



Finger Lakes Grape Program

December 23, 2013

Finger Lakes Vineyard Update

A Few Final Notes and Reminders From the FLGP Before the Holidays

Hans Walter-Peterson

All of us with the Finger Lakes Grape Program wish you and your families a joyful and peace-filled holiday season. - Hans

Enrollment for 2014

If you were enrolled in the Finger Lakes Grape Program in 2013, you should have received your enrollment renewal form in the mail sometime in the past week or so. We trust that you continue to find that being a member of the FLGP is beneficial for your farm and your business, and look forward to working with you again in 2014.

In addition to using the paper form enclosed in your mailing (you can also click [here](#) to download and print a copy of the form from our website), we are now able to offer online option and credit card payment for enrolling in the FLGP as well (I know, welcome to the 21st century). Just go to our website, flgp.cce.cornell.edu, and click on the red 'Log In/Enroll' link in the upper right corner. On the right side of the panel that drops down, click on the 'Online Enrollment Form' link. Fill out the form with your information, indicate which county or counties you farm in, and select the membership options that pertains to you (in region or satellite enrollment), if you would like to receive hard copies of the Vineyard Notes newsletters or the Pest Management Guidelines. You can also choose to make an additional contribution to the Finger Lakes Grape Program and/or your local county Extension office. Fill in your credit card information at the bottom, click the button below the form, and you're done!

Why consider adding a donation to the FLGP with your enrollment? Let me ask - would any of the following statements be true for your farm?:

- I used the free New York Grape & Wine Classifieds site to find a buyer or seller for some grapes (bulk wine, equipment, etc.).
- We changed a practice on our farm because of something I heard at a Tailgate Meeting.
- I changed my spray regimen because of a heads-up about disease development that I read in a Vineyard Update.

2014 Becker Forum: Building the Agricultural Workforce of the Future

January 20, 2014

Unified Grape & Wine Symposium

January 28 – 30, 2014

B.E.V. NY 2014 – Save the Dates!

Thursday, February 27 – Saturday, March 1, 2014

A Few Final Notes and Reminders From the FLGP Before the Holidays (cont. from page 1)

- Hans or Mike helped me to identify a problem and a course of action to resolve it when they came to visit my farm.
- The FLGP staff helped me to identify our new vineyard site and advised us on preparing and planting it.

If any of these are true, or if we've helped your business in some other way, we hope you will consider adding a donation to your enrollment. Any donations to the FLGP are used to support our existing work, like those things mentioned above, and other projects like the GIS Vineyard Mapping project and the new Teaching & Demonstration Vineyard. We appreciate the support of our program that you show by enrolling, but any additional amount you could afford in response for what the FLGP has done for you would be greatly appreciated as well.

B.E.V. NY 2014



Introducing **B.E.V. NY**: [Business. Enology. Viticulture.]

Save the dates: **February 27- March 1, 2014**

The New York Wine Industry Workshop and Finger Lakes Grape Growers Conference have a new name but the same focus: providing the New York grape and wine industry with the most current and relevant evidence-based information. This year, drink local and learn local as we showcase the expertise of wine researchers from your own backyard. Experts from Cornell, Penn State, Finger Lakes Community College, and Tompkins Cortland Community College will present on topics ranging from soil pH to tannins to social media use.

Thursday, February 27 - Business

Topics covered will include regulatory issues, branding and marketing and current industry trends.

Friday, February 28 - Enology

Planned topics include spontaneous and co-fermentations, oxygen and sulfur management, wine acidity and more.

Finger Lakes Vineyard Update

Finger Lakes Grape Program

December 23, 2013

Saturday, March 1 - Viticulture

Scheduled subjects include management of weeds, viruses, canopies, soil pH and cover crops. Also on Saturday - the annual trade show and wine reception.

Registration and program information will be available right after the new year. So drink local, and learn local by attending B.E.V. NY, February 27- March 1 at the Waterloo Holiday Inn in Waterloo, NY.

Bud Hardiness Monitoring

We will start our annual bud hardiness monitoring around the Finger Lakes after the holidays. We will again be taking bud samples of Concord, Cayuga White, Riesling and Cabernet Franc from several locations around the region and will be reporting those results every couple of weeks.

Bill Wilsey has already been taking some samples from the research vineyards in Geneva and has found that hardiness looks good so far. Here are his results from last week:

Variety	LT ₅₀ Temperature
Concord	-19.2°
Riesling	-12.4°
Noiret	-13.6°
Cabernet Franc	-12.2°

Results are in the process of being posted to the project's website, <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/outreach/viticulture/weather.cfm>. The graphs for each of the varieties being monitored in Geneva are available there now. Results from our monitoring will be posted on the same site starting next month.

It is a good idea to do your own checks for bud injury before starting to prune, especially any variety that is somewhat more cold sensitive. You can watch two videos that show how to do this on our YouTube channel.

Testing for Bud Injury Part 1 - http://www.youtube.com/watch?v=_RHJ5mY3fAs

Testing for Bud Injury Part 2 - <http://www.youtube.com/watch?v=eWtr0jzI2Dk>

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.

B.E.V. NY 2014 – Save the Dates!

Thursday, February 27 – Saturday, March 1, 2014

Holiday Inn – Waterloo NY

Drink Local, Learn Local. Business, Enology and Viticulture information all in one event. See above for more information.

2014 Becker Forum: Building the Agricultural Workforce of the Future

January 20, 2014

Doubletree Hotel

6301 Route 298, East Syracuse NY

Visit <http://nysvga.org> for program and registration information.

Unified Grape & Wine Symposium

January 28 – 30, 2014

Sacramento Convention Center – Sacramento, CA

Every January, the Unified Wine & Grape Symposium trade show is home to over 650 suppliers to the wine and grape industry. With more than 13,400 industry professionals attending and 730 booths, the Symposium is the largest wine & grape industry conference and trade show of its kind in North America.

Program, registration and lodging information is available at the event's website, <http://www.unifiedsymposium.org>.

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>.

Cornell University Cooperative Extension provides equal program and employment opportunities. CCE does not endorse or recommend any specific product or service. This program is solely intended to educate consumers about their choices. Contact CCE if you have any special needs such as visual, hearing or mobility impairments.



FINGER LAKES VINEYARD UPDATE
Is published by
Cornell Cooperative Extension
Finger Lakes Grape Program
Ontario, Schuyler, Seneca, Steuben and Yates Counties