



# Finger Lakes Vineyard Update

## In the Vineyard

Mike Colizzi



Harvest is moving right along now. Constellation started taking Kosher Concords earlier this week and is now back to Elvira's. They plan to transition to regular Concords next week. This week marked the first time Vinifera varieties made it to the crush pad for 2013. Some wineries started harvesting Chardonnay

and Pinot Noir for sparkling. We have also seen hybrids like Leon Millot, Foch and Baco being harvested.

Last week's verasion to harvest results were encouraging with almost everything gaining about 2 brix, and acids starting to come down. The rollercoaster temperatures we have had recently are making things interesting. After a high in the 90's yesterday and today temperatures will again drop off and possibly stay in the mid to upper 60's for at least the next week. There is the possibly for some rain through this week and next Monday which could increase the risk for botrytis.

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**Upcoming Events:** [more details for Upcoming Events on page 5](#)

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|---|--------------------|
| • Brewing Science & Technology Workshop                                 | September 20, 2013 |
| • CleanSweepNY (for participants with unknown products & gas cylinders) | September 30, 2013 |
| • CleanSweepNY (for all other participants)                             | October 11, 2013   |

## IPM

*Mike Colizzi*

Not a lot has changed this week for pest pressures. Botrytis and downy seem to still be at the top of the list, with sour rot and fruit flies starting to become a problem. Sour rot has been showing up in Pinot Noir, Pinto Gris, Lemberger and other early varieties.

We have been seeing Leafroll infected vines starting to show symptoms. Symptoms are usually most conspicuous in red-fruited cultivars of *Vitis vinifera* with leaves becoming distinctly red in addition to cupping although the main veins of such leaves remain green. In white-fruited *V. vinifera* cultivars, symptoms are less pronounced, consisting of a slight chlorosis in addition to cupping.



**Figure 1: A Pinot Noir vine infected with Grapevine leafroll disease**

## Using Oxidate for Botrytis Control

*Hans Walter-Peterson*

With the concerns about botrytis pressure this year, growers are looking for any additional control options that might be used to control the disease between now and harvest. We have been hearing about some growers using Oxidate (hydrogen dioxide) in an effort to “burn up” botrytis and sour rot infections.

Oxidate is a strong oxidizing material, and can be lethal to microbes. The material must have physical contact with the microbe or spores to be effective. It does not penetrate into tissues, and therefore does not kill organisms that are inside the leaves or berries. In the case of botrytis, a material like oxidate could eliminate spores on the outside of the berries, but the main body of the fungus inside the berry would be unaffected, and would develop new spores again. I imagine this is the reason that the label for Oxidate states that sprays should be repeated every 5 days, which can be an expensive proposition, especially for a material with efficacy against these diseases that is dubious at best.

If, however, there is a desire to try using the material, I would strongly encourage growers to leave a few rows without Oxidate as a check. The material isn't cheap (~\$45/acre, based on a 1% solution at 100 gallons/acre), so it would be worthwhile to find out just how effective the material is if you're going to be spending the money. Leaving an unsprayed check is the only way that can be done.

I have included the summary about Oxidate that Alice Wise included in the Long Island Fruit and Vegetable Update from August 1, and that was printed in our Vineyard Update on August 7.

### **Oxidate**

Oxidate is formulated to stay on the outside of the waxy cuticle covering leaves and berries rather than enter them. In '06 trials on Chardonnay at LIHREC, it did indeed burn out Botrytis sporulation. However, since the fungus extends into the flesh of the berry, new sporulation reappeared within a week or so and infections progressed (this was in the absence of botrycides). The temporary reduction in sporulation may inhibit the spread of spores, particularly if repeat applications are used. This is purely a guess; however, given the last two seasons of difficult-to-control cluster rot, it may be worth a shot. Use of Oxidate in combination with or in addition to botrycides may be a better strategy but it is still unclear if the addition of Oxidate will enhance control. If possible, leave treated and untreated to gauge efficacy.



## CleanSweepNY Coming This Fall

*Hans Walter-Peterson*

While every farmer obviously tries not to buy more pesticides than they need, many farms have some leftover materials like these that are taking up space in storage but cannot be used in the fields any longer.

The CleanSweepNY program will be collecting pesticides and other materials (a full listing is available [in the program brochure](#)) in Chemung, Genesee, Livingston, Monroe, Ontario, Orleans, Schuyler, Seneca, Steuben, Wayne and Yates Counties this fall. The CleanSweepNY program offers farmers a chance to get rid of these materials in a safe and environmentally responsible manner. Collections move around to different regions of the state each year, and the program is targeting the Finger Lakes and surrounding region this year. The last time the program came to this area was in 2005-06.

Collections will take place the week of October 21 in the following locations:

- October 21          Watkins Glen, NY
- October 22          Hornell, NY
- October 23          Lakeville, NY
- October 24          East Rochester
- October 25          East Rochester

Specific collection locations will be available upon registration or by contacting CleanSweepNY staff by phone at 877-793-3769, or by e-mail at [info@cleansweepny.org](mailto:info@cleansweepny.org).

### *Accepted Free of Charge*

CleanSweepNY funding was originally earmarked for the benefit of New York agriculture and pesticides from farms, farms no longer in production, NYS certified pesticide applicators, some small businesses, NYS schools, commercial or home & garden pesticide holders, golf courses, schools, marinas, cemeteries and others can bring unwanted pesticides to CleanSweepNY events for disposal at no charge and with no quantity limit. School chemicals will also be collected for disposal at a nominal fee of \$1.80 per pound.

**CleanSweepNY services are not available to homeowners.** Information about household hazardous waste collections can be accessed at <http://www.dec.state.ny.gov/chemical/8780.html>.

### *Pre-Registration and Information*

Pre-registration is required to participate in CleanSweepNY. Fall 2013 registration deadlines are September 30<sup>th</sup> for holders of unlabeled or unknown products and compressed gas cylinders, and October 11<sup>th</sup> for all other participants.

Requesting a registration packet is easy and can be done by calling 1-877-793-3769 or by e-mail to [info@cleansweepny.org](mailto:info@cleansweepny.org). NOTE: Information received by CleanSweepNY is kept confidential.

There is NO enforcement potential for any product turned in as part of this collection project.

More information is available at the CleanSweepNY website, <http://www.cleansweepny.org/index.cfm>. The NYS Department of Environmental Conservation administers the CleanSweepNY project through its Albany, NY Central Office Pesticides Program. Funding for this environmental benefit project is administered by the Natural Heritage Trust.

## Upcoming Events

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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.

### **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](mailto: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
9/4/13	78.2	56.8	0.00	17.5	2385.5
9/5/13	68.8	51.0	0.00	9.9	2395.4
9/6/13	70.9	44.4	0.00	7.7	2403.1
9/7/13	69.6	52.3	0.00	11.0	2414.0
9/8/13	65.2	49.6	0.07	7.4	2421.4
9/9/13	76.0	48.2	0.00	12.1	2433.5
9/10/13	91.6	65.8	0.02	28.7	2462.2
Sept 2013 Total			0.59"	158.9	
Season Total			18.08"	2462.2	

Apr 1 GDD on September 10, 2013 at Geneva: 2231.4 (currently 4 days ahead of average)

Average GDD on September 10 (Geneva): 2178.5

Apr 1 GDDs on September 10, 2012 (Geneva): 2548.0

2013 Rain on September 10 at Geneva: 22.37"

Average Rain on September 10 (Geneva): 16.92"

## Additional Information

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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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