Go to [http://lergp.cce.cornell.edu/EventsCalendar.htm](http://lergp.cce.cornell.edu/EventsCalendar.htm) for a detailed calendar of events including maps via Google calendar! Scroll to the bottom of the page for Google calendar and click on the event. Please remember to RSVP for those events that require one! UPCOMING EVENTS are also listed toward the bottom of this Electronic Update.

Please remember to let us know if you have changed or are in the process of changing your email address so we can keep the Electronic Crop Update coming to your inbox! Please email Edith at: emb35@cornell.edu.

GRAPE INTEGRATED PEST MANAGEMENT: Tim Weigle

**Can You Afford Not To Do IPM?**

Economics is always a concern when deciding on implementing an IPM practice. Being able to do a cost/benefit analysis allows a grower to make the decision based on all factors, not just the cost of a material. A good example of the resources available for grapes can be found on the Lake Erie Regional Grape Program Business Management Homepage for economic worksheets developed by Kevin Martin as companion pieces for the pest management videos found on YouTube at [http://www.youtube.com/LERGPvids](http://www.youtube.com/LERGPvids). These worksheets provide the means to compare costs between production practices currently in use, proposed production practices and the actual cost of implementing the practice and can be found at; [http://lergp.cce.cornell.edu/Business_Management/home.htm](http://lergp.cce.cornell.edu/Business_Management/home.htm)

*Next week, Deciding What to Apply - Environmental Impact Quotient...*

**NEWA Update for the Lake Erie Region**

More instruments have been installed in the Lake Erie region and are available on the NEWA website at [http://newa.cornell.edu/](http://newa.cornell.edu/) Of the seven new instruments installed, five of them are on the website and two are in the process of getting established on the website. While we are going through some growing pains that typically come with the expansion of anything, we have it narrowed down to some communication issues for two instruments that we should have ironed out prior to the growing season.

*The units currently on NEWA in Lake Erie vineyards are:*

- Harborcreek (John & Cindy Moorhead Vineyards)
- North East Lab
- North East Escarpment (Cloverhill Farms)*
- Portland Escarpment (Kelly Vineyards)*
- Silver Creek (Arlou Farms on Route 5)
 Sheridan (Cross Vineyards on Route 20)
*Communication problems have resulted in sporadic or no data and is being addressed.

The following units are installed and have been showing a stable stream of weather data and should be available soon:
- Portland Route 5 (Corell Vineyards)
- Versailles (Sprague Vineyards)

Check out the NEWA website now to get comfortable with the station nearest you as well as the information it provides prior to the start of the growing season.

GRAPe CULTURAL PRACTICES: Jodi Creasap-Gee, Ph.D.

Lake Erie/Niagara River Ice Boom – out on February 28, 2012
Is there anyone out there not yet convinced that this winter has been uncomfortably warm? Further proof that this winter has been a mild one: The removal of the Niagara River ice boom that prevents ice from interfering with the hydro-electric power plant began Tuesday, February 28, 2012, the earliest since the boom was installed in 1964-65. No ice on the lake means the air tends to be warmer, which means that budbreak could possibly be earlier this year, depending on whether or not temperatures drop down again. Quick glance at the forecast says this is not in the cards. Buds will still acclimate to colder temperatures at this point in time, but, as Dr. Goffinet points out (see below), if we have many more days in the 40°F+ range, we will see deacclimation a bit earlier this year.

LERGP Bud Hardiness
On Monday, Feb. 27, I collected extra cuttings from each of the varieties that I send to Geneva for the LT50 assessment every other week. I then placed these cuttings in water and put them in my office – where I have a south-facing window. I will monitor for bud growth (see image left). Dr. Martin Goffinet – "retired but active" plant anatomy specialist who’s been studying grape buds for many years – just sent a message around that after 3 weeks in water, “Concord buds were between stage 2 and 3 in the Eichhorn-Lorenz system.” (see image right) and “Riesling and Cabernet franc were both about stage 2. My guess is that it won’t take too many continuous days above 40F to have a big impact on deacclimation."

In the meantime, the data for last and this week’s collections are in the tables below.
02/15/2012 Bud Low Temperature Exotherms

<table>
<thead>
<tr>
<th>Variety</th>
<th>LT10 °F</th>
<th>LT50 °F</th>
<th>LT90 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cab Franc</td>
<td>-1.3</td>
<td>-6.9</td>
<td>-9.5</td>
</tr>
<tr>
<td>Noiret</td>
<td>-2.3</td>
<td>-6.5</td>
<td>-9.8</td>
</tr>
<tr>
<td>Concord</td>
<td>-4.7</td>
<td>-12.0</td>
<td>-16.0</td>
</tr>
<tr>
<td>Riesling</td>
<td>-7.0</td>
<td>-9.8</td>
<td>-13.2</td>
</tr>
<tr>
<td>Niagara</td>
<td>-7.7</td>
<td>-11.8</td>
<td>-16.0</td>
</tr>
<tr>
<td>Traminette</td>
<td>-3.9</td>
<td>-10.7</td>
<td>-14.1</td>
</tr>
</tbody>
</table>

02/27/2012 Bud Low Temperature Exotherms

<table>
<thead>
<tr>
<th>Variety</th>
<th>LT10 °F</th>
<th>LT50 °F</th>
<th>LT90 °F</th>
</tr>
</thead>
<tbody>
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<td>Cab Franc</td>
<td>-4.2</td>
<td>-7.8</td>
<td>-10.2</td>
</tr>
<tr>
<td>Noiret</td>
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<td>-8.8</td>
</tr>
<tr>
<td>Concord</td>
<td>-3.4</td>
<td>-6.1</td>
<td>-9.0</td>
</tr>
<tr>
<td>Riesling</td>
<td>-6.5</td>
<td>-10.0</td>
<td>-12.2</td>
</tr>
<tr>
<td>Niagara</td>
<td>-2.5</td>
<td>-8.4</td>
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</tr>
<tr>
<td>Traminette</td>
<td>-6.0</td>
<td>-8.6</td>
<td>-13.4</td>
</tr>
</tbody>
</table>

**Two New List-Serves For Wine And Wine Grape-Related Events**

Due to some concerns about too many emails on too many topics, we are creating two new list-serves: **one** for wine grape growers and **one** for winery owners/winemakers. This way, LERGP members who are only interested in wine grape- and wine-related **Upcoming Events** will receive these email notices and reminders.

**IF** you would like to receive Upcoming Events emails for winery workshops, the Winemaker’s Roundtable meetings, wine grape programming, please contact Edith (emb35@cornell.edu) to be added to this list-serve. Please identify whether you are interested in wine grape-related programming or winery-related programming.

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**eViticulture**

**eViticulture WEBSITE SURVEY**

eViticulture.org is an online resource that is available to assist grape growers across the country. The website contains scientifically-based articles created by land-grant university Extension Specialists, photographs, videos, glossary terms, and Frequently Asked Question (FAQ). If you use this resource – or know someone who has or does (please forward this survey to him or her!) – Please take a moment to complete this survey on your experience using this resource. Or, if you do not use it, you can also complete the survey to let the group know that you choose to get your viticulture information elsewhere.

Many thanks!
From the Grape Community of Practice collaborators
(The Grape CoP is composed of extension viticulturalists across the USA.)
Labor Law

While Farm Bureau has continued to advocate for agricultural exemptions and maintaining the status quo in labor law, a prolonged period of unemployment and underemployment have given employers an edge. Most employers have had the ability to increase the productivity of their workforce while decreasing benefits and holding wages flat. This has increased the power of the progressive movement to expand labor law requirements, despite Farm Bureau efforts to the contrary.

In both New York State and Pennsylvania farm workers cannot be contract employees. Despite the strong resemblance between contract employees and pruning crews, Federal law specifically prohibits it. Normally tax law limits contractor status to those that retain behavioral control, financial control and a limited relationship. Looking at the elements of these factors, pruning crews would otherwise fit well into this category of employment. Normally, because of how the IRS defines “employee”, behavioral control is expected. Therefore, it is important to attempt to maximize control in order to meet the obligations that various labor laws mandate.

- **Behavioral Control** covers facts that show whether the business has a right to direct and control what work is accomplished and how the work is done, through instructions, training, or other means.

- **Financial Control** covers facts that show whether the business has a right to direct or control the financial and business aspects of the worker’s job. This includes:
  - The extent to which the worker has unreimbursed business expenses
  - The extent of the worker’s investment in the facilities or tools used in performing services
  - The extent to which the worker makes his or her services available to the relevant market
  - How the business pays the worker, and the extent to which the worker can realize a profit or incur a loss

- **Type of Relationship** covers facts that show the type of relationship the parties had. This includes:
  - Written contracts describing the relationship the parties intended to create
  - Whether the business provides the worker with employee-type benefits, such as insurance, a pension plan, vacation pay, or sick pay
  - The permanency of the relationship, and
  - The extent to which services performed by the worker are a key aspect of the regular business of the company

In New York State and Pennsylvania work agreements stating general information such has how the employee is paid, what deductions can be expected, the hours and requirements of the job need to be provided to the employee and signed by both parties.

In New York State that requirement applied specifically to agriculture. The Wage Theft Prevention Act (WTPA) applies to all employers and while many of the requirements overlap, farmers will need to provide similar and additional information to all employees to satisfy WTPA in addition to the work agreement. The law requires employers to give written notice of wage rates:
To each new hire
To all employees by February 1 of each year
The notice must include:
  - Rate or rates of pay, including overtime rate of pay (if it applies)
  - How the employee is paid: by the hour, shift, day, week, commission, etc.
  - Regular payday
  - Official name of the employer and any other names used for business (DBA)
  - Address and phone number of the employer’s main office or principal location
  - Allowances taken as part of the minimum wage (tips, meal and lodging deductions)
  - The notice must be given both in English and in the employee’s primary language (if the Labor Department offers a translation). The Department currently offers translations in the following languages: Spanish, Chinese, Haitian Creole, Korean, Polish and Russian.

The employer must also provide a Notice of Pay in both English and the employee’s primary language (if the department has made a form available in that language). If a computer is provided at the place of employment, with a printer that employees are free to use, these WTPA notice requirements can be provided electronically.

LAKE ERIE WOMEN IN AGRICULTURE

DATE: Monday, March 12, 2012
TIME: 7:00pm – 8:30pm
LOCATION: Jamestown CCE; Frank W. Bratt Agricultural Center, 3542 Turner Road, Jamestown, NY 14701
DISCUSSION: Time Management and Prioritization of Tasks
Please join us for a presentation by Dr. Brenda Hayes, Ph.D., on how to prioritize many of the tasks – both on-farm and off-farm – as you manage your farm business. This program is free of charge, although we encourage participants to bring a snack to share.
RSVP with Jodi Creasap Gee (jec53@cornell.edu) or Virginia Carlberg (vec22@cornell.edu).

GRAPE DISEASE AND PEST MANAGEMENT WORKSHOP

DATE: Wednesday, March 21, 2012
TIME: 8:30 AM – 4:00 PM
LOCATION: Video Teleconferencing to Location in Erie, PA.
COST: LERGP members can attend free of charge at the Erie County Cooperative Extension office in Erie, PA. Cost for non members is $10.
Space is limited so preregistration is required by March 14, 2012. Contact the Erie County Cooperative Extension office at 814.825.0900 for more information! http://erie.extension.psu.edu/
FOR MORE INFORMATION SEE FLYER BELOW!
PA GROWERS: Please go to http://extension.psu.edu/erie/events for more Upcoming Events!

WINERY SANITATION WORKSHOP

DATE: Wednesday, April 11, 2012 (Register by Fri., April 6, 2012)
TIME: 8:00am – 4:00pm
LOCATION: CLEREL, 6592 West Main Road, Portland, NY 14769
COST: $50/person (includes morning coffee/snack and lunch)
Plan to join Cornell extension enologists – Anna Katharine Mansfield and Chris Gerling, and Penn State’s extension enologist, Denise Gardner – for a workshop on winery sanitation. Topics covered will include: Importance of Sanitation, Basics & Terms, Microbiology of Spoilage, Protocols & Evaluating Effectiveness, Tasting – Wine flaws
*A 10 participant minimum is needed in order to hold this course. Please register by Friday, April 6, 2012
Checks should be made to Cornell University; please send to Kate Robinson at CLEREL; 6592 West Main Road; Portland, NY 14769.
Contact Jodi Creasap Gee (jec53@cornell.edu or 716-792-2800 ext. 204) for more information.
REGISTRATION FORM (also at the bottom of this update):
http://lergp.cce.cornell.edu/Winery20Sanitation20Workshop_RegistrationForm.pdf
Next Electronic Crop Update will be: Thursday, March 8, 2012

Lake Erie Regional Grape Program Crop Update is an e-mail newsletter produced by the Lake Erie Regional Grape Program and sent out by subscription only. For subscription information, please call us at 716.792.2800 ext 201, or look for subscription forms at http://lergp.cce.cornell.edu/Join_Lergp.htm.

Lake Erie Regional Grape Program Team Members:

Andy Muza, Extension Educator, Erie County, PA Cooperative Extension, 814.825.0900
Tim Weigle, Grape IPM Extension Associate, NYSIPM, 716.792.2800 ext. 203
Jodi Creasap Gee, Viticulture Extension Associate, CCE, 716.792.2800 ext. 204
Kevin Martin, Business Management Extension Educator, 716.792.2800 ext. 205

For any questions or comments on the format of this update please contact Tim Weigle at: thw4@cornell.edu.

Subscribe to Appellation Cornell newsletter: http://grapesandwine.cals.cornell.edu/cals/grapesandwine/appellation-cornell/index.cfm


Veraison to Harvest newsletters: http://grapesandwine.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/index.cfm

NY Grape & Wine Classifieds – New Address! - http://flgclassifieds.cce.cornell.edu/

This publication may contain pesticide recommendations. Changes in pesticide regulations occur constantly, and human errors are still possible. Some materials mentioned may not be registered in all states, may no longer be available, and some uses may no longer be legal. Questions concerning the legality and/or registration status for pesticide use should be directed to the appropriate extension agent or state regulatory agency.

Read the label before applying any pesticide.

Cornell and Penn State Cooperative Extensions, and their employees, assume no liability for the effectiveness or results of any chemicals for pesticide usage.

No endorsements of products are made or implied.

Cornell University Cooperative Extension provides equal program and employment opportunities. Contact the Lake Erie Regional Grape Program if you have any special needs such as visual, hearing or mobility impairments.

CCE does not endorse or recommend any specific product or service.

The Lake Erie Regional Grape Program at CLEREL
6592 West Main Road, Portland, NY 14769
Grape Disease and Pest Management Workshop

Wednesday, March 21, 2012
Penn State Berks Campus (near Reading), Thun Library, Room 145
Cost: $30 at PSU Berks location, $10 at VTC locations
This meeting has been approved for SIX category pesticide credits available to PA licensed applicators

This program will be available by video teleconferencing to locations in Erie, Northeast PA (Susquehanna), and SW PA (Westmoreland). Please see information below for your contact person and location.

The Grape IPM workshop is held each spring to review the disease and pest season from the previous year and look ahead to growing defect-free fruit in 2012. Dr. Wendy McFadden-Smith is the grape pathologist for the Ontario Ministry of Food, Rural Affairs and Agriculture, and is responsible for over 14,000 acres of grapes in the province. She will present her work on sour rot management. Grapevine yellows is a phytoplasma that causes chronic injury to grapes, especially Chardonnay and has been identified in Pennsylvania. Tremain Hatch, viticulture extension associate at Virginia Tech, will present information about GY from Virginia. Tim Weigle, NY grape IPM specialist will talk about organic disease control strategies in vineyards. Dr. Noemi Halbrendt and Bryan Hed are Penn State grape pathologists, they will cover management of botrytis, downy mildew, black rot, powdery mildew and phomopsis. Dr. John Halbrendt is nematologist, with experience with viruses in grapes.

Program (subject to change):

8:30 Registration and coffee
8:45 Introduction and comments
9:00 Understanding and managing sour rot in vineyards – Dr. Wendy McFadden-Smith
9:45 Management of downy mildew and powdery mildew - Dr. Noemi Halbrendt
10:30 Break
10:45 Organic grape growing practices in the Lake Erie region – Tim Weigle
11:30 Management of nematode and tomato ringspot virus in vineyards – Dr. John Halbrendt
11:50 Lunch on your own
1:15 Update on Grapevine Yellows in Virginia – Tremain Hatch
2:00 Management and research of fruit rot diseases in vineyards. Bryan Hed
2:45 OMAFRA grape IPM website and other disease issues in Ontario - Wendy
3:15 TBA
3:45 Q&A
4:00 Adjourn
Registration Information (read this carefully):

Pre-registration is by e-mail (mlc12@psu.edu) or phone (717.394.6851) to Mark Chien. Class fee is $30/person. Lunch is on your own. Pre-registration deadline is March 18. Please pay by cash or check at the door (make checks payable to “PSCE Program Fund”).

In your e-mail or phone reply, provide this information:

1. Your e-mail address
2. Your telephone number
3. The names of the people who will be attending the workshop

I will confirm your pre-registration by e-mail or phone.

Meeting details (read this carefully):

The workshop is being held at the Penn State Berks campus at 1600 Broadcasting Avenue, Reading, PA just off of Rt 222. The meeting room is Thun Library, Room 145. Please arrive by 8:15 or earlier. We will start promptly at 9 AM. Directions and a campus map are available under the “About Us” tab at http://www.bk.psu.edu/. There are many restaurants in the vicinity of the school.

IMPORTANT: A campus parking permit is REQUIRED. It will be provided to you upon your pre-registration. It includes directions to PSU-Berks and a campus map.

Remote video teleconference (VTC) broadcasts are available in the following locations. The cost will be $10 to participate*. Please pre-register with the extension educator in your area.

1. VTC SW PA at the Westmoreland County Cooperative Extension office in Greensburg, PA. Contact Lee Stivers at (724) 228-6881. http://extension.psu.edu/westmoreland

2. VTC NE PA at Susquehanna County Cooperative Extension office in Montrose, PA. Contact Kim Grace at (570) 278-1158 http://susquehanna.extension.psu.edu/

3. VTC Erie at Erie County Cooperative Extension office in Erie, PA. *LERGP members are free. $10 for non-members. Contact Andy Muza at (814) 825-0900. http://erie.extension.psu.edu/

Questions??? Call Mark Chien at 717 394-6851
Winery Sanitation Workshop

Wednesday, April 11, 2012

8:00am – 4:00pm

Cost: $50/person (includes morning coffee/snack and lunch)

Where: CLEREL; 6592 West Main Road; Portland, NY 14769

Plan to join Cornell extension enologists – Anna Katharine Mansfield and Chris Gerling – and Penn State’s extension enologist – Denise Gardner – for a workshop on winery sanitation. Topics covered will include:

- Importance of Sanitation
- Basics & Terms
- Microbiology of Spoilage
- Protocols & Evaluating Effectiveness
- Tasting – Wine flaws

**PLEASE REGISTER BY FRIDAY, APRIL 6**

Name of Winery Represented: ________________________________

Name(s) of Attendee(s): 1) ________________________________

2) ________________________________

3) ________________________________

4) ________________________________

5) ________________________________

6) ________________________________

7) ________________________________

8) ________________________________

9) ________________________________

10) ________________________________

**Total Cost (@$50/person x ___person/people): _________**

Please make checks payable to: Cornell University

Send checks to:
Kate Robinson; CLEREL; 6592 West Main Road; Portland, NY 14769

Contact Kate (kjr45@cornell.edu or 716-792-2800 ext. 201) for more information.