Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

The pace of harvest seems to be picking up in recent days. Niagara, Seyval and Cayuga White have been coming off the vines this week. Crop size for all three was looking pretty big earlier this year, so it will be interesting to hear if that was still the case come harvest. Chardonnay, Pinot gris and Pinot noir for still wines will likely start getting picked in the next several days. A couple of vineyards have done some selective picking of these three in areas where botrytis and/or sour rot was starting to become a concern. There still aren’t massive amounts of bunch rots out there, but this will be one of those years where some fruit will need to be picked a bit earlier than ideal in order to avoid losing too much to late season rots.

We have had an early visit from some cold air out of Canada over the past couple of mornings, with frost advisories issued for much of upstate New York for early Tuesday morning, which got us a little concerned about an early frost impacting some of the local vineyards located further away from the lakes. Fortunately, temperatures got into the mid to upper 30s but did not reach the freezing point, according to readings from some of the NEWA weather stations located near vineyards:

- Branchport: 35° F
- Geneva: 37° F
- Dresden: 38° F
- Lodi: 35° F
- Watkins Glen: 36° F
Will Late-Season Fungicides Cause Problems in the Winery?

This is a question that we’ve been investigating for the past couple of years in cooperation with Chris Gerling and Anna Katharine Mansfield, our enological colleagues in the Food Science Department. In some years when there is relatively low disease pressure in the vineyard near harvest, like 2012, the issue appropriately falls to the back burner to some extent. In years like 2011 or 2013, though, the question will probably come up in discussions between some growers and winemakers.

We have looked at the impacts of materials like Vangard, Elevate, captan and Pristine on fermentation and wine flavors and aromas from two very different growing seasons - 2011 and 2012. So far, we have seen no real differences in fermentation times in any of the treatments. In the August Vineyard Notes newsletter, we reported on some preliminary sensory results from the 2011 wines that were made from these treatments, which indicated a statistically significant difference between the captan treated wine and the control, and a borderline significant difference (statistically speaking) for the treatment with Elevate.

We will be collecting one more year of data for this project in 2013, and anticipate having some recommendations for growers and winemakers based on this data next season. You can read some more detail about the trial from our article in the August issue of the Vineyard Notes newsletter.
Some NEWA Weather Stations Being Phased Out

Mike Colizzi

The Network for Environment and Weather Applications (NEWA) connects you with the weather information you need to better manage your vineyard. What would happen if your local weather station stopped reporting? On December 31, 2013 some of the older Finger Lakes weather stations will cease to report to NEWA.

The older weather stations download information via phone modem only once a day, whereas the new Rainwise models operate more efficiently, are less prone to outages, and deliver data every hour to NEWA. Stations that will cease to report include Geneva, Barrington, Branchport, Pulteney, and Watkins Glen (not Lakewood). If your local weather station is going to be phased out now is the time to consider putting up a new one. This is also a great time to check out the map of weather stations throughout the Finger Lakes and see if a weather station should be placed on your farm to help you get more out of the NEWA Pest Forecasts. Just because a station is listed on the map doesn’t mean it is currently reporting to NEWA so make sure you check and see if the data is up-to-date. Partnering with your neighbor(s) could be a great way to split the cost of a weather station. You can find out more information on Rainwise weather stations in the About Weather Stations section on the NEWA website.

I recently installed a weather station at the Teaching and Demonstration Vineyard it was very easy the setup and is fairly maintenance free. The new stations use a small solar panel to supply power to the instruments so there are no batteries to change. Data is sent wirelessly from your weather station to a small network interface that automatically uploads the data to NEWA. This means no computer is needed to make the data upload to NEWA, just an Internet connection.

If you have any questions about weather stations please feel free to contact us, or Juliet Carroll 315-787-2430 ec3@cornell.edu.
CleanSweepNY Coming This Fall

Hans Walter-Peterson

While every farmer obviously tries not to buy more pesticides than they need, many farms have some leftover materials like these that are taking up space in storage but cannot be used in the fields any longer.

The CleanSweepNY program will be collecting pesticides and other materials (a full listing is available in the program brochure) in Chemung, Genesee, Livingston, Monroe, Ontario, Orleans, Schuyler, Seneca, Steuben, Wayne and Yates Counties this fall. The CleanSweepNY program offers farmers a chance to get rid of these materials in a safe and environmentally responsible manner. Collections move around to different regions of the state each year, and the program is targeting the Finger Lakes and surrounding region this year. The last time the program came to this area was in 2005-06.

Collections will take place the week of October 21 in the following locations:

- October 21 Watkins Glen, NY
- October 22 Hornell, NY
- October 23 Lakeville, NY
- October 24 East Rochester
- October 25 East Rochester

Specific collection locations will be available upon registration or by contacting CleanSweepNY staff by phone at 877-793-3769, or by e-mail at info@cleansweepny.org.

Accepted Free of Charge

CleanSweepNY funding was originally earmarked for the benefit of New York agriculture and pesticides from farms, farms no longer in production, NYS certified pesticide applicators, some small businesses, NYS schools, commercial or home & garden pesticide holders, golf courses, schools, marinas, cemeteries and others can bring unwanted pesticides to CleanSweepNY events for disposal at no charge and with no quantity limit. School chemicals will also be collected for disposal at a nominal fee of $1.80 per pound.

CleanSweepNY services are not available to homeowners. Information about household hazardous waste collections can be accessed at http://www.dec.state.ny.gov/chemical/8780.html.

Pre-Registration and Information

Pre-registration is required to participate in CleanSweepNY. Fall 2013 registration deadlines are September 30th for holders of unlabeled or unknown products and compressed gas cylinders, and October 11th for all other participants.

Requesting a registration packet is easy and can be done by calling 1-877-793-3769 or by e-mail to info@cleansweepny.org. NOTE: Information received by CleanSweepNY is kept confidential.

There is NO enforcement potential for any product turned in as part of this collection project.

More information is available at the CleanSweepNY website, http://www.cleansweepny.org/index.cfm. The NYS Department of Environmental Conservation administers the CleanSweepNY project through its Albany, NY Central Office Pesticides Program. Funding for this environmental benefit project is administered by the Natural Heritage Trust.
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>
</tr>
</thead>
<tbody>
<tr>
<td>9/11/13</td>
<td>92.5</td>
<td>71.5</td>
<td>0.12</td>
<td>32.0</td>
<td>2494.2</td>
</tr>
<tr>
<td>9/12/13</td>
<td>78.8</td>
<td>62.7</td>
<td>0.42</td>
<td>20.8</td>
<td>2515.0</td>
</tr>
<tr>
<td>9/13/13</td>
<td>62.2</td>
<td>51.8</td>
<td>0.04</td>
<td>7.0</td>
<td>2522.0</td>
</tr>
<tr>
<td>9/14/13</td>
<td>61.4</td>
<td>46.2</td>
<td>0.01</td>
<td>3.8</td>
<td>2525.8</td>
</tr>
<tr>
<td>9/15/13</td>
<td>67.8</td>
<td>44.2</td>
<td>0.00</td>
<td>6.0</td>
<td>2531.8</td>
</tr>
<tr>
<td>9/16/13</td>
<td>58.3</td>
<td>46.3</td>
<td>0.04</td>
<td>2.3</td>
<td>2534.1</td>
</tr>
<tr>
<td>9/17/13</td>
<td>64.1</td>
<td>38.4</td>
<td>0.00</td>
<td>1.3</td>
<td>2535.3</td>
</tr>
<tr>
<td>Sept 2013 Total</td>
<td></td>
<td></td>
<td>1.22“</td>
<td></td>
<td>231.7</td>
</tr>
<tr>
<td>Season Total</td>
<td></td>
<td></td>
<td>18.71“</td>
<td></td>
<td>2535.3</td>
</tr>
</tbody>
</table>

Apr 1 GDD on September 17, 2013 at Geneva: 2298.9 (currently 4 days ahead of average)
Average GDD on September 17 (Geneva): 2262.0
Apr 1 GDDs on September 17, 2012 (Geneva): 2650.1

2013 Rain on September 17 at Geneva: 22.85”
Average Rain on September 17 (Geneva): 17.95”
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 (@ccelfgp). Also check out our website, “The Grape Lakes – Viticulture in the Finger Lakes” at http://flg.cce.cornell.edu.

Cornell University Cooperative Extension provides equal program and employment opportunities. CCE does not endorse or recommend any specific product or service. This program is solely intended to educate consumers about their choices. Contact CCE if you have any special needs such as visual, hearing or mobility impairments.