



LAKE ERIE REGIONAL GRAPE PROGRAM

Electronic Crop Update for April 4, 2013

IN THIS UPDATE:

TIME TO RENEW YOUR MEMBERSHIP!

GRAPE INTEGRATED PEST MANAGEMENT

BUSINESS MANAGEMENT

UPCOMING EVENTS

Go to <http://lergp.cce.cornell.edu/EventsCalendar.htm> for a detailed calendar of events including maps via Google calendar! Scroll to the bottom of the page for Google calendar and click on the event. Please remember to RSVP for those events that require one! UPCOMING EVENTS are also listed toward the bottom of this Electronic Update.

Please remember to let us know if you have changed or are in the process of changing your email address so we can keep the Electronic Crop Update coming to your inbox!

Please email Edith at: emb35@cornell.edu.

GRAPE INTEGRATED PEST MANAGEMENT: Tim Weigle

G
r
a
p
e

I
P
M

As I am writing this there are snowflakes drifting outside the window. However, looking at the short and long term forecasts, April 3 is the last day 30's are forecasted this month and once we get past Friday daily highs are not predicted to be below 50 F.

What this means is that bud break is coming whether we are ready for it or not (just like every year).

Are you ready to implement your vineyard IPM strategy? One of the first steps is to ensure that your weed and vineyard sprayers are in working order and ready to go before the first green tissue starts to show. This is just a reminder to check out the information developed by Dr. Andrew Landers in the Sprayer Technology section of the [2013 NY & PA Pest Management Guidelines for Grapes](#). This publication is available, free of charge, on-line at <http://ipmguidelines.org/grapes/>. The sprayer technology section can be found at <http://ipmguidelines.org/Grapes/Chapters/CH07/default.aspx> and contains information on getting sprayers ready to work, selecting the correct nozzle, sprayer calibration, reducing drift and much more. Make sure you read and implement this information to ensure that your application techniques are the best they can be.

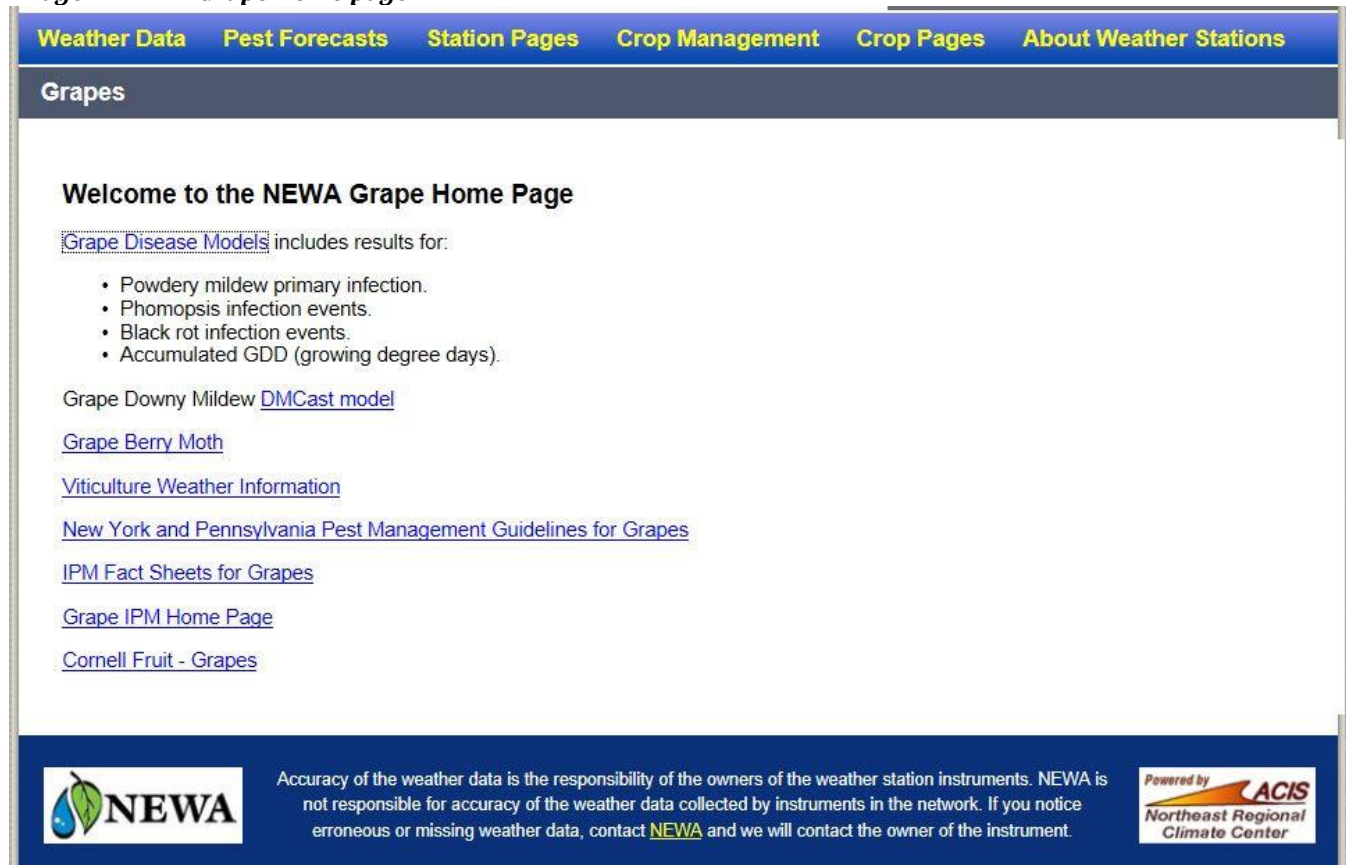
Knowing when to spray is also a key component of a successful IPM strategy. Accessing the information you need to determine what pests may be lurking about and the potential for them to be damaging. The NEWA Grape Home Page can be accessed from the NEWA Home page <http://newa.cornell.edu/> using the Crop Pages drop down menu in the blue ribbon at the top of the page or directly with the following link; <http://newa.cornell.edu/index.php?page=crop-page-grapes>.

The NEWA Grape Home page (*see image below*) is like a one stop shop for the IPM information you need to manage pests in your vineyard. Links are available for the background information you need to

determine what pests might be present at what time in your vineyards (IPM Fact Sheets for Grapes) as well as the NY and PA Pest Management Guidelines for Grapes where you can find the materials labeled for use against those pests. To help you in timing applications against those pests the NEWA Grape Home Page provides links to pest models for powdery mildew, Phomopsis and black rot, DMCast – a model for predicting downy mildew infections and the new Phenology-based Degree Day model being implemented to time grape berry moth management strategies.

With the weather forecast calling for frequent chances of rain over the next several weeks, take advantage of the opportunity to stay dry and cruise the web to gather as much information as you can prior to the start of the growing season. Learning your way around NEWA now, when you have time, will pay dividends during the growing season when timely sprays will depend on you accessing the information you need quickly.

Image 1. NEWA Grape Home page



Weather Data **Pest Forecasts** **Station Pages** **Crop Management** **Crop Pages** **About Weather Stations**

Grapes

Welcome to the NEWA Grape Home Page

[Grape Disease Models](#) includes results for:

- Powdery mildew primary infection.
- Phomopsis infection events.
- Black rot infection events.
- Accumulated GDD (growing degree days).

Grape Downy Mildew [DMCast model](#)

[Grape Berry Moth](#)


[Viticulture Weather Information](#)


[New York and Pennsylvania Pest Management Guidelines for Grapes](#)

[IPM Fact Sheets for Grapes](#)

[Grape IPM Home Page](#)

[Cornell Fruit - Grapes](#)

 Accuracy of the weather data is the responsibility of the owners of the weather station instruments. NEWA is not responsible for accuracy of the weather data collected by instruments in the network. If you notice erroneous or missing weather data, contact [NEWA](#) and we will contact the owner of the instrument.

Powered by  **ACIS**
Northeast Regional
Climate Center

B *Pruning Labor*

**u
s
i
n
e
s**

The market for pruning labor has continued to tighten in complex ways. Availability, more so in the past, seems town dependent. Some growers continue to rely a bit more on mechanical pruning this year. In parts of the belt some large growers were able to wrap up pruning in early January. Anecdotal evidence points to a number of causes. Crews have become smaller as the season progressed, homeland security audits have continued, and competition with other agriculture industry for the available labor pool.

**M
a
n
a
g
e
m
e
n
t**

The labor risk continues to express itself in localized ways. Some farmers will struggle one year, only to find ample supply the following year as others struggle. Given the inability for farmers to provide direct oversight, pruners expect to be treated like contract labor; it is a struggle to even identify a labor problem until February or March. About that time it becomes clear that crew may never even show up.

This leaves us clamoring for immigration reform and continued development of mechanization options. Among the many hiccups in immigration reform is the “sudden realization” that citizens are not migrant workers. Much like Steven Colbert had no interest in harvesting vegetables; neither do most current migrant workers. It is not that the migrant population has a unique work ethic and desire to work below median income. It is a situation created by current immigration law that gives them few other options. Immigration reform tends to raise the wages of individuals impacted by the reform and that increase has been substantial.

Lawmakers, appear to be looking at the issue seriously. Moving beyond rhetoric, different representatives appear to realize that the details in immigration reform will result in dramatic differences in the populations that benefit. It could increase the population of the migrant workforce. Or if enough other options are made available, it could decrease the population of the migrant workforce. The impact on other industries that could rely on this workforce is similar.

As usual, that leaves us marching forward on mechanization. We know the costs are fairly similar at the present moment. The challenges are different. Research and industry will continue to develop better mechanization tools and tools to overcome the challenges that current mechanization practices create. The risks associated with mechanization are lower and can be controlled with reasonable expenses. The risks associated with pruning labor continue to be troubling as it seems to be a problem that dollars cannot solve.

TIME TO RENEW YOUR MEMBERSHIP

MEMBERSHIP/ENROLLMENT MESSAGE FROM KATE ROBINSON:



If you haven't renewed your membership yet please read the message below and consider renewing today...

It's that time of year again... **TIME TO RENEW YOUR MEMBERSHIP.**

You should have received an enrollment card in the mail from the CCE office nearest you. The Chautauqua County enrollment card has proven to be a bit confusing so, if you need some help with filling it out, just give us a call or you can use the **enrollment form we are providing below at the end of this Update.** Please note that the CCE card needs to be mailed to your local CCE office, while this enrollment form can be sent directly to CLEREL in Portland. The address is noted on the form.

You will notice that there is a \$25.00 fee being charged for the receipt of Hard Copy Vineyard Notes Newsletters. This was something that much consideration was given. The other fruit and vegetable programs had already begun charging this amount for hard copies a few years back, but we wanted to hold off until more of our members were comfortable using the internet and e-mail. Penn State programs are actually moving towards a mail free environment, using only e-mail, texting and other electronic measures for information dissemination. We are following the lead of our local grape processors, Penn State, and the majority of other regional fruit and vegetable programs in going paperless. All correspondence from LERGP will be in electronic form. If you feel you must have a hard copy of newsletters, that option is available for a \$25.00 fee.

There is a benefit to opting for e-mail delivery of the Vineyard Notes. You will see it in color making the charts, maps and photos that are included in articles much easier to understand and pull details from. Also, if you are not using e-mail, you may be missing out on our Electronic Crop Update, which is timely information sent out to your e-mail on a weekly basis during the growing season. You can also access the Pesticide Guidelines for free on the internet. If you are not comfortable using computers or the internet, please just let us know. We would be more than happy to help you learn how to use these resources. If you have any questions or suggestions, please feel free to give Kate a call at 716-792-2800 ext. 201 or stop by in person!



Go to <http://lergp.cce.cornell.edu/EventsCalendar.htm> for a detailed calendar of events including maps via Google calendar. Scroll to the bottom of the page for Google calendar and click on the event. *Please remember to RSVP for those events that require one!*

U
p
c
o
m
i
n
g
E
v
e
n
t
s

Registration Deadline: EFFECTIVE TASTING ROOM TECHNIQUES – Friday April 5, 2013
Please call Kate Robinson at 716-792-2800 ext. 201 for more information!



EFFECTIVE TASTING ROOM TECHNIQUES

DATE: Thursday, April 11, 2013

REGISTRATION: 8:30am

PROGRAM: 9:00am – 4:00pm

LOCATION: CLEREL – 6592 West Main Road; Portland, NY 14769

COST: \$50 / person (includes morning coffee and lunch)

Please REGISTER BY FRIDAY, APRIL 5, 2013, AGENDA BELOW



WINEMAKER'S ROUNDTABLE

TOPIC: Labrusca and Labrusca Blends

DATE: Mon, April 15

TIME: 4:00pm – 6:00pm

LOCATION: CLEREL Meeting Room, 6592 West Main Road, Portland, NY 14769



RETAIL FARM MARKET SCHOOL

DATE: Tuesday April 23, 2013

TIME: Registration – 8:30 A.M. | Program – 9:00 A.M. – 4:00 P.M.

LOCATION: Park United Methodist Church, 30 North Lake Street (Route 89), North East, PA 16428

MORE INFORMATION IN REGISTRATION FORM AND FLYER BELOW

COFFEE POT MEETINGS: All Coffee Pot Meetings are held on Wednesdays

1 DEC credit available



May 1, 2013	10:00 am to 12:00 pm	Peter Gugino Farm/Vineyard 10460 Brant Angola Rd Brant, NY 14027
May 1, 2013	2:00 pm to 4:00 pm	Harry Raby Farm/Vineyard 2055 Ridge Rd. Lewiston, NY 14092
May 8, 2013	10:00 am to 12:00 pm	Bob & Dawn Betts Farm/Vineyard 7365 E Rte 20, Westfield, NY 14787
May 8, 2013	2:00 pm to 4:00 pm	Beckman Farms 2386 Avis Dr., Harborcreek, PA 16421

COFFEE POT MEETINGS will begin WEDNESDAY, MAY 1, 2013!

Coffee Pot Meetings are free. Come find out what is happening in our local vineyards and talk with the Team.

Start looking for more notice in these Updates, Upcoming Events Notices, and on the Website *and* mark your calendars! We have included the FULL LIST of dates and locations at the bottom of this Update.

Print the page, post it on your refrigerator, and mark your calendars... The growing *season* has begun!

We look forward to seeing you at several of our Wednesday meetings this year!

PLEASE NOTE: Next Electronic Crop Update will be Thursday, April 11, 2013

Lake Erie Regional Grape Program Crop Update is an e-mail newsletter produced by the Lake Erie Regional Grape Program and sent out by subscription only. For subscription information, please call us at 716.792.2800 ext 201, or look for subscription forms at http://lergp.cce.cornell.edu/Join_Lergp.htm.

For any questions or comments on the format of this update please contact Tim Weigle at: thw4@cornell.edu.

Lake Erie Regional Grape Program Team Members:

[Andy Muza](#), Extension Educator, Erie County, PA Cooperative Extension, 814.825.0900

[Tim Weigle](#), Grape IPM Extension Associate, NYSIPM, 716.792.2800 ext. 203

[Kevin Martin](#), Business Management Educator, 716.792.2800 ext. 205

Subscribe to Appellation Cornell Newsletter:

<http://grapesandwine.cals.cornell.edu/cals/grapesandwine/appellation-cornell/index.cfm>

Appellation Cornell Newsletter Index: <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/appellation-cornell/>

Veraison to Harvest newsletters: <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/index.cfm>

This publication may contain pesticide recommendations. Changes in pesticide regulations occur constantly, and human errors are still possible. Some materials mentioned may not be registered in all states, may no longer be available, and some uses may no longer be legal. Questions concerning the legality and/or registration status for pesticide use should be directed to the appropriate extension agent or state regulatory agency. Read the label before applying any pesticide. Cornell and Penn

State Cooperative Extensions, and their employees, assume no liability for the effectiveness or results of any chemicals for pesticide usage. No endorsements of products are made or implied.

Cornell University Cooperative Extension provides equal program and employment opportunities.

Contact the Lake Erie Regional Grape Program if you have any special needs such as visual, hearing or mobility impairments.

CCE does not endorse or recommend any specific product or service.

THE LAKE ERIE REGIONAL GRAPE PROGRAM at CLEREL

6592 West Main Road

Portland, NY 14769

716-792-2800

Training your Customers:

Effective Tasting Room Techniques

Thursday, April 11, 2013

Registration: 8:30 am -

PROGRAM: 9:00 am – 4:00 pm

Cost: \$50/person (includes morning coffee and lunch)

Where: CLEREL; 6592 West Main Road; Portland, NY 14769

Cornell extension enologists - Anna Katharine Mansfield and Chris Gerling
Penn State's extension enologist - Denise Gardner
CLEREL Director, Dr. Terry Bates
will be covering the following topics:

Welcome and Introductions

Mansfield

- Who are you, and why are you here?

Typicity Tune-up (w/ tasting)

Gardner

Bench marking wine styles

- *Avoiding 'cellar palate' means understanding the market, and tasting representative wines of the world*

Intro to Viticulture

Bates

Growing wine

- *Where grapes come from and how they get to the winery*

Break

Mechanics of Winemaking

Gerling

The sticky truth

- *Turning sugar into alcohol and other flavorful compounds*

Lunch

Mythbusters

Gerling

- *Common consumer questions and how to answer them*

Sensory Evaluation & Flaws Training (tasting)

Mansfield

We're all wired differently- but no one likes stink!

- Basic sensory principles, and a session of wine flaws

Selling at the Cellar door

Mansfield/Gardner

Taste wine like a consumer

- The most recent data on consumer buying studies in tasting rooms,
and how to implement changes to increase consumer purchasing

****PLEASE REGISTER BY FRIDAY, APRIL 5****

Name of Winery Represented: _____

Name(s) of Attendee(s): 1) _____

2) _____

3) _____

4) _____

5) _____

Total Cost (@\$50/person x ~~person~~/people):

Please make checks payable to: Lake Erie Regional Grape Program (LERGP)

Send checks to:

Kate Robinson; CLEREL; 6592 West Main Road; Portland, NY 14769

Contact Kate (kjr45@cornell.edu or 716-792-2800 ext. 201) for more information.

Penn State **Extension**

RETAIL FARM MARKET SCHOOL

TUESDAY, APRIL 23, 2013

Registration – 8:30 A.M.; Program – 9:00 A.M. – 4:00 P.M.

Park United Methodist Church

30 North Lake Street (Route 89), North East, PA 16428

Farm professionals who handle, process or merchandise fresh market produce for sale via CSA, Farmers Markets, Farm Markets and Farm Stands will want to participate in Penn State Extension's Retail Farm Market School.

This six-hour workshop provides employees with knowledge and skills for responding to preserving product quality and serving customer needs. **Participants will earn a Penn State Extension "Produce Professional" certificate and receive a produce knife, digital produce thermometer, signage samples and lunch.**

Topics include:

- Produce Handling and Quality
- Fresh Cut Produce
- Produce Merchandising
- Customer Service
- Sanitation

The material is appropriate for new employee training and as a refresher for existing employees.

This program provides a basic understanding of produce science, which will help employees understand and be responsive to consumer needs. Additionally, program participants will be able to provide the highest level of friendly, helpful and skilled service. The course is valuable for anyone who handles, processes or merchandises fresh market produce. This day-long session includes several educational delivery methods including professionally produced video segments, take-home text, post-harvest handling references, group discussions, hands-on activities and a certification quiz.

Advance registration is required. Please mail a check in the amount of \$45.00 by Friday, April 19, using the reservation slip below.

Sincerely,

Andy Muza
Extension Educator
Horticulture Team
Penn State Extension
Erie County Office
850 East Gore Road
Erie, PA 16509-3798

Phone: 814-825-0900

Email: ajm4@psu.edu

Web: extension.psu.edu/erie

tlv

3/27/13

Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact Andy Muza at 814-825-0900 in advance of your participation or visit.

Where trade names are used, no discrimination is intended and no endorsement by the Cooperative Extension Service is implied.

4/23/13 RETAIL FARM MARKET SCHOOL

DEADLINE: Friday, April 19, 2013

Name(s) _____ Daytime Phone _____

Complete Address _____

_____ Number of Reservations at \$45/ea; only
pre-paid reservations will be accepted.

\$_____ Total Enclosed

Make checks payable to PSCE-Erie County

Return to: Penn State Extension Erie County

850 East Gore Road, Erie, PA 16509-3798

PENNSTATE



Cooperative Extension
College of Agricultural Sciences

2013 LERGP Coffee Pot Locations



May 1st	10:00am 2:00pm	Peter Gugino Harry Raby	10460 Brant Angola Rd Brant, NY 14027 2055 Ridge Rd. Lewiston, NY 14092
May 8th	10:00am 2:00pm	Bob & Dawn Betts Beckman Farms	7365 E Rte 20. Westfield, NY 14787 2386 Avis Dr. Harborcreek PA 16421
May 15th	10:00am 2:00pm	Dan Sprague Peter Smith	12435 Versailles Rd. Irving NY 14081 4434 VanDeusen Rd. Lockport NY 14094
May 22nd	10:00am 2:00pm	Nick Mobilia Arrowhead Wine Cellar Rick Walker	12073 E Main Rd. North East PA 16428 2860 Rte 39, Forestville NY 14062
May 29th	10:00am 2:00pm	Dave Nichols Rich Erdle	1906 Ridge Rd. Lewiston NY 14092 12229 Hanford Dr. Silver Creek NY 14136
June 5th	10:00am 2:00pm	21 Brix Winery South Shore Farms	6654 W Main Rd. Portland NY 14769 9450 W Middle Rd. North East PA 16428
June 12th	10:00am 2:00pm	Marion J Fricaro Memorial Town Park Donna Merritt	11083 Gowanda State Rd. North Collins NY 14111-upper shelter 1964 Rte 39. Forestville NY 14063
June 19th	10:00am 2:00pm	Jeff Schultz Mark Martin	2707 Albright Rd. Ransomville NY 14131 12037 Angell Rd. Silver Creek NY 14136
June 26th	10:00am 2:00pm	Szklenski Farms Inc. North Collins Sr. Center	8601 Slade Rd. Harborcreek NY 16421 11065 Gowanda State Rd. North Collins NY 14111
July 3rd	10:00am	Earl & Irene Blakely	183 Versailles Rd. Irving NY 14081
July 10th	<i>No Coffee Pot</i>		
July 17th	10:00am	John Ziesenheim	8760 Old Lake Rd. Lake City PA 16423
July 24th	10:00am	Leo Hans	10929 W Perrysburg Rd. Perrysburg NY 14129