LAKE ERIE REGIONAL GRAPE PROGRAM

Electronic Crop Update for April 18, 2013

IN THIS UPDATE:

GRAPE PHENOLOGY
GRAPE INTEGRATED PEST MANAGEMENT
UPCOMING EVENTS

Go to 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 PHENOLOGY: Kelly Link

Earlier this week, I found the Concord buds beginning to push. While scouting on Monday April 15th, I found buds to be between the Dormancy stage (Phenology Field Score = 1.0) and the Initial Opening stage (Phenology Field Score = 1.5). The Initial Opening stage is when the shuck first cracks open and the peak of the bud can be seen (see photograph #1). At the Fredonia Farm, I found 19% of the buds to be at the Initial Opening stage (remember these vines were Balanced Prune 30+10). The “Wild Grape” at Fredonia (Riparia) was found to be between the Initial Opening stage and the First Swell stage (Phenology Field Score = 2.0). The First Swell stage is when the bud is swelling but the shuck is still covering more than half of the brownish wool (doeskin) of the new bud (see photograph right). At the Portland Farm, I found the following percentage of buds at the Initial Opening stage: Vines pruned to 90 Nodes = 15%; Minimal Pruned vines = 7%; Balanced 20+20 = 18%; and 120 Nodes = 14%. The “Wild Grape” at Portland was between the Initial Opening stage and the First Swell stage (Riparia) or between the Dormancy stage and the Initial Opening stage (Silver Grape).

On Wednesday, April 17th, the warming temperatures caused the buds to swell more. At the Fredonia Farm 30% of the buds are at the First Swell stage. The “Wild Grape” (Riparia) at Fredonia was found to be between the First Swell stage and the Intermediate Swell stage (Phenology Field Score = 2.5). The Intermediate Swell stage is when half or more of the brownish wool (doeskin) is

Image 1. Initial Opening stage

Image 2. First Swell stage
At the Portland Farm, I found the following percentage of buds at the First Swell stage: 90 Nodes = 39%, Minimal Pruned = 31%, Balanced 20+20 = 33%, and 120 Nodes = 37%. The “Wild Grape” (Riparia) at Portland was between the Intermediate Swell stage and the First Swell stage or around the First Swell stage (Silver Grape).

The average date for 10% Pink in the Historical Vines at the Fredonia Farm is today April 18. If I take Crop Year 2012 out of the picture, the average date is April 28. While temperatures will be between 60°F and 70°F today and tomorrow, a cold front is expected to move through the area this weekend. I expect things to slow down a little with the temperatures dropping back into the 50s.

**GRAPE INTEGRATED PEST MANAGEMENT: Tim Weigle**

*Alion Herbicide, another tool for preemergent weed management in New York and Pennsylvania*

Alion herbicide, produced by Bayer CropScience, was registered for use in Pennsylvania in 2012, but just received registration for use in grapes in New York State as of March 14, 2013. Alion is classified as a Restricted Use pesticide in New York State.

Alion herbicide, active ingredient Indaziflam, represents a new mode of action for your weed management toolbox. Alion is a preemergent herbicide for use in controlling annual grasses and broadleaf weeds in established vineyards.

While a preemergent herbicide, Alion comes with a number of precautions concerning contact with the spray application.

1) Alion should not be applied in a manner where it comes in contact with crop foliage, green bark, roots, or fruit as it may cause localized crop injury or death,

2) The soil surface where Alion Herbicide is to be applied should not have open channels or cracks in the soil. This is to prevent Alion from reaching the crop roots either through direct contact from the application or with water movement from rain or irrigation as this may cause crop injury.

3) Make sure there are no depressions around the base of the vine to avoid pooling of the spray material and

4) Alion should not be applied in where vines are stressed as they may be more sensitive to herbicide injury.

The application rate is 5.0 fl oz per acre sprayed, a re-entry interval of 12 hours, and a 14-day preharvest interval.

Alion should not be used in soils that are categorized as sand or in soils that contain 20% or greater gravel content.

According to the label, Alion should be used only in vineyards that have been established at least 5 years and are showing normal growth and good vigor. Ensure the grapes have been planted at least 12-inches deep or that there is 12 inches of soil barrier (berm) between the soil surface and the major portion of the root system prior to using Alion Herbicide or injury may occur.

Alion will not control weeds that have already emerged, and only partially control others. It is suggested that a tank mix with a post emergent herbicide be used to assist in cleaning up these escapes.
For a complete list of weeds that are controlled by Alion, view the label on the PIMS at the [http://128.253.223.36/ppds/532249.pdf](http://128.253.223.36/ppds/532249.pdf). At this time the new label containing grapes was not on the PIMS site but it does provide the list of weeds controlled.

At the present time we do not have a great deal of experience with Alion but we are putting out some trials at CLEREL this season.

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!

**RETAIL FARM MARKET SCHOOL –**
**REGISTRATION DEADLINE IS TOMORROW FRIDAY APRIL 19**
**DATE:** Tuesday April 23, 2013
**TIME:** Registration – 8:30 A.M. | Program – 9:00 A.M. – 4:00 P.M.
**LOCATION:** Park United Methodist Church, 30 North Lake Street (Route 89), North East, PA 16428
**MORE INFORMATION IN REGISTRATION FORM AND FLYER BELOW**

**THE GROWING SEASON HAS BEGUN!**
**COFFEE POT MEETINGS will begin WEDNESDAY MAY 1, 2013!**
Coffee Pot Meetings are free. Come find out what is happening in our local vineyards and talk with the Team. Look for notices in Electronic Crop Updates, Upcoming Events Notices, and on the Website and mark your calendars! We have included the FULL LIST of dates and locations at the bottom of this Update. We look forward to seeing you at several of our Wednesday meetings this year!

**COFFEE POT MEETINGS:** All Coffee Pot Meetings are held on Wednesdays
1 DEC credit available

| May 1, 2013 | 10:00 am to 12:00 pm | Brant Town Hall, Back Entrance at 1294 Brant North Collins Road |
| May 1, 2013 | 2:00 pm to 4:00 pm | Harry Raby Farm/Vineyard 2055 Ridge Rd. Lewiston, NY 14092 |
| **This meeting has been sponsored by the Product BioWash, The Ultimate Green Solution. In attendance will be: Gary Reid Owner Green Safe Solution, LLC Naples Florida; Eric & Tanya Reid Dealer in Youngstown New York (flyer below)** |
| May 8, 2013 | 10:00 am to 12:00 pm | Bob & Dawn Betts Farm/Vineyard 7365 E Rte. 20, Westfield, NY 14787 |
| May 8, 2013 | 2:00 pm to 4:00 pm | Beckman Farms 2386 Avis Dr., Harborcreek, PA 16421 |
PLEASE NOTE: Next Electronic Crop Update will be Thursday, April 25, 2013

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

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

Kevin Martin, Business Management Educator, 716. 792.2800 ext. 205

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Appellation Cornell Newsletter Index: http://grapesandwine.cals.cornell.edu/cals/grapesandwine/appellation-cornell/

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

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
716-792-2800
RETAIL FARM MARKET SCHOOL

TUESDAY, APRIL 23, 2013
Registration – 8:30 A.M.; Program – 9:00 A.M. – 4:00 P.M.

Park United Methodist Church
30 North Lake Street (Route 89), North East, PA  16428

Farm professionals who handle, process or merchandise fresh market produce for sale via CSA, Farmers Markets, Farm Markets and Farm Stands will want to participate in Penn State Extension’s Retail Farm Market School.

This six-hour workshop provides employees with knowledge and skills for responding to preserving product quality and serving customer needs. **Participants will earn a Penn State Extension “Produce Professional” certificate and receive a produce knife, digital produce thermometer, signage samples and lunch.**

**Topics include:**
- Produce Handling and Quality
- Produce Merchandising
- Customer Service
- Sanitation
- Fresh Cut Produce

The material is appropriate for new employee training and as a refresher for existing employees.

This program provides a basic understanding of produce science, which will help employees understand and be responsive to consumer needs. Additionally, program participants will be able to provide the highest level of friendly, helpful and skilled service. The course is valuable for anyone who handles, processes or merchandises fresh market produce. This day-long session includes several educational delivery methods including professionally produced video segments, take-home text, post-harvest handling references, group discussions, hands-on activities and a certification quiz.

**Advance registration is required. Please mail a check in the amount of $45.00 by Friday, April 19, using the reservation slip below.**

Sincerely,

Andy Muza
Extension Educator
Horticulture Team
Penn State Extension
Erie County Office
850 East Gore Road
Erie, PA  16509-3798

Phone: 814-825-0900
Email: ajm4@psu.edu
Web: extension.psu.edu/erie

Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact Andy Muza at 814-825-0900 in advance of your participation or visit.

Where trade names are used, no discrimination is intended and no endorsement by the Cooperative Extension Service is implied.

4/23/13 RETAIL FARM MARKET SCHOOL
DEADLINE: Friday, April 19, 2013

<table>
<thead>
<tr>
<th>Name(s)</th>
<th>Daytime Phone</th>
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<tbody>
<tr>
<td>Complete Address</td>
<td>Make checks payable to PSCE-Erie County</td>
</tr>
<tr>
<td>_______ Number of Reservations at $45/ea; only pre-paid reservations will be accepted.</td>
<td></td>
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<tr>
<td>$____ Total Enclosed</td>
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<tr>
<td>Return to: Penn State Extension Erie County 850 East Gore Road, Erie, PA  16509-3798</td>
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## 2013 LERGP Coffee Pot Locations

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<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Name</th>
<th>Location Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>May 1st</td>
<td>10:00am</td>
<td>Peter Gugino</td>
<td>Brant Town Hall, Back Entrance at 1294 Brant North Collins Road</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>Harry Raby</td>
<td>2055 Ridge Rd. Lewiston, NY 14092</td>
</tr>
<tr>
<td>May 8th</td>
<td>10:00am</td>
<td>Bob &amp; Dawn Betts</td>
<td>7365 E Rte 20. Westfield, NY 14787</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>Beckman Farms</td>
<td>2386 Avis Dr. Harborcreek PA 16421</td>
</tr>
<tr>
<td>May 15th</td>
<td>10:00am</td>
<td>Dan Sprague</td>
<td>12435 Versailles Rd. Irving NY 14081</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>Peter Smith</td>
<td>4434 VanDeusen Rd. Lockport NY 14094</td>
</tr>
<tr>
<td>May 22nd</td>
<td>10:00am</td>
<td>Nick Mobilia Arrowhead Wine Cellar</td>
<td>12073 E Main Rd. North East PA 16428</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>Rick Walker</td>
<td>2860 Rte 39, Forestville NY 14062</td>
</tr>
<tr>
<td>May 29th</td>
<td>10:00am</td>
<td>Dave Nichols</td>
<td>1906 Ridge Rd. Lewiston NY 14092</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>Rich Erdle</td>
<td>12229 Hanford Dr. Silver Creek NY 14136</td>
</tr>
<tr>
<td>June 5th</td>
<td>10:00am</td>
<td>21 Brix Winery</td>
<td>6654 W Main Rd. Portland NY 14769</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>South Shore Farms</td>
<td>9450 W Middle Rd. North East PA 16428</td>
</tr>
<tr>
<td>June 12th</td>
<td>10:00am</td>
<td>Marion J Fricaro Memorial Town Park</td>
<td>11083 Gowanda State Rd. North Collins NY 14111-upper shelter</td>
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<tr>
<td></td>
<td>2:00pm</td>
<td>Donna Merritt</td>
<td>1964 Rte 39. Forestville NY 14063</td>
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<td>June 19th</td>
<td>10:00am</td>
<td>Jeff Schultz</td>
<td>2707 Albright Rd. Ransomville NY 14131</td>
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<td></td>
<td>2:00pm</td>
<td>Mark Martin</td>
<td>12037 Angell Rd. Silver Creek NY 14136</td>
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<tr>
<td>June 26th</td>
<td>10:00am</td>
<td>Szklenski Farms Inc.</td>
<td>8601 Slade Rd. Harborcreek PA 16421</td>
</tr>
<tr>
<td></td>
<td>2:00pm</td>
<td>North Collins Sr. Center</td>
<td>11065 Gowanda State Rd. North Collins NY 14111</td>
</tr>
<tr>
<td>July 3rd</td>
<td>10:00am</td>
<td>Earl &amp; Irene Blakely</td>
<td>183 Versailles Rd. Irving NY 14081</td>
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<tr>
<td>July 10th</td>
<td></td>
<td></td>
<td>No Coffee Pot</td>
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<tr>
<td>July 17th</td>
<td>10:00am</td>
<td>John Ziesenheim</td>
<td>8760 Old Lake Rd. Lake City PA 16423</td>
</tr>
<tr>
<td>July 24th</td>
<td>10:00am</td>
<td>Leo Hans</td>
<td>10929 W Perrysburg Rd. Perrysburg NY 14129</td>
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