



Finger Lakes Vineyard Update

Below Zero Temperatures Visit the Finger Lakes Again

Hans Walter-Peterson



Temperatures late Tuesday night and early Wednesday morning dropped below zero in the Finger Lakes, raising concerns about the potential for (I don't even want to say this) injury to grapevine buds. Looking at temperatures from weather stations around the region, most areas were in the range of about -2 to -8°

F. A couple of stations recorded temperatures of -10° or colder, with the lowest recorded temperature being -13.7°. The timing and duration of these cold events varied to some extent – most were relatively short in duration and occurred in the middle of the night, instead of just before sunrise as often happens with other cold events.

The question for grape growers, of course, is how hardy are the grapevines right now? Is there the potential for significant damage due to this week's cold snap? Fortunately, the vines are nearing their greatest level of hardiness by this point in the season. Our first sampling of buds from commercial vineyards in the Finger Lakes was collected last Monday, January 5, and the results are listed below. Included in the table is the lowest recorded temperature from the nearest weather station, just to give an idea of how cold temperatures got in each general location. We will have temperature data from the sampling locations beginning with next week's samples.

Links To

[B.E.V. NY](#) ³

[FLGP](#)

[Enrollment](#) ⁵

Finger Lakes Vineyard Update

Finger Lakes Grape Program

January 15, 2015

Below Zero Temperatures (continue from page 1)

Location	Low Temp (1/14/15)	Variety	LT ₁₀	LT ₅₀	LT ₉₀
Geneva	-7.1°F	Cabernet Franc	-6.4	-9.1	-12.3
		Noiret	-8.8	-13.4	-16.8
		Concord	-12.8	-17.3	-19.3
		Riesling	-7.5	-12.3	-14.1
Finger Lakes Commercial Vineyards					
East Keuka	-6.3°F	Cabernet Franc	-8.8	-12.0	-17.3
		Cayuga White	-5.5	-15.2	-21.2
		Concord	-14.8	-23.2	-27.0
		Riesling	-9.6	-12.5	-14.8
East Seneca	-7.1°F	Cabernet Franc	-2.5	-8.7	-11.4
		Cayuga White	-6.1	-10.6	-15.1
		Concord	-11.9	-18.6	-21.4
		Riesling	-6.8	-10.4	-13.2
West Cayuga	-2.2°F	Cabernet Franc	-9.6	-11.6	-14.1
		Cayuga White	-6.1	-10.6	-15.1
		Catawba	-8.3	-14.6	-18.7
		Riesling	-8.5	-10.8	-13.9
Sodus	-4.2°F	Cabernet Franc	-8.1	-10.6	-13.7
		Noiret	-8.6	-13.4	-16.1
		Riesling	-8.0	-10.8	-15.4
West Keuka	-10.0°F	Cabernet Franc	-6.9	-11.2	-15.6
		Cayuga White	-9.7	-14.0	-16.1
		Concord	-16.2	-23.0	-26.5
		Riesling	-8.5	-10.8	-13.9
West Seneca	-5.8°F	Cabernet Franc	-6.9	-10.6	-12.5
		Cayuga White	-3.5	-12.8	-16.5
		Concord	-10.7	-22.1	-24.5
		Riesling	-10.2	-12.6	-15.3
West Canandaigua	-1.8°F	Niagara	-11.0	-18.1	-21.9
		Cayuga White	-12.0	-16.6	-20.3
		Concord	-19.2	-25.9	-29.5
		Riesling	-5.3	-12.2	-16.2

Below Zero Temperatures (continue from page 2)

Based on the results from these initial samples and the temperature readings, the potential for injury (as always) is highly dependent on location and variety. For example, temperatures near our West Seneca sampling location near Lakemont bottomed out around -6°F, while the LT₅₀ results for all four varieties collected in that area are all below -10°. In Branchport, however, temperatures dropped to -10°F which is close to the LT₅₀ values for Riesling and Cabernet Franc in that location. This doesn't necessarily mean that all Riesling and Cab Franc blocks in that area suffered 50% bud damage, but it does indicate that there is the potential for higher levels of damage than normal, and that growers should be checking those varieties that could have significant injury in them before beginning to prune.

[\(Click here to watch our videos on how to check grape buds for winter damage\)](#)

Our next set of hardiness samples will be collected next Monday, January 19, and we should be able to communicate the results from those samples by the end of the week.

Bud collection and determination of LTEs at NYSAES is supported by a grant to the Statewide Extension Program by the NY Wine and Grape Foundation and the Directors Endowment at the NYS Agricultural Experiment station.

B.E.V. NY 2015

Hans Walter-Peterson

B.E.V. NY [Business.Enology.Viticulture.] Offers an Ivy-League Refresher Course to New York's Grape & Wine Industry

Your wait is over!

It's time to register for B.E.V. NY 2015, which will be held February 26-28 at the R.I.T. Inn & Conference Center in Henrietta. In its 2014 inaugural, the symposium drew more than 500 attendees from New York and surrounding wine regions.



B.E.V. NY was born when the Finger Lakes Grape Program, the Cornell Enology Extension Lab, and members of Cornell's Dyson School of Applied Economics and Management and School of Hotel Management joined forces to provide a workshop covering all aspects of the grape and wine industry in New York.

The 2015 program features experts from academic institutions including Cornell, Penn State, Sonoma State, Finger Lakes Community College, and Tompkins County Community College, among others, covering topics from barrel sanitation and weed management to business planning and tasting room sales.

In response to industry evaluations, the Business program will be broken into two parallel tracks, one aimed at winery owners and managers, and the second at tasting room and marketing personnel. The focus on tasting

B.E.V. NY 2015 (continue from page 3)

room tactics is relatively new to the extension program, and draws on a variety of faculty expertise in Cornell's Dyson School of Applied Economics and Management and the School of Hotel Management.

For Associate Professor of Services Marketing Kathy LaTour, B.E.V. NY represents a way to focus her work to better serve the NY grape and wine industry.

"I found speaking at B.E.V. NY was a great opportunity to think about my academic research on wine expertise and consumer learning, and frame it toward the industry," she said. "I enjoyed hearing about actions the industry is embarking on to make their tasting rooms more consumer experience-oriented and educational."

"I thought the format for B.E.V. NY was excellent," said Bruce Murray, co-owner of Boundary Breaks Vineyard in Lodi. "The separation of the tracks into Business, Enology and Viticulture makes so much sense. I got to hear most of the program content, and there were many, many very good sessions."

Registration for B.E.V. NY is \$95 per day for the first person from a farm, business or other organization. Each additional registrant from that same business or organization is given a discounted rate of \$75 per day. Students that are participating in a grape or wine-related program at their school can register for \$50 per day. Hotel rooms at the Conference Center are offered at a discounted rate of \$94/night + tax, but you must reserve your room by Thursday, February 12 to receive this special rate.

We have also expanded the trade show this year to take place on both Friday and Saturday, February 27 – 28, giving attendees lots of time to speak with vendors about the products and services they have available to the industry. The traditional Wine & Cheese Social will take place in the Trade Show on Friday afternoon, after the end of the Enology program that day.

For information about this year's program, hotel arrangements and registration, visit <http://events.cals.cornell.edu/bevny2015>.

Time to Enroll in the Finger Lakes Grape Program!

Enrollment for the Finger Lakes Grape Program for 2015 is open! The FLGP provides you with a direct link to the latest information from Cornell and other resources around the country on topics that are important to you as a grape grower including pest management, canopy and crop management, vineyard nutrition, soils, and farm business and marketing.

When you enroll in the FLGP, you are helping to support a wide variety of efforts that the program undertakes every year in order to serve the needs of the region's grape industry, including:

- **Tailgate Meetings** – Informal grower meetings are held every other week during the growing season where growers and FLGP staff interact with each other to discuss current conditions in the vineyards and share research findings that provide growers with tangible solutions to vineyard issues. Surveys have revealed that over 90% of growers who attended a Tailgate meeting learned something new that they incorporated into their farming operation.
- **'Vineyard Update' email newsletter** – A newsletter distributed weekly via email during the growing season to those enrolled in the FLGP. Each newsletter covers current growing conditions in the region, timely reminders and suggestions for vineyard and pest management practices, updates on applied research and extension projects, and much more.
- **Applied research trials and demonstrations** – The FLGP conducts applied research trials and demonstrations at its Teaching & Demonstration Vineyard and on growers' farms around the region. These trials develop unbiased, research-based information that addresses important, practical problems that growers face in the vineyards each year.



Enrollment fees for the FLGP are the same as they were in 2014 - \$70 per farm or business in Ontario, Schuyler, Seneca, Steuben and Yates counties, and \$125 per farm or business in other locations (except for Wayne County – see below). If you want to receive paper copies of our semi-monthly newsletter, *Finger Lakes Vineyard Notes*, there is a \$25 cost to help defray printing and postage costs. You can also purchase a hard copy of the 2015 NY/PA Grape IPM Guidelines for Grapes for \$30, which includes shipping.

The enrollment form also has a space to include an additional donation to the FLGP and/or your local Extension association. Did the Grape & Wine Classifieds site help you to buy or sell some fruit recently? Did you come away from a Tailgate Meeting with a new idea that helped to improve your pest management program? We gladly offer these services to the industry at no cost, and we want to continue to do so. Please consider including a donation to the FLGP with your enrollment to support services like the Grape & Wine Classifieds and Tailgate meetings for the industry.

You can enroll by mail using the form included at the end of this Vineyard Update, or go to our website at <http://flgp.cce.cornell.edu/enrollment.php> to enroll and pay by credit card.

Time to Enroll in the Finger Lakes Grape Program! (continue from page 5)

We are happy to announce that Wayne County has joined the Finger Lakes Grape Program this year, which will reduce enrollment costs for those growers and increase the level of services the FLGP can provide to the increasing number of grape growers up in “apple country.” Growers in Wayne County who wish to enroll in the FLGP should contact the Wayne County Extension Office at 315-331-8415 or wayne@cornell.edu.

One of the ways that the county legislators measure the benefits of their support of ag program like the FLGP is how many growers in their county use those programs and help to support them with their own dollars. If you know any of your fellow growers who are not enrolled in the program, please encourage them to do so – not just because it looks good to local politicians, but because we can offer valuable information that can help them to make improvements on their farm.

We hope (and trust) that you and your business receive a significant return for your annual investment in the Finger Lakes Grape Program. If there is ever anything that we can do to make your enrollment in the FLGP more valuable for you, please don't hesitate to tell us.

VISIT [HTTP://FLGP.CCE.CORNELL.EDU/ENROLLMENT.PHP](http://flgp.cce.cornell.edu/enrollment.php) TO ENROLL ONLINE

Additional Information



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

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

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417 Liberty Street, Penn Yan, NY 14527

315.536.5134