email bob.hammon@mesacounty.us. Also you can stop by the Extension office at the Mesa County Fairgrounds, 2775 Hwy 50, Grand Junction, to obtain a copy. The purchase price is very reasonable at $10 each.

For more information about this article contact Dr. Calvin Pearson at calvin.pearson@colostate.edu.

Intermountain Grass and Legume Forage Production Manual Recently Published

Alfalfa and grass hay together are one of the three most valuable crops in Colorado. In 2009, 4.8 million tons of alfalfa hay were produced in Colorado on 1.6 million acres with an estimated value of nearly $625 million. In 2010, 4.6 million tons of alfalfa hay were produced in Colorado on 1.6 million acres with an estimated value of more than $491 million. In some years, the value of alfalfa and grass hay in Colorado exceeds that of wheat and corn. Furthermore, alfalfa and grass hay crops are also widely grown and are valuable crops in western Colorado and the surrounding region. As with other crops, the technology for growing grass and alfalfa hay crops continues to advance and change and new technology and information continues to be developed for production agriculture.

The Intermountain Grass and Legume Forage Production Manual was published by Colorado State University, Agricultural Experiment Station and Extension in June 2011. This is the second edition of the Production Manual. The first edition was published in 1999. The second edition is a major revision with a completely new look and contains considerable new information.

The target audiences for the Production Manual are farmers, ranchers, extension agents and specialists, crop consultants, industry reps, agricultural technicians, federal and state agricultural professionals, and others.

The Production Manual was compiled and edited by Calvin Pearson, Professor and Research Agronomist at the Western Colorado Research Center at Fruita; Joe Brummer, Associate Professor and Extension Forage Specialist in the Dept of Soil and Crop Sciences on campus in Fort Collins; and Bob Hammon, Tri-River Extension, Entomology and Agronomy, Grand Junction.

Fruit Orchard Specialist Joins CSU’s Western Colorado Research Center

A specialist in fruit orchard management will join Colorado State University’s Western Colorado Research Center in Grand Junction in June to conduct research and to work closely with fruit growers in the Western Slope region well-known for peaches, apples and other tree fruit.

Amaya Atucha, who recently earned a doctorate in horticulture at Cornell University, has assisted in management of her family’s avocado grove in Chile. Her doctoral minor is in soil sciences and biological and environmental engineering.

Atucha has studied the effects of orchard groundcover management, and soil and nutrition management. She also has conducted research projects and has worked with growers to establish best management practices with fertilization and irrigation programs, pruning, water and soil management, and disease and pest control.

Atucha will join CSU as an assistant professor in the Department of Horticulture and Landscape Architecture. Based at the Western Colorado Research Center, she will develop a research program in orchard systems and will work with local growers to improve production and sustainability by addressing issues such as variety evaluation, cultural practices, irrigation, pest control, and mitigation of environmental stresses.

Amaya Atucha
The potential aroma profile for Chambourcin -alcohol, acetic acid, fruity, earthy fruity, rose, floral rose, dried rose flower, rose water, musty floral, wine-like, waxy, creamy, buttery, caramel, whiskey, burnt, fusel, smoky, phenolic, benzene-like, chocolate, apple, apricot, cranberry, grape, peach, pear, strawberry, banana, cooked apple

Potential Aroma Profile for Rkatsiteli -ethanol, acetic acid, fruity, earthy fruity, rose, floral rose, dried rose flower, rose water, musty floral, wine-like, waxy, creamy, buttery, oil, fatty, whiskey, cognac, brandy, burnt, fusel, ether, fishy, ammonia, disagreeable, chocolate, apple, apricot, cranberry, grape, peach, pear, banana, cooked apple, pineapple

Potential Aroma Profile for Traminette -ethanol, acetic acid, fruity, earthy fruity, rose, floral rose, dried rose flower, rose water, musty floral, wine-like, waxy, creamy, buttery, oil, fatty, whiskey, cognac, brandy, burnt, fusel, ether, fishy, ammonia, disagreeable, chocolate, apple, apricot, cranberry, grape, peach, pear, banana, cooked apple, pineapple

Potential Aroma Profile or Noiret -ethanol, acetic acid, fruity, earthy fruity, rose, floral rose, dried rose flower, rose water, musty floral, chrysanthemum, wine-like, waxy, burnt, fusel, benzene-like, musty, goaty, cheesy, almond, clove, spicy, chocolate, apple, apricot, cranberry, grape, peach, pear, banana, cooked apple, pineapple

Potential Aroma Profile for Corot noir -ethanol, acetic acid, fruity, earthy fruity, rose, floral rose, dried rose flower, rose water, musty floral, wine-like, waxy, creamy, buttery, fusel, smoky, phenolic, ether, amine-like, nutty, musty, chocolate, apple, apricot, cranberry, grape, peach, pear, cooked apple

As these studies continue, the wines tested by GC/MS will also be tested by human sensory panels, and the aroma chemical profiles and the aromas directions of the panels will be compared for similarities and differences.

In future experiments, known aromas will be compared under different conditions, such as vineyard location, vintage, manipulation of vine canopy or water, etc., in order to see more precisely how wine aromas can be affected by grape cultural practices.

For more information, contact Stephen Menke, CSU Enology Program, at Stephen.menke@colostate.edu.