



Finger Lakes Grape Program

September 14, 2017

Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

Just a quick reminder that updates on harvest, fruit ripening, etc. will be written as part of the weekly Veraison to Harvest project for the rest of the season. The next issue will be sent out this Friday. If you missed the first issue last week, [here's the link to it](#).

Meanwhile...

After seeming to take a bit of a breather for a few weeks in August, downy mildew is making its presence known once again. I stopped to check in on several vineyards between Geneva and Branchport this morning, and found downy attacking foliage near the tops of canopies in most of them.



Much of this was the result of the disease infecting new lateral shoots and leaves emerging after a relatively recent hedging pass. In one block of Cayuga White, about 1/3 of the leaves above the top wire had dropped off of their shoots because of a fairly heavy infection of DM. Keep an eye on the development of this disease through the rest of harvest. Materials with a relatively short (14 days or less) PHIs include Revus (14 days), Zampro (14 days), phosphorous acid products like Prophyt, Phostrol and Rampart (0 days), captan (0 day PHI, but 72 hr REI), and copper (0 days).

According to the sampling results from last week's Veraison to Harvest newsletter, many of the locations where we sampled were just short of or had reached 15° Brix, which is the point where research has suggested that sour rot can begin to really develop in berries. During my stops this morning, you could start to get a whiff of fermenting fruit where injury of one kind or another enabled yeasts and bacteria to get established and become active.

Just as a reminder, Wayne and Megan Hall have found that beginning treatment for sour rot as soon as it is visible is much more effective than waiting until the sniff test says that a major infection is underway. Last year, sour rot was a pretty insignificant issue in September. While it still be at low levels right now, conditions this year suggest that 2017 will be a different story, so try to avoid waiting too long to start addressing early incidences of sour rot.

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PLEASE PARTICIPATE IN OUR ONLINE NEWA SURVEY – help us build our new website!

Dan Olmstead, NEWA Coordinator-NYS IPM Program

The Network for Environment and Weather Applications (NEWA) wants you to take our online survey — it'll only take about 10 minutes of your time.

Whether you've used NEWA's online pest forecast models for years or have never used NEWA at all, we will benefit from your responses. Why? Because we are building a new website at newa.cornell.edu, one that'll be as easy to use on your smart phone as on your desktop, and we want to build it *the way you want it to be*.

NEWA is an online agricultural decision support system that uses real time weather data, streamed over the internet from 573 weather stations throughout the Northeast, Midwest and mid-Atlantic. NEWA provides insect and plant disease pest management tools, degree days, and weather information for growers, consultants, Extension educators, faculty, and others.

NEWA models and resources are available free of charge, and are used to make informed localized crop management decisions. The NEWA website will be upgraded soon and we want to know what users', new and old, want and need out of the new website.

All responses are anonymous and confidential and will not be shared with any outside group.

Thank you for participating!

Take the survey now:

https://cornell.qualtrics.com/jfe/form/SV_0GRIhOIDI5HwbR3

For more information:

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NEWA is a Partnership of the New York State Integrated Pest Management Program and the Northeast Regional Climate Center.

Survey of New York State Craft Beverage Producers

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.](#)

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.



SAVE THE DATE!!

2018 B.E.V. NY Conference and Trade Show

Wednesday, February 28 – Friday, March 2, 2018

RIT Inn & Conference Center

Henrietta, NY

Program and trade show information will become available over the next several weeks. Make your plans now to attend this important event!

USDA Open House & Tour of the Grapes, Apples, and Tart Cherry Collections

Saturday, September 16, 2017 9:00 – 11:00 AM

McCarthy Farm

2865 Preemption Road

Geneva, NY 14456

The Clonal collection of Plant Genetic Resources Unit, USDA-ARS, Geneva, NY is holding their annual open house on Saturday, September 16, 2017. The tour will involve two hours of walking on uneven ground through the orchard and vineyard. We will walk and talk for 10 minutes about the collection overall, 10 minutes about the tart cherry collection, 70 minutes about the apple collection, and 30 minutes about the grape collection. Attendees will have a chance to taste many apple and grape varieties in the collection. Questions about the tour or the collection should be directed to Thomas Chao at c.thomas.chao@ars.usda.gov or 315-787-2454. We will see you rain or shine!

<https://www.ars.usda.gov/northeast-area/geneva-ny/plant-genetic-resources-research/docs/collection-tour-sept-16-2017/>

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OSHA Forklift Course

*September 28, 2017 9:00 AM
Treleaven Wines
658 Lake Road
King Ferry, NY 13081*

OSHA Outreach Authorized Trainer Jeff Hauser of Liftech Equipment Companies (Syracuse, NY) will be conducting a Forklift Certification Class at Treleaven Wines. The class will take approximately 4 hours to complete and will be conducted using a sit-down forklift truck. After completing the class, operators will receive OSHA forklift certification.

Why might you want to get staff certified? OSHA certification is required every three years even for folks who are trained. There are big fines. It makes folks safer because it requires contemplation on those maneuvers which are likely to make the fork lift tip or roll over. Here are more details from Liftech: <http://www.liftech.com/5-reasons-why-you-should-become-forklift-certified/>

Cost is \$85 per person, and class size is limited. Contact Lindsay Stevens at lindsayannstevens@gmail.com or 315-364-5100, to reserve a spot and arrange payment.

Unified Wine & Grape Symposium

*January 23-25, 2018
Sacramento Convention Center
Sacramento, CA*

Information is available at <https://www.unifiedsymposium.org/>.

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
9/6/17	69.1	56.6	0.06	12.9	2283.2
9/7/17	66.3	52.5	0.02	9.4	2292.6
9/8/17	64.1	52.0	0.08	8.1	2300.6
9/9/17	61.8	50.0	0.01	5.9	2306.5
9/10/17	65.0	45.0	0.00	5.0	2311.5
9/11/17	73.0	45.0	0.00	9.0	2320.5
9/12/17	77.7	51.9	0.00	14.8	2335.3
Weekly Total			0.17"	65.0	
Season Total			20.49"	2335.3	

GDDs as of September 12, 2016: 2697.4

Rainfall as of September 12, 2016: 10.07"



Seasonal Comparisons (at Geneva)

Growing Degree Day

	2017 GDD ¹	Long-term Avg GDD ²	Cumulative days ahead (+)/behind (-) ³
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	543.4	591.7	-2
September	110.9	353.5	-6
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	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	3.63"	3.13	+0.50"
September	1.36"	3.64	
October		3.22	
TOTAL	25.18"	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!

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