



Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

Harvest is underway in the Finger Lakes this week. Some table grapes and a few very early blocks were probably picked sometime last week, but the season got going in earnest yesterday when Constellation opened up for Aurore harvest. Other processors who purchase Aurore will be starting to harvest it in the next few days as well.

Other early varieties like Baco, Geneva Red and Foch will probably start coming off in the next week or so, but blocks with larger crops that are taking longer to ripen may be left to hang a bit longer. Concord blocks that I have seen this week have mostly turned color, but still taste really tart. Bordeaux reds are just about finished going through veraison, although heavier Cabernet Franc blocks still have more pink/red berries than purple ones right now.



Aurore vines picked on the first day of harvest in 2013.

The season continues to track pretty close to average as far as heat accumulation goes, and the current longer-term forecasts don't seem to be calling for significantly warmer temperatures to come to the area over the next several weeks. The rain that we received on Monday (about 0.7" at our vineyard in Dresden) was the first real precipitation we've had in about 2 weeks. If that kind of weather pattern continues, that could help to keep botrytis levels from taking off as the fruit ripens, as well as providing more sunlight to the leaves and keeping the photosynthetic process chugging along.

We collected our first set of fruit samples for the Veraison to Harvest project on Monday, and results will be sent out to everyone on Friday in our first newsletter for 2013. It will be interesting to see where we stand with regard to fruit maturity in these first samples.

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| • Farm Brewery or Cidery Start-Up Workshop | September 7, 2013 |
| • Brewing Science & Technology Workshop | September 20, 2013 |

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Finger Lakes Grape Program

August 28, 2013

2013 Finger Lakes Grape Prices List

Hans Walter-Peterson

The current version of this year's grape price list is included in this week's Update. It has taken us a little while longer than usual to get the list to this point, but we have gotten enough responses now that I feel like we can release the list as it stands at the moment. We are hoping to get a few more people to submit their prices to us in the next several days, so there should be an updated version of the list available next week. Once we have the "final" list, we will post it on our website.

A few things I've noticed from the lists that we have received so far:

- Prices overall look to be flat to slightly down this year, in contrast to 2012 when many average prices rose to some degree.
- After taking a pretty major fall between 2007 and 2009, Cabernet Franc prices continue to inch back up, with this year's average price up 3.3% over 2012.
- Prices for generic or uncontracted native, hybrid and vinifera varieties are down this year, most likely due to the large crop in many varieties, combined with a low demand for extra fruit.

You may notice that we have not included the names of the buyers at the top of the list this year. This was something new that we thought we would try in an attempt to get a few more price lists from buyers that might have been reluctant to share their prices without some level of anonymity. At this point, we haven't had too many new buyers submit their prices, so we may give up on this idea after this year, but we thought it was worth a try.

2013 Finger Lakes Grape Price Survey

Prices/ton

Variety																	Average	Low	High	# of Responses	2012 Avg Price	% change
Aromella																	750	750	750	1	0	NA
Aurore		440	415			300											360	285	440	4	385	-6.5%
Baco Noir		650	510	600		600	550			600	650						555	280	650	8	569	-2.4%
Cabernet franc, high	1200	800		1750		1400	1100	1400	1200	1250							1306	800	1750	9	1263	3.3%
Cabernet franc, low																	1300	1300	1300	1	1100	18.2%
Cabernet sauvignon		1200		1850		1400	1700	1800		1400							1593	1200	1850	7	1648	-3.3%
Castel		700	385			700											595	385	700	3	700	-15.0%
Catawba, high		290	280	350		340	350			400	344	350	270	350			332	270	400	10	338	-1.6%
Cayuga White	600	600	415	600	600	500	575	550		550		575	500	500			547	415	600	12	570	-4.0%
Cayuga White (Night)																	550	550	550	1	0	NA
Chambourcin		700		885		800						850		860			819	700	885	5	789	3.8%
Chancellor		700		700		600											667	600	700	3	667	0.0%
Chardonel		750															750	750	750	1	750	0.0%
Chardonnay, high	1400	1200		1550	1125	1100	1150	1250	1225	1250		1200		1450			1264	1100	1550	11	1248	1.2%
Chardonnay, low														1000			1000	1000	1000	1	950	5.3%
Chelois		900		675													788	675	900	2	788	0.0%
Colobel		700	425	700		600											606	425	700	4	667	-9.1%
Concord, high		340	275	325		300				450		300	275	285			319	275	450	8	324	-1.5%
Concord, low										375							375	375	375	1	375	0.0%
Corot noir			425			600					700			600			581	425	700	4	631	-7.9%
DeChaunac				450		450				475	630	450					491	450	630	5	491	0.0%
Delaware, high			295	400		350				675		425	225				395	225	675	6	414	-4.6%
Delaware, low										475							475	475	475	1	450	5.6%
Diamond				550		460						450		450			478	450	550	4	462	3.4%
Diamond (Night)														500			500	500	500	1	0	NA
Dornfelder						1200											1200	1200	1200	1	1200	0.0%
Elvira, (ripe) high		290	300										250				280	250	300	3	292	-4.0%

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Prices/ton

Variety																Average	Low	High	# of Responses	2012 Avg Price	% change
Foch						600				600		625				608	600	625	3	633	-3.9%
Frontenac										700						700	700	700	1	0	NA
Geneva Red (GR7)		650	510				550				630					585	510	650	4	602	-2.8%
Gewurztraminer, high	1600	1200		1700	1000	1600	1600		1600	1600				1500		1489	1000	1700	9	1499	-0.7%
Gewurztraminer, low														1400		1400	1400	1400	1	1475	-5.1%
Golden Muscat														350		350	350	350	1	375	-6.7%
Gruner Veltliner						1500		1700								1600	1500	1700	2	0	NA
Himrod						700										700	700	700	1	700	0.0%
Hybrid - Red		300	425				450				630		285	350		407	285	630	6	454	-10.5%
Hybrid - White		300	415				450						280	350		359	280	450	5	410	-12.4%
Isabella			425				475							465		455	425	475	3	475	-4.2%
Ives		350								450						400	350	450	2	400	0.0%
Lakemont						500										500	500	500	1	500	0.0%
Landot noir														600		600	600	600	1	535	12.1%
Lemberger, high	1300					1400		1300		1500				1500		1400	1300	1500	5	1417	-1.2%
Leon Millot		700		625		625			625	600						635	600	700	5	635	0.0%
Marechal foch		700		625										700		675	625	700	3	642	5.2%
Melody														550		550	550	550	1	550	0.0%
Merlot, high	1700	1500		2000		1700	1700	1800						2000		1771	1500	2000	7	1808	-2.0%
Muscat ottonel				1600												1600	1600	1600	1	0	NA
Native - Red		200					400							225		275	200	400	3	313	-12.0%
Native - White		200					400							275		292	200	400	3	313	-6.7%
Niagara, high		340	250	350		300	400			375	344	350	240	335		328	240	400	10	326	0.7%
Niagara, low														285		285	285	285	1	335	-14.9%
Noiret		650	425	650		600		600				650		860		634	425	860	7	680	-6.8%
Organic Blend													550			550	550	550	1	600	-8.3%
Pinot gris, high	1600	1500				1550		1500		1650				1725		1588	1500	1725	6	1619	-1.9%
Pinot noir, high	2000	1650		1750	1600	1550	1650	1600	1700	1700	1700			1600		1682	1550	2000	11	1660	1.3%
Pinot noir, sparkling														1900		1900	1900	1900	1	1600	18.8%
Riesling, high	1600	1300		1750	1300	1500	1450	1400	1600	1400		1500		1500		1482	1300	1750	11	1477	0.3%
Riesling, low														1100		1100	1100	1100	1	1000	10.0%
Riesling, sparkling														1400		1400	1400	1400	1	1400	0.0%
Rosette						375	525									450	375	525	2	450	0.0%
Rougeon	600	650	425			500	525							535		539	425	650	6	552	-2.3%
Sangiovese							1825									1825	1825	1825	1	NA	NA

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Prices/ton

Variety																	Average	Low	High	# of Responses	2012 Avg Price	% change
Sauvignon blanc						1500											1500	1500	1500	1	1825	-17.8%
Seyval		550	415	650		700	600						650				594	415	700	6	613	-3.0%
St. Croix		800															800	800	800	1	800	0.0%
St. Vincent			435			500				600							512	435	600	3	500	2.3%
Syrah							1750										1750	1750	1750	1	1750	0.0%
Traminette - high		950		875	700	900		800							900		854	700	950	6	866	-1.3%
Traminette -low															700		700	700	700	1	700	0.0%
Valvin muscat			415			900				1000					700		754	415	1000	4	865	-12.9%
Valvin muscat (Night)															785		785	785	785	1	0	NA
Verdelet		700	415			400											505	400	700	3	550	-8.2%
Vidal blanc		600		675		600	600			500					700		613	500	700	6	607	0.9%
Vidal blanc, late harvest		1650															1650	1650	1650	1	1650	0.0%
Vignoles (Ravat)	850	800		850		800	600			700					700		757	600	850	7	718	5.5%
Vignoles Late Harvest	1600																1600	1600	1600	1	1600	0.0%
Vincent						600	525			600		625	600	600			592	525	625	6	590	0.3%
Vinifera (other)		500			700		1000								400		650	400	1000	4	820	-20.7%
Viognier															1725		1725	1725	1725	1	1700	1.5%
Zweigelt						1500											1500	1500	1500	1	0	NA

Note:

1. Some 'premium' prices may not be listed. Some processors may have sli
2. Where there are multiple prices for a variety, the high and low prices are listed. Higher prices may have different quality standards, harvesting methods, etc.
3. If in doubt, check with the buyer. We have made every effort to be accurate, but the range of price
4. The 'average' price listed is merely an average of the stated prices. It is not weighted based on tons

How Accurate Is Your Refractometer?

Mike Colizzi

This week marks the start of the Finger Lakes grape harvest season, and our first week of Verasion to Harvest sampling. Verasion to Harvest is a weekly electronic newsletter put out by viticulture and enology extension personnel from Lake Erie, Long Island, the Hudson Valley and the Finger Lakes. In each issue we provide accurate and up-to-date regional ripening data as well as the statewide perspective. Looking at this newsletter is a great way to see how things are progressing around your region. Obviously, however, these results are not necessarily representative of what is happening on your farm. For this, you will need to take your own samples. In the most recent issue of the [Vineyard Notes newsletter](#), Luke Haggerty wrote about good pre-harvest fruit sampling techniques. One of the most important factors in getting good sampling results is having a clean, well-calibrated refractometer.

Whether you have an analog “refrac” or a digital one, they need to be cleaned regularly and calibrated frequently. You can think of a refractometer like a bin scale. If you took your bin scale out for the season and it was reading 100 pounds light you would adjust it. The same is true with your refrac. Calibrating is quick and easy, and therefore it should be done at the beginning of every sampling run.

To calibrate most analog refractometers, simply place a drop of distilled water on the prism and close the cover. Look through the eyepiece as if you were taking a reading. If the scale does not read zero, adjust the calibration screw accordingly. Since all digital refractometers are different it is important to consult the owner’s manual for calibration steps. It is important to use distilled water for all calibrations.

If you are in the market for a new refractometer be prepared to spend between \$100 and \$400, depending on what you are looking for. A good quality, temperature compensating analog refrac will be about \$100.00 from Gemplers, while a digital handheld refrac is about \$300.00. Digital refracs are nice in that they remove the human error factor of taking readings. They also can give you readings in a couple of seconds. All digital refracs will be temperature compensating. Some analog refracs may come with a chart that requires mathematical adjustments. Check your owner’s manual to see if you need to adjust for temperature. A clean well-calibrated refractometer can save you from picking under ripe fruit this fall.

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.

Farm Brewery Or Cidery Start-up Workshop

September 7, 2013 8:30 a.m. – 4:30 p.m. (Social hour from 4:30 to 6:00 p.m.)

Waterloo Holiday Inn

2468 NYS Rte. 414, Waterloo, NY 13165

Registration at https://reg.cce.cornell.edu/breweryandcideryworkshop_245. For More Information contact Derek Simmonds at 315-539-9251 or dcs285@cornell.edu

Brewing Science & Technology Workshop

September 20, 2013 8:00 a.m. – 4:45 p.m.

Jordan Hall Auditorium, New York State Agricultural Experiment Station

630 W. North St., Geneva, NY

This short course includes information about barley and malt, hops, brewing water, adjuncts, brewhouse operations, brewing yeast and brewery fermentations, maturation, finishing and beer styles. It is designed to be appropriate for people who work in commercial breweries, are home brewers or simply interested in the brewing process. Some science background is helpful.

One full day, 8:00 a.m. – 4:45 p.m., with breakfast pastries and beverages, lunch and refreshments included. \$150 (includes meals and handouts). Registration and payment by credit card can be accomplished [on-line](#). For assistance, contact Gemma Osborne by phone (315-787-2248) or e-mail (gro2@cornell.edu). You can find the [course agenda and more information here](#).

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2013 GDD Accumulation

We are tracking growing degree day (GDD) and precipitation accumulation again this year, but we will be reporting data from [our weather station located at the teaching & demonstration vineyard in Dresden](#), at Anthony Road Wine Company, instead of using the station at Geneva. We will continue to monitor GDD accumulation at Geneva in order to see how our new location compares with it, and to provide context of where we are with regard to heat accumulation compared to our long-term average.

FL Teaching & Demonstration Vineyard – Dresden, NY					
Date	Hi Temp (F)	Lo Temp (F)	Rain (inches)	Daily GDDs	Total GDDs
8/21/13	85.6	61.3	0.00	23.5	2079.5
8/22/13	84.8	63.9	0.01	24.4	2103.9
8/23/13	74.1	60.0	0.00	17.1	2120.9
8/24/13	75.4	54.3	0.00	14.9	2135.8
8/25/13	81.1	55.6	0.00	18.4	2154.1
8/26/13	80.0	65.7	0.67	22.9	2177.0
8/27/13	83.9	66.4	0.01	25.2	2202.1
Aug 2013 Total			3.91"	509.2	
Season Total			17.24"	2202.1	

Apr 1 GDD on August 27, 2013 at Geneva: 1991.4 (currently 2 days ahead of average)

Average GDD on August 27 (Geneva): 1954.2

Apr 1 GDDs on August 27, 2012 (Geneva): 2283.8

2013 Rain on August 27 at Geneva: 21.69"

Average Rain on August 27 (Geneva): 15.41"

Additional Information

Got some grapes to sell? Looking to buy some equipment or bulk wine? List your ad on the [NY Grape & Wine Classifieds website](#) today!

Become a fan of the [Finger Lakes Grape Program on Facebook](#), or follow us on [Twitter \(@cceflgp\)](#). Also check out our website, “The Grape Lakes – Viticulture in the Finger Lakes” at <http://flg.cce.cornell.edu>.

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FINGER LAKES VINEYARD UPDATE

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