Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

I have been hearing from more growers over the past week about larger than normal crops hanging in more varieties than just Concord and Niagara, as I mentioned last week. We have fallen back into more of a normal to cool spell over the past week, and the latest 90-day forecast I’ve seen seems to be calling for about average temperatures over the next three months, a.k.a., harvest. So the warm spell that we had earlier this year may not be carrying forward into harvest, which (if the forecast is correct) means that we won’t have enough heat to ripen crops that are much larger than normal.

Cluster/crop thinning will cause a ripening response if it’s done up through veraison. Thinning fruit after veraison is a game of diminishing returns as it gets later in the season. Both average temperature and daylength are declining at this point in the season (and as mentioned above, chances are we won’t have a fall warmup like we did in 2007), so thinning later means that there is less opportunity for the vine to take advantage of the reduced crop load. So to maximize the potential impact to ripening, fruit should be thinned at or prior to veraison.

Speaking of veraison, we’re seeing Marquette and Jupiter (one of our seedless table grapes) start to change color in the Teaching Vineyard. I haven’t been in blocks with Baco, Geneva Red, or Foch in the past several days, but would imagine that will start turning pretty soon as well.

'Marquette' starting to go through veraison.

Upcoming Events: more details in Upcoming Events on page 5

- 2013 Fruit Field Day
  August 1, 2013
- Vineyard Tailgate Meeting
  August 6, 2013
- CULTIVAR X REGION: An NE 1020 Variety Trial Tasting
  August 15, 2013
- New Grower/New Winery Workshop
  August 22-23, 2013
In The Vineyard (cont. from page 1)

Hans Walter-Peterson

Veraison is also the second opportunity of the year to collect petiole samples to monitor the nutrient status of vines. If you need sampling kits to submit samples to Agro One, you can pick them up at your county Extension office. If you want our office to receive a copy of the report, be sure to include our address on the sample submission form on the upper right hand side. Here’s the information to enter:

COMPANY/EDUCATOR: Finger Lakes Grape Program
ADDRESS: 417 Liberty Street, Suite 1024, Penn Yan NY  14527
COUNTY: Yates (very important to include this)
FAX/EMAIL RESULTS TO: hcw5@cornell.edu

IPM

Hans Walter-Peterson

Diseases

At this point in the season, the focus of disease control is on keeping the foliage free of new mildew infections, and on late season cluster rots. In most years, growers with native and many hybrid varieties like Concord, Catawba, Cayuga White and others where higher tonnage is the focus don’t worry about some powdery mildew infections developing on new leaves because there is usually more than enough functional leaf area to ripen that year’s crop. With the high tonnage that many vines are carrying this year, maintaining as much leaf area as possible is even more important. Depending on how the rest of the season progresses, this means that growers who have usually put their sprayers away by now may need to consider pulling them back out again if mildew pressure (like powdery mildew on Concords – see picture) starts to have a significant impact.
on the development of younger leaves, which are the workhorses of the vine as we get later in the season.

At this point in the season, I would not consider using stylet oil to eradicate existing infections in blocks with a larger than normal crop because of potential issues with ripening. For sulfur sensitive varieties like Concord or Foch, consider using one of the potassium salts like Nutrol or Armicarb for some post-infection activity, along with any of the good PM protectants like Vivando, Quintec or others.

Insects

We continue to see healthy populations of grape leafhoppers in some vineyards. As with the discussion above about maintaining healthy leaves in years with larger crops, it would be prudent to spend some time scouting in blocks with heavier crops and/or a history of significant leafhopper feeding to determine if a control spray would be worthwhile.

Japanese beetles are starting to make their presence a bit more noticeable over the past couple of weeks as well. I have not been anyplace where the level of damage is near what we were seeing just a couple of years ago, but populations have certainly increased lately. Remember that vines can take a fair bit of damage from these guys feeding on the leaves, but again, blocks or varieties with larger crops cannot afford to lose as many leaves as in a more average year (anybody noticing a theme emerging?).

We are also entering the period when growers should start scouting for early signs of the third generation of grape berry moth (GBM). At the Teaching Vineyard in Dresden, we will hit the suggested scouting period of 1470 – 1620 GDDs tomorrow, August 1. If damage levels from the previous generation exceeds 15% of clusters, then a spray should be applied. Control of this next generation of GBM can be especially important as entry wounds from the larvae can also open the door for organisms that cause late-season bunch rots like botrytis and sour rot.
Compaction Meeting Summary

Mike Colizzi

Last nights field meeting at Doyle Vineyards in Dresden was focused on soil compaction and methods to alleviate it. We had great weather for the meeting and the soil conditions couldn’t have been better to demonstrate the equipment. Ian Merwin attended last nights meeting to talk about his work with vineyard soil/ cover crop relations. He presented some very interesting facts about how different vineyard floor management strategies can influence vine size.

We had a double shank ripper, spader and single shank ripper on hand for last nights meeting. Four weeks ago we ran these three machines through some rows. We were looking to see what effects settling and tractor traffic had on the alleviation. Preliminary measurements showed several different compaction layers. As suspected the wheel tracks were the most compacted. There we found compaction at 3, 6 and 9-10 inches. Knowing where your compaction layers are is the only way to choose the proper implement. For this site we found the double ripper to be the most effective. It has a maximum working depth of 18 inches and can be adjusted to work right in the wheel tracks. When we checked the double shank treatment from four weeks ago it was still free of compaction.

The spader provided compaction relief however it was only working about 6-8” deep. We found this machine to be hard to set up and hard to operate. When we adjusted it to run deeper we found it was bringing up too many roots and hitting a lot of rocks. The single shank ripper did a great job eliminating compaction in the row middles however we found little compaction in the middle anyways.

We will be following the work from this meeting for the next year. We plan to keep taking reading to see how long each machines impact is present. We will also take fruit samples around harvest to check for any ripening differences. We would like to thank everyone who helped with this project including Bob Morse, Tom Eskildsen, Ian Merwin, and everyone at Doyle Vineyard Management especially Matt and Larry.

New Grower/New Winery Workshop

Hans Walter-Peterson

I know that many of you in the industry get approached by people who want to start a new vineyard and/or winery. If you know of anyone who is thinking about entering “the business”, whether here or anywhere in the Northeast, please let them know about this two-day workshop that we will be holding in a few weeks at the Ag Experiment Station in Geneva. Please feel free to distribute this announcement however you would like as well.

More information about the workshop, including program and registration information, can be found in the announcement below and at http://nysaes-bookstore.myshopify.com/collections/nysaes-meetings/products/new-grower-winery-workshop.

Thanks for spreading the word!
New Grower/New Winery Workshop (cont. from page 4)

Hans Walter-Peterson

New Grower/New Winery Workshop

August 22-23, 2013

NY State Agricultural Experiment Station

630 W North Street, Geneva NY

This workshop is an opportunity to learn about key aspects grape growing and winemaking for those interested in starting a new vineyard or winery business. Attendees will learn about the decisions that need to be made in preparation for planning or starting a winery, and also once production has begun. The workshops will include a tour of a vineyard and winery.

The first day will focus on developing a new vineyard. Hans Walter-Peterson and Mike Colizzi of the Finger Lakes Grape Program, Andrew Landers from Cornell University, and Tim Weigle with the New York Integrated Pest Management Program, will cover topics including site selection and preparation, appropriate varieties to plant, essential equipment for new vineyards, and pest and weed management.

The winery workshop on the second day will look at winemaking, analysis, equipment and more. Anna Katharine Mansfield and Chris Gerling of Cornell's extension enology lab will be joined by enology lecturer Patricia Howe to cover the wine topics. Sam Filler from the Empire State Development agency's "one stop shop" for wine beer and spirits will also be giving a presentation and answering questions related to licensing and other legal aspects of starting a winery.

Registration for either day is $150, or $250 for both days, and includes all materials and lunch. Registration for the workshop is available online. Please direct any questions to Gemma Osborne, gro2@cornell.edu or 315-787-2248.

Upcoming Events

Don’t forget to check out the calendar on our website (http://flgp.cce.cornell.edu/events.php) for more information about these and other events relevant to the Finger Lakes grape industry.

Vineyard Tailgate Meeting

Tuesday, August 6, 2013 5:00 – 6:30 PM

Hermann J. Wiemer Winery

3962 State Route 14, Dundee NY (click here for map)

These are a series of informal meetings held with growers in different locations around the Finger Lakes during the growing season. Meetings are held every other Tuesday afternoon, starting at 5:00 PM and usually ending around 6:30 PM. During the day of each meeting, Mike and I visit a few growers and vineyards near the meeting location to get a sense of what has been happening in the area, and give us
some ideas about some potential topics for the meeting later that day. There will also be ample time to discuss any questions or issues that others want to bring up as well. There is no need to register ahead of time – just show up when you can, and leave when you have to.

There will be 0.75 pesticide recertification credits available for each meeting. As with other events where credits are available, you need to be present at the beginning of the meeting to sign the meeting roster – make sure to have your card with you - and stay until the end to receive your certificate.

Many growers have told us that they get a lot out of these meetings, and that they have brought back something they heard about and implemented on their own farm. There is just one more tailgate meeting left after this one, so if you haven’t had the chance to attend one, why not come by and see what these meetings are all about.

<table>
<thead>
<tr>
<th>Date</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>August 20</td>
<td>Goose Watch Winery, 5480 Route 89, Romulus NY 14541</td>
</tr>
</tbody>
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2013 Fruit Field Day

*Thursday, August 1, 2013*  
*8:00 am – 5:00 pm*

*New York State Agricultural Experiment Station, Research Farm South*  
*1097 County Road 4, Geneva NY*

Register now to learn about Cornell’s latest research and extension efforts in tree fruits, grapes, hops, and small fruits at the Fruit Field Day, August 1st, from 8:00 a.m. to 5:00 p.m. at the New York State Agricultural Experiment Station in Geneva, NY. Attendees will travel by bus to the research plots to hear presentations by researchers; for a complete list of talks, click here. The cost of registration is $30 per person ($40 for walk-ins). Lunch will be provided. Pre-registration is required for the $30 rate; register on-line at: http://is.gd/ffd2013. The event will be held at the Fruit and Vegetable Research Farm South, 1097 County Road No. 4, one mile west of Pre-emption Road in Geneva, NY. Signs will be posted.

CULTIVAR X REGION: An NE 1020 Variety Trial Tasting

*Thursday, August 15 2013*  
*8:30 AM – 5:00 PM*

*Ramada Geneva Lakefront, 41 Lakefront Drive (http://www.genevaramada.com/)*

A small block of rooms has been reserved at a discounted rate under the name “Cornell.” Reservations must be made by August 1st.
Curious about new cultivars? Interested in the effects of terroir on varietal character? Then join us for a cross-regional tasting of varietal trial wines!

The multistate NE 1020 project was designed to test the performance of interesting grape cultivars, both new and existing, at various sites across the US. Over the past two years, collaborative work between Cornell, Penn State, and the Connecticut Agricultural Experiment Station have resulted in a collection of wines produced from NE 1020 sites spanning the region. Join us for a guided sensory evaluation of these wines, which represent a range of cool-climate varieties, both hybrid and V. vinifera. Your participation and feedback will help guide future variety trial activities, and provide you with first-hand experience of varietal and regional expression in these cultivars. This day-long program is free, and will include short presentations by project scientists, a tour of Cornell’s vineyard blocks, and lunch.

**THIS EVENT IS FREE, BUT SPACE IS LIMITED AND REGISTRATION IS REQUIRED!**

To reserve your seat, please contact Sarah Lincoln at sjl38@cornell.edu or 315.787.2255 and provide the following information:

Name:
Affiliation:
Address:
Phone number:
E-mail address:

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**New Grower/New Winery Workshop**

*August 22-23, 2013*

*NY State Agricultural Experiment Station*

*630 W North Street, Geneva NY*

[See the announcement above.](#)
2013 GDD Accumulation

We are tracking growing degree day (GDD) and precipitation accumulation again this year, but we will be reporting data from our weather station located at the teaching & demonstration vineyard in Dresden, at Anthony Road Wine Company, instead of using the station at Geneva. We will continue to monitor GDD accumulation at Geneva in order to see how our new location compares with it, and to provide context of where we are with regard to heat accumulation compared to our long-term average.

<table>
<thead>
<tr>
<th>Date</th>
<th>Hi Temp (F)</th>
<th>Lo Temp (F)</th>
<th>Rain (inches)</th>
<th>Daily GDDs</th>
<th>Total GDDs</th>
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<tbody>
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<td>7/24/13</td>
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<td>52.9</td>
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<tr>
<td>7/25/13</td>
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<td>0.00</td>
<td>11.5</td>
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<tr>
<td>7/26/13</td>
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<td>1602.9</td>
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<tr>
<td>7/27/13</td>
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<td>19.3</td>
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<td>7/29/13</td>
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<td>58.7</td>
<td>0.02</td>
<td>14.8</td>
<td>1656.1</td>
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<td>7/30/13</td>
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<td>0.00</td>
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<td>Monthly Avg - July</td>
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<td>3.29”</td>
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<td>Season Total</td>
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Average GDD on July 30: 1420.0 (currently 13 days ahead of average)

Average Rain on July 30: 12.68”

Additional Information

Got some grapes to sell? Looking to buy some equipment or bulk wine? List your ad on the NY Grape & Wine Classifieds website today!

Become a fan of the Finger Lakes Grape Program on Facebook, or follow us on Twitter (@ceflgp). Also check out our website, “The Grape Lakes – Viticulture in the Finger Lakes” at http://flg.cce.cornell.edu.

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