

## Finger Lakes Vineyard Update

### In the Vineyard

Hans Walter-Peterson

*Due to some scheduling issues, there will be no Vineyard Update emails for the next two weeks. However, the annual Veraison to Harvest project will begin next week (see item below), including the weekly newsletters which will contain data on fruit ripening progress and updates from each of the grape regions in NY on vineyard conditions and how harvest is progressing. If there are specific items that we feel should be communicated to Finger Lakes grape growers outside of the Veraison to Harvest newsletters (like the 2018 grape price list), we will send them out directly. The next issue of the Vineyard Update will be sent out on Wednesday, September 12. – Hans*

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Harvest got underway in the Finger Lakes this week, as Constellation opened up to start receiving Aurore. I expect that some small blocks of early varieties may also start to be picked as early as next week, depending on weather and fruit conditions. As we said at the Tailgate meeting yesterday afternoon, “Ready or not, here it comes!”

While all of the varieties at our Teaching Vineyard in Dresden have reached veraison, it’s not a done deal for several of them. Riesling, Cabernet Franc, Catawba and Corot noir still have berries that have not started to soften and turn color. Concord has mostly turned color at this point, but less advanced locations still have some green berries here and there.

A few visits to vineyards last week, as well as some discussion at the Tailgate meeting yesterday, seemed to confirm our initial impression that most of the impacts to vineyards was in the form of roadways and headlands that experienced some erosion, and that need to be repaired, regraded, etc. These could make the rest of the season and harvest a bit more of a headache for those affected growers, but vineyards seem to have “weathered the storm” (see what I did there?) pretty well overall.



Concord near Geneva NY

### 2018 Grape Prices

We are still working on putting together the grape price list for 2018, and hope to publish it sometime next week. Based on what I have seen so far, prices overall seem to be flat to slightly down from last year, which may not be terribly surprising given the size of last year’s crop and that some wineries are cutting back on their purchases this year. On the positive side, though, a few growers have mentioned that they still are not able to fulfill all of the requests for grapes that they have received this year.

### IPM

*Hans Walter-Peterson*

The arrival of veraison/harvest along with two to nine inches of rain last week, depending on where you were, brought to mind the important topic of managing sour rot, and some of the important findings by Megan Hall, Wayne Wilcox and Greg Loeb as part of Megan's research project. Most growers (hopefully) have heard these by now, but I thought this would be a good time to highlight a few important results from this research (and others) and how they translate to vineyard practices to manage this disease.

- Work done in Ontario, Canada by Wendy McFadden-Smith indicated that sour rot development is fairly minimal until grapes reach 15° Brix. Therefore, sour rot treatments should ideally start just before fruit reaches that level of maturity.
- Sour rot is caused by a complex of organisms, unlike other grape diseases like downy and powdery mildew, so materials that are effective against microbes in general, like copper, hydrogen peroxide (Oxidate, as a commercial product) and potassium metabisulfite (KMS) are more effective against the problem than more targeted products.
- These materials require contact with the targeted organism in order to kill it. This means that the effectiveness of that material will only be as good as the amount of material that makes it to the cluster.
- **KMS is not labeled for use in grapes.** It has been used in research trials as an example of an anti-microbial material, but there are no formulations of the product that are labeled for use in New York vineyards – or any vineyards.
- One of the key findings of Megan's research is that fruit flies are an important factor in the spread of the disease. The combination of an insecticide with an anti-microbial material provided the best level of control of the disease.
- If only one material is used to manage sour rot, results were more consistent with just the use of an insecticide spray than just spraying an anti-microbial material. But again, the best results are achieved when combining the two materials together.
- Megan found that weekly sprays, beginning when fruit reached 15° Brix, provided better control in their trials than waiting until symptoms were first visible (or smell-able). However, the conditions of their trial – in the middle of a block where the remaining vines were not treated for sour rot – may have influenced that result by maintaining higher disease and insect pressure than if the entire block was treated. It is *possible* that waiting to spray until symptoms develop is a viable alternative to beginning applications at 15° Brix if the entire vineyard will be treated. Until we have some more information on this, growers will have to make their decisions about when to begin treatment based on their costs and the value of the fruit.

Raquel Kallas just published an excellent summary of this research in the most recent [Appellation Cornell](https://grapesandwine.cals.cornell.edu/newsletters/appellation-cornell/2018-newsletters/issue-34-august-2018/research-plain-english/) newsletter, which was just published today (August 22). You can read her summary at <https://grapesandwine.cals.cornell.edu/newsletters/appellation-cornell/2018-newsletters/issue-34-august-2018/research-plain-english/>.

### 2018 Tailgate Meetings– That's a Wrap!

*Hans Walter-Peterson*

We held our final Tailgate Meeting of 2018 at Hosmer Winery yesterday afternoon, and as always, had some good discussion about what's been going on in the vineyards recently and how research done at Cornell and elsewhere can help to address some of those issues, especially as we close in on harvest this year.

This was our sixth year of hosting these meetings, and spoke to a total of more than 160 growers over those meetings. We're pleased that so many growers continue to find them to be of value to them and their operations. If you have any ideas about something that might make these meetings more valuable for you, please let us know.

I want to acknowledge and thank the growers/wineries who hosted Tailgate Meetings at their farms this year:

- Daren Simmons
- Tom Brahm
- Harry Humphreys
- Ravines Wine Cellars (Morten Hallgren)
- Bully Hill Vineyards (Greg Taylor and Lillian Taylor)
- David Smith
- David Hobbs
- Cameron Hosmer

We will start setting up next year's schedule soon after the B.E.V. NY conference is wrapped up, so if you are interested in hosting a meeting next season, please let us know.





## 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.

### Field Meeting

*Tuesday, August 28 4:30 – 6:00 PM*  
*Boundary Breaks Vineyard*  
*1568 Porter Covert Road*  
*Lodi, NY 14860*



Dr. Justine Vanden Heuvel and the FLGP will be discussing some of our programs' recent research projects. Topics will include differential harvesting based on NDVI imaging, mycorrhizal fungi to improve root function in grapevines, under-vine cover crops, and site and clone influences on Riesling. We will present research wines from both the differential harvest and clonal projects during the meeting as well. Because of that, we need to ask you to register for the meeting so we have an idea of how many people to plan for. Please register for the meeting at [https://flgp.cce.cornell.edu/event\\_preregistration.php?event=384](https://flgp.cce.cornell.edu/event_preregistration.php?event=384), or contact Brittany Griffin at 315-536-5134 or [bg393@cornell.edu](mailto:bg393@cornell.edu).

### **'Efficient Vineyard' Webinar #4: How much fruit would a grape harvester pick if a grape harvester could pick fruit? The low down on yield monitoring in vineyards**

*September 11, 2018 1:00 PM EST*

For the average grower, grape yield is measured in bin trailers, gondolas or truck loads. Total yield is usually a reflection of truck load weigh slips for fruit in the table, raisin or juice market or records kept on the press deck at the winery. Commercially available yield monitors have been adapted to grape harvesters and make it possible to measure yield in real time as a harvester moves down the row. We will talk about how these monitors work and how yield data can be mapped in real time and post-harvest.

This is the fourth in a series of webinars produced as part of the 'Efficient Vineyard' SCRI project. The webinar series will break down the project and show the various tools and techniques used to accomplish the goal of creating Efficient Vineyards. To register for this webinar, click this link: [https://cornell.zoom.us/webinar/register/WN\\_98dBbBK5QPqWzA-DA\\_IIxg](https://cornell.zoom.us/webinar/register/WN_98dBbBK5QPqWzA-DA_IIxg)

### **USDA-ARS Apple, Grape, and Tart Cherry Germplasm Collection Tour**

*Saturday, September 15, 2018 9:00 – 11:00 AM*  
*McCarthy Farm*  
*2865 County Road 6 (Preemption Road), Geneva, NY, 14456*  
*(across from St. Mary's Cemetery).*

The Clonal collection of Plant Genetic Resources Unit, USDA-ARS, Geneva, NY is pleased to announce our annual tour on September 15, 2018 from 9:00 - 11:00 am. The tour will be a two-hour walking tour (rain or shine!) 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, 30 minutes about the grape collection and 70 minutes about the apple collection. No reservation is needed. If there is any question, please contact Ben Gutierrez at [ben.gutierrez@ars.usda.gov](mailto:ben.gutierrez@ars.usda.gov) or 315-787-2439, or Thomas Chao at [c.thomas.chao@ars.usda.gov](mailto:c.thomas.chao@ars.usda.gov) or 315-787-2454.

# Finger Lakes Vineyard Update

Finger Lakes Grape Program

August 23, 2018

## 2018 GDD & Precipitation

FLX Teaching & Demonstration Vineyard – Dresden, NY					
Date	Hi Temp (F)	Lo Temp (F)	Rain (inches)	Daily GDDs	Total GDDs
8/15/2018	86.2	67.5	0.00	26.9	2055.7
8/16/2018	89.9	66.3	0.38	28.1	2083.8
8/17/2018	83.5	67.5	0.46	25.5	2109.3
8/18/2018	71.9	63.9	0.34	17.9	2127.2
8/19/2018	75.9	63.5	0.00	19.7	2146.9
8/20/2018	80.8	62.3	0.00	21.6	2168.5
8/21/2018	73.5	65.5	0.13	19.5	2188.0
Weekly Total			<b>1.31"</b>	<b>159.1</b>	
Season Total			<b>15.75"</b>	<b>2188.0</b>	

GDDs as of August 21, 2017: 2064.6

Rainfall as of August 21, 2017: 19.01"



Seasonal Comparisons (at Geneva) as of August 21

### Growing Degree Day

	2018 GDD <sup>1</sup>	Long-term Avg GDD <sup>2</sup>	Cumulative days ahead (+)/behind (-)
April	8.2	65.4	
May	416.3	251.9	
June	472.3	481.1	
July	704.5	640.7	
August	476.0	415.4	
September			
October			
TOTAL	2077.3	1854.5	+13

<sup>1</sup> Accumulated GDDs for each month.

<sup>2</sup> The long-term average (1973-2017) GDD accumulation as of that date in the month.

<sup>3</sup> 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.

### 2018 GDD & Precipitation (continued from page 5)

#### Precipitation

	2018 Rain <sup>4</sup>	Long-term Avg Rain <sup>5</sup>	Monthly deviation from avg <sup>6</sup>
April	1.92"	2.87"	-0.93"
May	3.15"	3.13"	+0.02"
June	2.50"	3.62"	-1.12"
July	2.98"	3.45"	-0.47"
August	5.86"	3.14"	
September		3.57"	
October		3.37"	
TOTAL	16.41"	23.16"	

<sup>4</sup> Monthly rainfall totals up to current date

<sup>5</sup> Long-term average rainfall for the month (total)

<sup>6</sup> 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!

### 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

**Herm Young**- Young Sommer Winery

**John Santos**- Hazlitt 1852 Vineyards

**Dave Smith**- Smith Brothers Farms

**Justine Vanden Heuvel**- Cornell University

**Derek Wilber**- Swedish Hill Winery

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## Cornell Cooperative Extension Finger Lakes Grape Program

Hans Walter-Peterson—Team Leader

Donald Caldwell—Viticulture Technician

The Finger Lakes Grape Program is supported, in part, by six county  
Cornell Cooperative Extensions Associations:  
Ontario, Seneca, Schuyler, Steuben, Wayne and Yates.

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