

# Finger Lakes Vineyard Update

## Donald Caldwell Joins the FLGP

*Hans Walter-Peterson*



I'm very happy to announce that Donald Caldwell will be joining the Finger Lakes Grape Program later this month. Don's position will be similar to the one previously held by Gillian Trimber and Mike Colizzi, but will be more focused on our field trials and other projects, including the day to day operations at the Teaching & Demonstration Vineyard.

Don is not new to the industry, having worked in the vineyards at both Sawmill Creek and Glenora Farms in recent years. He is not a stranger to the Finger Lakes Grape Program either, having worked with us during the summer of 2016 on our invasive pest monitoring project, and he stayed on through harvest that year helping out with a few other projects as well.

Don's first day with the Grape Program will be Thursday, February 15, so many of you will get the chance to meet him at B.E.V. NY, if you haven't met him already. We'll be trying to get him around to meet many of you and to visit more of the region's vineyards this winter and spring as the growing season gets underway.

Welcome aboard Don!

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### Its time to Register for B.E.V. NY!

Register today at the [B.E.V. NY Conference website!](http://www.bevny.org)



The premier educational event for the New York grape and wine industry is only four short weeks away. Be sure to register for this year's program featuring some of the latest information about business, enology and viticulture from experts in industry and academia.

In the spirit of trying some different ideas with our program, this year we will have a particular topic that will be covered from each of the different focuses of the conference. All three days of B.E.V. NY will include sessions focused on the production and sales of sparkling wines, kicking off with a discussion of marketing and pertinent federal standards and regulations on Business day (Wednesday, February 28), featuring Stephen Schmitz with Colangelo & Partners, who specialize in food and beverage marketing, and have worked with some of the best known sparkling wine producers in the world. Dr. Belinda Kemp, Senior Oenologist at Brock University, will share her experience and expertise in sparkling wine production in the United Kingdom and Canada when she presents a "world vs. New York" technical session and tasting on Enology day (Thursday, March 1). Dr. Kemp will then lead a discussion of issues with regard to grape growing for sparkling wine production as part of Friday's viticulture program.

The viticulture program on Friday, March 2 will also feature talks from Jason Londo (USDA-ARS in Geneva) and Imed Dami (professor of viticulture at Ohio State) discussing some of their work on cold tolerance in grapevines. Other topics will include mechanical leaf removal's impact on Riesling clusters, how vineyard and environmental factors influence that distinct black pepper aroma in Noiret, and what this 'NDVI' term we hear so much about really means and why it's getting so much attention in viticulture lately. We will also have three pest management-focused talks this year, which have been approved for 1.5 DEC pesticide recertification credits:

- A summary of sour rot and how to manage it from Megan Hall, recent Ph.D. recipient from Cornell and newly appointed assistant professor at the University of Missouri,
- Bryan Brown, IPM weed management specialist, will discuss what an IPM approach to weed management in vineyards might look like, and
- Bryan Hed with Penn State University will discuss some of his work looking at the efficacy of low impact and organic disease management practices in vineyards.

You can view the entire three-day program at <http://www.bevny.org/program2>.

Registration cost for each day is \$125, with a \$20 discount for each additional person from the same business or organization (\$105 per additional registrant). Registration costs increase after February 21, so register today to be sure you lock in the lower price.

There is a block of rooms available for those attending the conference. The special rate for the conference is \$94/night plus tax. Reservations can be made directly online using the link at <http://www.bevny.org/lodging/>. Use the Group Attendee code **2018BEVNY** in the 'Add Code' box of the registration page. Otherwise, you can call the hotel at 585-359-1800 and make your reservation over the phone using the same group code.

Visit <http://www.bevny.org> for more information, or call Gemma Osborne at (315) 787-2248. We look forward to seeing you at B.E.V. NY 2018!

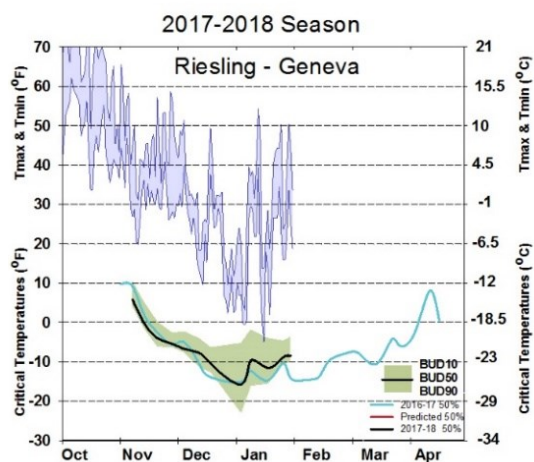
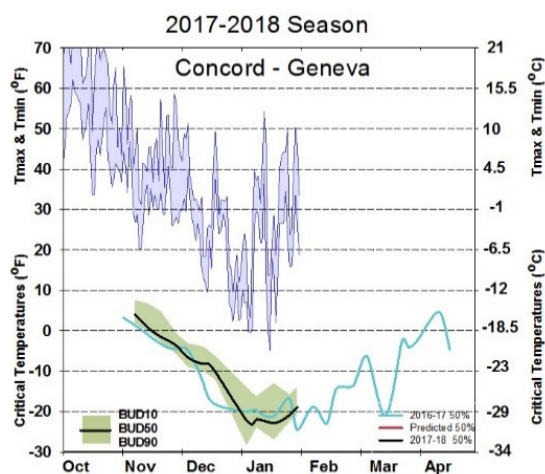
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Finger Lakes Grape Program

February 1, 2018

## Winter Hardiness Update– February 1

The first one or two samples we have collected from around the Finger Lakes look to be fairly well in line with what the earlier data from the vineyards in Geneva were saying with regard to bud hardiness. The  $LT_{50}$  values for both Cabernet Franc and Riesling are generally within a degree or so of  $-10^{\circ}\text{F}$  across the Finger Lakes sites, while those for Concord are anywhere between  $-18$  and  $-24^{\circ}\text{F}$ . At this point, Cayuga White readings are also encouraging, with values between about  $-14$  and  $-19^{\circ}\text{F}$ .



Cultivar	Location	$LT_{50}$ Value ( $^{\circ}\text{F}$ ) (most recent readings)		
		January 9	January 22	January 29
Riesling	Geneva			-8.5
	E Keuka	-9.6		
	E Seneca		-11.2	
	W Keuka	-9.2		
	W Seneca		-9.8	
	W Cayuga		-11.0	
	Sodus	-9.6		
Concord	W Canandaigua	-10.2		
	Geneva			-19.0
	E Keuka	-18.2		
	E Seneca		-23.9	
	W Keuka	-20.1		
	W Seneca		-19.6	
	W Canandaigua	-19.3		
Cab Franc	Geneva			-9.0
	E Keuka	-11.0		
	W Keuka	-9.2		
	E Seneca		-10.8	
	W Seneca		-9.7	
	W Cayuga		-10.4	
Cayuga White	Sodus	-9.6		
	E Keuka	-18.3		
	E Seneca		-14.1	
	W Keuka	-18.8		
	W Seneca		-16.4	
	W Cayuga		-14.3	
	W Canandaigua	-17.2		

The samples from Keuka, Sodus and Canandaigua were not collected last week because I was out of town. We will get everything back on schedule next week with the next set of samples.

## NEWA Survey: Your Opinion is Important!

*Tim Weigle, IPM Grape Specialist, Lake Erie Grape Program*

How many times have you heard that prior to someone asking you to participate in a survey? Well, I do not want to disappoint by not following up and offering you the chance to provide your input on the Network for Environment and Weather Applications (NEWA).



I know that surveys have become the bane of many people's existence but I will tell you that they are very important when it comes to writing grants and planning educational activities. A lot of the programming put on by the NYS IPM Program is possible due to funding through grants from external sources like the NY Wine & Grape Foundation as well as state and federal sources. These groups typically fund projects that address priorities developed by growers and members of the industry. That is why your input is so valuable. Please take a few minutes to fill out the 5-question survey found at the following link.

[NEWA Survey 2018](#)

I thank you in advance for your participation in the survey.

If you have any questions, please contact Tim Weigle at [thw4@cornell.edu](mailto:thw4@cornell.edu)

### 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.



#### 2018 Pesticide Training and Recertification Series

*Mondays, February 5, 12, 19, 26, 2018; Exam Monday, March 5, 2018*

*7:00 pm – 9:30 pm.*

*Exam: 6:30 pm – 11:00 pm*

*Cornell Cooperative Extension-Ontario County*

*480 North Main Street, Canandaigua, NY 14424*

Anyone interested in obtaining a pesticide certification and meets the DEC (Department of Environmental Conservation) experience / education requirements **OR** current applicators seeking pesticide recertification credits should attend. 2.5 recertification core credits will be available for each class.

Cost is \$175.00 for certification which includes the training manuals and all 4 classes. This does not include the \$100.00 exam fee. Recertification is \$25.00 per class.

For further information about the classes or registration, contact Cornell Cooperative Extension-Ontario County, 585-394-3977 x 427 or x 436, or email [nea8@cornell.edu](mailto:nea8@cornell.edu) or [rw43@cornell.edu](mailto:rw43@cornell.edu). Registration form will be available on the Association Core Training for Private Pesticide Applicator Certification

#### Core Training for Private Pesticide Applicator Certification

*Monday, February 19, 2018 1:00 – 5:00 PM*

*Thursday, February 22, 2018 1:00 – 5:00 PM (the same course will be presented on both days)*

*Yates County Office Building Auditorium*

*417 Liberty St*

*Penn Yan, NY 14527*

This course will cover the information needed to take the private pesticide applicator core exam with break-out sessions available for select category training. Private certification covers a person applying restricted use pesticides to property that they or their employer owns or rents. **This is not a 30-hour course.**

#### Private certification categories available include:

- Field and Forage (Category 21)
- Fruit (Category 22)
- Vegetable (Category 23)
- Greenhouse and Florist (Category 24)
- Nursery, Ornamental and Turf (Category 25)

Cost of the course is **to be determined**, but will include all course materials. There will be an additional \$100 fee to take the exam, payable to the DEC.

For more information, please contact Caroline Boutard-Hunt at 315-536-5123.



## 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**

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**Eileen Farnan**- Barrington Cellars  
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