

# 2022 Year In Review



The Finger Lakes Grape Program (FLGP) is a regional extension program of Cornell Cooperative Extension, serving the grape and wine industry of the Finger Lakes where more than 300 farms produce over 125 varieties of grapes from approximately 10,000 acres of vineyards. The FLGP provides unbiased, research-based information to the industry in all areas of grape production including vineyard and pest management practices, vineyard nutrition and soils, new vineyard establishment, and farm business management as a means of supporting the industry's growth and long-term sustainability.



**finger lakes**  
grape program

Every time I write one of these yearly reports about what the Finger Lakes Grape Program has done in the past year, it feels like the year only lasted about two weeks and about four years, all at the same time.

In 2022, we continued to adapt our programming in light of the changing situation with regard to COVID-19. This year's B.E.V. NY conference was held as an online event again and ended up being another rousing success. Over 250 people attended some portion of the conference from their homes or offices and heard amazing talks from some of the leading experts around the world in viticulture, enology, marketing, regulatory compliance and much more. We look forward to gathering again in person for B.E.V. NY 2023, which will be held in Syracuse on March 28-30, 2023.

In addition to the B.E.V. conference, Tailgate Meetings, newsletters, and vineyard visits, we kept busy with our applied research to develop information to help growers solve the problems in their vineyards. The severe cold in January caused significant bud and vine injuries in many vineyards this past year. The FLGP responded to this by holding group workshops and individual consultations with growers to help them adapt their pruning practices so that the vines could recover as well as possible. We also continued our work looking for solutions to the vexing problem of sour rot, which can quickly spread in a vineyard and cause thousands of dollars in lost revenue in bad years.

We were very excited to begin a new project in cooperation with colleagues in western New York to bring new, grower-friendly digital viticulture tools to growers in the Finger Lakes. This project will help growers learn about these tools and how they can target their vineyard management practices more effectively and efficiently.

The year always seems to go so fast - as they say, "Time flies when you're having fun." We love working in this part of the world and with the people in this industry. We will continue to provide the best possible information we can to the region's grape growers so that their farms continue to be viable and sustainable businesses. We greatly appreciate the support of the growers, winemakers, and many others we work with yearly. We look forward to seeing you in the vineyards in 2023!



*Pictured (from left to right): Donald Caldwell, Hans Walter-Peterson, Ellen Coyne, and Brittney Griffin*

## B.E.V. NY 2022 Goes Virtual Again

For the second year in a row, the annual B.E.V. NY conference was held as a virtual event due to concerns about the continuing presence of COVID-19. But that did not deter from the development and presentation of another successful conference for the state's grape and wine industry.

B.E.V. NY 2022 was held on March 29-31 over Zoom. The program was developed by staff from the NY Wine & Grape Foundation, the Cornell Craft Beverage Institute, and the Finger Lakes Grape Program. Each day of the conference contained business, enology, and viticulture, providing a variety of content each day. One of the overarching themes of the conference was sustainability in the New York grape and wine industry, but with a broader context beyond just environmental sustainability. Several sessions were focused on how to improve the diversity of faces and voices in the industry and the diversity of the customers who purchase NY wines. On the grapes and winemaking side, two sessions were devoted to "modern" grape varieties, meaning cultivars that are better adapted to different growing conditions where grapes are grown around the world. One session featured grape breeders from New York, Minnesota, and Germany, talking about the new traits and varieties that are coming from their breeding programs and others around the world. The second session featured a panel discussion of three winemakers who are having success making high-quality wines from these kinds of varieties. Working with the NY Wine & Grape Foundation, we were able to ship tasting kits to attendees who registered for this session ahead of time, giving us the ability to include a tasting of these winemakers' wines as part of the session.



***Cornell enology professor Anna Katharine Mansfield talked about winemaking practices for modern varieties before the winemaker panel and tasting.***

Our attendees were also from many places other than New York, including California, Pennsylvania, Ontario, Canada and even Japan. As was the case last year, attendees paid just a single price to view as much or as little of the conference as they wanted to. This gave many people the opportunity to watch presentations on subjects that they might not normally view when the conference is held in person and each day has a different focus.

In 2023, B.E.V. NY will be a hybrid conference with options for attendees to come in-person, to network with colleagues and industry professionals at our industry tradeshow. There will also be a virtual option for those that can't make it to Syracuse, but still want to tune in for sessions via the web. Visit [bevny.org/](https://bevny.org/) register to learn more!





## Sour rot Trial Shows Promising Initial Results



**Pinot gris grapes with sour rot developing. The disease is caused by multiple microorganisms and spreads rapidly by fruit fly activity.**

One of the major focuses of the FLGP over the past few years has been to find better ways to control late-season bunch rots, which negatively impact both the quality of the grapes and growers' revenues. We are particularly interested in practices that do not involve multiple chemical treatments because of their high cost and gradual ineffectiveness due to the development of pesticide resistance, which we documented in Finger Lakes vineyards.

This year, we worked with Dr. Katie Gold, grape pathologist at Cornell AgriTech, to set up a trial to evaluate two different practices – pre-bloom leaf removal and exposing fruit to ultraviolet light – to see if they can reduce the incidence and severity of bunch rots compared to chemical applications. Our results from this year showed that both practices resulted in less rot development than just the chemical treatment alone. This is an encouraging result, and based on it, the

FLGP will be working with Dr. Gold and other Cornell scientists to develop a proposal for a more robust trial to determine if these new practices can be cost-effective treatments for growers to reduce bunch rots in grapes, while also reducing pesticide use.



**Exposing the yeast and bacteria responsible for sour rot to UV light may help to reduce the amount of sour rot that develops near harvest.**

## Cold January Temperatures Cause Bud Injury in FLX Vineyards



**Gewürztraminer vines injured by cold temperatures. These vines will take 1-2 years to become productive again.**

Cold temperatures on the nights of January 16 and January 21 caused injury to grapevine buds in a number of different varieties, especially in *vinifera* cultivars, which tend to be more susceptible to cold temperatures. Temperatures in many vineyards reached -10°F or colder for several hours on one or both nights. In addition to colder than normal temperatures, bud hardiness testing that had been done up to that point showed that the vines generally were not as hardy as they usually are by mid-January. This is mostly the result of a warmer than normal winter up to that point, which meant that the vines were less prepared for a significant cold event. The amount of bud injury varies greatly by location and grape variety. Reports from our own assessments and those of other growers around the region showed injury levels around 15-30% in many Riesling and Cabernet Franc blocks, while more sensitive cultivars like Syrah, Sauvignon blanc, and Gewürztraminer suffered damage closer to 50% or even more.



**Growers practice cutting buds to check for injury at one of the FLGP clinics on winter injury in February.**

To help growers make their own assessments of bud damage, the FLGP held two bud injury “walk-in clinics”, one at Wagner Vineyards in Seneca County (February 9) and one at Simmons Vineyards in Yates County (February 10). The main purpose of the clinics was to give growers some guidance on how to check grapevine buds for injury. We supplied growers with grape canes and razor blades so they could practice cutting buds themselves and ask questions about proper technique and interpretation of what they saw. More than 40 growers attended these two meetings.

As harvest approached, it became clear that there was a significant loss of crop due to the winter cold damage that occurred. Many blocks

of grapes ended up with less than 50% of a normal crop, primarily in more cold-sensitive varieties. Growers who had changed their pruning practices based on their bud-cutting assessments, however, ended up with less yield loss than those who did not.

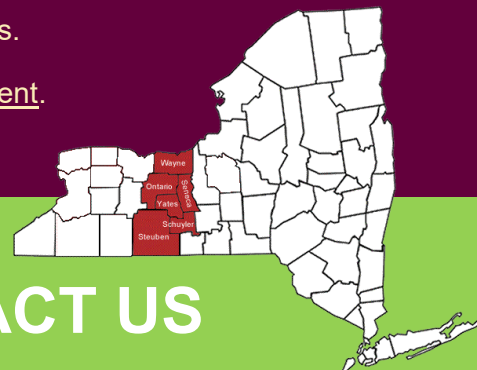
## ENROLL IN THE FLGP

Enrolling in the FLGP gives growers access to research-based information that enhances productivity, profitability, and sustainability of the grape industry in the Finger Lakes region.

Benefits of enrollment in the FLGP include:

- *Finger Lakes Vineyard Update* – our weekly electronic newsletter sent every week during the growing season.
- *Veraison to Harvest* - weekly updates on fruit maturity and other harvest-related information leading up to and during harvest season.
- Important announcements about upcoming events, meetings and workshops.

For more information or to enroll online, visit <http://flgp.cce.cornell.edu/enrollment>.



### FLGP Industry Advisory Committee Members

#### Ontario County

Eric Amberg, Amberg Grapevines  
TJ Brahm, Randall Standish Vineyards

#### Schuyler County

Tina Hazlitt, Sawmill Creek Vineyards  
John Santos, Hazlitt 1852 Vineyards

#### Seneca County

Bill Dalrymple, Dalrymple Farms  
Cameron Hosmer, Hosmer Winery

#### Steuben County

Peter Weis, Weis Vineyards

#### Wayne County

Steve Sklenar, Sklenar Vineyard  
Herm Young, Young Sommer Winery

#### Yates County

Eileen Farnan, Barrington Cellars

#### Other Members

Chris Gerling, Cornell AgriTech  
Kim Marconi, Three Brothers Wineries & Estates  
Gregg McConnell, Farm Credit East  
Justine Vanden Heuvel, Cornell University

## CONTACT US

### HANS WALTER-PETERSON

Team Leader, Viticulture Extension Specialist  
phone: 315-536-5134  
cell: 315-521-8789  
e-mail: [hcw5@cornell.edu](mailto:hcw5@cornell.edu)

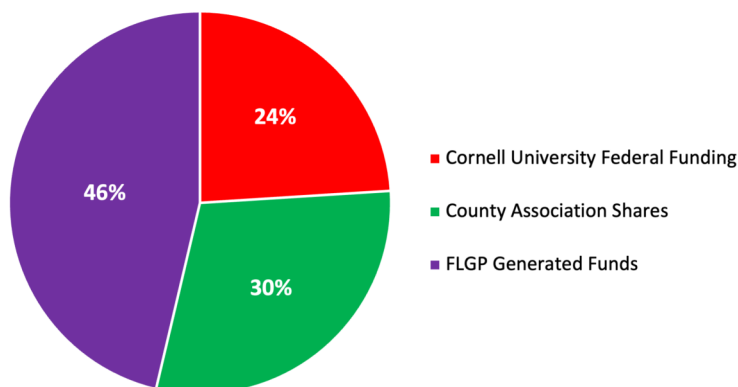
### DONALD CALDWELL

Viticulture Technician  
phone: 315-536-5134  
e-mail: [dc886@cornell.edu](mailto:dc886@cornell.edu)

### BRITTANY GRIFFIN

Administrative Assistant  
phone: 315-536-5134  
e-mail: [bg393@cornell.edu](mailto:bg393@cornell.edu)

FLGP Funding Sources in 2022



## Cornell Cooperative Extension Finger Lakes Grape Program

<https://flgp.cce.cornell.edu/>



@cceflgp



YouTube

**Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.**