



Cornell University
Cooperative Extension
Finger Lakes Grape Program

Finger Lakes Grape Program

August 30, 2017

Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

Just a few short notes from me this week:

1. The dry conditions over the past week have been more than helpful when it comes to disease development (and almost everything else in the vineyard). Active downy mildew infections are harder to find than they were a few weeks ago, and botrytis infections are not showing up to a great extent at this point. All of that can change if the weather starts to look more like it did earlier, so continue to keep an eye open for disease development.
2. A couple of growers at yesterday's Tailgate Meeting said that some of their earlier ripening varieties are getting close to 14-15 Brix already, meaning they're approaching the window where they are susceptible to development of sour rot. In addition to controlling the microbes with something like Oxidate, recent research by Megan Hall suggests that controlling fruit flies is also an important component of preventing sour rot development. Take a gander at the [Grape IPM Guidelines](#) for what materials are approved for use against them. Several materials have 2 (ee) labels for control of fruit flies, so be sure to have that particular label in your possession before using the material.
3. Ballots for the Grape research order have been mailed out, and all eligible growers (2 acres or more of vineyards) should have received theirs by now. If you have not, be sure to contact the DEC to request one be mailed to you. The deadline to submit ballots is Friday, September 8.
4. The annual Veraison to Harvest project and newsletter will start next week. We will be writing about harvest progress and other general goings-on for that newsletter, so we won't be including those in the weekly Updates. Other information regarding pest management, event announcements and other information will still go in the weekly Updates.
5. I will be out of town next week giving a couple of talks, but Gillian will still be around to answer questions or make site visits. I'll be back on Monday, September 11.

In This Issue:

In the Vineyard	pg. 1
Tailgate Recap	pg. 2
FL Grape Prices	pg. 3
Craft Beverages	pg. 4
GDD's	pg. 5

August 29th 2017 Tailgate Recap

Gillian Trimmer

Last night was our final Tailgate Meeting of the summer, located on the sunny lawn of Lamoreaux Landing, looking out over Seneca Lake. There was plenty to talk as all of us hang on the cusp of harvest—Aurora is coming in already, and pretty much every other variety is softening and growing sweet. Meeting attendees mentioned tuning up harvesters and closing up netting, and it seemed like most folks are just about ready. Judging from the conversation, it sounds like the birds and the deer are ready to pick some grapes as well!

Late-season pest and disease control was of course on the agenda for the meeting, and we spent a fair amount of time discussing sour rot and its control. From recent work from Megan Hall, Wayne Wilcox, and Greg Loeb, we know that sour rot pressure can be reduced through use of microbial eradicant and an insecticide to control fruit flies. Questions came up regarding spotted wing drosophila, a type of fruit fly that can lay eggs in healthy fruit (rather than our common fruit fly, which requires over-ripe or damaged fruit in order to lay eggs) and which is a huge problem in other small fruit industries. For sour rot specifically, it doesn't seem to be the case that we need to control spotted wing separately, and we spent some time discussing the difficulty in spraying for fruit flies at all, as well as concerns with insecticide application so close to harvest.

Botrytis was also discussed, particularly as both Hans and I spotted it much earlier this year than usual: a portent of potentially heavy botrytis pressure this fall. As most of you know, botrytis infections happen primarily during bloom, and so much of the botrytis that we see this time of year has been in the clusters for months. It's the weather and the accumulation of sugar in the grapes that will determine whether we see it sporulating and growing rather than laying latent, so we're hoping that nature cooperates.

Nutrient deficiencies, yellowing of vines, and foliar feeds were also brought up at the meeting, as a number of growers reported seeing the whole-plant chlorosis that we wrote about a few weeks ago due (we think) to wet conditions and restricted nutrient uptake. This led to a great discussion of setting up trials to test products on your own farm; we hope that any of you interested in doing this will get in touch, as we'd be happy to work with you with experimental set-up and to learn from what you find as well! In the vein of experimentation, we also discussed what works for deer and for birds and what doesn't... the ballot's out on most defenses beyond netting, but some growers reported good luck with deer deterrents and used-car-lot-style scary blow-up dancers.

Yesterday's Tailgate Meeting also provided a great opportunity to share some of what we learned at the spatial imaging field meeting we held last week, at which Jackie Dresser, Terrie Bates, Jim Meyers, and Justine Vanden Heuvel shared their work mapping vineyards using drones, soil electroconductivity (EC) sleds, and tractor/ATV mounted cameras. The uses of these technologies are extensive—everything from improved crop estimation to shoot thinning—and it's exciting to see that these applications are easily within reach with current systems.

Many thanks to Mark Wagner and the folks at Lamoreaux Landing for hosting our meeting last night, as well as to Phil Cherry from Schuyler County CCE and Ave Bauder from Seneca County CCE for joining us as well. Zooming out to the season as a whole, we're incredibly grateful to all of the hosts, participants, and guest speakers that have allowed our Tailgate Meetings to go off without a hitch this year. We can't wait to start them up again next spring... in the meantime, have a great harvest!

Finger Lakes 2017 Grape Price List

The Finger Lakes Grape Price list for 2017 is included on the following few pages of this week's Update. We are still working on putting together the final list, which will include a comparison of this year's average prices to 2016, and that list will be posted on our website in the next week or two. But I wanted to get this year's prices out because I know many growers are curious to see how things look this year.

As I mentioned, we'll include a comparison of prices for each variety listed in a couple of weeks, but here are a few of the region's key varieties and how their prices compare between this year and last.

Variety/category	2017 avg price	# of 2017 buyers	2016 avg price	# of 2016 buyers	% change in price
Cabernet franc	\$1609	11	\$1573	13	+2.3%
Catawba	\$345	10	\$328	9	+5.2%
Cayuga White	\$577	12	\$572	12	+0.9%
Concord	\$285	7	\$302	8	-5.6%
Lemberger	\$1495	10	\$1433	6	+4.3%
Pinot noir	\$1870	10	\$1817	9	+2.9%
Riesling	\$1577	11	\$1627	12	-3.1%

The number that might stand out a little bit (at least it did to me) is the average Riesling price, which is calculated as being down 3.1%. This result is due to one of the weaknesses of this list – that it is based only on prices that people choose to report to us. In the case of Riesling, there were a couple of producers with relatively high prices for Riesling that reported to us last year, but did not do in 2017, while two other producers are listed this year who were not in 2016, and who are paying prices below the average, thus bringing it down a bit. Comparing Riesling prices between those producers who reported both last year and this year, the prices are actually identical. So in reality, the average price for Riesling this year is probably about the same as last year. The same situation is true for the Concord price in this list – for producers who reported prices for both years, there is no change between 2016 and 2017.

If you want to do some further comparisons, [you can find the 2016 grape prices here](#).

2017 Finger Lakes Grape Price Survey

Prices/ton

Name	Anthony Road	Bully Hill Vineyards	Chateau Lafayette Reneau	Constellation Brands	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlitt 1852 Vineyards	Heron Hill Winery	Knapp Winery	Lakewood Vineyards	Spring Ledge (Royal)	Swedish Hill Vineyard	Average	Low	High
Aromella													700	700	700	700
Aurore		440		420		420						285		391	285	440
Baco Noir		650	625	510		600	625		600	625	625			608	510	650
Cabernet franc, high	1300	1500	1500	2000	1600	1700	1500		1800	1500	1500		1800	1609	1300	2000
Cabernet franc, low				1800					1500				1650	1650	1500	1800
Cabernet Sauvignon		1700	1750			1700	1750		1700	1750			1850	1743	1700	1850
Castel		700												700	700	700
Catawba, high		290	350	290		340	350	355		350	400	385	335	345	290	400
Catawba, low								300						300	300	300
Cayuga White	600	600	600	550	600	500	600		650	600	600	500	525	577	500	650
Cayuga White (Night)													600	600	600	600
Chambourcin		700											950	825	700	950
Chancellor		700				600								650	600	700
Chardonel		750												750	750	750
Chardonnay, high	1400	1300	1350		1300	1400			1475	1350	1400		1500	1386	1300	1500
Chardonnay, low							1350		1500				1300	1383	1300	1500
Chelois		900												900	900	900
Colobel		700		425										563	425	700
Concord, high								300						300	300	300
Concord, low		340		240		300		250			375	240	285	285	240	375
Corot noir						600							550	575	550	600
De Chaunac						525					475			500	475	525
Delaware, high											700			700	700	700
Delaware, low				300		400					475			392	300	475
Diamond						500							450	475	450	500

2017 Finger Lakes Grape Price Survey

Prices/ton

Name	Anthony Road	Bully Hill Vineyards	Chateau Lafayette Reneau	Constellation Brands	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlitt 1852 Vineyards	Heron Hill Winery	Knapp Winery	Lakewood Vineyards	Spring Ledge (Royal)	Swedish Hill Vineyard	Average	Low	High
Diamond (Night)													500	500	500	500
Dornfelder						1600								1600	1600	1600
Elvira				300								350		325	300	350
Frontenac		700									900		700	767	700	900
Geneva Red (GR7)		650	575	510			575			575				577	510	650
Gewurztraminer, high	1600	1800	1650			1700	1650		1800	1650	1650		1700	1689	1600	1800
Gewurztraminer, low									1700					1700	1700	1700
Golden Muscat, high						400		375					385	387	375	400
Golden Muscat, low								300						300	300	300
Gruener Veltliner						1600			1800					1700	1600	1800
Himrod						700								700	700	700
Hybrid - Red			450	425			450	530		450		380	500	455	380	530
Hybrid - Red, low								450						450	450	450
Hybrid - White			450				450			450		300	500	430	300	500
Isabella			475				475			475			450	469	450	475
Ives				510							425			468	425	510
LaCrescent													700	700	700	700
Lakemont						500								500	500	500
Lemberger	1300		1450	1800	1300	1600	1450		1400	1450	1600		1600	1495	1300	1800
Leon Millot		700				625					625			650	625	700
Marechal foch		700				625			600		625		725	655	600	725
Marquette		900											700	800	700	900
Melody													600	600	600	600
Merlot	1700	1500	1700			1900	1700		2375	1700			2000	1822	1500	2375
Muscat ottonel			1000				1000		1000	1000				1000	1000	1000

2017 Finger Lakes Grape Price Survey

Prices/ton

Name	Anthony Road	Bully Hill Vineyards	Chateau Lafayette Reneau	Constellation Brands	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlitt 1852 Vineyards	Heron Hill Winery	Knapp Winery	Lakewood Vineyards	Spring Ledge (Royal)	Swedish Hill Vineyard	Average	Low	High
Native - Red			400				400			400			225	356	225	400
Native - White			400	415			400			400			225	368	225	415
Niagara, high			400				400	355		400			325	376	325	400
Niagara, low		340		240		300	400	300			375	235	275	308	235	400
Noiret		650				600							875	708	600	875
Organic												475		475	475	475
Pinot blanc			1450				1450		1575	1450				1481	1450	1575
Pinot gris	1700	1800	1700			1700	1700		1700	1700	1700		1750	1717	1700	1800
Pinot noir	2000	1900	1700		1600	1900	1700		2000	1700	2200		2000	1870	1600	2200
Pinot noir, sparkling													1800	1800	1800	1800
Riesling, high	1750	1600	1500	1600	1500	1700	1500		1650	1500	1500		1550	1577	1500	1750
Riesling, low									1475				1400	1438	1400	1475
Riesling, sparkling													1500	1500	1500	1500
Rosette						375								375	375	375
Rougeon	650	650	550	425		500	550			550			550	553	425	650
Sangiovese			1825				1825			1825				1825	1825	1825
Sauvignon blanc						1700								1700	1700	1700
Seyval		550	600			700	600		650	600				617	550	700
St. Croix		800												800	800	800
St. Vincent				435										435	435	435
Syrah			1750			1900	1750			1750				1788	1750	1900
Traminette - high								800	900				950	883	800	950
Traminette -low		950			700	900		600					800	790	600	950
Valvin muscat						900					1000			950	900	1000
Valvin muscat (Night)													900	900	900	900

2017 Finger Lakes Grape Price Survey

Prices/ton

Name	Anthony Road	Bully Hill Vineyards	Chateau Lafayette Reneau	Constellation Brands	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlitt 1852 Vineyards	Heron Hill Winery	Knapp Winery	Lakewood Vineyards	Spring Ledge (Royal)	Swedish Hill Vineyard	Average	Low	High
Verdelet		700												700	700	700
Vidal blanc		600	650			600	650		600	650	625		700	634	600	700
Vidal blanc, late harvest		1650												1650	1650	1650
Vignoles (Ravat)	900	800	750			800	750			750	800		875	803	750	900
Vignoles Late Harvest	1600													1600	1600	1600
Vincent			525	510		600	525			525	610	550	700	568	510	700
Vinifera - Red			1000				1000			1000			750	938	750	1000
Vinifera - White			1200				1200			1200			750	1088	750	1200
Vinifera (other)					700									700	700	700
Viognier													1800	1800	1800	1800
Zweigelt						1900							1600	1750	1600	1900

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, harvest date, etc.
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.

Survey of New York State Craft Beverage Products

In an effort to support and grow the craft beverage industry in New York, Empire State Development is undertaking an initiative to measure the impact of the industry on the state's economy. The following survey is designed to collect information from manufacturers regarding production levels, agriculture inputs, employment, tourism, and other pertinent economic data that can help identify ways the State can further support the industry.

Please complete the survey so that the state's decision makers can be fully informed about the needs of the craft beverage industry. The survey may take 20-30 minutes to complete but it is extremely important to the future of the industry. Note that all information collected will be confidential.

Contact Stefan Fleming at Stefan.Fleming@esd.ny.gov with any questions regarding this survey, how the results will be used, or the overall project. The survey link will be open until 5:00 pm on September 15, 2017.

[Click here to begin the survey.](#)

2017 Growing Degree Days and Rain Fall

FLX Teaching & Demonstration Vineyard – Dresden, NY					
Date	Hi Temp (F)	Lo Temp (F)	Rain (inches)	Daily GDDs	Total GDDs
8/23/17	75.3	57.2	0.01	16.3	2108.2
8/24/17	67.3	55.1	0.00	11.2	2119.4
8/25/17	69.4	53.2	0.00	11.3	2130.7
8/26/17	70.7	49.6	0.00	10.2	2140.9
8/27/17	74.0	50.8	0.00	12.4	2153.3
8/28/17	75.2	53.7	0.00	14.5	2167.7
8/29/17	74.2	55.7	0.00	15.0	2182.7
Weekly Total			0.01"	90.7	
Season Total			19.40"	2182.7	

GDDs as of August 29, 2016: 2395.6

Rainfall as of August 29, 2016: 9.22"



Seasonal Comparisons (at Geneva)

Growing Degree Day

	2017 GDD ¹	Long-term Avg GDD ²	Cumulative days
April	125.8	64.0	+12
May	219.1	252.7	+3
June	492.7	480.8	+3
July	624.0	641.1	+1
August	519.9	591.7	0
September		353.5	
October		106.4	
TOTAL	1981.3	2490.3	

¹ Accumulated GDDs for each month.

² The long-term average (1973-2016) 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.

2017 Growing Degree Days and Rain Fall

Precipitation

	2017 Rain ⁴	Long-term Avg Rain ⁵	Monthly deviation from avg ⁶
April	3.42"	2.85	+0.57"
May	5.35"	3.08	+2.27"
June	4.00"	3.61	+0.39
July	7.42"	3.36	+4.06"
August	3.55"	3.13	
September		3.64	
October		3.22	
TOTAL	23.74"	22.95"	

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!

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 Grape Program Advisory Committee

Eric Amberg- Grafted Grapevine Nursery
Bill Dalrymple- Dalrymple Farm
Matt Doyle- Doyle Vineyard Management
Eileen Farnan- Barrington Cellars
Chris Gerling- Cornell University Extension
Mel Goldman- Keuka Lake Vineyards
Luke Haggerty- Constellation Brands
Tina Hazlitt- Sawmill Creek Vineyards
Cameron Hosmer- Hosmer Winery
Harry Humphreys- Overlook Farms
Richard Jerome- Jerome's U-Pick
Gregg McConnell- Farm Credit East
Serena Michels- White Pine Vineyard
John Santos- Hazlitt 1852 Vineyards
Dave Smith- Smith Brothers Farms
Justine Vanden Heuvel- Cornell University
Derek Wilber- Swedish Hill Winery



FINGER LAKES VINEYARD UPDATE

Is published by

Cornell Cooperative Extension

Finger Lakes Grape Program

Ontario, Schuyler, Seneca, Steuben, Wayne and Yates Counties

417 Liberty Street, Penn Yan, NY 14527

315.536.5134