

Finger Lakes Vineyard Update

Update on Bud Hardiness Assessments

Hans Walter-Peterson

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Eighteen inches of snow, then a polar vortex, then a couple of days near

60 degrees that melts everything, then streets covered in ice – we've pretty much had an entire winter in the span of a couple of weeks.

So how are the buds faring after all of this? Overall, things still look pretty good based on our DTA data collection this week. The results below are from samples that were collected on Monday, February 4. The buds from the collection on January 21 were actually slightly more hardy overall than this week's collection. The loss of hardiness between then and now could be attributed at least in part to the warm up that we had last weekend, so this small change isn't really surprising.

	LT ₅₀ (°F)						
	Geneva	E Keuka	W Keuka	E Seneca	W Canandaigua	W Cayuga	Sodus
Geneva (Feb 4)							
Cab Franc	-12.5						
Noiret	-16.4						
Concord	-20.7						
Riesling	-11.5						
FLX Vineyards (Feb 4)							
Cab Franc		-9.4	-9.9	-9.2		-10.8	-8.7
Concord		17.3	-18.4	-17.7	-19.3		
Cayuga White		10.1	-9.9	-12.8	-10.3	-14.9	
Riesling		12.6	-10.3	-11.5	-11.7	-10.3	-9.3
Coldest Temp*	-2.4	-4.0	-5.5	-6.2	-5.1	-1.5	-3.9

* Recorded at the nearest NEWA weather station during the period Jan. 30 – Feb. 1, 2019.

February 8, 2019

Update on Bud Hardiness Assessments (continued from pg. 1)

Hans Walter-Peterson

As we all know, the lab results only tell part of the story. We have also started to do some bud cutting to assess injury in some of the varieties at the Teaching Vineyard near Dresden. These buds were collected a couple of days ago and checked yesterday afternoon.

The coldest temperature we have had at our vineyard this winter has been -4.1°F, which came on January 21. We will be checking the remainder of our varieties next week, and then again in mid to late March to see if the results change at all.

Speaking of bud injury results...

Don Caldwell (FLGP field technician extraordinaire) has developed a

Google spreadsheet where growers can input any bud injury results that they would like to share with us and the industry. We will compile these results (without names or specific locations) and report them back out to everyone every so often this winter. You can access the Google spreadsheet by clicking the link below:

FLX Grapevine Bud Injury Spreadsheet 2019

The spreadsheets asks you to input the location of the sample (vineyard, town, E Side of Keuka Lake, etc.), and then the percentage of injured buds in the uncolored column. The spreadsheet takes care of everything else. We are primarily looking for data from some of the more widely planted cold-sensitive varieties – Cab Franc, Chardonnay, Cayuga White, Gewürztraminer, Lemberger, Pinot gris, Pinot noir, and Riesling. There is a separate tab for each variety, which you can select at the bottom of the page. If there are other varieties that you have data for and you would like to share with us, you can enter it on the

'Misc/Other' tab in the spreadsheet. If you don't want to use the spreadsheet, or have some trouble with it, you can send your data to Don (<u>dc886@cornell.edu</u>) and he can enter it for you as well. If you have any questions about using the spreadsheet, please get in touch with Don.



Cultivar	% dead buds
Riesling	7%
Cabernet Franc	6%
Grüner Veltliner	10%
Chardonnay	9%
Lemberger	19%

Finger Lakes Vineyard Update

Finger Lakes Grape Program





REGISTER FOR B.E.V. NY 2019 TODAY!!

http://www.bevny.org/register

It's hard to believe that we're just 3 weeks away now from the 2019 edition of B.E.V. NY, our annual conference for the grape and wine industry in the Finger Lakes and beyond. I wanted to make sure that everyone knew about the more pressing deadline approaching, however, and that is that there is less than a week to register for the conference before the cost increases. **If you register after next Wednesday**, **February 13, the cost will be \$175 per person, instead of \$125/person if you register before then** (additional registrants from the same farm or company will still receive a discounted rate after the 13th).

Once again, this year's program is filled not only with some of the experts from Cornell that many of you are familiar with, but with a number of people from other organizations as well. Our business program on Wednesday, for example, includes discussions on Consumer Preferences Regarding Canned Wines led by Robert Williams of Susquehanna University, Expert Response to Non-Traditional Grapes in France by Florine Livat-Pecheux of the KEDGE Business School and important information about ADA Compliance for winery websites from Eversly Sifonte of User 1st.

Thursday's enology-centered program will feature a number of important topics. Paul Brock of Finger Lakes Community College will speak about yeast nutrient management, microbiologist Patrick Gibney of Cornell's Department of Food Science will help winemakers better understand viability measurements in wine microbes. Like Business Day, canned wines will be a major highlight. Gavin Sacks, of Cornell's Department of Food Science will discuss the chemistry of wines in alternative packaging, which will be followed by panels and tastings of both NY and international canned wines. A session on FSMA training led by Randy Worobo and Chris Gerling of Cornell will top off the day's program.

Friday's viticulture program will include a wide range of subjects that are important for grape growers in the Northeast. After a season where we saw a lot of berry splitting in some varieties, Dr. Ben-Min Chang from Washington State will be talking about how grape berries manage water and the conditions that lead to splitting. We will also hear from Dr. David Wolfe about the latest projections on how climate change is affecting agriculture, including vineyards, in New York and the Northeast. Other talks will cover source-sink relationships in grapevines during their annual growth pattern, the formation of Finger Lakes soils, and some of the important compounds in grapes beyond sugar and acids that growers should know about and how those are influenced in the vineyard. As usual, we will finish the day with some important pest management information, including the latest on the spotted lanternfly from experts in both Pennsylvania and New York.

You can see the full program schedule for each day at http://www.bevny.org/program2.

REGISTER FOR B.E.V. NY 2019 TODAY!!

A few quick notes about the conference:

- We have received approval from the DEC for 2.0 pesticide recertification credits for the viticulture program on Friday.
- The trade show on Friday is just about sold out, and is still filling up for Wednesday and Thursday as well. We have left ample time during each day's program to visit the trade show, so we hope everyone will take advantage of that opportunity to get to know (or revisit) our exhibitors.
- Don't forget about the NY Wine & Grape Foundation's Unity Luncheon, which will be held during Wednesday's program and is included with the registration fee for that day. Tickets can be purchased just for the lunch for \$30 through the registration link for the conference.

And finally, we are excited to announce that we will be making the conference available online for the first time. This will allow people who are located further away from the Finger Lakes, such as our friends on Long Island or up in the North Country, to be able to have access to the same information that those who attend the conference in person will have. At the same time, however, let me point out a few benefits of being at B.E.V. NY in person:

- Meet and interact with fellow growers and other industry members.
- Talk to the vendors and exhibitors in the trade show. You can't do that online.
- Interact with the speakers, whether asking a question during the session or talking to them afterwards.
- Pesticide credits cannot be awarded to online registrants. You have to be in the room where it happens.

Our intention with offering this option is to allow the information presented at B.E.V. NY to reach a wider audience in New York and elsewhere, but we still hope that as many of you as possible will choose to join us in Henrietta in a few weeks. The cost to register for the conference online is the same as it is to attend in person (\$125/person, or \$175/person after February 13), so why not take advantage of all of the benefits that you get from being there. Please note that the program will not be recorded and therefore not available for viewing later.

To register for the online option, choose the 'webinar' option for the day(s) you would like to attend on the registration page. You will be sent the link for the online connection a few days ahead of time. You will also need to have an Internet connection with decent speed in order to get the most out of the conference when online. If you have any questions about this option, please contact Gemma Osborne, our conference coordinator, at <u>gro2@cornell.edu</u> or 315-787-2248.

Upcoming Events

Don't forget to check out the calendar on our website (<u>http://</u><u>flgp.cce.cornell.edu/events.php</u>) for more information about these and other events relevant to the Finger Lakes grape industry.

Research Reporting Session

Tuesday, February 12 10:00 AM – 1:00 PM Jordan Hall 2nd Floor Meeting Room Cornell AgriTech, Geneva NY

This grape research reporting session will focus on both viticulture and enology projects receiving total or partial funding from the Lake Erie Regional Grape Research and Extension Program, Inc. and The New York Wine and Grape Foundation during 2018-19 and new project proposals for 2019-20. The meeting will be conducted in an informal, roundtable format to accommodate questions from the floor while at the same time giving everyone a chance to present key findings from 2018-19 and outline plans for the future.

The meeting will be hosted at the CLEREL facility in western New York, but we will be able to participate from Jordan Hall using our online meeting system. If you are interested in attending this session, please RSVP to Dana Alexander with the New York Wine & Grape Foundation at <u>danaalexander@nywgf.org</u> by Monday, February 11 at 12:00 PM.

First Annual Eastern Pruning Competition – Sponsored by FELCO

Friday, February 15 2:00 – 5:00 PM Registration Deadline: Monday, February 11 Anthony Road Wine Company 1020 Anthony Road, Penn Yan NY

FELCO and their US subsidiary, Pygar, are hosting the first pruning contest in the eastern U.S. here in the Finger Lakes. The competition is open to anybody 18 years or older, but is primarily aimed at those who work in vineyards and students who are studying to do so.

Each competitor will receive a gift for participation. Prizes for the winners of the competition are as follows:

- 1st Place: \$500-dollar gift card and FELCO manual tool of choice (under \$200)
- 2nd Place: \$250-dollar gift card and FELCO manual tool of choice (under \$100 dollars)
- 3rd Place: \$150-dollar gift card

For contest details, rules and judging information, please contact: Ryan Amberg at (315) 759-1249 or ramberg@felco.com .

Register for this competition by February 11 using the link below: Competitor Registration: <u>https://goo.gl/forms/D33Nm15FROnen6o92</u>

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'Spotted Lanternfly Basics' Webinars

February 26 and March 4, 2019

In conjunction with the New York State IPM Program and the Department of Agriculture and Markets, the Northeastern IPM Center will host a collection of webinars, titled "Spotted Lanternfly Basics." Each webinar will focus on, and be tailored to, a specific commodity group:

- Spotted Lanternfly Basics for Hops, Berry, and Vegetable Growers (Feb. 26, 2019, 10:00 a.m.)
- Spotted Lanternfly Basics for Grape and Apple Industries (Feb. 26, 2019, 1:00 p.m.)
- Spotted Lanternfly Basics for Christmas Tree Growers (Mar. 4, 2019, 10:00 a.m.)
- Spotted Lanternfly Basics for Nursery, Greenhouse, and Landscape Industries (Mar. 4, 2019, 1:00 p.m.)

All webinars will follow a similar format that covers spotted lanternfly biology, identification, and hosts, monitoring and management strategies, and a regulatory update. While the content may be relevant to audiences throughout the Northeast, management practices covered will be specific to New York. Participants will be encouraged to ask questions.

For more information and registration links, go to http://neipmc.org/go/mYey.

Pesticide Training and Certified Applicator Exam

March 12 & 14, 2019 12:00 – 4:30 PM Exam Date: March 15, 2019 12:00 – 4:30 PM CCE-Wayne County Office 1581 Route 88 North, Newark NY

Cornell Cooperative Extension Wayne County and DEC are offering pre-exam training and certification test to become a certified pesticide applicator. Agriculture specialists Mike Stanyard and Tess Grasswitz will review core concepts and commodity specific items in preparation for the exam.

The fee for the training classes is \$55, and includes lunch (additional costs for training manuals – see registration form). This training does not qualify as 30 hour pre-test training.Pre-registration is required by contacting Judy Glann at 315-331-8415 or jmg358@cornell.edu.

An additional \$100 fee is required to take the exam, payable on the date of the exam. You must register for the exam ahead of time by contacting Chris Wainwright with the DEC at 607-622-8264.



February 8, 2019



Cornell Cooperative Extension Wayne County and DEC Is proud to offer a



Pre-Exam Training and Test to Become A Certified Pesticide Applicator

Agriculture Specialists Mike Stanyard and Tess Grasswitz will review core concepts and commodity specific items in preparation for the exam.

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PRE-REGISTRATION is REQUIR	ED by March 4, 2019	* *	THE CERTIFIC	ATION EXAM		
Contact: Judy Glann at 315	-331-8415 ext.117		Will be administered on	Friday March 15, 2019		
or email at: jmg358@	cornell.edu	* *	from 12:00pm—	4:30pm by DEC		
Training Classe	s are:	* *	to Qualified	Applicants.		
Tues. March 12 & Thurs.	March 14, 2019		Fee for the exam is \$100			
12:00pm—4:3	0pm		payable in cash or	check to NYSDEC		
Workshop cost is:	rkshop cost is: \$55.00					
Lunch will be pr	ovided	-				
(Additional costs for mar	uals and exam)		or for exam rela	ted questions,		
Cornell Cooperative Exter	sion Wayne Co.	* *	please contact C	hris Wainwright		
1581 Rt. 88 North, N	lewark, NY	* *	at the Bath DEC off	ice (607) 622-8264		
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TO INSURE YOU G	GET YOUR MANUALS IN TIN	1E ALL	pes not qualify for the 30 h ORDERS MUST BE IN BY FEBRUA must be picked up at the Wayne	RY 11, 2019		
Name:	Fa	rm Na	me:			
Address:						
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Registering # of people	@ \$55 ea. =					
# of Core Manuals (2012)	@ \$41 ea.=					
# of Category 21 manuals (2003-Field & Forage)			\$36 ea.=			
# of Category 22 manuals (2003-Fruit)		@	\$36 ea.=			
# of Category 23 manuals (2004-Vegetable)			\$36 ea.=			
· · ·			Manual and Category Manua	-		
(If you have any	y special needs please co	ntact	us 2 weeks in advance at 315-	331-8415)		
Please make checks payable to "Co	CE" and send to: Judy Gla	nn, CC	E Wayne County, 1581 Route	88 North, Newark NY 14513		

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 <u>http://flgp.cce.cornell.edu</u>.

Got some grapes to sell? Looking to buy some equipment or bulk wine? List your ad on the <u>NY</u> <u>Grape & Wine Classifieds website today!</u>

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

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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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