



Finger Lakes Vineyard Update

In the Vineyard

Hans Walter-Peterson

This will be the final weekly version of the Vineyard Update for 2017. We will probably produce one in the middle of October and at the end of the month, and then shift to monthly or “as needed” Updates during the winter. We will continue to produce weekly updates on harvest and crop condition in the Veraison to Harvest newsletters through the rest of the harvest season.

In the Vineyard

“How ‘bout this weather, huh?”

Lots of us have been hearing and saying that over the past several days. The heat and sun this week have felt more like July than late September, and in a year where both of those seemed somewhat scarce at times, they’ve been a welcome change. I haven’t seen the results from this week’s Veraison to Harvest samples yet, but I imagine that most of the results will be showing a decent jump in sugar content and reduction in acidity levels.

As I mentioned, the lack of rainfall has been a nice change of pace. The last day that the weather station at Geneva recorded more than 0.1” of rain was back on September 7. However, that hasn’t meant that the vines and fruit have been dry that whole time. For a number of mornings now, we have had heavy dews and fog that have saturated vineyards, leaving them dripping wet for several hours in the morning until they can dry out. So even though we’re not getting rainfall, the vines and clusters are wet every morning as if they got rained on overnight. This means that downy mildew and cluster rots have been able to continue to develop during this stretch of “dry” weather.

This fact got hammered home to us this week when we went to harvest our Marquette vines at the Teaching Vineyard this week. First of all, yes – we were harvesting later than would have liked but the person using the grapes wasn’t able to take them until early this week. When we last examined the fruit a little over a week before, there was a bit of rot sneaking in, but the fruit looked to be in pretty good condition overall (you can tell where this is going, right?).

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Fast forward to this past Monday, and we were greeted by an ugly scene that no grower wants to experience. Botrytis and sour rot had run rampant, even though there was no rain and sunny conditions during the period between our last scouting check and harvest. We ended up picking less than 10% of the crop, leaving most of it on the ground. Clusters that were well-exposed had slightly less rot, of course, but most were still too far gone to be used for anything other than fertilizer.

I include this experience as a way of illustrating my point above, that the vines have not been “moisture free” during this rainless spell, and that disease potential is still pretty high given the conditions that we had earlier in the season. With a larger than average crop in many places that may take longer to ripen, there may be the temptation to let fruit hang longer before harvest. Growers

and winemakers will need to be keeping a close eye on the condition of the fruit and canopy, and balance their harvest decisions between a desire for fully ripened fruit and having fruit with minimal rot. This is shaping up to be one of those years where at least some will probably need to pick when they need to, rather than when they want to.

Welcome to harvest in the Finger Lakes.

Virus Sampling

As part of our statewide project with the Department of Agriculture & Markets on monitoring vineyards for new invasive pests, we will be collecting samples for virus testing over the next week or so. We are primarily interested in collecting samples from vineyards that (in order of importance):

- Are suspected of having virus based on visual symptoms (leaf discoloration, poor productivity and/or fruit quality)
- Have not been tested previously
- Are less than 4-5 years old
- Used nursery stock that originated from outside of New York State.



If you have a vineyard block that meets most or all of these conditions, and are interested in having us collect a sample for analysis, please contact John Kurtz at jk2866@cornell.edu to make arrangements for him to come collect the sample.

Teaching and Demonstration Vineyard Harvest, So Far...

Gillian Trimmer

Harvest at the Teaching and Demonstration Vineyard has been chugging along for more than a month now, with small lots of all sorts of grapes heading out in all directions. We've taken both Jupiter and Marquis table grapes down to the Cornell Orchards Store, where visitors have been sampling and buying both. The folks at Cornell Orchards have in turn been successful in getting our FLGP Marquis grapes into Cornell's dining halls for hundreds of students to enjoy. In addition, with a bumper crop this year, we were also able to donate a portion of the Marquis to the Geneva Food Justice Coalition. In a few weeks' time, our Catawba grapes will also be heading down to Cornell Orchards, where they say they have some avid jam makers waiting to buy them.

Our first picking for Finger Lakes Community College winemaking classes was on Monday, and we had three students out helping to harvest the Cayuga White grapes they'll be turning into wine. We're seeing plenty of the other FLCC students as well right now as they stop by the vineyard periodically to sample. We'll have many more FLCC-led picking days in the weeks to come!

Cayuga White is proving our most versatile grape this year—we harvested some of it very early (September 8th, at 16.7° Brix) for Anthony Road's Federweisser, some two weeks ago for the Enology Extension program's distilling workshop, some this week for the FLCC class's varietal wine, and some is yet to be harvested. It's starting to feel like we'll harvest Cayuga White every week for the entire fall! But, realistically, we'll probably be done picking Cayuga White by tomorrow.

Next week we're planning to get rolling with *vinifera* grapes—definitely Chardonnay and most likely Chenin Blanc, and potentially Lemberger as well. We're seeing some botrytis show up here and there (and in our Marquette, everywhere), as sugar levels climb and nights continue to stay warm and dewy until the end of this week, so we're hoping to get the grapes off of the vines sooner rather than later. Like most everyone, we're planning on a busy month ahead of us.



Clean Sweep NY Pesticide Collection — DEC Region 8

A 'Fall 2017' collection event targeting the following NYSDEC Region 8 counties will take place during the week of October 2nd: Chemung, Genesee, Livingston, Monroe, Ontario, Orleans, Schuyler, Seneca, Steuben, Wayne and Yates counties.

The collection dates and locations are:

- Tuesday, October 3 Watkins Glen
- Wednesday, October 4 Hornell
- Thursday, October 5 Lakeville
- Friday, October 6 Waterloo

Pre-registration is required and registration packets can be requested by telephone or e-mail at the following:

Telephone: 877-793-3769

E-Mail: info@cleansweepny.org



CleanSweepNY services are provided to farmers and owners of former farms, all categories of NYS certified pesticide applicators, cemeteries, golf courses, marinas, and other entities possessing unwanted or unusable pesticides and other waste chemicals. Each participant is responsible for transporting their materials to the collection site.

CleanSweepNY Services are Not Available to Homeowners.

CleanSweepNY results in enhanced stewardship of the environment. These materials pose human health risks upon exposure and a significant potential hazard to New York State's groundwater and surface water resources.

CleanSweepNY is an Environmental Benefit Project administered by the Natural Heritage Trust (NHT) which was initially established with approximately \$2.2 million from several enforcement settlements in NYSDEC's Pest Management program.

The collections are scheduled and organized by NYSDEC with the collaboration of NYSDOT who generously provide sites for the collection of these unwanted chemicals.

CleanSweepNY is supported by Cornell Cooperative Extension, the Agricultural Container Recycling Council, Soil and Water Conservation Districts, New York Farm Bureau, and other related grower associations.

Further information about the Clean Sweep NY program can be found at <http://www.cleansweepny.org>.

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!

Clean Sweep NY – Region 8

Tuesday, October 3 Watkins Glen

Wednesday, October 4 Hornell

Thursday, October 5 Lakeville

Friday, October 6 Waterloo

See announcement in this Vineyard Update for more details and registration information. PRE-REGISTRATION IS REQUIRED to participate. Registration packets can be obtained by calling 877-793-3769 or by email at info@cleansweepny.org.

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
9/20/17	79.4	59.8	0.00	19.6	2499.3
9/21/17	80.4	61.1	0.00	20.8	2520.1
9/22/17	77.1	58.0	0.00	17.6	2537.6
9/23/17	87.4	56.3	0.00	21.9	2559.5
9/24/17	87.2	63.5	0.00	25.4	2584.8
9/25/17	89.2	64.2	0.00	26.7	2611.5
9/26/17	88.4	66.5	0.00	27.5	2639.0
Weekly Total			0.00"	159.3	
Season Total			21.05"	2639.0	

GDDs as of September 26, 2016: 2929.8

Rainfall as of September 26, 2016: 11.62"



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	397.3	353.5	+7
October		106.4	
TOTAL	2249.1	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 ₅ 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	1.40"	3.64	
October		3.22	
TOTAL	25.22"	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.

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417 Liberty Street, Penn Yan, NY 14527

315.536.5134