

# Cornell Cooperative Extension

## Finger Lakes Grape Program



June 9th, 2021

## Finger Lakes Vineyard Update

### In the Vineyard

*"Life moves pretty fast. If you don't stop and look around once in a while, you could miss it." – Ferris Bueller*

I couldn't help but think of this quote from one of the 20<sup>th</sup> century's great philosophers during my vineyard stops this week. Last week we were talking about wild grapes starting to bloom, and only 7 days later many grapevines are well into bloom, or even finishing up in a few cases. So if you weren't looking around once in a while, you could very well have missed bloom, or at least the start of it. We had almost twice the average heat accumulation this last week than we normally do, which caused many shoots to go from last week's 10-12" stage to bloom in relatively short order. Some growers were still applying the 10 – 12" spray late last week, and now here we are in bloom.

Marquette at our vineyard in Dresden was just about through bloom as of yesterday (June 8), along with Jupiter, one of our seedless varieties. Chardonnay is at about 25%, both Riesling and Cabernet Franc are maybe at trace to 10%, and Concord vines at Branchport were close to 50% bloom.



Bloom is earlier in 2021 than it has the past two years in the Finger Lakes, particularly when compared with 2019, which started with such a cool and wet spring. The progression we're seeing to this point is more in line with the timing of 2018. Assuming the year goes by "normally", there is a decent chance that we will reach veraison a bit earlier as well. As I have mentioned before, the long-term data from western New York shows that there is virtually no relationship between growing degree days (GDDs) and the number of days between bloom and veraison, but rather it seems to be fairly well fixed around 69 days, give or take about 3 days. Does the same thing apply to other varieties? We're working on developing our own data set from the Teaching Vineyard to see if that's the case, but I suspect that the situation is similar in other cultivars. Hopefully we can start to answer that over the next few years.

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### In the Vineyard (continued from pg. 1)

#### Bloom dates at the FLX Teaching & Demonstration Vineyard near Dresden, 2018-2020

	2018	2019	2020
<b>Riesling 239/3309</b>	6/14/2018	6/25/2019	6/19/2020
<b>Riesling 239/Riparia</b>	6/14/2018	6/26/2019	6/19/2020
<b>Chardonnay 76</b>	6/9/2018	6/22/2019	6/15/2020
<b>Chardonnay 96</b>	6/10/2018	6/22/2019	6/15/2020
<b>Cabernet Franc/3309</b>	6/14/2018	6/22/2019	6/18/2020
<b>Cabernet Franc/Riparia</b>	6/14/2018	6/23/2019	6/18/2020
<b>Lemberger/3309</b>	6/14/2018	6/23/2019	6/20/2020
<b>Gruener/101-14</b>	6/14/2018	6/24/2019	6/19/2020
<b>Marquis</b>	6/12/2018	6/22/2019	6/17/2020
<b>Jupiter</b>	6/12/2018	6/20/2019	6/17/2020
<b>Diamond</b>	NA	6/21/2019	6/15/2020
<b>Regent</b>	NA	6/22/2019	6/15/2020
<b>Catawba</b>	6/10/2018	6/21/2019	6/17/2020
<b>Cayuga White</b>	6/12/2018	6/23/2019	6/17/2020
<b>Vidal</b>	6/15/2018	6/26/2019	6/21/2020
<b>NY 81</b>	6/13/2018	6/22/2019	6/17/2020
<b>Corot Noir</b>	NA	6/24/2019	6/21/2020
<b>Marquette/3309</b>	NA	6/18/2019	6/11/2020
<b>Marquette/OR</b>	6/4/2018	6/18/2019	6/11/2020

## IPM

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### *Downy Mildew*

If you've ever wondered about just what the ideal conditions for downy mildew development might be, let's look back to the conditions on Monday night into Tuesday in the Finger Lakes:

- High humidity at night (>90%) – *check*
- Free water available on the leaves and cluster tissues – *check*
- Temperatures in the mid-70s – *check*
- High humidity to prevent the vines from drying out quickly – *check*

In other words, Monday night and Tuesday presented an almost perfect picture of the conditions that downy mildew prefers. Fortunately, we haven't had many of those up until now, so there were likely fewer early infections that could take advantage of those conditions.

This is a good opportunity to reinforce the importance of understanding what modes of action different DM materials have, and when it makes sense to use them. As we discussed at yesterday's Tailgate Meeting, in the days following an infection period like the one we just experienced, any material that gets applied should have some post-infection or anti-sporulant activity in order to keep new infections from spreading. Most of the materials that growers use early in the season – EBDCs and captan – have good efficacy at preventing new infections in the first place as long as they come in contact with the spores themselves. They do not have any post-infection activity and do not penetrate the tissues, which means they are prone to being washed off by rain without the use of a sticker.

Most of the other materials labeled for DM, and included in the IPM Guidelines, have post-infection and/or anti-sporulant activity in addition to being protective to at least some extent. These materials are locally systemic or translaminar (they can penetrate into the leaf tissue that they land on) or more fully systemic, which means they can move into different parts of the plant. These materials include Revus/Revus Top, Zampro (translaminar), Ridomil and the phos acid products (systemic). During this critical period for disease control, one of these products should be in the spray tank, especially when sprays are being applied soon after a period like we just had.

### IPM

#### Materials labeled for downy mildew control in grapes in NY

Product	Method	Type	Efficacy
Mancozeb	Contact	Protectant	Good
Captan	Contact	Protectant	Good
Ranman	Contact	Protectant, Anti-Sporulant	Good
Copper	Contact	Protectant	Good
Ziram	Contact	Protectant	Moderate
Ridomil	Systemic	Post-Infection, Protectant, Anti-Sporulant	Excellent
Revus/Revus Top	Translaminar	Post-Infection, Protectant(?), Anti-Sporulant(?)	Excellent
Zampro	Translaminar/ Systemic	Post-Infection, Protectant, Anti-Sporulant (?)	Excellent
Phosphoric Acid	Systemic	Post-Infection, Protectant, Anti-Sporulant	Good
Lifegard	Biopesticide	Defense Activator	Good/Moderate

Table provided by Katie Gold

#### GBM Model – June 8

For the 2021 season, I will be including an update of the status of the Grape Berry Moth model each week based on data from several weather stations around the Finger Lakes. The biofix dates are those provided by the model based on seasonal growing degree days, with the exception of the Dresden station which uses the date that we observed about 50% wild grape bloom nearby (May 30). If you believe that 50% wild grape bloom was different than the date at a particular location, you can change that date in the model, [which is found on the NEWA website](#). The current status of GBM development and management recommendations will be included for each location, based on the GDD accumulation at that site. At certain points in the season, the status and recommendations will be different at different sites. Different symbols in the table will indicate different statuses with accompanying explanations for each.

Location	GDDs (base 47.14° F)	Biofix Date	Pest Status	Management Recommendation
Dresden	239	5/30/2021	*	#
Lodi	238	5/26/2021	*	#
Romulus	216	6/1/2021	*	#
Hammondsport	177	6/3/2021	*	#
South Bristol	185	6/3/2021	*	#
Williamson	148	6/5/2021	*	#

\* First generation of grape berry moth larvae are hatching and beginning feeding. Grape berry moth will not be at significant population levels except perhaps in the highest risk vineyards.

# Research has shown that this insecticide timing for the first generation provides little, if any, additional control of grape berry moth in vineyards classified as being at low, intermediate or high risk for grape berry moth damage. However, an insecticide included with the immediate postbloom fungicide application may be beneficial in vineyards experiencing significant crop loss from grape berry moth on a yearly basis or in high value vinifera blocks.

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### 2021 Virtual ASEV National Conference and ASEV-NGRA Precision Viticulture Symposium Early Bird Registration Ends June 15

*I have been a member of ASEV since I was a graduate student at UC-Davis, and try to attend the annual meeting as often as I can. There is always an amazing wealth of information on the latest research into grape and wine production. The challenge is always the timing – the meeting is held in the latter half of June each year, which isn't exactly the optimal time to leave town for a meeting.*

*Due to the pandemic, though, this year's conference is being held online, making it easier for those who might be interested in attending to do so without having to fly across the country. Some of the highlighted speakers for the meeting are listed below, including our own friendly neighborhood flavor chemist Gavin Sacks, who is presenting this year's keynote. The meeting also features a one-day seminar on 'Precision Viticulture', which will include presentations from three of our own as well – Terry Bates, Katie Gold and David Gadoury.*

*The early bird registration deadline is June 15, after which the fees go up. Student members of ASEV can attend the Precision Viticulture symposium for FREE, and registration for the rest of the three-day conference is only \$50. Registration fees are also reduced for all ASEV members ([membership information can be found here](#)).*

*I know June is an extremely busy time, but if you are interested in seeing just what is happening in the world of viticulture & enology research, this is a great opportunity to do so for relatively little cost.*

*-Hans*

Continuing a 72-year-old tradition of professional education, the [American Society for Enology and Viticulture](#) (ASEV) will host its virtual National Conference on June 21-24, 2021. Industry professionals and academia are invited to network and immerse themselves in the latest technical scientific information related to winemaking and grape growing. Award presentations, research reports on enology and viticulture, poster sessions with student flash talks, best paper presentations, best student awards and supplier displays will all be available to participants in a convenient virtual format.

The conference will kick off at 8 a.m. PDT on Monday, June 21, with the [ASEV-NGRA Precision Viticulture Symposium](#). Hosted in conjunction with the [National Grape Research Alliance](#) (NGRA), the one-day symposium will connect scientists working in precision viticulture research with growers applying precision technology and techniques. The full-day symposium aims to provide a two-way dialogue to identify current research gaps, inform future scientific discovery and inspire application of current innovations.

The following three conference days will feature 164 scientists and industry presenters from around the world who will offer insights into the latest advancements in the field. Notably, Keynote Speaker Dr. Gavin Sacks of Cornell University will speak on the [knowns and unknowns of Hydrogen Sulfide and Sulfur Dioxide in wine](#), drawing on his extensive work in wine flavor chemistry.

[Merit Award recipient Dr. Hildegard Heymann](#) of University of California, Davis, will reflect on her forty years of teaching, researching, and writing about wine and sensory science. Her presentation, given completely live, will trace the evolution of sensory science over the course of her long and illustrious career.

The effects of the ever-changing environment on viticulture will additionally be explored by Dr. Hans Schultz of Hochschule Geisenheim University in Germany, this year's [Honorary Research Lecturer](#). Dr. Schultz's presentation will draw from his over 245 published papers and current work on climate change adaptation in grapes.

An especially anticipated presentation on [the challenges of modern extension programs](#) will be given by Dr. Anita Oberholster of University of California, Davis. Dr. Oberholster was honored with the Extension Distinction Award for her advanced translation of novel research findings into commercially applicable tools for enologists and viticulturists.

Participants will have the opportunity to delve even deeper into frontline research during the six viticulture and six enology sessions. Each hour-long session features three research reports, investigating everything from vine physiology to smoke exposure on grape and wine composition. The conference's "Connect with Speaker" email features allow for follow-up discussions prompted by these findings and highlights.

### 2021 Virtual ASEV National Conference and ASEV-NGRA Precision Viticulture Symposium Early Bird Registration Ends June 15 (continued from pg. 5)

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Registration for the one-day Precision Viticulture symposium and the 72<sup>nd</sup> ASEV National Conference is now open at <http://www.asev.org/2021-registration> for members and non-members. Participants who register before June 15, 2021, will receive a discounted rate. ASEV, CAWG and NGRA members, industrial affiliates and students can register at a fraction of the general rate, and companies can take advantage of discounted group registration rates. ASEV student members can attend the one-day Precision Viticulture symposium for free.

The ASEV National Conference is a forum for sharing and disseminating the latest scientific information relevant to winemaking and grape growing. For more information about the [72<sup>nd</sup> ASEV National Conference](#), taking place as a virtual conference on June 21-24, 2021, visit [www.asev.org](http://www.asev.org). For the full program listing, [click here](#). Early registration ends on June 15. To register for the conference, [click here](#)

### Upcoming

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 Virtual Tailgate Meeting

*Tuesday, June 22* 4:30 – 6:00 PM

*Via Zoom*

*Registration link:* <https://cornell.zoom.us/join/registration/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](mailto:bg393@cornell.edu). More information will be included in your confirmation email.

### FLGP In-Person Tailgate Meeting

*Tuesday, July 6* 4:30 – 6:00 PM

*Boundary Breaks Vineyards*

*1428 Porter Covert Road*

*Lodi NY 14521*

Our next in-person Tailgate Meeting will be held on Tuesday, July 6. 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.

### Upcoming Events (continued from page 6)



#### 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](mailto: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
6/2/2021	72.1	51.5	0.00	11.8	382.3
6/3/2021	74.1	62.1	0.14	18.1	400.4
6/4/2021	83.7	62.1	0.08	22.9	423.3
6/5/2021	88.7	66.7	0.00	27.7	451.0
6/6/2021	90.0	65.1	0.00	27.6	478.5
6/7/2021	90.5	66.6	0.01	28.6	507.1
6/8/2021	84.6	68.9	0.40	26.8	533.8
Weekly Total			<b>0.63"</b>	<b>163.4</b>	
Season Total			<b>4.94"</b>	<b>533.8</b>	

GDDs as of 8, 2020: 433.0

Rainfall as of June 8, 2020: 5.57"



#### Seasonal Comparisons (at Geneva)

#### Growing Degree Days

	2021 GDD <sup>1</sup>	Long-term Avg GDD <sup>2</sup>	Cumulative days ahead (+)/behind (-) <sup>3</sup>
April	72.0	62.7	+2
May	256.6	254.6	+1
June	167.7	481.5	+5
July		646.4	
August		593.2	
September		358.7	
October		109.9	
TOTAL	496.3	2507.1	

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

<sup>2</sup> The long-term average (1973-2019) GDD accumulation for that 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

## Precipitation

	2021 Rain <sup>4</sup>	Long-term Avg Rain <sub>5</sub>	Monthly deviation from avg <sup>6</sup>
April	2.34"	2.83"	-0.49"
May	1.86"	3.12"	-1.26"
June	0.59"	3.55"	
July		3.43"	
August		3.20"	
September		3.49"	
October		3.40"	
TOTAL	4.79"	22.89"	

<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)

# Finger Lakes Vineyard Update

## Finger Lakes Grape Program

June 9th, 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

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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.

[flgp.cce.cornell.edu](http://flgp.cce.cornell.edu)

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