

Cornell Cooperative Extension

Finger Lakes Grape Program



May 28th, 2021

Finger Lakes Vineyard Update

In the Vineyard

The return of warm and sunny weather has jump started shoot growth over the last week. Shoots on most cultivars are at around 8-12" of growth, but it's not hard to find others that are pushing twice that long already. Shoot thinning and suckering are still doable at this point without causing much damage to the cambium layer at the base of the shoot or the adjoining cane/trunk, but that window is nearing its end. The base ends of the shoots are already beginning to lignify, which means they won't break cleanly from their place, but will start to strip away some vascular tissue with it. Once that starts to happen, it will be necessary to use shears to make clean cuts on suckers.

Rainfall totals for the season so far are anywhere from 1.5 – 2" below average in most of the Finger Lakes, which isn't considered abnormally dry in the eyes of the who create and update the US Drought Monitor. Growers in Wayne County and along the Lake Ontario shoreline, however, have been having it a little drier than the rest of us so far, as most of that area is in the 'abnormally dry' category as of this week. The data table next to the map below shows that there is a higher percentage of the state in some category of drought this year than at this same time last year, so it is something that we will be keeping an eye on. For deeper rooted crops like grapevines and fruit trees, the current situation isn't much of a concern as the reserves of water deeper in the soil profile are still accessible to the plants. Growers who planted new vines this year will want to pay attention to the soil moisture situation a bit more while the root system develops this year.

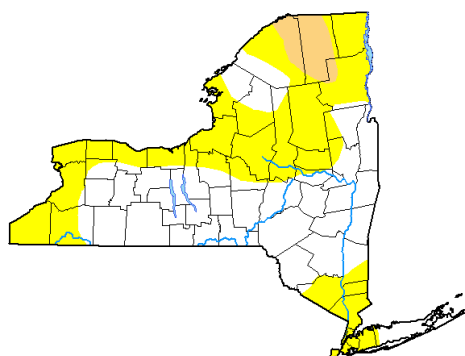
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Grapevine suckers are relatively easy to remove when they are small and short. As they age and grow longer, it becomes more difficult to remove them cleanly.

U.S. Drought Monitor New York



May 25, 2021

(Released Thursday, May 27, 2021)
Valid 8 a.m. EDT

Drought Conditions (Percent Area)

	None	D0-D4	D1-D4	D2-D4	D3-D4	D4
Current	52.27	47.73	4.84	0.00	0.00	0.00
Last Week 05-18-2021	71.95	28.05	1.93	0.00	0.00	0.00
3 Months Ago 02-23-2021	60.39	39.61	3.86	0.00	0.00	0.00
Start of Calendar Year 12-29-2020	59.86	40.14	5.98	0.00	0.00	0.00
Start of Water Year 09-29-2020	17.84	82.16	33.81	0.01	0.00	0.00
One Year Ago 05-26-2020	85.97	14.03	0.00	0.00	0.00	0.00

Intensity:

None	D2 Severe Drought
D0 Abnormally Dry	D3 Extreme Drought
D1 Moderate Drought	D4 Exceptional Drought

The Drought Monitor focuses on broad-scale conditions. Local conditions may vary. For more information on the Drought Monitor, go to <https://droughtmonitor.unl.edu/About.aspx>

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NOAA/NWS/NCEP/CPC



droughtmonitor.unl.edu

Source: [http://droughtmonitor.unl.edu](https://droughtmonitor.unl.edu)

IPM

As shoots reach this particular stage of development and at this point in the season, powdery and downy mildew management enter into the management equation for grape growers. Powdery mildew overwinters in the bark and on canes, and the spores start being released from these overwintering structures shortly after budbreak. As the young canopy grows, there is more and more green tissue for these spores to land on and start the cycle of secondary infections that we are all familiar with. Warm, cloudy and humid conditions are particularly favorable for PM infections, which we haven't had too much of to this point, but we know that the spores are out there waiting to take advantage of those kinds of conditions if/when they come along.

Downy mildew, on the other hand, overwinters in the leaf litter and soil below the vines. Spores from these structures on the ground require about 0.1" of rain and temperatures in the 50s to be produced, and move onto green tissue near the ground by splashing water. Air currents can then move the spores from these initial infections higher up into the canopy and beyond the vineyard boundary. Because it requires free water for infection to occur, dry periods like the one we're experiencing so far this year reduce the ability of the disease to spread. As we approach the critical pre-bloom to post-bloom period though, it is important to still provide the best possible protection you can for this disease regardless of the conditions.

Fungicide Resistance Testing

This has been mentioned at a couple of our recent pest management and Tailgate meetings, but I wanted everyone to be aware about a project that Katie Gold and the FLGP are participating in to test for suspected fungicide resistance in populations of powdery and downy mildew in the Finger Lakes, specifically for powdery mildew resistance to FRAC 11 materials (strobilurins, including Abound, Sovran, Flint, and a component of others including Pristine and Quadris Top), and downy mildew resistance to FRAC 40 materials (Revus, Revus Top, and a component of Zampro). Growers who feel like the performance of these materials has been less effective against these diseases in recent years can contact Hans to arrange for samples to be collected from their vineyards for testing.

Samples for PM testing do not need to have visible evidence of infection, but the testing kits for downy mildew do require visible sporulating infections (the white fluffy ones on clusters or the underside of leaves). Samples that we collected last season came back with a mixed bag of results, but we found evidence of resistance to both types of materials in a few Finger Lakes vineyards. If we find evidence that the populations in a given vineyard are resistant to these materials, we will be happy to work with the grower to adapt their spray programs in order to account for this.

Grape Berry Moth Model Biofix Date is Approaching

Don Caldwell sent me a photo from our Teaching Vineyard the other day of a flower cluster from a remnant piece of *Vitis riparia* rootstock, with a few of the florets having opened up already. While this doesn't mean bloom in our cultivated varieties will be here any day now, it does indicate that the wild grapevines (which are also *V. riparia*) are getting ready to bloom as well. The date when about 50% of wild grapes are in bloom is an important date for grape growers because it is the *biofix* date for the grape berry moth model. The model begins to calculate growing degree days from the date of 50% wild grape bloom, so the more accurate the date is in the model for a given location, the better the chances that the model will be able to predict the best timing for an insecticide application to control GBM. So start scouting the woods and treelines near your vineyard over the next several days and be sure to note this important biofix date.



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.



FLGP In-Person Tailgate Meeting

Tuesday, June 8 4:30 – 6:00 PM

Clearview Farms (operated by the Tones family)

4150 Stever Hill Rd., Branchport NY

Our first “live” Tailgate Meeting will be held on Tuesday, June 8. These meetings are primarily intended for those who are not able to or prefer not to participate in our virtual Tailgate meetings, but are open to anybody. The agenda for these meetings is very loose, so please come with your questions, observations, opinions about what’s going on in the vineyard. The DEC has approved the meeting for 0.75 pesticide recertification credits (Categories 1a, 10, 22).

There is no longer a limit on the number of people who can attend these outdoor meetings, and therefore we are not requiring any pre-registration for them. Those who are fully vaccinated for COVID-19 are not required to wear masks or remain 6’ apart during the meeting. Those who are not vaccinated will still need to wear a mask and keep physically distant from others.

FLGP Virtual Tailgate Meeting

Tuesday, June 22 4:30 – 6:00 PM

Via Zoom

Registration link: <https://cornell.zoom.us/meeting/register/tJwrceqprzksHNXJTbu-5ViDvfB9E0hcUObf>

Our second virtual Tailgate Meetings will be held on Tuesday, June 22. As always, the agenda for these meetings is very loose, so please come with your questions, observations, opinions about what’s going on in the vineyard.

Participants will need to register before attending their first virtual meeting in order to receive the Zoom link. Registration for the online Tailgate Meetings is only required once – the link you receive when you register will work for all four online meetings this year.

The virtual and in-person Tailgate Meetings have been approved for 0.75 pesticide recertification credits. We will also need to receive an image or photocopy of your pesticide license before the first meeting that you attend. These images/copies can be sent to Brittany Griffin at bg393@cornell.edu. More information will be included in your confirmation email.

Upcoming Events (continued from page 3)

Fruit Zone Leaf Removal Overview: Fundamentals, Mechanization, and Grower Panel

Wednesday, June 9, 2021 3:00 PM – 5:00 PM EDT

Speakers: Cain Hickey, Viticulture Extension Educator, Penn State Extension
Joshua VanderWeide, Postdoctoral Researcher, University of British Columbia
Michela Centinari, Associate Professor of Viticulture, Penn State



This live webinar will review the fundamentals of fruit zone leaf removal and discuss why it is an important vineyard practice to consider. Recent research on mechanized fruit zone leaf removal will be presented. Commercial grape growers will review their experiences with mechanized leaf removal.

To register: <https://extension.psu.edu/fruit-zone-leaf-removal-overview-fundamentals-mechanization-and-grower-panel>. This webinar is offered at no charge, but registration is required to receive the link to access the webinar. Registrants will also receive access to the webinar recording.

EnoCert Classes for 2021

The EnoCert program is offered by Cornell's Enology Extension Laboratory. It is intended for current winery employees who would like to expand their practical knowledge of winery operations, or for motivated amateurs. All courses will be offered in one or two-day mix and match modules. Our goal is to provide a recognizable standard of training for participants who earn EnoCertification.

For more information, visit <https://grapesandwine.cals.cornell.edu/extension/enocert/> or email Cortni Stahl at ckm53@cornell.edu.

ENOCERT 203: Winery Sanitation & Safety (pre-recorded on-line lectures)

Open May 21, 2021

Overview: EnoCert 203 now includes modules relating to the Food Safety Modernization Act (FSMA) and provides winery-specific training regarding the eight key sanitary practices and conditions as outlined in current Good Manufacturing Practices (cGMPs). Winery Safety and Sanitation is intended for all cellar personnel. Safety and sanitation are often overlooked in winemaking courses, but are essential to the production of high quality-and more importantly, LEGAL wines. In this digital learning course, participants will learn to identify and address safety hazards, the role of OSHA and other regulatory bodies, the difference between cleaning and sanitizing, and common areas of contamination in a winery setting.

ENOCERT 202 Certification Course: Tasting Room Sales Strategies*

NEW Online format! Synchronous sessions approx. 8:30 am – 12:00 pm

August 2, 2021

Overview: Most consumers' first contact with the New York wine industry is in a tasting room, so understanding their interests, motivations, and educational needs is key to promoting the industry as a whole and increasing individual sales. In this course, participants will learn how to engage guests to create a fun and profitable tasting room experience.

ENOCERT 101 Certification Course: Basic Viticulture & Enology* (Formerly new grower/new winery workshop)

NEW Online format! Synchronous sessions approx. 8:30 am – 12:00 pm

August 3-4, 2021

Overview: This course will cover the basics of grape growing from the ground up. Through live interactive lectures, participants will understand how vineyard site, climate, and trellising systems impact grape production and quality. Participants will also expand their understanding of production steps for specific wine types. Upon completing this course, attendees will learn how different wine types (white, red, rosé, sparkling) are produced, and the key decisions that need to be made to influence wine style.

2021 GDD & Precipitation

FLX Teaching & Demonstration Vineyard – Dresden, NY					
Date	Hi Temp (F)	Lo Temp (F)	Rain (inches)	Daily GDDs	Total GDDs
5/20/2021	89.1	58.6	0.00	23.9	213.3
5/21/2021	91.0	61.8	0.00	26.4	239.7
5/22/2021	82.6	65.4	0.03	24.0	263.7
5/23/2021	77.7	56.7	0.01	17.2	280.9
5/24/2021	76.6	46.7	0.03	11.7	292.5
5/25/2021	86.3	58.6	0.03	22.5	315.0
5/26/2021	85.6	65.0	0.19	25.3	340.3
Weekly Total			0.29"	150.9	
Season Total			4.23"	340.3	

GDDs as of May 26, 2020: 219.0

Rainfall as of May 26, 2020: 4.75"



Seasonal Comparisons (at Geneva)

Growing Degree Days

	2021GDD ¹	Long-term Avg GDD ²	Cumulative days ahead (+)/behind (-) ³
April	72.0	62.7	+2
May	245.4	254.6	+5
June		481.5	
July		646.4	
August		593.2	
September		358.7	
October		109.9	
TOTAL	317.4	2507.1	

¹ Accumulated GDDs for each month.

² The long-term average (1973-2019) 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

Precipitation

	2021 Rain ⁴	Long-term Avg Rain ₅	Monthly deviation from avg ⁶
April	2.34"	2.83"	-0.49"
May	1.32"	3.12"	
June		3.55"	
July		3.43"	
August		3.20"	
September		3.49"	
October		3.40"	
TOTAL	3.66"	22.89"	

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)

Finger Lakes Vineyard Update

Finger Lakes Grape Program

May 28th, 2021

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

Luke Haggerty- E & J Gallo

Tina Hazlitt- Sawmill Creek Vineyards

Cameron Hosmer- Hosmer Winery

T.J. Brahm – Randall Standish Vineyards

Harry Humphreys- Overlook Farms

Gregg McConnell- Farm Credit East

Herm Young– Young Sommer Winery

John Santos- Hazlitt 1852 Vineyards

Steve Sklenar– Sklenar Vineyards

Justine Vanden Heuvel- Cornell University

Peter Weis – Weis Vineyards

Kim Marconi – Three Brothers Wineries & Estates

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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 a partnership between Cornell University and the Cornell Cooperative Extension Associations in Ontario, Seneca, Schuyler, Steuben, Wayne and Yates Counties.

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