



# finger lakes vineyard update

September 12, 2012



## FINGER LAKES 2012 GRAPE PRICE LIST

*Hans Walter- Peterson*

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We have finished compiling the Finger Lakes grape price list for 2012, which is attached at the end of this week's Update, and can also be downloaded as a .pdf file by [clicking here](#). We will post a link to the price list in the [Farm Business and Marketing](#) section of our website later this week as well.

The results from this year's list are more encouraging than they have been for the past few years. Average prices for almost all varieties either held steady or increased compared to 2011 prices. The only varieties with average prices below last year were Diamond, Niagara, Vidal and Vignoles, but even these were down by less than 3%.

On the other hand, a number of varieties saw fairly significant increases in their average prices this year, including:

- ◆ Chardonnay (+6.8%)
- ◆ Concord (+6.4%)
- ◆ Corot Noir (+7.0%)
- ◆ Lemberger (+6.9%)
- ◆ Noiret (+8.3%)
- ◆ Riesling (+8.4%)
- ◆ Rougeon (+11.7%)
- ◆ Valvin Muscat (+13.4%)

Another major increase was seen for 'red hybrids', which increased by 16.4% on average this year. This category is mostly used by wineries that don't specify prices for red hybrid varieties like Foch, Millot and or Rougeon.

In the case of Chardonnay and Riesling, the increase in their prices this year balances out the decrease that both varieties suffered last year. Valvin Muscat seems to be becoming more popular and important with some wineries, as this is the second year in a row that the variety has seen more than a 10% increase in its average price. The other two varieties that were introduced with Valvin, Corot Noir and Noiret, also saw increases in their prices this year.

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## IPM

*Hans Walter-Peterson*

Some more rain this past weekend (generally about 0.5" around the Finger Lakes) gave us another chance to develop some new downy mildew infections on canopies. It's becoming a little easier to find downy in some canopies, and new rain events (or mornings with heavy dew) can help to spread these.

I visited a Catawba vineyard this week with fairly extensive downy infections that had been picked a few days beforehand. In this kind of situation, it can make sense to apply a material for downy mildew control that will help to keep the canopy in tact and functional until the leaves drop. If the trend of this season continues with these stretches of sunny and warm weather, vines that have been picked early can continue to develop carbohydrate reserves after the fruit has been harvested. One benefit to using materials after harvest is that there is no worry about the PHI interval if the fruit is already gone. Using a tank mix of a phosphorous acid material to control existing infections, and a protectant like Revus, Ranman, captan and others, would be a good option in situations like the one mentioned above.



### Insects

We have had numerous discussions with growers about the likelihood of a fourth generation of grape berry moth (GBM) this year, thanks to the high heat accumulation. While scouting near treelines in a couple of vineyards this past week, we were still finding larva feeding inside berries. At this point in the season, it's likely that these larvae will be the ones to overwinter as pupa and not

form into adults this season. So spraying a final insecticide probably won't provide much benefit. However, these new larvae have created new places where botrytis and other bunch rot infections can begin. Scouting in these higher-pressure areas for GBM might help to catch new rot infections before they get too well established, especially if we end up in a weather pattern with more frequent rains. At this point, the weather forecast is looking dry with the possible exception of some rain on Saturday.

### Spotted Wing Drosophila Trapping

We're still looking for a couple of growers who would be willing to have a few traps deployed in their vineyards to detect any spotted wing drosophila (SWD). We would like to place the traps in vineyards with later ripening varieties (e.g., Cabernet Franc and Sauvignon, Vidal, Catawba) or where fruit will be hanging for several more weeks (late harvest Vignoles or Riesling). If you are willing to have a trap or two placed in your vineyard, please get in touch with me ([hcw5@cornell.edu](mailto:hcw5@cornell.edu)) and let me know so we can get the word to Juliet.

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## In The Vineyard

*Mike Colizzi*

Crews and machinery are pulling long hours now as harvest is in full swing. Concord is being picked just as fast as the harvester can go. This past week we have seen some new varieties make it to the press pad including Pinot Gris, Pinot Blanc, Pinot Noir, Gewürztraminer, and Chardonnay. Most of the hybrids like Geneva Red and Cayuga White are being picked now too and should start wrapping up in the next week or so.

As I mentioned last week the fruit is looking pretty clean and the quality is very good.

## Harvester Sanitation

*Hans Walter-Peterson*

Chris Gerling and I recently spoke with [Dr. Randy Worobo](#) with the Department of Food Science at Cornell about winery sanitation for the next episode of our podcast, [The PressPad](#). Randy is one of the nation's experts on the subject. While much of our conversation focused on what happens in the winery, Randy did have an important bit of information for growers with respect to sanitation as well. He mentioned that a



mechanical harvester can be a source of bacterial contamination, mostly lactic acid bacteria, that can carry into the winery if it isn't rinsed off regularly during harvest.

This generally hasn't been a problem that I've heard much about in New York, but that's probably because we're usually harvesting when it is cooler outside, making it harder for microorganisms to establish and quickly grow on plates or conveyor belts that are covered in sticky sweet grape juice. With warmer temperatures during harvest this year, however, it might make sense (and give the winemakers one less thing to think about) to give the harvester a good rinsing, preferably with hot water, when there's some down time in between picking loads.

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## UPCOMING EVENTS

You can also check out our [Calendar](#) on the [FLGP website](#) for information about upcoming events.

### **Understanding Landowner Liability Issues: Liability, Posting, and Trespass**

*Saturday, September 29, 2012 9:30 am - 12:30 pm*

*Yates County Office Building Auditorium*

*417 Liberty Street, Penn Yan, NY*

Yates County Cornell Cooperative Extension and the Master Forest Owner Volunteers will host a workshop on understanding landowner liability issues. This workshop will explore the responsibility and liability of landowners for the actions of a trespasser, hunter, invitee, and other types of people who may access your property. This workshop will provide information about the laws of New York and give guidance on how to proceed with enforcement through local authorities.

Featured Presenters include:

**David Colligan**, attorney at law and partner at Watson Bennett Colligan & Schechter of Buffalo, NY, will cover the following topics:

- Current landowner liability case law;
- Posting your property;
- Providing permission to people to hike, hunt, or ride ATV's on your land;
- Liability toward trespassers versus people who are allowed to be there;
- Right-of-ways; and
- Ponds, swimming, and attractive nuisances.

**Matt Lochner**, Environmental Conservation Police Officer, and **Ed Nemitz**, Sergeant with the Yates County Sheriff's Department will cover the following topics:

- What to do when you suspect a trespass;
- How to report a trespass;
- How to approach a potential situation on your property; and
- Personal experiences and lessons learned.

Workshop fee: \$10.00 per person includes presentations, refreshments, and expert answers to your questions. Pre-registration is required. Call Yates County CCE at 315-536-5123 to register or for more information.

### **Brewing Science and Technology Short Course**

*Friday, October 12, 2012 8:00 AM - 4:45 PM*

*NYS Agricultural Experiment Station*

*630 W North Street, Geneva NY*

Cornell University will offer a full day short course on Brewing Science & Technology at the Geneva Experiment Station on Friday, October 12, 2012. This will be entirely presented by Prof. Karl Siebert, who spent over 18 years in the brewing industry and who has received multiple awards from brewing organizations.

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## UPCOMING EVENTS (CONT.)

Registration fee is \$100. Contact Gemma Osborne at 315-787-2248 or [gro2@cornell.edu](mailto:gro2@cornell.edu) for registration or further information.

### **Cider Production: Principles & Practice**

*December 3-7, 2012*

*NYS Agricultural Experiment Station*

*630 W North Street, Geneva NY*

Do you want to gain a thorough understanding of cider & perry and acquire the skills & knowledge necessary to make quality products? Then, this is THE class to attend! Cornell University has partnered with Peter Mitchell, an internationally recognized authority in cider and perry making, to present this two-part course.

More information is available on the [workshop flier](#), or by contacting Gemma Osborne at 315-787-2248 or [gro2@cornell.edu](mailto:gro2@cornell.edu).

### **Viticulture 2013 - Save the Dates!**

*February 6-8, 2013*

*Rochester Riverside Convention Center*

*Rochester, NY*

More information on the program, vendor listings and registration will be coming soon.

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## 2012 GROWING DEGREE DAY (GDD) ACCUMULATION



**New Weather Station at the Finger Lakes Teaching Vineyard**

As of August 8, we have a new NEWA weather station located at the Finger Lakes Teaching Vineyard at Anthony Road. The station is called '[Dresden \(FLGP/FLCC\)](#)' on the NEWA website. Starting next year, we will primarily be using this station to track growing degree days and rainfall, insect and disease modeling, and other weather information for the program. We will continue to track the information gathered at the Geneva weather station as well, primarily for the ability to compare and contrast growing seasons.

### 2012 Growing Degree Day (GDD) Accumulation

We are once again tracking GDD accumulation for the Finger Lakes region beginning on April 1. While it isn't any kind of measure of the "quality" of a growing season, it gives us a way to compare heat accumulation between years, which can have some impact on fruit maturity, and pest development. If you are interested in the results from a different location, you can go to the '[Station Pages](#)' portion of the NEWA website and choose the location you are interested in.

	Geneva	Geneva <sup>#</sup> (March 1 GDD)	Branchport*	Lodi*
September 11, 2012	2559.9	2678.8	2532.1	2625.3
Long-term average GDD	2191.3			
Days ahead/behind avg (+/-)	N/A (see note)			
GDD on Sept. 11, 2011	2489.7			
GDD on Sept 11, 2010	2629.9			

**Note: We exceeded the long-term average for total GDD in a season (April 1 – October 31) on September 6 this year. In 2010, we surpassed the average seasonal GDD total on September 3. We are currently 4 days behind 2010 in terms of GDD accumulation.**

\* We do not have long-term average data for Branchport and Ovid, so we cannot report how far or behind these two locations are in GDD accumulation.

# We have had a few people ask about tracking GDDs starting in March because of the initial growth that many vineyards had before April 1, so we will include this information in our GDD tracking for the remainder of the growing season.



Name	Anthony Road	Bully Hill Vineyards	Casa Larga Vineyards	Constellation Wines	Cott (Cliffstar)	Fall Bright	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlit 1852 Vineyards	Heron Hill Winery	Hunt Country Vineyards	Inspire Moore	King Ferry Winery	Lakewood Vineyards	Lucas Vineyards	Spring Ledge (Royal)	Swedish Hill Vineyard	Average	Low	High	# of Responses	2011 Avg Price	% change
Gewurztraminer, low																		1440	1440	1440	1440	1	0	N/A
Golden Muscat										375								375	375	375	375	2	375	0.0%
Geneva Red (GR7)		650							525							630			602	525	650	3	579	3.9%
Himrod								700											700	700	700	1	550	27.3%
Hybrid - Red									450	500		450				600	350	375	454	350	600	6	390	16.5%
Hybrid - White									450			500					315	375	410	315	500	4	399	2.8%
Isabella									475									475	475	475	475	2	450	5.6%
Ives		350													450				400	350	450	2	400	0.0%
Landot noir																		535	535	535	535	1	535	0.0%
Lakemont								500											500	500	500	1	500	0.0%
Lemberger, high	1300							1400			1400		1400		1500			1500	1417	1300	1500	6	1325	6.9%
Leon Millot		700				625		625						625	600				635	600	700	5	625	1.6%
Marechal foch						625					600							700	642	600	700	3	638	0.6%
Melody																		550	550	550	550	1	535	2.8%
Merlot, high	1800	1500	1700			2000		1700	1650		1900		1800	2025				2000	1808	1500	2025	10	1783	1.4%
Native - Red								400										225	313	225	400	2	0	N/A
Native - White								400										225	313	225	400	2	0	N/A
NY76.0844.24																		700	700	700	700	1	0	N/A
Niagara, high		340		235	235	350		300	450	355		350			375	344	280	300	326	235	450	12	334	-2.3%
Niagara, low																		335	335	335	335	1	232	44.4%
Noiret		650				650		600		500		700	800					860	680	500	860	7	628	8.3%
Organic Blend																	600		600	600	600	1	0	N/A
Pinot blanc								1300			1525								1413	1300	1525	2	1400	0.9%
Pinot gris, high	1600	1500						1550			1525	1700	1700		1650			1725	1619	1500	1725	8	1572	3.0%
Pinot noir, high	2000	1650				1750	1400	1550	1600		1600		1600	1750	1700			1850	1677	1400	2000	11	1605	4.5%
Pinot noir, sparkling																		1600	1600	1600	1600	1	0	N/A
Riesling, high	1500	1300	1450			1750	1300	1500	1400		1475	1500	1600	1550	1400			1475	1477	1300	1750	13	1362	8.4%





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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>.

*Finger Lakes Vineyard Update* is an e-mail newsletter produced by the Finger Lakes Grape Program and sent out by subscription. For subscription information, please call us at 315-536-5134 or look for subscription forms at <http://blogs.cornell.edu/flgp/enroll/>.

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