

Simply Quizzical

1. Which of these items does NOT determine cold tolerance in grape vines:

- Genetic makeup of the variety
- **Type of trellis**
- Vigor of the vine
- Moisture in soil before first freeze

2. The Vermeer was designed to:

- Generate electrical power
- Power a factory
- **Grind grain**
- Pump water

3. The number of buds we leave during pruning is NOT determined by:

- Last year's vigor and size of harvest
- How cold it was this winter
- The amount of bud damage
- **Whether the fruit will be used as table grapes or to make wine**

4. Fully flavored meat dishes are best when accompanied by:

- **Red wine**
- Rosé wine
- White wine

5. When pruning new vines, the focus is on root development

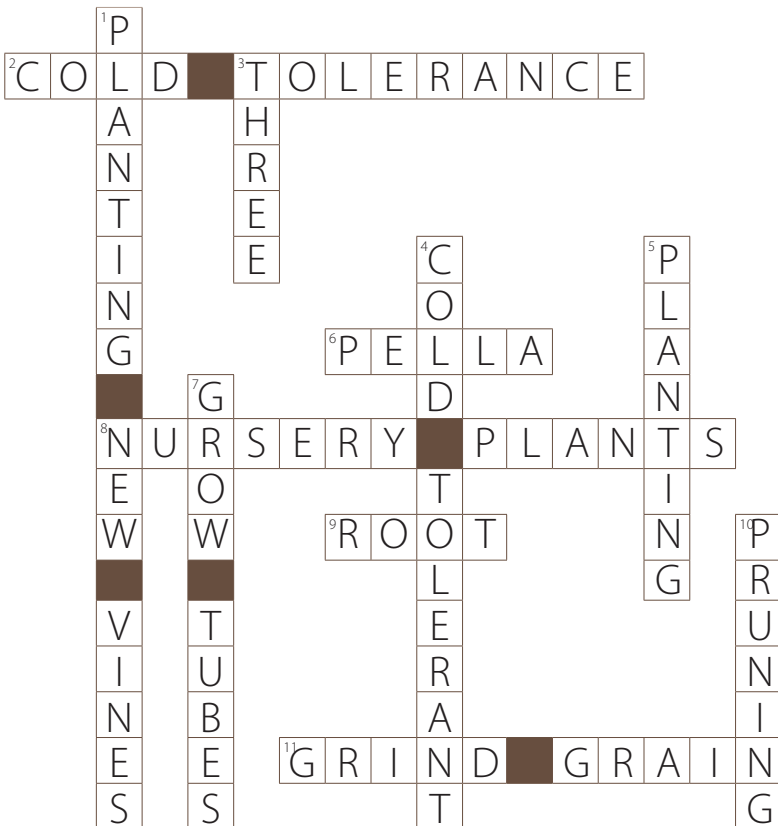
- **True**
- False

6. Soups pair best with:

- White wine
- **A wine choice that depends on the soup**
- Rosé wine
- Red wine

The Extraordinary

CROSSWORD



Across

- 2 Genetic makeup of the variety, vigor of the vine, and moisture in soil before the first freeze determine _____
- 6 The Vermeer Mill is in _____
- 8 New vines arrive in dormant bare root cuttings and _____
- 9 The focus on new vines is with developing the _____ system
- 11 The Vermeer Mill is designed to _____

Down

- 1 Pruning is immediately followed by _____
- 3 How many buds do our grape vines have?
- 4 Our vines are _____ down to -20°F to -25°F
- 5 We wait to harvest fruit 3–4 years after _____ a vine
- 7 _____ protect newly planted vines
- 10 The process in which we remove almost all of the previous year's growth