Finger Lakes Vineyard Update

Monitoring Winter Bud Hardiness

Hans Walter-Peterson

We will begin our sampling for winter bud hardiness around the Finger Lakes next month, but as you saw in Mike’s message a few weeks ago, the bud samples collected by Bill Wilsey at Geneva so far this winter indicate that the buds appear to have pretty good hardiness already. As of November 17, LT50 values were close to or below zero. Samples taken this past Monday (December 8) show that hardiness has improved significantly just over the past few weeks.

<table>
<thead>
<tr>
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<th>LT50 Results (°F)</th>
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<tr>
<td></td>
<td>November 17</td>
</tr>
<tr>
<td>Riesling</td>
<td>-6.1</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>1.0</td>
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<tr>
<td>Noiret</td>
<td>-3.3</td>
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<tr>
<td>Concord</td>
<td>-5.2</td>
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</tbody>
</table>

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Upcoming Events

2015 Empire State Producers’ Expo
January 19—22, 2015

Unified Symposium
January 27—29, 2015

Save the Dates: B.E.V. NY 2015
February 26—28, 2015

Pesticide Training
See schedule on Upcoming Events Page
Monitoring Winter Bud Hardiness (continue from page 1)

As we have said in the past, the best way for growers to use this data is to think of it as guidance as to the potential for injury in their own vineyards. If temperatures drop into a range where there is the potential for some damage in particular varieties, then growers should go out a do their own sampling to determine what level of injury might be out there. For a description of how to do this, you can watch our videos on YouTube on how to check for bud injury. While you’re there, you can also watch a short video describing how we test bud hardiness each winter.

The bud hardiness monitoring project is a joint effort of the Lake Erie, Finger Lakes, Eastern NY Commercial Horticulture, and statewide viticulture extension programs. Funding is provided by the Lake Erie Regional Grape Program, Inc., the New York Wine and Grape Foundation, and the NYS Agricultural Experiment Station Director’s Endowment.

2015 Enrollment is Coming Soon

We are almost ready to start the enrollment process for membership in the FLGP for 2015. We have a couple of details to work out with regard to getting the IPM Guidelines to growers, which we should get figured out soon. I anticipate that the enrollment forms should arrive in the mail sometime just after Christmas.

Enrollment fees for next year will remain the same as they were this year - $70 for those in the member counties, and $125 for growers in any other location. Growers will be able to enroll in the program either through our website or by mailing us a hard copy of the enrollment form.
On October 21, 2014, Dr. Kees van Leeuwen, professor of viticulture at the University of Bordeaux, gave a presentation to Finger Lakes growers and winemakers at Three Brothers Winery. Before Dr. van Leeuwen joined the faculty at the University of Bordeaux, he was the vineyard manager for Cheateau Cheval Blanc, one of the premier producers in Bordeaux, and still consults for the winery today. Cheval Blanc uses a high percentage of Cabernet Franc in its wines, and Dr. van Leeuwen has worked with the variety a great deal during his career.

During his presentation, Dr. van Leeuwen talked about where Cabernet Franc fits in Bordeaux production compared to Cabernet Sauvignon and Merlot, and summarized some of the research that has been done in the region on how to improve fruit quality, touching on topics like clonal selection, phenology, fruit quality (e.g., methoxypyrazine levels), and the influence of soil characteristics, including water holding capacity, texture and nutrient availability.

Dr. van Leeuwen was kind enough to allow us to post the slides from his talk for the industry on our website. You can find them at [http://flgp.cce.cornell.edu/cultural_practices.php](http://flgp.cce.cornell.edu/cultural_practices.php).
The Northern Grapes Project Webinar Series

“Stuck on You – Sulfur Spray Residues in the Vineyard and Winery”

Tuesday, December 16th, 2014
12:00 Noon Eastern (11:00 am Central)
7:00 pm Eastern (6:00 pm Central)

Chris Gerling, Gavin Sacks, and Jillian Jastrzembski of Cornell University are teaming up to bring you this webinar on sulfur residues. In addition to must nutritional deficiencies, yeast metabolism of elemental sulfur (S) residues represents a well-understood pathway for formation of hydrogen sulfide (H₂S, “rotten egg” aroma) during fermentation. Although S sprays are widely used for controlling powdery mildew, wine grape growers are often encouraged to avoid S-sprays near harvest as a point of caution to decrease the potential risk of excess H₂S formation. This webinar will review i) recommendations for maximum S residues pre-fermentation, ii) winery-appropriate methods for S-residue measurement, and ii) the effects of spray formulation/rate, spray cessation date, and post-harvest decisions (e.g. skin contact, clarification) on S-residues. Recent data indicating a correlation between S-spray residues and formation of H₂S post-bottling will also be discussed.

If you have received this email from someone other than Chrislyn Particka, you need to register via the link below:

https://cornell.qualtrics.com/SE/?SID=SV_do2v1T8AyGuOXMF
The Northern Grapes Project Webinar Series (continued from page 4)

Registering for one Northern Grapes Webinar will place you on the mailing list, and you will receive announcements and connection instruction for all further Northern Grapes Webinars.

Registration will close at 8 am (Eastern) on Friday, December 12th.

Registration is NOT required if you received this email directly from Chrislyn Particka, as it means that you are a member of the Northern Grapes Webinar mailing list.

All members of the Northern Grapes Webinar mailing list will receive an email the Monday before the webinar containing the web address (URL) for both webinar sessions as well as connection instructions.

Feel free to email Chrislyn Particka (cap297@cornell.edu) with any questions, if you want to check your registration status, or if you’d like to be removed from the Northern Grapes Webinar mailing list.

Further Northern Grapes Project information is available on-line at http://northerngrapesproject.org/

The Northern Grapes Project is funded by the USDA’s Specialty Crops Research Initiative Program of the National Institute for Food and Agriculture, Project #2011-51181-30850 and through the New York State Specialty Crops Block Program.
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.

2015 Empire State Producers’ Expo and Becker Forum

January 19-22, 2015

Oncenter Convention Center

Syracuse, NY


Program, trade show, housing and registration information is available at http://nysvga.org/expo/information.

Unified Symposium

January 27-29, 2015

Sacramento Convention Center

Sacramento CA

The Unified Symposium features very practical, informative sessions on grape growing, winemaking and business/marketing subjects, along with the largest grape & wine trade show in North America. If there’s a product or service you want to learn more about, you will very likely find it there.

Visit http://www.unifiedsymposium.org/ for program, trade show, and housing information.
Save The Dates!

**B.E.V. NY 2015**

*Thursday, February 26 – Saturday, February 28*

*RIT Inn & Conference Center*

*5257 West Henrietta Road*

*Henrietta, NY*

Program and registration information is coming soon (honesty, it is)!

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**Meeting Announcement for Pesticide Training and Recertification in Ontario Co.**

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<thead>
<tr>
<th>Meeting Title</th>
<th>2015 Pesticide Training and Recertification Series</th>
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<tr>
<td>Date</td>
<td>Mondays, February 2, 9, 16, 23, 2015; Exam Monday, March 2, 2015</td>
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<tr>
<td>Time</td>
<td>7:00 pm – 9:30 pm. Exam: 6:30 pm – 11:00 pm</td>
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<tr>
<td>Location</td>
<td>Cornell Cooperative Extension-Ontario County, 480 North Main Street, Canandaigua, NY 14424</td>
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<tr>
<td>Cost</td>
<td>$150 for certification which includes the training manuals and all 4 classes. Does not include the $100.00 exam fee. Recertification is $25.00 per class.</td>
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<tr>
<td>Contact for Info/ Registration</td>
<td>Cornell Cooperative Extension-Ontario County, 585-394-3977 x 427 or x 436 or email <a href="mailto:nea8@cornell.edu">nea8@cornell.edu</a> or <a href="mailto:rw43@cornell.edu">rw43@cornell.edu</a>  Registration form is available on the website <a href="http://www.cceontario.org">www.cceontario.org</a></td>
</tr>
<tr>
<td>Brief Description of Meeting</td>
<td>Anyone interested in obtaining a pesticide certification and meets the DEC (Department of Environmental Conservation) experience / education requirements OR current applicators seeking pesticide recertification credits should attend. 2.5 recertification core credits will be available for each class.</td>
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Additional Information

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

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

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.