

# Cornell Cooperative Extension Finger Lakes Grape Program

Quarterly Report: October-December 2019

## Program Highlights

- October was a busy month for the FLGP, with much of the month taken up with data collection and harvest for a few of our field projects this year. We were also keeping the industry up to date on harvest progress and fruit ripening data in the region through the statewide *Veraison to Harvest* newsletter.
- Thirteen new and prospective grape growers attended the 'Viticulture 101' workshop as part of the Cornell Enology Extension Program's EnoCert series of courses. Participants came from the Finger Lakes, Hudson Valley, Pennsylvania and Maine to attend the workshop.
- The FLGP submitted a grant proposal to the NY Farm Viability Institute to continue its work on evaluating non-chemical options to control sour rot. The project would be done in cooperation with colleagues from Long Island and Cornell AgriTech in Geneva.

## Harvesting of Field Projects

While growers were harvesting their grapes, the FLGP was busy collecting harvest data for our various field trials and projects this year.

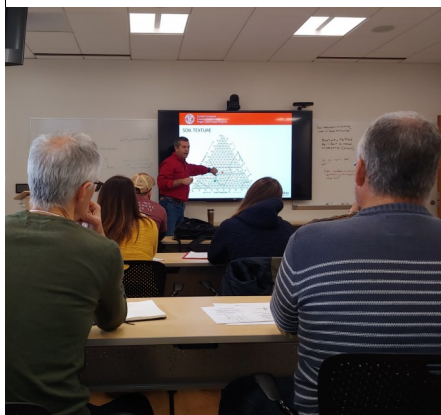
- Evaluation of a Cuticle-Enhancement Product to Reduce Cluster Rots** – This trial is looking at an innovative type of product that thickens the waxy cuticle around the grape berries in order to prevent the skins from splitting, which allows late-season bunch rots to get established. If these products prove to be effective, they could reduce the need for late-season pesticide sprays and save growers hundreds of dollars per acre. Unfortunately (but fortunate for the growers), there was very low disease pressure this fall so very little difference was seen between the treated and untreated fruit, but we hope to continue examining these materials. This project is being done in cooperation with Alice Wise, extension viticulturist on Long Island, and is funded by the New York Wine & Grape Foundation



- The Effects of Cluster Exposure on Clones of Riesling** – Research conducted at Cornell University and elsewhere has shown that increasing sun exposure of Riesling grapes changes the concentration of various flavor and aroma compounds in the fruit, and therefore impacting the sensory characteristics of the final wines. We are trying to determine if these chemical changes differ between three clones of Riesling. This research will improve our knowledge about how different clones of Riesling perform in the vineyard, and therefore help us to make better recommendations for clonal selection to growers.



- Veraison to Harvest Newsletter** – The newsletter is a statewide extension effort of the Viticulture & Enology program at Cornell, providing the New York industry with information regarding fruit ripening, harvest conditions and progress, and updates on research that is relevant to the issues of the current season. Along with our colleagues in other parts of the state, we collect weekly fruit samples beginning in early September and continuing until late October, which are then analyzed at the Cornell Enology Extension Lab in Geneva. The data from these samples, along with regional updates and other pertinent information, are published in a newsletter every Friday during harvest and emailed to the industry. The final issue of the newsletter contains a summary of the growing season across the state, based on weather data collected and analyzed by the FLGP and others. Past issues of the newsletter can be found at <https://grapesandwine.cals.cornell.edu/newsletters/veraision-harvest>.



## New Growers from New York to Maine to Attend 'Introduction to Viticulture' Workshop

The Enology Extension Program at Cornell AgriTech has developed a series of courses for the industry entitled 'EnoCert'. Participants are eligible to receive certifications for completion of a certain series of courses, most of which focus on topics pertinent to winemaking such as sanitation, microbiology, basic winemaking practices. As part of the core series of courses, the FLGP has taught a day-long 'Introduction to Viticulture' workshop to attendees. This year's workshop was held on November 12, with 13 people attending. Participants came from a range of locations, including the Finger Lakes, Hudson Valley, Pennsylvania and Maine. Everyone who attended this year's workshop was thinking of starting a vineyard or had recently done so. Evaluations by participants were very positive about the content of the workshop, and several indicated they would like to attend sessions for more in-depth information on certain topics.



## Project Proposals

Hans Walter-Peterson (PI) – Finger Lakes Grape Program, Alice Wise (co-PI) – CCE Suffolk County, Greg Loeb – Cornell AgriTech, Faruque Zaman - CCE Suffolk County. *Determining the Efficacy of Cuticle-Enhancing Products to Reduce Cluster Rots and Fruit Fly Damage in NY Vineyards*. Submitted to the New York Farm Viability Institute. Total Budget Request: \$112,765.

## Publications and Presentations



CRAVE [Cornell Recent Advancements in Viticulture & Enology]. *Evaluation of a Berry Cuticle Supplement to Reduce Cluster Rots in Vineyards*. December 11, 2019. Ithaca, NY.

Long Island Sustainable Wine Alliance. *Evaluation of a Berry Cuticle Supplement to Reduce Cluster Rots in Vineyards*. December 13, 2019. Riverhead, NY.

## Cornell Cooperative Extension Finger Lakes Grape Program

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The Finger Lakes Grape Program is a Cornell Cooperative Extension partnership between Cornell University and the Cornell Cooperative Extension Associations in Ontario, Seneca, Schuyler, Steuben, Wayne and Yates Counties.

