



Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

Our annual Veraison to Harvest project is getting underway this week. Over the next 9-10 weeks, Gillian Trimber and Bill Wilsey will collect fruit samples from vineyards throughout the Finger Lakes at the beginning of each week. The samples will be analyzed at the Enology Extension Lab and the results, along with those from the Lake Erie, Long Island, Hudson Valley and Northern NY areas, will be sent out on Friday in the first of the weekly Veraison to Harvest newsletters. The newsletter contains not only the results from our sampling that week, but also short summaries of how the ripening period and harvest are progressing in each growing region of New York. Issues of the newsletter from previous years, going back to 2007 when we started the project, can be found at the project website, <http://grapesandwine.cals.cornell.edu/newsletters/veraison-harvest>. As always, we greatly appreciate the support of the New York Wine and Grape Foundation and Cornell University for funding this project.

Because I will be writing a summary of harvest progress for Veraison to Harvest each week, I won't be including that information in the weekly Updates during harvest (no need to duplicate the information). The weekly Updates will still contain other information with regard to particular issues we are seeing in the vineyards, program updates, pest management issues, weather data, etc.

VERAISON TO HARVEST
Statewide Vineyard Crop Development Update #1
September 4, 2015
Edited by TIM MARTINSON and CHRIS GERLING

Welcome to Veraison to Harvest
Now in its 9th year, Veraison to Harvest is a joint project of the Lake Erie, Finger Lakes, Eastern New York, Long Island and Statewide grape extension programs and the Cornell Enology Extension program. Each week we provide basic fruit composition information from 70 (this year) vineyards across New York - along with updates from each region and features on research and extension projects across the state. This year, we have expanded coverage of several 'Cold-Hardy' cultivars such as Marquette and Frontenac - and we welcome Anna Wallis, based in Pittsburgh, NY as a new contributor.

Our thanks to the New York Wine and Grape Foundation and the Lake Erie Regional Grape Program, Inc. - a group of juice and wine processors that funds projects through a voluntary tonnage-based contribution. We couldn't produce this newsletter or do the fruit sampling without financial support from these organizations.

-Chris Gerling and Tim Martinson, Co-Editors

Around New York...
Statewide (Tim Martinson)

Last year was a late year. When we started sampling, we reported that maturity was lagging 3-6" brix behind 2013 (sort of an average year), and another 3" brix behind the 2012 (exceptionally warm and early 2012). Maturity indicators are running well ahead of 2014 - with some soluble solids and titratable acidity looking a lot like 2012. Cabernet Franc (no pick crop) - currently averaging 15.3° brix and 13.5 g/l titratable acidity (TA) doesn't look much different than 2012's 15.6° brix and 12.5 g/l TAs - and well ahead of 2013's 13.2° brix and 11 g/l TA. As I go down the table (p 5-7), I see Concord 2.4° higher brix and -0.9 g/l lower TA than last year. Biting is 3.2° brix higher, with acids 2 g/l lower than 2013. That's pretty much the story. This year if the heat holds up will be an early year - though I'm doubtful that it will compare to 2012.

This year we have expanded our coverage of cold-hardy cultivars, with samples for Marquette, Frontenac, Frontenac gris, La Crescent, and St Croix. These are varieties with relatively small acreage, but being planted widely across the state. And I'm following a frost-injured Marquette and

Frontenac in the Thousand Islands. On May 22, a spring frost affected many vineyards in different regions of New York. In the Thousand Islands region, this Frontenac vineyard was frosted when shoots were at the 6-12 inch stage. On June 29 (top) a portion was past fruit set (9), while a 'second crop' (6) from secondary shoots was still about a week away from bloom. By August 19 (bottom) 'first crop' grapes had passed through veraison, while 'second crop' clusters were still green - and as of August 31 are just passing through veraison. Sample results for fruit-affected Frontenac and Marquette are listed in the Fruit Composition Table (pp 5-7). Will this 'second crop' get ripe? Stay tuned, as we'll be following these over the next several weeks.

Photos by the author

Frontenac vineyard that set a second crop after the May 22 frost - we will be comparing fruit composition on clusters from primary shoots that survived the frost and secondary shoots that emerged a few weeks after bloom. Look for samples labeled "Clayton-first crop" and "Clayton-second crop".

IPM

Hans Walter-Peterson



Photo: Mark Chien, Penn State University

With the arrival of veraison in our vineyards comes an annual headache for many growers – birds. A number of growers at our Tailgate Meeting last night mentioned that they have seen (and heard) flocks gathering near vineyards over the past couple of weeks, and are already starting to see more than a little bit of damage from them in some blocks. Damage is not limited just to red varieties, as some may assume it does. We have noticed damage in both red and white *vinifera* and hybrid cultivars. One possible impact of this year's dry weather on bird damage to fruit is the fact that many vineyards have smaller canopies this year, meaning there are fewer leaves to cover up the clusters from prying eyes of hundreds (or thousands) of hungry birds.

In addition to the yield losses caused by the birds feeding, we are starting to notice fruit rots developing in some places where berries have been pecked by birds. While this might seem a little surprising given the dry season we are having, the fact that we had close(er) to normal rainfall in August means that conditions have been more favorable for cluster rots to establish thanks to easy routes of entry into the berries provided by the birds.



Many vineyards have deployed canons, squawk boxes, air dancers and nets recently to try to reduce bird pressure. The effectiveness of these devices (except for nets) should be enhanced when more than one type of device is used in any given area, and if the “scaring” devices are moved around to different locations in order to keep birds from getting used to the devices in any given spot.

Tailgate Recap— August 31, 2016

Gillian Trimmer

We held our final Tailgate Meeting of the year at Fulkerson Winery last night; it was great to see so many people there! With harvest already underway for some growers, and just around the corner for others, the conversation centered on sampling and protecting the crop, and touched on drought (our favorite topic...) as well.

The birds seem to have caught on to the idea that vineyards are full of delicious snacks a bit early this year, with flocks of starlings and others already pecking their way into early-ripening varieties. Though I didn't want to believe it, I even smelled a wafting hint of sour rot in the Teaching and Demonstration Vineyard's Cayuga White this week, in the spots where bird damage was at its worst. This signals not only that punctured berries are problematic, but that the Cayuga White is relatively far along in sugar accumulation. It will be interesting to see what the results of Veraison to Harvest show. We spoke for a bit at the meeting about whether spraying methyl anthranilate, the flavor compound that makes ConCORDs and many artificially grape-flavored products taste "grapey", is useful in deterring birds. The ballot is out—though methyl anthranilate has been shown in some cases to discourage birds, it also comes with the risk of making any grape variety taste like concord to humans as well. Depending on what the grapes will be used for, this may not be ideal.



Pesky baby dinosaurs...

The other pest we dwelled on at the meeting was the multicolored Asian lady beetle (*Harmonia axyridis*). Hans shared tentative good news— aphids, a primary food source for the multicolored Asian lady beetle, seem to be relatively sparse in soybean fields this year, suggesting that multicolored Asian lady beetle populations will also be down. Our colleagues that work more closely with field crop growers report seeing very few multicolored Asian Lady Beetle nymphs this season thus far. Hopefully this trend will continue, and will provide some relief from the heavy pressure we've been seeing at harvest lately.

Our discussion of drought delved into how deficiencies in water-soluble nutrients may be showing up in force this year. Even if soil test results show reveal potassium, magnesium, and nitrogen levels are sufficient, these nutrients may not be accessible to the plant, as they require water to move through the soil. Foliar sprays may be helpful in improving magnesium and potassium deficiencies in the short term,

Tailgate Recap— August 31, 2016 (continued from page 3)

Gillian Trimmer

but we recommend avoiding applications of foliar nitrogen at this time of year, as the residue may act as food for rots and mildews in addition to the vines. For wine grapes, best to allow for yeast available nitrogen (YAN) additions in the winery rather than trying to correct nitrogen-deficient fruit in the vineyard.

We owe a great deal of thanks to all of the vineyards and wineries that have hosted us this season: Folts Farm, Lucas Vineyards, the Stanbro Farm, Heron Hill Winery, Chateau Lafayette Reneau, Young Sommer Winery, Keuka Spring Vineyards, Doyle Vineyard Management, Ventosa Vineyards, and Fulkerson Winery. Being able to visit varied vineyard operations and invite growers to gather in different sections of the Finger Lakes every couple weeks has been incredibly helpful, and we hope the meetings have been useful for those that have attended. It's certainly been great to have an occasion to see and chat with all of you over the course of the summer!



2016 Finger Lakes Grape Price List

Hans Walter-Peterson

Our first version of this year's Finger Lakes Grape Price List is included on the following pages. I want to thank the wineries and processors that provided us with their prices again this year, and would always welcome any others who would be willing to share their prices on the list as well.

Please remember that the average prices listed for each variety/category of grape are purely a straight average of the prices listed. They are not weighted by the number of tons that will be purchased at any given price. In other words, the price from a winery buying 5 tons of fruit has the same influence on the average as the price from a winery buying 100 tons of that same variety.

With that understanding in mind, the majority of average prices on this year's list are show an increase of more than 0.5% over those from last year. A number of varieties/categories show fairly significant increases in their average prices, including Cabernet Franc (12.8% higher), Aurore (9%), Concord (yes, Concord - 14%), generic red and white hybrids (14.6% and 26.9%, respectively) Chardonnay (6.0%) and Riesling (5.7%). Nineteen varieties had prices that essentially remained flat (less than 0.5% movement up or down), while only eight varieties had a decrease of more than 0.5% this year.

We will update the listing over the next few weeks as we (hopefully) receive a few more prices to include, and also fix any typos or mistakes that we find along the way. We will send out an announcement when we post new versions of the list.

Finger Lakes Vineyard Update

Finger Lakes Grape Program

August 31, 2016

2016 Finger Lakes Grape Price Survey

Prices/ton

Name	Anthony Road	Bully Hill Vineyards	Constellation Wines	Fall Bright	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hunt Country Vineyards	King Ferry Winery	Lakewood Vineyards	Red Newt	Swedish Hill Vineyard	Average	Low	High	# of Responses	2015 Avg Price	% change
Aromella												875	875	875	875	1	850	2.9%
Aurore		440	415			420							425	415	440	3	390	9.0%
Baco Noir		650	510			600	625			600			597	510	650	5	602	-0.8%
Cabernet franc, high	1300	1500	1800	1700	1600	1500	1500	1500	1300	1500	1950	1800	1579	1300	1950	12	1400	12.8%
Cabernet franc, low											1700	1600	1650	1600	1700	2	1400	17.9%
Cabernet Sauvignon		1700			1800	1500	1750	1800		1500		1850	1700	1500	1850	7	1600	6.3%
Castel		700				700							700	700	700	2	700	0.0%
Catawba, high		290	280	350		340	350	375		400		325	339	280	400	8	325	4.2%
Cayuga White	600	600	475	650	600	500	600	600		600		535	576	475	650	10	541	6.5%
Cayuga White (Night)												585	585	585	585	1	550	6.4%
Chambourcin		700		850		800		750				950	810	700	950	5	781	3.7%
Chancellor		700		900		600							733	600	900	3	650	12.8%
Chardonee		750											750	750	750	1	750	0.0%
Chardonnay, high	1400	1300		1550	1250	1200	1425	1500	1300	1300		1500	1373	1200	1550	10	1294	6.0%
Chardonnay, low							1350					1300	1325	1300	1350	2	1100	20.5%
Chelois		900		675									788	675	900	2	900	-12.5%
Colobel		700	425	900		600							656	425	900	4	575	14.1%
Concord, high										575			575	575	575	1	450	27.8%
Concord, low		340	240	350		300		275		375		285	309	240	375	7	271	14.0%
Corot noir						600		600				550	583	550	600	3	613	-4.8%
De Chaunac				450		450		500		475			469	450	500	4	501	-6.4%
Delaware, high										700			700	700	700	1	700	0.0%
Delaware, low			295	400		350				475			380	295	475	4	373	1.8%
Diamond				500		460						450	470	450	500	3	448	5.0%
Diamond (Night)												500	500	500	1	490	2.0%	

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Dornfelder						1200							1200	1200	1200	1	1200	0.0%
Elvira			300										1200	300	300	1	280	7.1%
Frontenac		700								900			800	700	900	2	775	3.2%
Geneva Red (GR7)		650	510			575	575						578	510	650	4	585	-1.3%
Gewurztraminer, high						1800	1800						1800	1800	1800	1	1625	10.8%
Gewurztraminer, low	1600	1800		1700		1700	1650			1600		1750	1686	1600	1800	7	1550	8.8%
Golden Muscat, high						400						375	388	375	400	2	388	-0.1%
Gruener Veltliner						1600							1600	1600	1600	1	1500	6.7%
Himrod						700							700	700	700	1	700	0.0%
Hybrid - Red			425			450	450	450				500	456	425	500	4	398	14.6%
Hybrid - White						450	450	500				500	483	450	500	3	381	26.9%
Isabella						475						460	468	460	475	2	463	1.0%
Ives			510							450			480	450	510	2	400	20.0%
LaCrescent												725	725	725	1	N/A	N/A	
Lakemont						500							500	500	500	1	500	0.0%
Lemberger	1300					1300	1500			1500		1600	1440	1300	1600	5	1400	2.9%
Leon Millot		700		625		625				625			644	625	700	4	650	-1.0%
Marechal foch		700		625		600				625		725	655	600	725	5	656	-0.2%
Marquette		800											800	800	800	1	650	23.1%
Melody												585	585	585	1	550	6.4%	
Merlot	1700	1500		2100		1800	1700	1800				2000	1800	1500	2100	7	1733	3.9%
Muscat ottonei				1550									1550	1550	1550	1	1000	55.0%
Native - Red							400					225	313	225	400	2	300	4.2%
Native - White			415				400					225	347	225	415	3	338	2.6%
Niagara, high												325	325	325	1	325	0.0%	

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Niagara, low		340	250	350		300	400	350		375		275	330	250	400	8	313	5.4%
Noirret		650		650		600		700				875	695	600	875	5	703	-1.1%
Pinot blanc							1450						1450	1450	1450	1	1400	3.6%
Pinot gris	1700	1800				1650		1700		1650	1800	1800	1729	1650	1800	7	1642	5.3%
Pinot noir	2000	1900		1750	1600	1650	1700			1750		2000	1794	1600	2000	8	1788	0.3%
Pinot noir, sparkling												1800	1800	1800	1800	1	1725	4.3%
Riesling, high	1750	1600	1600	1750	1500	1700	1500	1750		1500	1850	1550	1641	1500	1850	11	1553	5.7%
Riesling, low										1600		1400	1500	1400	1600	2	1200	25.0%
Riesling, sparkling												1550	1550	1550	1550	1	1350	14.8%
Rosette						375						1550	375	375	375	1	375	0.0%
Rougeon	650	650	425			500	550					550	554	425	650	6	542	2.2%
Sanglovese							1825						1825	1825	1825	1	1825	0.0%
Sauvignon blanc						1500							1500	1500	1500	1	1500	0.0%
Seyval		550		650		700	600	600					620	550	700	5	613	1.1%
St. Croix		800											800	800	800	1	800	0.0%
St. Vincent			435			500							468	435	500	2	468	-0.1%
Syrah							1750						1750	1750	1750	1	1750	0.0%
Traminette - high												975	975	975	975	1	875	11.4%
Traminette - low		950			700	900						800	838	700	950	4	800	4.7%
Valvin muscat						900		750				775	856	750	1000	4	850	0.7%
Valvin muscat (Night)												875	875	875	875	1	850	2.9%
Verdelet		700				400							550	400	700	2	550	0.0%
Vidal blanc		600				600	650	700		610		725	648	600	725	6	638	1.5%
Vidal blanc, late harvest		1650											1650	1650	1650	1	1650	0.0%
Vignoles (Ravat)	900	800		950		800	650	750		750		875	809	650	950	8	771	5.0%

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Vignoles Late Harvest	1600												1600	1600	1600	1	1600	0.0%
Vincent			510			600	525			600		725	592	510	725	5	575	3.0%
Vinifera - Red							1000					750	875	750	1000	2	775	12.9%
Vinifera - White							1000					750	875	750	1000	2	775	12.9%
Vinifera (other)					700			1200				550	817	550	1200	3	863	-5.4%
Vlognier												1800	1800	1800	1800	1	1725	4.3%
Zweigelt						1500						1600	1550	1500	1600	2	1500	3.3%

Avg price down more than 0.5% from '15

Avg price within 0.5% of '15

Avg price up more than 0.5% from '15

Note:

1. Some 'premium' prices may not be listed. Some processors may have sliding price scales, based on brix.
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, et
3. If in doubt, check with the buyer. We have made every effort to be accurate, but the range of price categories was edited.
4. The 'average' price listed is merely an average of the stated prices. It is not weighted based on tons purchased at each price.

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.



Training on Changes to Worker-Protection Standards Regulations

Wednesday, October 5

Dickman Farms

13 Archie Street, Auburn NY

A number of significant changes to the federal Worker Protection Standard for Agricultural Pesticides (WPS) will go into effect on January 2, 2017. These changes will affect farms, greenhouses, nurseries, forests, and other establishments (including organic establishments) on which pesticides are used in the production of agricultural crops.

If you use, supervise the use, or are responsible for the use of pesticides on such establishments, the Department of Environmental Conservation (NYSDEC) invites you to attend a WPS Mock Inspection on the morning of October 5th at Dickman Farms, 13 Archie Street, Auburn, NY. NYSDEC staff will be on hand to explain the rule changes and how to comply with them.

Check-in is from 9:30 to 10:00, with training to follow from 10:00 to noon. Attendees who are certified to apply pesticides in Categories 1A, 1D, 10, 21, 22, 23, 24, or 25 will earn 2 recertification credits. (Remember to bring your NYS pesticide certification photo ID card.)

To register, please send an e-mail to PesticideCompliance@dec.ny.gov. If currently certified in New York as a pesticide applicator or commercial technician, include your Certification ID Number.

You can find additional information about changes to the WPS on EPA's website at: <https://www.epa.gov/pesticide-worker-safety/revisions-worker-protection-standard>.

2016 Growing Degree Days and Rainfall

FLX Teaching & Demonstration Vineyard – Dresden, NY					
Date	Hi Temp (F)	Lo Temp (F)	Rain (inches)	Daily GDDs	Total GDDs
8/24/16	86.7	60.2	0.00	23.5	2263.7
8/25/16	87.0	69.3	0.10	28.2	2291.8
8/26/16	86.4	69.8	0.09	28.1	2319.9
8/27/16	86.6	63.4	0.00	25.0	2344.9
8/28/16	91.5	68.7	0.00	30.1	2375.0
8/29/16	79.0	62.1	0.00	20.6	2395.6
8/30/16	85.1	58.5	0.00	21.8	2417.4
Weekly Total			0.19"	177.2	
Season Total			9.22"	2417.4	

GDDs as of August 31, 2015: 2129.9

Rainfall as of August 31, 2015: 18.49"



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Finger Lakes Grape Program

August 31, 2016

Seasonal Comparisons (at Geneva)

Growing Degree Days

	2016 GDD ¹	Long-term Avg GDD ²	Cumulative days ahead (+)/behind (-) ³
April	36.1	65.2	-9
May	270.1	252.3	0
June	489.1	480.6	0
July	695.9	639.8	+3
August	722.0	588.2	+14
September		351.0	
October		105.2	
TOTAL	2213.2	2481.8	

1 Accumulated GDD's for the Month

2 The long-term average (1973-2015) GDD accumulation for that month.

3 Numbers at the end of each month represent where this year's GDD accumulation stands relative to the long-term average. The most recent number represents the current status.

Precipitation

	2016 Rain ⁴	Long-term Avg Rain ⁵	Monthly deviation from avg ⁶
April	1.17"	2.89"	-1.72"
May	1.66"	3.11"	-1.45"
June	0.65"	3.68"	-3.03"
July	1.01"	3.42"	-2.41"
August	2.05"	3.15"	
September		3.64	
October		3.22	
TOTAL	6.39"	23.12"	

4 Monthly rainfall totals up to current date

5 Long-term average rainfall for the month (total)

6 Monthly deviation from average (calculated at the end of the month)

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 at <http://flgp.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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FINGER LAKES VINEYARD UPDATE

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