Finger Lakes Vineyard Update

New Phone System at our Office

We have gotten a new phone system at the Yates County CCE offices where we are based, and have been experiencing a couple of small hiccups with it during the transition. First and foremost, the Grape Program’s phone number in Penn Yan still remains the same – (315) 536-5134. However, with this new system, if any of us call you from our office, a different phone number will show up on a caller ID screen, ending in 5100. Don’t use this number to call us! If you do call that number, you will just get a obnoxiously long list of county departments that will make you want to jam pencils in your ears. Just keep using the same phone numbers that you always have.

As always, the best way to get a hold of us on the phone is to call or text us on our cell phones:

Hans – (315) 521-8789
Gillian – (607) 220-3049
Bloom!

Gillian Trimber

It’s here! The Marquette in the Teaching and Demonstration Vineyard is blooming (50% cap fall on Monday, June 6th), and nearby plantings of Marquette are doing the same. We’ve seen GR7 opening in Dresden and Branchport, and Baco Noir near Pulteney is at trace bloom. Reports of Aurora, Léon Millot, and Fredonia grapes blooming are trickling in as well. Many other varieties look close to bursting open, with a small brown dot appearing in the center of each cap; we expect Jupiter to hit trace bloom today. Time for botrytis sprays, petiole sampling, and everything else. Get ready!
Now that we’re in the pre-bloom/early bloom phase of the season, disease management becomes an even more important priority for growers. Using best practices now to protect the florets and young berries from infection during this time when they are most vulnerable will obviously pay dividends later on in the season.

So what are those best practices at this point in the season? Here are a few ideas:

- Start spraying every row if previous applications have been made to every other row and hoping that the “overspray” reaches the next rows over.

- Start increasing the number of gallons used per acre, if it hasn’t been already, but don’t spray so much that material is running off the leaves. That wastes your money, is not good for the environment, and can actually reduce the amount of material that stays on the leaves and clusters to protect them (water tension, anyone?).

- Start incorporating more materials beyond the typical mancozeb & sulfur sprays that most growers have been using so far.

At this point, growers should be using materials that are strong against four of the “big 5” diseases that we deal with regularly – powdery mildew, downy mildew, black rot and phomopsis. There are several options for materials that control one or more of each of these. If there are alternatives to materials that have been used multiple times over the past few years that are just as effective, consider using something new this year as another resistance management strategy. For example, if Quintec has been used for powdery mildew the past several years, consider switching to something like Vivando, which has a different chemistry but is still very effective against PM. There are a number of different downy mildew materials that would also allow growers to switch to a different type of chemistry this year.

A couple of quick reminders about downy mildew, while we’re on the subject:

- We know that strobilurins are losing their effectiveness against downy mildew in some NY vineyards now, and cannot be relied on to provide adequate control of that disease. In situations where materials like Pristine or Quadris Top are still effective against DM, using them only once per season is probably prudent. Alternatively, it probably makes sense to include another downy mildew material when using the strobilurins from now on.

- Here’s my annual reminder that the phosphorous acid products (ProPhyt, Phostrol, Rampart) are just as subject to resistance development as most other fungicides. In fact, it’s noted in the IPM Guidelines this year that a few New York vineyards are seeing these materials become less effective against DM than they were in the past. They should not be used like sulfur often is for powdery mildew – throwing some in the tank multiple times a season. As is recommended for many other fungicides, don’t use them more than twice in a row, or more than three times in a given season.
IPM (continued from page 2)

Hans Walter-Peterson

Insect Management

We saw a bit more grape plume moth damage during a couple of our vineyard visits over the past week, but as I mentioned in last week’s Update, damage from this pest is rarely significant enough to warrant sprays. Activity for both plume moth and banded grape bug will be winding down as we enter bloom, but it will still be worth noting any areas where populations seem to be building up so scouting can be done more effectively in future years.

The grape berry moth model currently sits at about 200 GDDs, so we are still probably a couple of weeks off before scouting needs to begin. We will keep including the model in the Update each week this season (hopefully most growers are looking at the model results on their own).
June 7th 2016 Tailgate Meeting

Gillian Trimber

Tucked under a big white event tent at Heron Hill Winery in Hammondsport, we discussed bloom, bugs, and airblast sprayers at the Tailgate meeting yesterday. Hans reminded the group that now is the time to rotate into your most effective materials, particularly for botrytis, and to back up Strobilurin fungicides (‘strobies’) with other materials to ensure that resistant downy mildew populations don’t slip through. With most growers still using airblast sprayers, we talked for a little while about tailoring the volume of water used per acre to the time of year and fullness of the canopy; less is best until the vines are at their full size. Though pesticide labels speak of the amount of material to be applied per acre, factors such as airspeed, water volume (dilution), spray placement (fruit zone vs. full canopy vs. a giant cloud of spray drift) are much better indicators of how a given material will work. It’s also important to remember that if the spray is dripping off of the vines, the water tension will actually pull material off of the leaf beyond what was “extra”.

Grape Plume Moth          Eight-spotted Forester          Grape Cane Gallmaker

We’ve been getting a few questions about various insects growers have seen, and found a few ourselves this week. Just before the meeting, we found a few grape plume moth caterpillars near Hammondsport in their curled leaf homes, as well as signs of grape cane gallmaker. Though at first I mistook it for a monarch caterpillar, the vibrant eight spotted forester caterpillar has shown up in several locations around the Finger Lakes this week. All three of these insects are minor pests in grapes, but rarely do we see them at population densities high enough to require action. Their photos made for good show-and-tell at the meeting, though!

Cluster thinning, petiole sampling, finishing up pre-bloom sprays, and the wine grape research order were also discussed. The meeting ended with plenty of conversation left to be had, so we hope to see many of you next time on June 21st 2016, 4:30-6:00 PM, at Chateau Lafayette Reneau in Hector, NY. Many
Interested in trying Palissage?

Justine Vanden Heuval

Palissage is a canopy management alternative to hedging that is practiced in some vineyards in Alsace and Burgundy. We are looking for a few growers who are interested in trying palissage in their vineyards. There are two methods of palissage: shoot wrapping and shoot tucking. Palissage is more time consuming than hedging, but our data indicate that it reduces lateral emergence. Other potential benefits may include reduced vine size, reduced cluster density, and improved botrytis control. Please contact Justine Vanden Heuvel (jev32@cornell.edu) if you’d be willing to compare palissage to hedging this season and record your observations.

Shoot wrapping

Shoot tucking

Photos: Amanda Gardner, LIHREC
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.

Tailgate Meeting #5

Tuesday, June 21  4:30 – 6:00 PM  
Chateau Lafayette Reneau  
5081 Route 414  
Hector, NY 14841  (click here to see a map)

Our fifth Tailgate Meeting of the year will be held at Chateau Lafayette Reneau in Hector on Tuesday, June 21.

These meetings are held every other week at various grape farms around the Finger Lakes, and are intended to be informal, small-group meetings where FLGP staff and growers can ask questions and discuss issues about vineyard management, IPM strategies or other topics appropriate for that point in the growing season.

Dates and locations for the rest of this year’s Tailgate Meetings can be found under the ‘Events’ section of our website.

Tailgate Meeting #6

Tuesday, July 5  4:30 – 6:00 PM  
Young Sommer Winery  
4287 Jersey Road  
Williamson, NY 14589  (click here to see a map)

EnoCert 101: Basic Viticulture & Enology

June 20-21, 2016  8:30 AM – 4:30 PM

EnoCert 201: Wine Sensory Analysis and Description

June 22-23, 2016  8:30 AM – 4:30 PM

Location:  251 Food Research Lab  
NYS Agricultural Experiment Station  
630 W North Street, Geneva NY
Upcoming Events

**EnoCert** is a new certification program offered by the Cornell Enology Extension Lab. This program is intended for current winery employees who would like to expand their practical knowledge of winery operations, or for motivated amateurs. All courses will be offered in one or two-day mix and match modules. Our goal is to provide a recognizable standard of training for participants who earn EnoCertification.

**ENOCERT 101: Basic Viticulture & Enology**
In this interactive course, attendees will first learn the basics of grape growing from the ground up, then expand their understanding of production steps for specific wine types. Upon completing this course, attendees will understand how vineyard site, climate, and trellising systems impact grape production and quality, how different wine types (white, red, rosé, sparkling) are produced, and the key production decisions that influence wine style.

**ENOCERT 201: Wine Sensory Analysis and Description**
In this course, attendees will learn to follow their nose - and their tongue. In a series of sensory exercises, attendees will learn to differentiate between taste and smell, discover their own sensory strengths and weaknesses, and learn to evaluate wine typicity. Must be 21 years of age or older.

For further program information and registration, please visit [https://grapesandwine.cals.cornell.edu/extension/enocert](https://grapesandwine.cals.cornell.edu/extension/enocert), or contact Cortni Stahl at [ckm53@cornell.edu](mailto:ckm53@cornell.edu) or 315-787-2263.

**American Society for Enology & Viticulture – Eastern Section Annual Conference**
*July 18-21, 2016*
*Magnolia Hotel*
*St. Louis, MO*
Join us for the 41st American Society of Enology and Viticulture-Eastern Section (ASEV-ES) Conference and Symposium. The meeting will be in St. Louis, Missouri in July 18-21, 2016, more information coming soon. The tentative schedule for the conference and symposium is a tour of vineyards and wineries on Monday, July 18, conference sessions on Tuesday and Wednesday, July 19-20 and a symposium on Thursday, July 21.

Click here for a [registration packet](#) and [click her for an online registration form](#).
# 2016 Growing Degree Days and Rainfall

<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>
<tr>
<td>6/1/16</td>
<td>79.0</td>
<td>50.0</td>
<td>0.00</td>
<td>14.5</td>
<td>356.2</td>
</tr>
<tr>
<td>6/2/16</td>
<td>75.0</td>
<td>66.0</td>
<td>0.03</td>
<td>20.5</td>
<td>376.7</td>
</tr>
<tr>
<td>6/3/16</td>
<td>82.0</td>
<td>60.0</td>
<td>0.00</td>
<td>21.0</td>
<td>397.7</td>
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<tr>
<td>6/4/16</td>
<td>81.0</td>
<td>55.0</td>
<td>0.00</td>
<td>18.0</td>
<td>415.7</td>
</tr>
<tr>
<td>6/5/16</td>
<td>75.0</td>
<td>62.0</td>
<td>0.24</td>
<td>18.5</td>
<td>434.2</td>
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<tr>
<td>6/6/16</td>
<td>79.0</td>
<td>60.0</td>
<td>0.00</td>
<td>19.5</td>
<td>453.7</td>
</tr>
<tr>
<td>6/7/16</td>
<td>72.0</td>
<td>54.0</td>
<td>0.06</td>
<td>13.0</td>
<td>466.7</td>
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<td>Weekly Total</td>
<td></td>
<td></td>
<td><strong>0.24”</strong></td>
<td><strong>125.0</strong></td>
<td></td>
</tr>
<tr>
<td>Season Total</td>
<td></td>
<td></td>
<td><strong>4.40”</strong></td>
<td><strong>466.7</strong></td>
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</tr>
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GDDs as of June 7, 2015: 581.2

Rainfall as of June 7, 2015: 7.19”
Seasonal Comparisons (at Geneva)

Growing Degree Days

<table>
<thead>
<tr>
<th></th>
<th>2016 GDD 1</th>
<th>Long-term Avg GDD 2</th>
<th>Cumulative days ahead (+)/behind (-) 3</th>
</tr>
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<tbody>
<tr>
<td>April</td>
<td>36.1</td>
<td>65.2</td>
<td>-9</td>
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<tr>
<td>May</td>
<td>270.1</td>
<td>252.3</td>
<td>0</td>
</tr>
<tr>
<td>June</td>
<td>117.8</td>
<td>480.6</td>
<td>+2</td>
</tr>
<tr>
<td>July</td>
<td></td>
<td>639.8</td>
<td></td>
</tr>
<tr>
<td>August</td>
<td></td>
<td>588.2</td>
<td></td>
</tr>
<tr>
<td>September</td>
<td></td>
<td>351.0</td>
<td></td>
</tr>
<tr>
<td>October</td>
<td></td>
<td>105.2</td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>424.0</td>
<td>2481.8</td>
<td></td>
</tr>
</tbody>
</table>

1 Accumulated GDD’s for the Month
2 The long-term average (1973-2014) GDD accumulation for that month.
3 Numbers at the end of each month represent where this year’s GDD accumulation stands relative to the long-term average. The most recent number represents the current status.

Precipitation

<table>
<thead>
<tr>
<th></th>
<th>2016 Rain 4</th>
<th>Long-term Avg Rain 5</th>
<th>Monthly deviation from avg 6</th>
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</thead>
<tbody>
<tr>
<td>April</td>
<td>1.17”</td>
<td>2.89”</td>
<td>-1.72”</td>
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<tr>
<td>May</td>
<td>1.66”</td>
<td>3.11”</td>
<td>-1.45”</td>
</tr>
<tr>
<td>June</td>
<td>0.31”</td>
<td>3.68”</td>
<td></td>
</tr>
<tr>
<td>July</td>
<td></td>
<td>3.42”</td>
<td></td>
</tr>
<tr>
<td>August</td>
<td></td>
<td>3.15”</td>
<td></td>
</tr>
<tr>
<td>September</td>
<td></td>
<td>3.64</td>
<td></td>
</tr>
<tr>
<td>October</td>
<td></td>
<td>3.22</td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>3.14”</td>
<td>23.12”</td>
<td></td>
</tr>
</tbody>
</table>

4 Monthly rainfall totals up to current date
5 Long-term average rainfall for the month (total)
6 Monthly deviation from average (calculated at the end of the month)
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 at http://flgp.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!

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