

## Finger Lakes Vineyard Update

### In Memory of John Brahm

*Hans Walter-Peterson*

While I know most people in the industry are aware by now, I wanted to take the opportunity here to mark the loss of our friend and colleague, John Brahm III. John was the co-owner and winemaker at Arbor Hill Grapery, and worked for a number of years before that for Widmer's. He was one of the early champions of 'Traminette', the Gewürztraminer-like hybrid grape released by Cornell in 1996, and believed strongly in the quality of the wines he made from native and hybrid varieties, including some varieties that you don't see much any longer like Diana, Iona, Vergennes, along with newer ones like Traminette, Noiret and Aromella.

I got to know John when I was working out in western New York with the Lake Erie Regional Grape Program. He was a pretty regular fixture at the reporting sessions that were held as part of the research funding process each year. John was a believer in the importance of research to help keep the industry moving forward, and in extension's role in communicating that information to the grower community. He was the chair of the Nelson J. Shaulis Fund Committee (which I also serve on), which has funded summer scholarships for students to work on viticulture-related projects at the Experiment Station (a.k.a. Cornell AgriTech) each year. The Fund also supports speakers and symposia focused on presenting important viticulture topics, including the upcoming Shaulis Symposium on vineyard mechanization that will be held this summer in Geneva in conjunction with the ASEV-Eastern Section annual conference.

Our hearts go out to his wife Katharine, his daughters Sherry and Tina, his brothers Tom and Paul, and the rest of his family. John was a true fixture in this industry, and he will be sorely missed.

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Seems only appropriate to feature of photo of John Brahm with a Traminette vine. Photo by Ray Pompilio.

## Update on Bud Hardiness Assessments

*Hans Walter-Peterson*

The latest results from our bud hardiness monitoring project show that the buds that we have been collecting recently are still maintaining good cold hardiness. The [most recent results](#) from our commercial vineyard sampling were collected on March 5 (samples from this week will be posted in a few days), while the samples from Geneva were collected this week.



Cultivar	Avg LT <sub>50</sub> (°F)	Min LT <sub>50</sub>	Max LT <sub>50</sub>
Cabernet Franc	-11.6	-16.8	-8.1
Cayuga White	-11.9	-15.5	-9.0
Concord	-19.9	-24.3	-13.2
Riesling	-12.0	-16.3	-9.7

These numbers all look quite good for this point in the season, but they must be taken with a couple of grains of salt as well. These results are from living buds (obviously), and therefore may be skewed because they are already the more hardy buds that were on a vine in the first place. When we test these buds, we don't really know if the bud is alive or dead before it goes into the freezer. If a few buds are already dead, their higher LT<sub>50</sub> value (less winter hardy) would not be taken into consideration in the reported value. So the true LT<sub>50</sub> may actually be less hardy than is reported here. All of this is to say that this information should be combined with physical inspection of a collection of 50-100 buds before pruning to determine the amount of bud injury that is present.

We will be monitoring bud hardiness for a few more weeks for this project. We will also be checking bud injury levels in all of the varieties at the Teaching & Demonstration Vineyard and a couple of other locations over the next week to provide that information as well.

## Respirator Fit Testing

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There are a couple of upcoming opportunities for growers to get their annual respirator fit testing done before the season gets underway.

### ***Tuesday, April 2***

*Fulkerson Winery*

*5576 NY Route 14, Dundee NY*

Fit testing only. No medical examinations will be done. For more information and to make an appointment, contact Walt at 607-243-7883.

### ***Tuesday, April 16***

*Yates County Office Building Auditorium (lower level)*

*417 Liberty Street, Penn Yan NY*

Sponsored by the New York Wine Grape Growers. You will need to fill out some paperwork ahead of time. Those who have not been fit tested before will be able to get their medical exam before their fit test as well. For more information, contact Donna Gridley at [gridleyvineyards@gmail.com](mailto:gridleyvineyards@gmail.com).

## Industry Survey on Powdery Mildew Fungicide Management

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The FRAME Network, a national research and extension team working on fungicide resistance in grape powdery mildew, is interested in hearing about how you approach powdery mildew management and fungicide selection. If you are a vineyard owner, manager, consultant, or someone who provides fungicide recommendations for vineyards in the United States, please consider taking our survey!

[https://wsu.co1.qualtrics.com/jfe/form/SV\\_2IyIQooeFKjMCwJ](https://wsu.co1.qualtrics.com/jfe/form/SV_2IyIQooeFKjMCwJ)

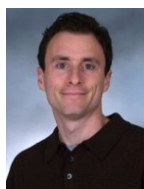
## Upcoming Events

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.



Mapping the Way to the Next Generation of Grapes

### 2019 Webinar Series



#### **What the wild things are: the flavor challenges of breeding disease-resistant and cold-tolerant grapes using North American *Vitis* species**

April 18, 2019 1:00 PM EST

*Dr. Gavin Sacks, Professor, Department of Food Sciences, Cornell University*

Native grape species (*Vitis* spp) offer several advantages over European wine grapes, including enhanced disease resistance and tolerance to extreme temperatures. However, these species can possess several undesirable flavor characteristics, including excessive sourness, poor mouthfeel, and herbaceous aromas. For breeders, the challenge is to incorporate desired disease-resistance and cold tolerance genes while reducing or eliminating those associated with unfavorable flavor characteristics of wild *Vitis* spp. This talk will review the flavor chemistry challenges of native species and their hybrids, and discuss how production practices or breeding could be used to mitigate these problems.

[Click here to register](#)

*Gavin Sacks is an Associate Professor of Food Science at Cornell University, with a research program primarily focused on development and application of new tools for measurement of quality-related compounds in wine and grapes. He also teaches courses on wine flavor chemistry and wine analysis and has co-authored of a recent textbook, 'Understanding Wine Chemistry'*

*Funded by the USDA-NIFA Specialty Crop Research Initiative VitisGen2 project (Award No. 2017- 51181-26829)*

## 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

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## Cornell Cooperative Extension Finger Lakes Grape Program

Hans Walter-Peterson—Team Leader

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The Finger Lakes Grape Program is supported, in part, by six county  
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